

Converting food waste into cost savings with CGI Waste Manager



One of the largest vocational education providers in Finland reduced food waste costs by 59% with CGI Waste Manager, enabling better services and operations.

Gaining overall control of food waste

Research shows that approximately 25% of edible food is thrown away in restaurants and catering outlets every year. At Salpaus Further Education campuses, around 2,500 students, staff, and customers enjoy meals at their six catering outlets daily. Food waste is a persistent challenge, so Salpaus set a target to reduce waste, improve operations and gain environmental benefits.

Salpaus wanted a tool with waste management reporting and other functionalities to help staff solve food waste problems and work more efficiently.

“Our goal is to be able to monitor kitchen food waste on a concrete level instead of speculating. It is too easy to concentrate on waste caused by customer leftovers, which, in fact, is something we cannot even control,” said Heli Jurkkola, Program Manager at Salpaus Further Education.

Rollout from a single outlet to all restaurants

One of Salpaus’ catering outlets started using CGI Waste Manager* for one school year, reducing food waste costs from 17 cents to less than 7 cents per customer during the eight-month pilot. As a result, Salpaus deployed the solution to the rest of its catering outlets.

“We have set ourselves strict sustainable development targets; for example, to increase the use of organic and locally-produced food in our meals,” added Jurkkola. “The less raw material and already prepared food is thrown away, the more we can invest in reaching our goals.”

Continuous improvement in kitchen operations

By collecting data in real time, CGI Waste Manager[™] helps drive continuous improvement in food preparation. It enables food services providers to:

- Track and manage accumulated waste
- Drive efficiencies and save costs



Background

More than 90 professional kitchens in Finland use CGI Waste Manager.

It is part of the CGI Aromi portfolio, an end-to-end enterprise resource planning solution for food services. CGI Aromi supports the entire food service delivery life cycle—from procurement to providing meal information to diners. CGI Aromi is a browser-based solution that is also mobile-device friendly.

Awards

- Good for the Environment Award, Finnish Fair Foundation
- Interesting Climate Act Award, Climate Partners Network

- Reduce carbon dioxide (CO₂) emissions

“Previously, we used to measure biowaste originating from customer leftovers for a duration of about four weeks each year,” explained Jurkkola. “Measuring biowaste was really difficult and caused a lot of extra work for our kitchen personnel. Often, staff recorded the figures on an Excel spreadsheet without any further examination of the results, let alone acting upon them. Now these measurements are one of the core routines in our kitchens, and we have received a lot of positive feedback from our customers on how the results have improved our services.”

Quick analysis through visual data

With CGI Waste Manager, waste management is even easier during peak hours. Staff can weigh food waste and enter the results in the online application, with segmented and visualized data stored in the cloud.

“Seeing the amounts of food waste as concrete figures in kilograms and euros made us realize what we could do to improve our operations,” shared Jurkkola. “Previously, we had no way of visualizing the overall situation; our only guidelines were each employee’s own estimations on how much food was wasted during preparation. I’m happy to tell that now we are all motivated to reach our common goal of reducing the amount of food waste.”

Kitchen staff benefits from a clear view of food waste in their outlets with one glance, regardless of time and place. User-friendly reports with illustrations also provide insight on ways to improve operations.

“Waste management complements our company image and environmental program perfectly,” said Jurkkola. “The solution is easy to use, and the reports are clear and illustrative. Monitoring and reducing food waste has become something that the whole staff boasts about, and our shared pride in our actions is often mentioned in personnel meetings.”

Driving environmental sustainability

Food waste has a major environmental impact on the entire food production life cycle—from agriculture, to transport, to food storage and preparation. In fact, ISO 14001 environmental standards recommend that food service companies address their environmental impact on the entire food production chain in their environmental sustainability strategies.

CGI’s clients in the food services industry estimate that minimizing food waste is the most efficient way of developing more sustainable strategies. Through CGI Waste Manager, we help them to achieve this.

**CGI Waste Manager is part of the CGI Aromi solution portfolio.*

“By using CGI Waste Manager, some of our clients have saved up to 9% in raw material costs. Benefits also realized very quickly; the solution pays for itself in 3 to 10 months.”

Eveliina Lindell, Circular Economy Specialist, CGI

About CGI

Insights you can act on

Founded in 1976, CGI is among the largest IT and business consulting services firms in the world.

We are insights-driven and outcomes-based to help accelerate returns on your investments. Across 21 industry sectors in 400 locations worldwide, our 76,000 professionals provide comprehensive, scalable and sustainable IT and business consulting services that are informed globally and delivered locally.

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