



SUSTAINABILITY INTELLIGENCE · INSTITUTIONAL DINING

Operational Carbon Intelligence

Operational food emissions modeling, reduction planning, and Scope 3 readiness for institutional dining systems.

PREPARED FOR

Westbridge University Dining Services

Reporting period · Apr 2026 – Apr 2026

Prepared May 2026

Identifies high-impact menu patterns, modeled reduction pathways, and operational food-emissions leverage across institutional dining systems.

REPORT HIGHLIGHTS

MODELED REDUCTION
OPPORTUNITY

32–48%

ANNUALIZED FOOD
FOOTPRINT

5,942 tCO₂e

SERVINGS WITH MODELED
REDUCTION PATHWAYS

44%

Designed for operational planning, reduction modeling, and sustainability strategy development.

PREPARED BY GREENEATS

Operational food sustainability intelligence platform

greeneatsapp.com

Executive overview

Annual operational food emissions are estimated from menus and servings in your reporting period. Footprint and intensity below; pathway comparison in Section 03 and top actions in Section 04.

Estimated annual operational footprint

5942 tCO₂e

Estimated annualized food-related operational emissions based on observed menu activity.

Intensity · per 1,000 observed servings

5.1 tCO₂e

Emissions in this reporting window per 1,000 servings recorded in the same window. The annual footprint extrapolates total emissions to ~365 days—it is not the intensity figure multiplied by 1,000; it scales with total modeled servings over a year.

Modeled reduction coverage

88%

Share of modeled food emissions from menu lines where at least one lower-emission alternative was identified. Those lines account for about 44% of servings—often higher-intensity items, so the emissions share is usually higher than the serving share.

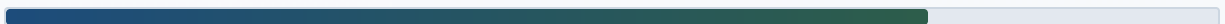
Operational read

A relatively small group of recurring menu items drives most food emissions, creating clear operational targets for reduction planning.

High-impact recurring menu concentration

20% recurring menu items
account for roughly 76% of modeled food emissions

Share of footprint · busiest high-emission recurring items

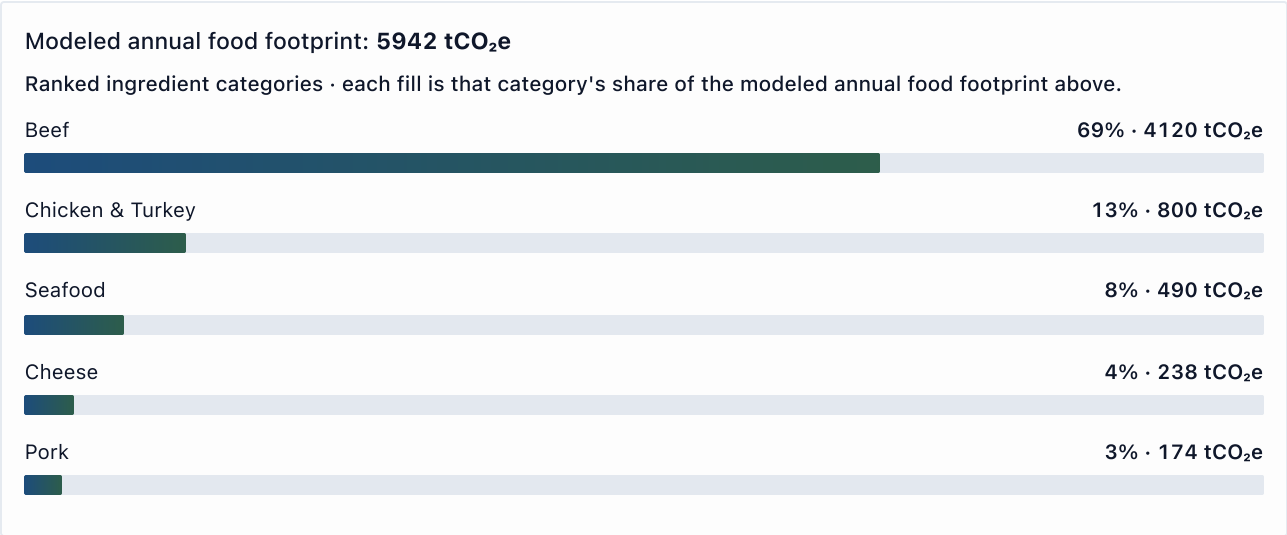


Beef accounts for ~13% of recurring menu items but **~69% of total food emissions** — the highest-leverage reduction target.

What drives footprint

Category mix and recurring menu lines with the largest modeled annual impact.

Emissions by ingredient category (ranked)



High-impact recurring menu lines

ITEM	PRIMARY CATEGORY	ANNUAL MODELED IMPACT	SHARE OF PRIMARY CATE
Black Pepper Steak Bao	Beef	~1,447 tCO ₂ e	35%
Beef Pho	Beef	~1,081 tCO ₂ e	26%
Korean BBQ Short Ribs	Beef	~870 tCO ₂ e	21%
Steak Taco Plate	Beef	~722 tCO ₂ e	18%
Honey Walnut Shrimp	Seafood	~128 tCO ₂ e	26%
Margherita Pizza	Cheese	~88 tCO ₂ e	37%

Which pathway fits leadership's risk appetite?

Three operating postures on the same annualized food footprint—reduction depth, disruption, and operational complexity differ by pathway.

LOW DISRUPTION

17% modeled reduction

1010 tCO₂e reduced annually

4932 tCO₂e remaining

Minimal operational change
focused on recurring high-
impact outliers.

Operational disruption
Minimal

Implementation complexity
Low

BALANCED

40% modeled reduction

2377 tCO₂e reduced annually

3565 tCO₂e remaining

Adds serving-mix governance
and procurement thresholds
with moderate coordination.

Operational disruption
Moderate

Implementation complexity
Moderate

AGGRESSIVE

56% modeled reduction

3328 tCO₂e reduced annually

2614 tCO₂e remaining

Requires broader procurement
and menu redesign across
categories.

Operational disruption
Significant

Implementation complexity
High

Section 04 · Priority operational actions

What to run first

Top three levers from the balanced pathway, ranked by modeled impact for this reporting period.

Recommendation 1

Modeled annual reduction (balanced pathway share)

Shift dinner serving mix toward lower-impact options

~–1,033 tCO₂e per year

45 percent of dinner servings are currently in the lowest impact segment, below the 65 percent target.

Implementation effort

Medium — coordinated menu and operations plan

Lead team

Culinary / Menu Development

Recommended timing

Immediate priority

Operational focus areas

Culinary · Operations

Recommendation 2

Modeled annual reduction (balanced pathway share)

Limit serving share from high-impact categories

~–964 tCO₂e per year

43 percent of servings are concentrated in Beef, creating outsized emissions concentration.

Implementation effort

Low — light menu or serving-line changes

Lead team

Sustainability

Recommended timing

Near-term

Operational focus areas

Serving mix · Guidelines · Oversight · Standards

Recommendation 3

Modeled annual reduction (balanced pathway share)

Reduce highest-impact dinner frequency

~–369 tCO₂e per year

28 percent of dinner servings are currently above 27.1 kg CO₂e per serving.

Implementation effort

Low — light menu or serving-line changes

Lead team

Operations

Recommended timing

Mid-term

Operational focus areas

Operations · Culinary

Additional lower-impact actions are available in-platform.

Reporting readiness · food Scope 3

Scope 3 Category 1 framing, data coverage, and a short internal readiness checklist.

GHG classification

Scope 3 · Category 1

Purchased food & dining operations

Purchased goods & services (food-related).



Core reporting checks completed: 7 of 7 checklist items pass for menus and modeled food emissions in this snapshot.

Menu coverage completeness

100%

High-confidence ingredient mapping

61%

Readiness checklist

Scope 3 Category 1 food footprint modeled	Complete
Reporting completeness (menu coverage)	Verified
High-confidence ingredient mapping	Tracked
Baseline comparison available	Available
Prior-period comparison available	Available
Reduction pathways modeled	Included
Menus linked to methodology notes in-platform	Included

Annual estimates are projected from recurring menu cycles and serving volumes observed during the reporting period. Methodology detail lives in-platform. Designed for operational planning and sustainability analysis; route external disclosures through your internal review process.