

How the Children's Hospital of Los Angeles Cut Food Waste by 43% to Improve Sustainability and Fight Inflation



Residing over Sunset Boulevard, Children's Hospital of Los Angeles (CHLA) is a nationally recognized hospital that serves pediatric patients in Los Angeles County and its surrounding areas. This leading medical institution aims to continuously advance its patient care, even – and especially – in

the face of COVID-19 and inflation. At the same time, CHLA recognizes that food waste is an economic, environmental, and social issue that its team can help to address. Together with Winnow, the hospital has been changing its food waste game since 2021.



For me, sustainable cuisine means using products that can be grown, processed, shipped and served that won't affect the natural system that creates them. With all of the other carbon friendly programs already in place at CHLA, it's important that Food Services is working with CHLA as a whole to do our part and prevent waste.

Matthew Price
Executive Chef
CHLA



CHLA Waste Reduction Results



Over \$17,000
estimated cost savings
Worth 11,000 meals



43% reduction
in food waste by value
from April to December 2022



18.5 estimated metric
tons of CO2
Equal to 300 trees grown for 10 years

Inspired to help the environment and cut costs, CHLA put waste data into action immediately

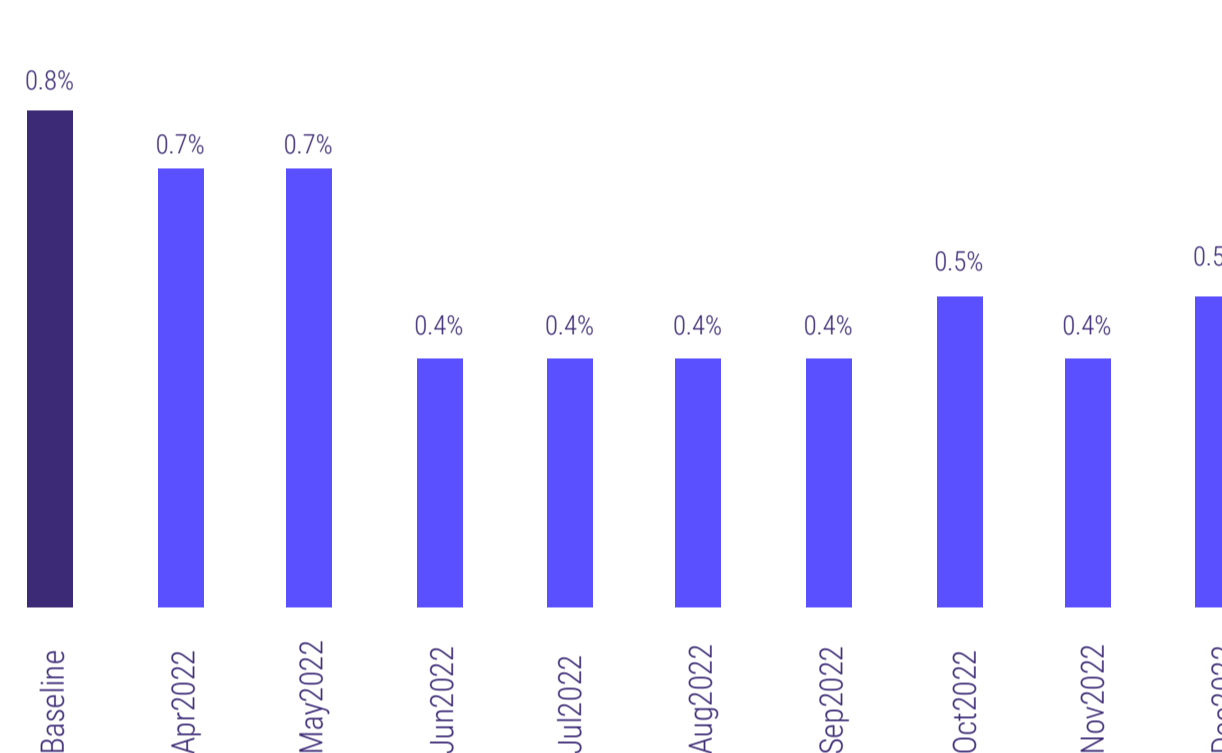
CHLA reduced their waste by 43% over 9 months since their baseline in April 2022, and this had financial benefits beyond the social and environmental impact.

Executive Chef Matthew Price shared, **“By monitoring what is being wasted, we have been able to adjust our purchasing and engineer menus with items that are more fiscally friendly.”**

Because of the inflation crisis and staffing constraints, CHLA aimed to increase cost savings using Winnow without significantly impacting its operations and preventing workforce reductions.

The team was able to implement Winnow swiftly, which expedited their waste reductions.

Waste as % of sales | 01 April 2022 - 31 December 2022



“ Winnow is very user-friendly. The item capture feature is very helpful in identifying what was being recorded. I would recommend Winnow to other chefs and have already done so.”

added Chef Matthew.

CHLA highlights the power of a team to rally around food waste and quickly combat it. When a team's leaders make it a priority to cut waste and invest time in learning how to do so, they can see strong results in a short period of time.



Sustainability is incredibly important to CHLA. As a large healthcare organization, we recognize that we contribute a significant amount to our waste streams. We have a responsibility to do our part in reducing our carbon footprint. Food waste management is also important because food that is thrown away could potentially be diverted to feed our local community in need and reduce food

insecurity. As a major healthcare provider in our community, we recognize that access to food is associated with health impacts. Our mission here at CHLA is to create hope and build healthier futures. Reducing food waste and providing access to food-insecure communities is one way we reflect our mission.

Kelie Lam
Director of Food & Nutrition



About Winnow

Winnow develops Artificial Intelligence (AI) tools to help chefs in large businesses like hotels, contract caterers, casinos, and cruise ships to run more profitable, and sustainable kitchens by cutting food waste in half.

Measuring food waste is a challenge for all commercial kitchens with up to 20% of all food purchased going to waste. Winnow offers a solution for every kitchen.

Our analytics platform and reporting suite help teams pinpoint waste quickly, allowing enterprises to drive significant waste reductions at scale. Kitchens that use Winnow cut food waste by half on average, driving food purchasing costs down by 3%-8%, improving margins whilst doing the right thing. Winnow is deployed in over 60 countries with offices in London, Dubai, Singapore, Cluj, and Chicago.