Leanpath for Restaurants:
Lower Food Costs Without Adding Complexity

Leanpath helps you reduce food cost by showing where food is being wasted and why, so you can improve prep, portioning, and purchasing decisions that impact your bottom line.

Why Food Cost Still Feels Hard to Control

Most restaurant teams already rely on systems for POS, inventory, scheduling, and menu management. These tools are essential, but they only go so far. When food cost is off, they can show the gap, but not the cause.

Leanpath fills in what those systems miss. By tracking waste at the moment it happens and connecting it to specific reasons like overproduction, spoilage, or portioning, Leanpath gives operators the context they need to make smarter decisions around prep, purchasing, and execution.

The system fits into existing routines, requires no extra labor, and does not add complexity to already busy kitchen environments. It simply provides the missing layer of information needed to understand where food cost is being lost and how to address it.

A Simple Way to See Where Cost is Being Lost

Leanpath tracks food waste directly in the kitchen, capturing what is being thrown out, when it happens, and why. Each entry is tied to a specific behavior, such as over-prepping, portioning inconsistencies, or ingredients going out of date, so you're not just recording waste, you're understanding what's driving it.

Teams use that data to spot patterns and adjust what matters most:

- Prep volumes that regularly exceed demand
- Menu items with consistent portioning issues
- Ingredients that spoil before they're used
- Items that get trimmed or prepped inefficiently

Restaurant teams already manage enough platforms. Leanpath is different. It works alongside the systems you already use, without adding complexity or extra steps. Onboarding is easy and there's no disruption to kitchen flow. You get the information you need to improve food cost fast.

Solution Benefits

Reduce food cost
See what's driving loss and make changes that stick.

Easy to use
Designed to work inside existing kitchen routines.

Fix overproduction
Spot waste patterns and prep only what you need.

Track spoilage
Know what expired and why it wasn't used in time.

Adjust prep volumes
Align prep to actual demand across shifts.

No extra labor
Automation does the work without adding tasks.

Clear ROI
Average restaurants will save at least $1000/month

Fast ROI
Pays for itself within weeks

100% Cancelable
Cancel at any time. No questions asked.

[See How Leanpath Helps Restaurants](#)