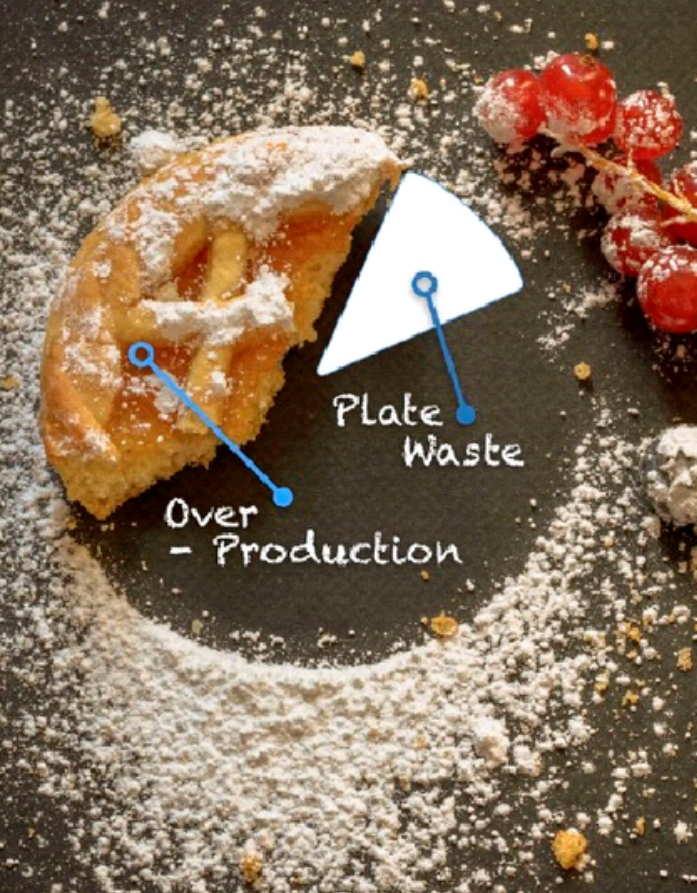




EMPOWERING CHEFS TO WASTE LESS FOOD





OUR MISSION

- **LOWER** your food cost
- **MAXIMISE** your labour and energy resource
- **GENERATE** more profit
- **REDUCE** your carbon footprint.



IT CHALLENGES OUR CHEFS TO USE THEIR CREATIVITY FOR NEW RECIPES OR IDEAS TO AVOID FOOD WASTE DURING PREPARATION & SERVICE.

WHAT IS CHEFS EYE TECH?

CHEFS EYE IS THE QUICKEST & EASIEST TOOL TO HELP COMMERCIAL KITCHENS WEIGH, REPORT & ANALYSE FOOD WASTE.

BY TRACKING THE WASTE GENERATED IN REAL TIME, CHEFS EYE HELPS CHEFS AND BUSINESS OPERATORS TO IDENTIFY KEY AREAS IN EFFECTIVELY CUTTING OUT WASTE.

BY CHEFS FOR CHEFS

Realising how much food waste was costing their own restaurant business, father and son duo Ronnie and Daniel Truss, decided to tackle the issue with the development & launch of Chefs Eye Tech



RECORD

WEIGH YOUR FOOD WASTE



Food waste is placed on a scale, use the touch screen to record food type & wastage reason

A camera takes a photo of the food for visual reference.

REVIEW

WEIGH UP YOUR OPTIONS



Our intuitive cloud-based dashboard allows you to drill down into the statistics to the level of granularity you need.

As your your food waste data and those photos build up, trends will begin to surface.

REDUCE

WEIGH IN WITH MORE AWARENESS



Chefs Eye enables that dialog between Chefs, Customers and the Client.

We can assist with Workshops, Talks, Training tools and bespoke reporting

TRAINING

TRAINING DAYS ARE PROVIDED ON SITE AT THE BEGINNING OF THE CONTRACT, INCLUDING FULL CUSTOMISATION OF YOUR DATA ON THE APP & ONLINE DASHBOARD.

SUPPORT

CHEFS EYE PROVIDE UNLIMITED SUPPORT VIA PHONE AND E-MAIL; AND PROGRESS MEETINGS ARE HELD AT THE END OF FIRST, SECOND AND THIRD MONTHS AND THEN EVERY 3 MONTHS THEREAFTER.



WORKSHOPS

WASTE AWARENESS DAYS' CAN BE ARRANGED TO DRIVE ENGAGEMENT WITH CUSTOMERS - ESPECIALLY WHERE PLATE WASTE IS A KEY CONCERN.

CASE STUDY

CHEFS EYE HAS BEEN WORKING WITH LEXINGTON, AT A LARGE LAW FIRM IN LONDON, OVER 1,000 PEOPLE WORKING ON SITE SERVING 1,400 MEALS DAILY ACROSS THE CANTEEN AND HOSPITALITY.

A CHEFS EYE SYSTEM WAS SET UP IN THE MAIN KITCHEN FOR THE FIRST 6 MONTHS WHEN AN ADDITIONAL UNIT WAS ADDED IN HOSPITALITY.

BY MONITORING AND TRACKING THE WASTE, THE FOLLOWING RESULTS WERE ACHIEVED;

76%

WASTE FROM AVOIDABLE SOURCES



76% OF ALL THE FOOD WASTED CAME FROM AVOIDABLE SOURCES: ALMOST 492KG PER WEEK AT A COST OF

£1,180

43%

REDUCTION IN FOOD WASTE



THIS MEANT A SAVING OF 105KG/ £503 PER WEEK, WHICH EQUATES TO £2,182 PER MONTH OR PER YEAR

£26,484

409%

RETURN ON INVESTMENT



THROUGH A 43% DROP IN THE COST OF FOOD WASTE CHEFS EYE HELPED CREATE A NET SAVING OF

£22,105

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CONTACT US

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