

FIT CASE STUDY



FOOD INTEL TECH

AGILE FOOD WASTE SOLUTION

X



AT U SATHORN BANGKOK

J'AIME BY JEAN-MICHEL LORAIN

(1 MICHELIN Star restaurant) is not only passionate about delivering Haute-Cuisine but genuinely cares about the overall impact of its operations. Convinced that Food Waste is an absurdity, Chef Amerigo decided to adopt FIT to better tackle this issue.



"FIT was intuitively handled by everyone in the kitchen and is very easy to use over daily operations."

Chef Amerigo Sesti
Head Chef

6-MONTH IMPACT

(OCT 20 - APR 21)



-51.6%

IN FOOD WASTE
PER COVER



707 KG

OF FOOD SAVED



1,414

MEALS RESCUED
EQUIVALENT



1,767 KG

OF CO₂e REDUCED

Despite the challenges faced during COVID-19, Chef Amerigo and his team managed to cut food waste per cover by more than 50%, making the most of the cloud-based analytics software to better understand the issue (how much, when, what and why), and act upon it.



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