WE'RE PROUD TO BE RECOGNIZED BY THE U.S. ENVIRONMENTAL PROTECTION AGENCY AND THE U.S. DEPARTMENT OF AGRICULTURE AS A FOOD LOSS AND WASTE 2030 CHAMPION.

MINIMIZING FOOD WASTE THROUGH EVERYDAY PRACTICES

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FOOD WASTE

ENVIRONMENTAL SUSTAINABILITY IS A FUNDAMENTAL PART OF OUR MISSION, GUIDING HOW WE OPERATE AT THOUSANDS OF LOCATIONS.

Minimizing food waste is important to our business, the environment and communities we serve. We reduce, reuse and recycle through responsible practices, from the initial purchase to final waste disposal.

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WIPING OUT WASTE

We’re taking a bite out of food waste by focusing on areas where we can make the greatest environmental impact: behind-the-scenes practices in our kitchens and front-of-house consumer engagement and awareness.

Our approach to tackle food waste is consistent with the U.S. Environmental Protection Agency’s (EPA) food recovery hierarchy, which calls for reducing food waste before it’s even generated, then feeding hungry people, followed by feeding animals, composting, and landfilling as a last resort.

Food waste creates waste five times. Not only is the cost of the food purchased wasted, we also waste the cost of energy and water to store and cook the food, the cost of labor to prepare the food, the cost of disposal for composting or landfilling, and the cost of lost sales. To reduce all this waste, we focus on simple steps that make measurable impacts.
BEHIND THE SCENES

Our goal is to eliminate waste before it’s generated.

What gets measured, gets managed.

*100% of our locations are trained on Aramark’s Food Management Process and are consistently tracking food waste.*

Through our Food Management Process, we implement standards to ensure we order the right amount of food, prepare it and serve it in a way that limits waste, and track what’s left at the end of the day. Knowing what foods are wasted helps us make better decisions about what to purchase and how much to prepare.

Real-time insights.

*Using innovative technology, we have reduced food waste across 161 sites by 44%, and avoided sending 479 tons of waste to a landfill since 2016.*

To further measure and manage food waste, we’re installing LeanPath’s industry-leading food waste prevention smart meters. Starting with our 500 highest-volume accounts, we are enabling real-time food waste tracking and insights that help drive behavior change. Over the next year, we will expand LeanPath implementation across other Aramark locations.

Feed those in need.

*In 2016, we donated more than 100,000 pounds of safe surplus food through our Food Donation Program.*

At times, even with the best practices in place, there may be instances of overproduction. In these cases, Aramark’s Food Donation Program, in partnership with Food Donation Connection, provides a way to donate unused, unserved food to qualified non-profit organizations. Our food donation process minimizes waste and feeds those in need, helping the environment and our communities.

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We all love food, and wasting it is an absolute tragedy. We’re excited to partner with Aramark on smart food waste tracking so we can reduce more, save more, and help reach their goal of a 50% food waste reduction.

- Andrew Shakman, Co-Founder and CEO, LeanPath
FRONT OF HOUSE

Reducing food waste goes beyond what happens in the kitchen. We’ve found some great ways to engage consumers and reduce our impact even more.

**Take what you can eat.**

*In 86% of our university residential dining halls, we encourage students to skip the tray.*

With trayless dining programs, consumers are less inclined to pile on extra food that is likely to go to waste. In fact, studies show trayless dining reduces waste by almost two ounces per person, conserves energy and water, and reduces use of cleaning chemicals.

**Recycle food waste.**

*We compost food waste at many locations.*

From carrot peels and apple cores to uneaten buffet items, we implement composting programs. In partnership with our clients and local waste haulers, we divert organic waste from landfills whenever possible.

**Share the impact.**

*We share our progress and impact with our consumers and stakeholders.*

We use our Green Thread™ consumer marketing materials to help our consumers connect the dots between our actions and our words. When a consumer sees Green Thread™, they see our environmental programs and practices are in place.

\Armark is stepping up to the plate to keep good food from going to waste. Saving food not only saves money, it saves water, land and energy. By committing to food waste reduction and aggressively tracking waste in their kitchens, Armark is helping to protect our planet. //

- JoAnne Berkenkamp,
  Senior Advocate, Food & Agriculture Program,
  Natural Resources Defense Council
INDUSTRY WIDE CHANGE

We focus on continuous improvement, demonstrating progress, and leading our industry on this important issue. Through these programs and practices, and in partnership with our clients, suppliers, and non-governmental organizations, we’re working toward measurable improvement.

Industry Collaboration

Since 2013, Aramark has been a member of the Food Waste Reduction Alliance (FWRA), a collaboration of the National Restaurant Association, Grocery Manufacturers Association, and Food Marketing Institute. The FWRA’s mission is to reduce the volume of food waste sent to landfills by addressing the root causes of waste, and finding ways to donate or recycle unavoidable food waste.

Recognition

We’re proud to be recognized by the U.S. Environmental Protection Agency and the U.S. Department of Agriculture as a Food Loss and Waste 2030 Champion for our commitment to reduce food loss and waste in our operations by 50 percent by 2030.

ABOUT GREEN THREAD

Green Thread™, the company’s environmental sustainability platform, brings to life Aramark’s commitments and programs focused on sourcing responsibly, minimizing waste, running buildings and fleet efficiently. Learn more at: www.aramark.com/wasteminimization

About Aramark

Aramark (NYSE: ARMK) proudly serves Fortune 500 companies, world champion sports teams, state-of-the-art healthcare providers, the world’s leading educational institutions, iconic destinations and cultural attractions, and numerous municipalities in 19 countries around the world. Our 270,000 team members deliver experiences that enrich and nourish millions of lives every day through innovative services in food, facilities management and uniforms. Learn more at www.aramark.com or connect with us on Facebook and Twitter.

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