

Learn how Milton Cook Chill, a Compass Group Canada site, uses Winnow's AI technology to save \$63,000 per year



Compass Group Canada is the country's leading foodservice and support services provider. With each company acquired and new markets reached, the Group delivers stronger service to its clients. Its core sectors include leading sports and leisure venues, executive dining rooms and cafes, schools, universities, seniors' residences and hospitals as well as remote camps and

offshore oil rigs. The company began tackling food waste with Winnow in 2021. Winnow has the pleasure of working with multiple Compass Group Canada Sites, including Milton Cook Chill (CCFPC), a central production kitchen located in Ontario with large production volumes, that began tracking waste in June 2022.

Milton Cook Chill's Waste Reduction Results



>\$32,000
saved in the first 6 months



18%
reduction in food waste by value



\$63,000
saved annually



> 5.1 tons
of avoided CO2e gases



1.2 tons
of food waste prevented from landfill each year

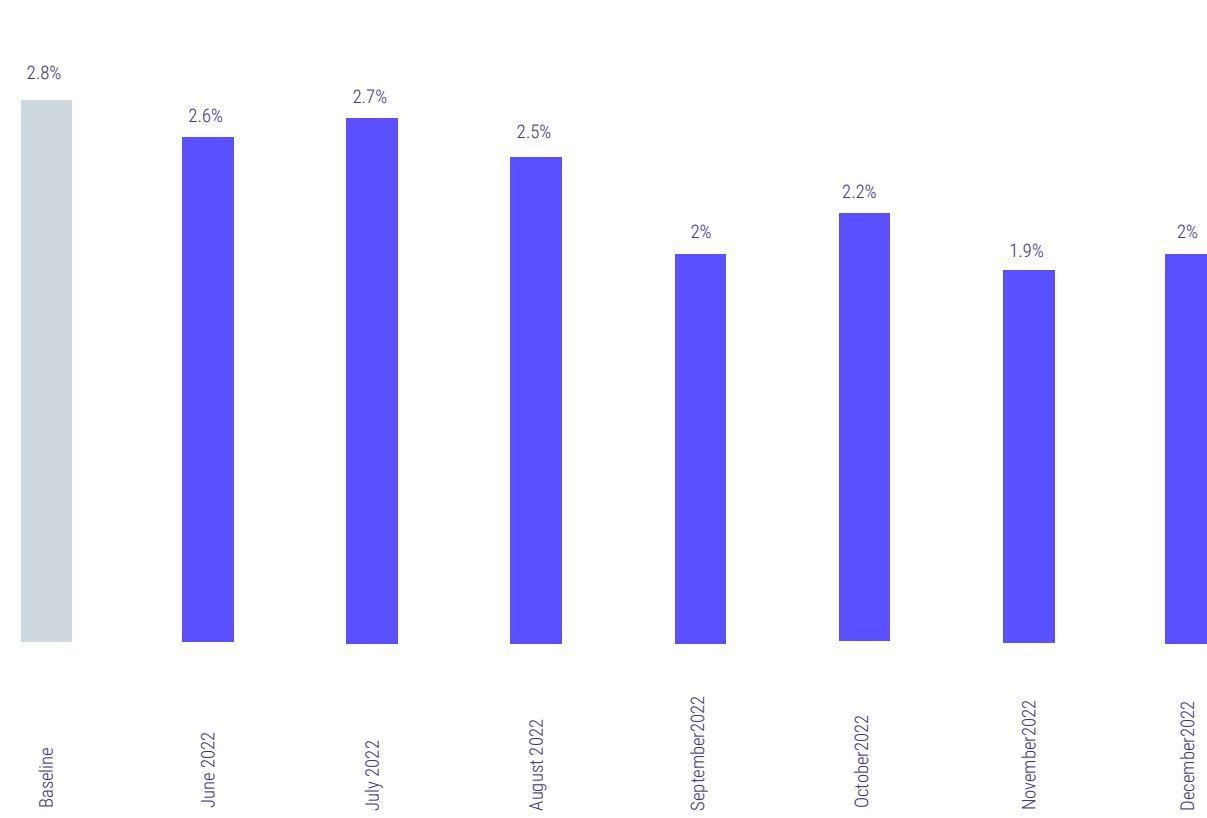
For Milton Cook Chill, food costs remain central reason for preventing food waste

District Manager Bruce Carnie has been at this location for 7 years, so he has experience managing food costs.

"One of the biggest things that drove me to Winnow is that our team would talk about our food waste, but it was always theoretical. We figured our food waste hovered around \$80,000 per year, but after we started using Winnow we realized it was closer to \$200,000. We had no idea what our waste really was beforehand" he shared.

"It's important that Compass Canada works to reduce food waste for a few reasons. First, dollars. Operationally we want to run efficiently. Number two, why would we throw product out? We don't waste food at home, so why would we waste product at work?"

Waste as % of sales



Staff engagement made all the difference in achieving waste reductions.

McLean emphasizes that acting as a team is crucial to her site's success: **"Winnow has made our staff more aware of what they are throwing out. They are aware and they are accountable, which is helping a lot. They see the dollar value of our waste which is incredibly motivating. We have conversations most days of the week about waste trends".**



Ultimately, Winnow helps Compass Group Canada to use resources wisely.

Brandsma reflects, **"Honestly, the results that Winnow provided were very surprising. It felt like we were already trying and doing everything we could. But it seemed like when we could see the images and the data, we found other ways to reduce waste. First we started with the low hanging fruit, such as frozen items, but then we dove deeper into more areas to pinpoint what was happening and how we could prevent it.**

We have now come to understand that this process never stops; we can always find more and more ways to prevent waste."

She continues, **"We cook large batches of soups and sauces, and some do expire. We now monitor those even closer than we did before. We also now dive into the math to understand why a recipe doesn't produce the yield that it's supposed to."**

Carnie is excited to deepen this site's commitment to food waste reduction. **"Success breeds success. Now that we've seen success, we're going to shoot for even more. I'm very proud of the team."**

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.



We are proud to be part of the Courtauld 2025 Commitment



We are proud to be part of Friends of Champions 12.3