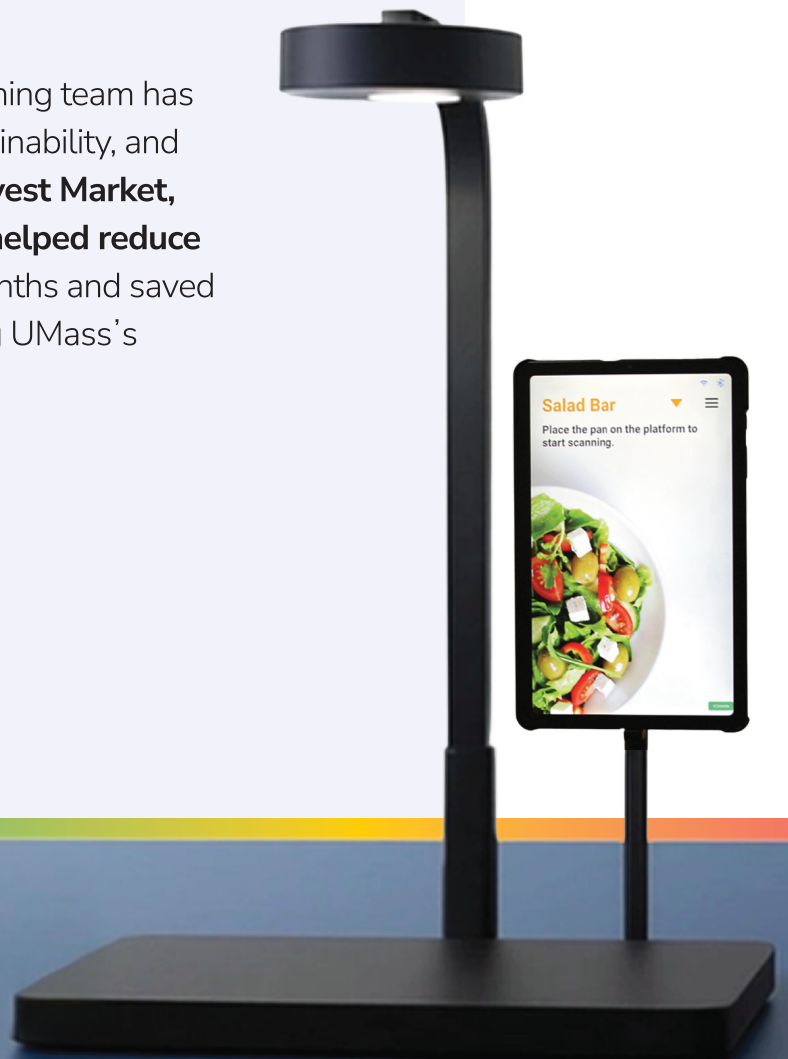




metafoodx

Case Study: Harvest Market at UMass Amherst

With Metafoodx, UMass Amherst's dining team has set a new standard for efficiency, sustainability, and the student dining experience. **At Harvest Market, a full-service venue, real-time data helped reduce overproduction** by 51.7% in three months and saved thousands of dollars while maintaining UMass's renowned food quality and freshness.



WWW.METAFOODX.COM

Key Metrics

Quantifiable outcomes achieved after **implementing**
Metafoodx across dining operations.

51.7%
Reduction in
Overproduction

500%
+ ROI



“ By leveraging the unique data tracking capabilities of the Metafoodx system, we can enhance our operations, establishing a gold standard for efficiency and customer experience while also minimizing food waste. ”



— Kenneth Toong
Associate Vice Chancellor
Auxiliary Enterprises, UMass
Amherst



Introduction

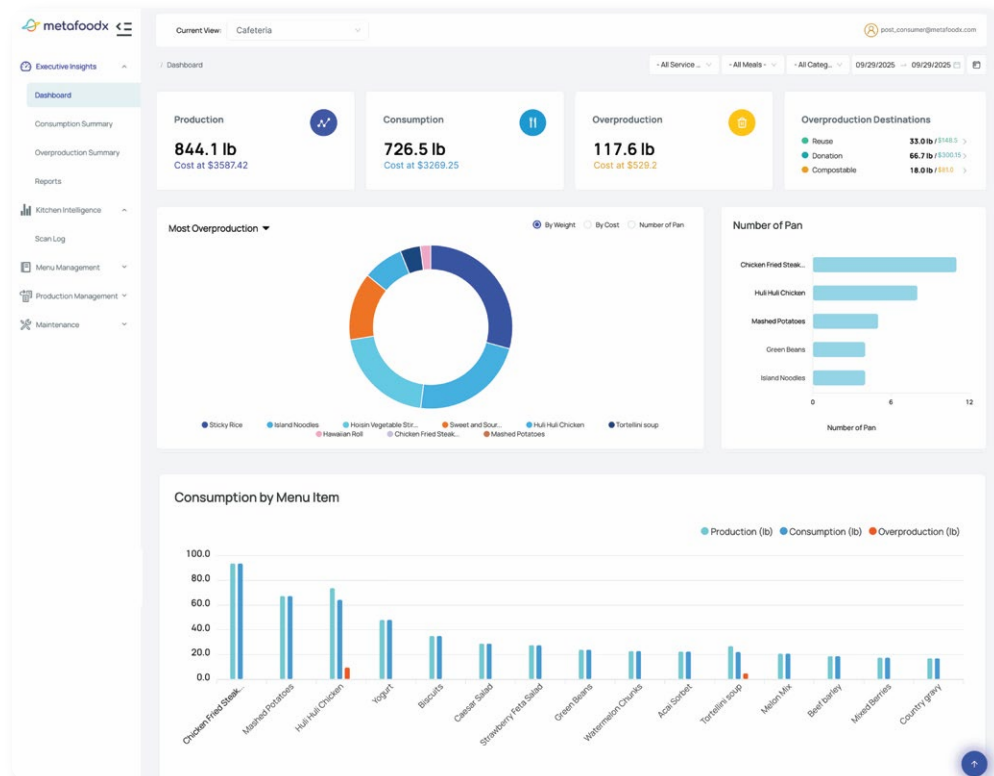
The University of Massachusetts Amherst serves more than 32,000 students and has been ranked #1 for Best Campus Food by **The Princeton Review** for nine years in a row. UMass Dining is nationally recognized for its commitment to quality, sustainability, and global flavors.

In Fall 2024, UMass partnered with Metafoodx to explore new ways of tackling food waste and optimizing production. After a successful pilot, the solution quickly expanded across multiple dining locations.

Prior Challenges: Manual Tracking and Limited Insights

Before Metafoodx, the dining team relied on just-in-time, small-batch cooking, but had no simple way to track production or overproduction. Tracking was manual, often with busy staff jotting down estimates for each menu item. This added at least an hour of work per station each day and was still prone to human error.

Turning that raw data into useful information required even more effort, often 3-4 hours per week from a manager to organize and analyze. While these efforts provided some visibility, the lack of accurate, item-level data made it nearly impossible to pinpoint opportunities to improve production planning or reduce waste.

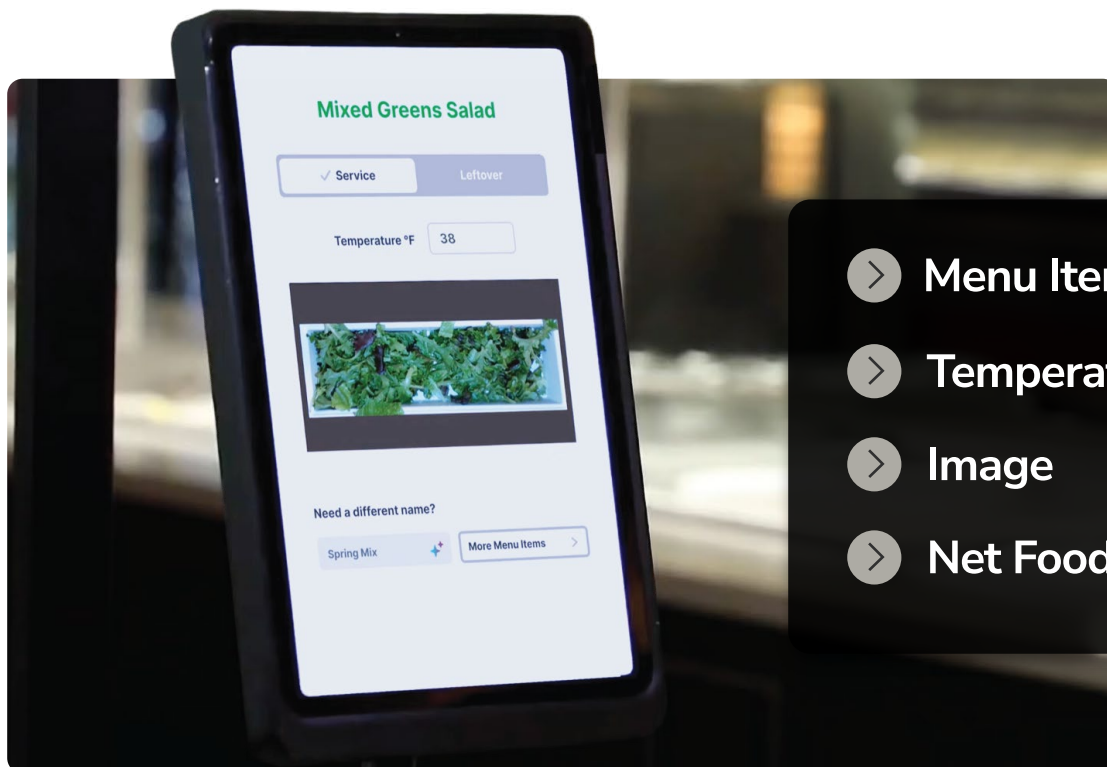


Implementation

Waste Reduction for Sustainability

The UMass dining team adopted Metafoodx to cut food waste - not just to save money, but also to advance sustainability. Metafoodx's AI-powered scanners fit seamlessly into daily operations, removing guesswork and providing precise, item-level data insights.

Harvest Market's first device, put in place in February 2025, helped reduce food overproduction by 51.7% in 12 weeks and **saved thousands in food and labor costs**. For example, even as egg prices climbed to \$8.15 per dozen in March, leftovers of scrambled eggs dropped by 42.5% with Metafoodx, showing how data-driven production can reduce costs even when prices rise.



- > Menu Item Name
- > Temperature
- > Image
- > Net Food Weight



The Value Metafoodx Brings: From Insight to Action

Since adopting Metafoodx, UMass Amherst has transformed how it manages dining operations. The UMass leadership team highlights three core benefits: **clear visibility, actionable insights that drive staff involvement and accountability, and an enhanced student dining experience.**

Benefit 1

Clear Visibility

By giving the dining team accurate, detailed data that was not available before, Metafoodx improves visibility across the food cycle. From production to service to waste, this insight enables smarter, more informed decisions.

“ The biggest benefit is having better, more accurate information about our food - its quality and production - that simply didn't exist before. It gives us a fuller understanding of the entire food cycle from beginning to end. Not only does it help prevent waste by measuring what isn't used, but it also provides new insights into what we're actually selling in ways we couldn't see before. ”



— Garrett DiStefano
Director of Residential &
Retail Dining Services at
UMass Amherst



Benefit 2

Insights and Accountability

The system tracks food at the menu-item level, giving chefs a real-time view of what's being produced and consumed. This transparency not only prevents overproduction but also fosters staff ownership, enabling quick adjustments during service.

Benefit 3

Enhanced Student Experience

The dining team also uses Metafoodx data to better understand student preferences, ensuring menus reflect evolving tastes and cultural diversity. This allows them to refine dishes that no longer resonate, introduce new options for international students, and continually elevate the dining experience. Beyond simply feeding students, the program aims to build unique, community-building food experiences that bring people together around shared meals.

“

We want to deliver the best possible experience and the best value for our students. With technology like Metafoodx, we can review our menus, pump the savings from reduced food waste back into our program, and help the dining experience truly flourish. ”



— Christopher Howland
MBA, Chief Procurement
Officer, Sr. Director of
Procurement and Strategy
at UMass Amherst



Game Changer: Ease of Use

The UMass team has especially highlighted the ease of use of the Metafoodx device. The scanner fits seamlessly into existing kitchen workflows and requires no extra steps, making it ideal for already busy staff.

“ You just place the pan down, and in seconds, that’s it. The device is so easy to use. I’m now an expert in Metafoodx! ”

— Operator at UMass Harvest Station

Moving Forward: A New Standard in Sustainable Dining

In Fall 2025, UMass Amherst announced further investment in the Metafoodx AI Scanner, expanding its use across additional campus dining halls and into the catering department. With 14 AI Scanner units now in operation, the university stands as a national leader in the fight against food waste, setting a powerful precedent for colleges nationwide.

As Metafoodx expands into more dining commons, retail outlets, and catering operations, the team expects to achieve tighter ordering based on actual consumption trends, further **enhancing efficiency and the student experience**. UMass Amherst’s dining team continues to set a new standard for operational excellence in campus dining.

“ Expanding our investment in Metafoodx was the natural next step for us, and we’re thrilled to continue working with Metafoodx to build a smarter, more sustainable kitchen. ”



— Kenneth Toong
Associate Vice Chancellor Auxiliary
Enterprises, UMass Amherst