

WasteWatch Programme Reducing food waste by 50% through connected scales



To reduce food waste by 50% on operated food sites, Sodexo has put in place the WasteWatch programme. Thanks to connected scales, the data collection of food waste is made possible and enables the necessary operational & behavioural changes to occur.

Starting date of the project	2019	
Project Localisation Places of implementation of the project at this stage and targeted geography if replicable.	The Group has the ambition to deploy the programme on all food sites by 2025, which represents over 10 000 sites across 64 countries where Sodexo operates.	
Project objectives Type of climate innovation of the project with a description of the problem/issue addressed	Reduce food waste by half on all food sites operated by Sodexo by 2025.	
Detailed project description	<p>According to the United Nations' Organisation for Food & Agriculture, around one third of the food produced for human consumption in the world is wasted. It is one of the greatest scandals of our time if we consider that 842 million people in the worlds are suffering from hunger. The environmental impact is also considerable : if food waste was a country, it would be the third biggest carbon emitter behind the United States & China.</p> <p>Thanks to the WasteWatch programme and its smart technology of food waste measuring, Sodexo teams are able to easy collect the waste data in its restaurants and put in place the necessary operational & behavioural changes to eliminate waste generated in the kitchen or thrown away by consumers.</p> <p>The innovative ingredient resides in the use of connected scales to measure waste on sites, but also the powerful analysis tool which enables the restitution of information and instant personalised recommendations.</p> <p>The WasteWatch powered by LeanPath system reduces, on average, half of food waste. By using this programme, our teams on site can quickly & easily compute the waste data which helps better understand the waste reasons in the kitchen. Thanks to these new insights, the teams can easily put in place some actions to reduce waste and initiate the cultural & behavioural changes in order to eliminate avoidable food waste (whether coming from the kitchen or the consumer).</p> <p>Thanks to these employees, suppliers, clients & consumers, Sodexo is committed to reducing by 50% this food waste which collectively affects us.</p>	
Main project's drivers for reducing the greenhouse gas emissions	Reduction levers	Details on the aspects of the project
	<input checked="" type="checkbox"/> Energy and resource efficiency (including behaviour)	Prevention & reduction of waste
	<input checked="" type="checkbox"/> Energy Decarbonisation	Energy valorisation of waste
	<input type="checkbox"/> Energy efficiency improvements	
	<input type="checkbox"/> Improving efficiency in non-energy resources	
	<input type="checkbox"/> Emissions absorption: creation of carbon sinks, negative emissions (BECCS, CCU/S, ...)	
	<input type="checkbox"/> Financing low-carbon producers or disinvestment from carbon assets	
<input type="checkbox"/> Reduction of other greenhouse gases emission		
Emission scope(s) on which the project has a significant impact and quantification of GHG emission reductions per emission scope	Aspects of the project contributing to the reduction of emissions by emission category	Quantification of associated GHG emissions by emission category

			Please follow the quantification methodology used in the Afep guidelines .
	Reduction of the company's carbon dependency		
	Scope 1 <i>Direct emissions generated by the company's activity.</i>		
	Scope 2 <i>Indirect emissions associated with the company's electricity and heat consumption.</i>		
	Scope 3 <i>Emissions induced (upstream or downstream) by the company's activities, products and/or services in its value chain.</i>	Prevention and reduction of waste	-18.4 ktCO2/year
	Increase of carbon sinks		
	Emissions Absorption <i>Carbon sinks creation, (BECCS, CCU/S, ...)</i>		
	GHG emissions avoided by the company at third parties		
	Avoided Emissions <i>Emissions avoided by the activities, products and/or services in charge of the project, or by the financing of emission reduction projects.</i>		
	<p>Clarification on the calculation or other remarks: Since the beginning of the WasteWatch programme implementation back in 2019, Sodexo has registered a food waste reduction equivalent to 18,4 ktCO2/year, or equivalent to 4 901 968 meals per year.</p>		
Modality of verification of the quantification.	<p>Calculation standard used (ADEME base, GHG protocol, etc.): EcoInvent, US EPA, GHG Protocol et ADEME</p> <p>Verification of the calculation (internal or external): Since 2020, the quantitative data associated to the WasteWatch programme are made public in Sodexo's Universal Registration Document. The information collected & consolidated are verified through an independent third-party organisation (KPMG).</p>		
Other environmental and social benefits of the project	<p>The WasteWatch programme mainly contributes to SDG 12 Responsible Production & Consumption. It enables us to :</p> <ul style="list-style-type: none"> - Prevent & fight food waste - Reduce greenhouse gas emissions - Foster engagement of Sodexo employees, united through the climate issue of waste - Raise awareness around climate issues for consumers and encourage them to change their consumption habits accordingly. 		
Project maturity level	<p><input type="checkbox"/> Prototype laboratory test (TRL 7)</p> <p><input type="checkbox"/> Real life testing (TRL 7-8)</p> <p><input type="checkbox"/> Pre-commercial prototype (TRL 9)</p> <p><input checked="" type="checkbox"/> Small-scale implementation</p> <p><input type="checkbox"/> Medium to large scale implementation</p> <p>Remarks: click here to enter the level of maturity of the project</p>		
Capacity and conditions of the project reproducibility, with associated climate impact mitigation potential	<p>The Group has the ambition to deploy the programme on all food sites by 2025, which represents over 10 000 sites across 64 countries where Sodexo operates.</p> <p>Sodexo is considering sharing its expertise on food waste prevention and reduction with other stakeholders in its ecosystem : namely its affiliates and merchants through the Benefits & Rewards activities.</p>		
Amount of investment made (in €)	<p>The overall quantification of the investment has not been undertaken as it covers various aspects :</p> <ul style="list-style-type: none"> - Centralised work to define targets and prepare deployment - The installation of the hardware on site (namely the connected scale) of about 800 euros per site - The software et support to sites with daily/weekly & monthly reports and recommendation sheets for an action plan – about 800 euros per year, per site - Training of users and managers, as well as the integration into our IT tools – not quantified 		
Economic profitability of the project (ROI)	<p><input checked="" type="checkbox"/> ST (0-3 years)</p> <p><input type="checkbox"/> MT (4-10 years)</p> <p><input type="checkbox"/> LT (> 10 years)</p> <p>Remarks: For a group like Sodexo, reducing its food waste by 50% is a major economic issue. An internal analysis shows that reducing from 2% to 1% the raw material costs linked to food waste on a pre-Covid year, with 6 billion euros of food costs, amounts to 60 million euros of savings per year. The purpose of this</p>		

	programme also enables us to reduce unnecessary carbon emissions, which also represent a cost to the company.
Engaged partnerships	As part of the WasteWatch programme, various partnerships were jointly deployed : <ul style="list-style-type: none"> - LeanPath : the start-up supplying the technology - The clients benefitting from the programme (schools, universities and company restaurants, institutions & agencies' restaurants) - External partners like the International Food Waste Coalition and the United Nations' initiative 12.3 which supports this same Target / Measure / Act approach.
Open comments from the project owner	Sodexo is the first global food service company having linked its financing to its actions to fight against food waste. In September 2019, Sodexo, world leader in Quality of Life services, has renewed its €1.3 billion revolving credit facility (RCF) which now incorporates a pricing adjustment based on Sodexo's performance towards its goal to prevent 50% of the food waste and food losses from its operations by 2025. https://www.sodexo.com/media/sodexo-food-waste-credit-facility.html
More about the project	
Contact the company carrying the project	Alina.Cazacu@sodexo.com
Project URL links	https://www.sodexo.com/positive-impact/sustainability/responsible-waste-reduction/wastewatch.html
Illustrations of the project	