Wastewatchers helps organizations to reduce food waste.
By sharing knowledge about food waste and to do (big) data analyses on the existence of food waste.
Our workfield:
Hospitals, hotels, business cafeterias and banqueting.
Shortly:
Why is preventing food waste so important?
How is this possible?
Nobody is against food waste.
Knowledge about preventing food waste is still in an early stage.
Modifications

Knowledge

Data
There are different levels of variables that can influence the degree of food waste.
1. Seasonal influences

People tend to eat differently per season. Resulting in different waste patterns per season.
Een cup of joe met een weekplanner op de zondagse morgen. November is mijn favoriete maand van het jaar.
2. Daily influences

People tend to eat differently per day of the week. Once again resulting in different waste patterns per day.
3. Culinary influences

People tend to eat differently per type of dish. Once again resulting in different waste patterns per day.
There are more:
For example: Regional-, cultural- and daily weather influences.
Profit lies in the variance of the average.
What holds the future?
Searching for an optimum per person, per department, per day and per product.
Wastewatchers

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