

The process: Plan – Do – Check – Act

1. Plan :

Once a company has decided to implement the **Food Save Management**, it must first ask itself the following questions: *What should be improved? How is the current state? How should it be in the future? What are the options available? What is the best option? How do we implement them? What resources do we need? What resources do we have? Under what conditions will the plan succeed?*

▼ The basic pillars are discussed and the project can start.

2. Do :

At the start of the project, your team participates in our kick-off workshop, where all the important steps and information about the food save process are explained and the foundation for the project's success is laid with an awareness-raising presentation. Subsequently, your company conducts the surveys to measure the current state. During four weeks, you measure your food waste with the support of our intuitive survey tool - and at the same time sensitize your team by making the waste visible.

We then analyze your data and provide you with a detailed and clear overview so that you can see exactly where your savings potential lies. In an individual workshop, with the support of our consultants, you define effective steps for reducing food waste based on your measurement data.

▼ Now it's up to your team to take responsibility for implementing the steps and self-imposed goals within a year.

3. Check :

After about one year, you carry out a performance measurement analogous to the measurement of the actual state. We evaluate your data, compare them with each other and make a success analysis. In the accompanying workshop, you will receive your detailed reduction results and draw a conclusion from the project together with our consultants. Finally, we define further steps with your team to secure your food save successes in the long term.

4. Act :

Together, long-term steps are defined to maintain progress or even plan further reductions. These can be, for example, regular, simpler measurements or actions in the area of education.