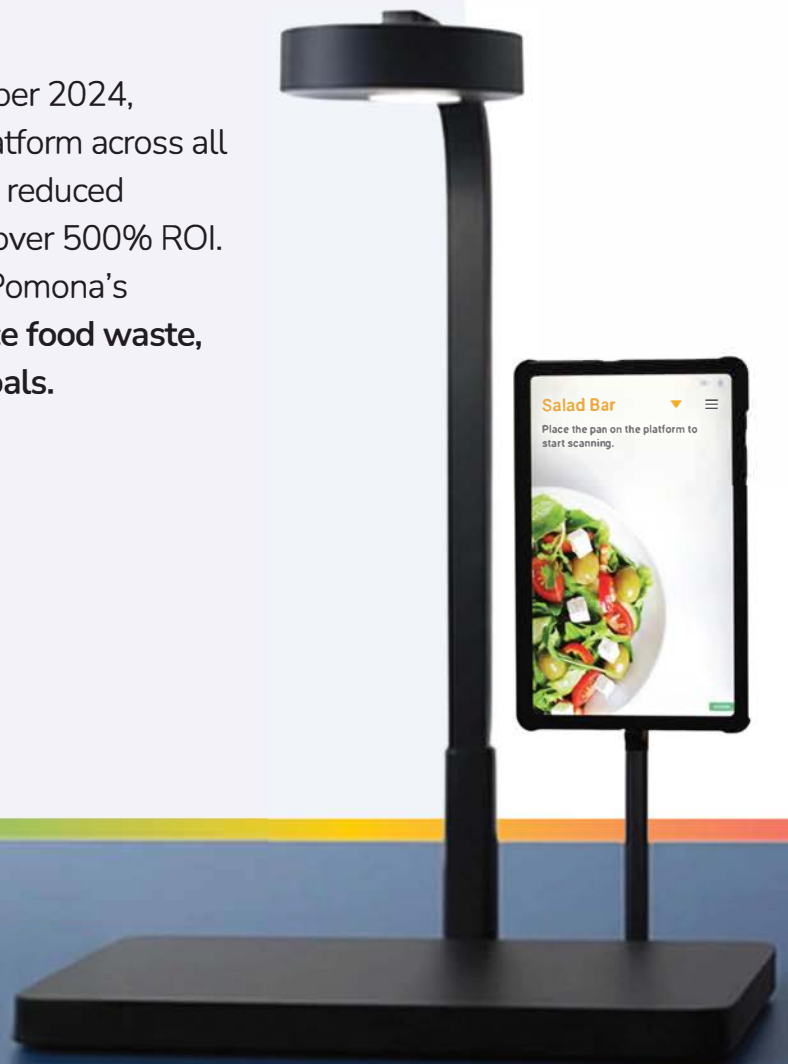




metafoodx

Case Study: Pomona College

Since deploying Metafoodx in September 2024, Pomona College has expanded the platform across all dining halls. In just 9 months, the team reduced overproduction by 54% and achieved over 500% ROI. Today, Metafoodx is a cornerstone of Pomona's strategy to **optimize operations, reduce food waste, and reach long-term sustainability goals.**



Key Metrics

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

54%
Reduction in
Overproduction

500%
+ ROI

8%
Plate Cost
Reduction



In just the first month, we've already made great progress in reducing overproduction, and we're excited to build on this momentum as we work toward our sustainability goals. „

— Jose Martinez, General Manager of Dining Services at Pomona College



Introduction

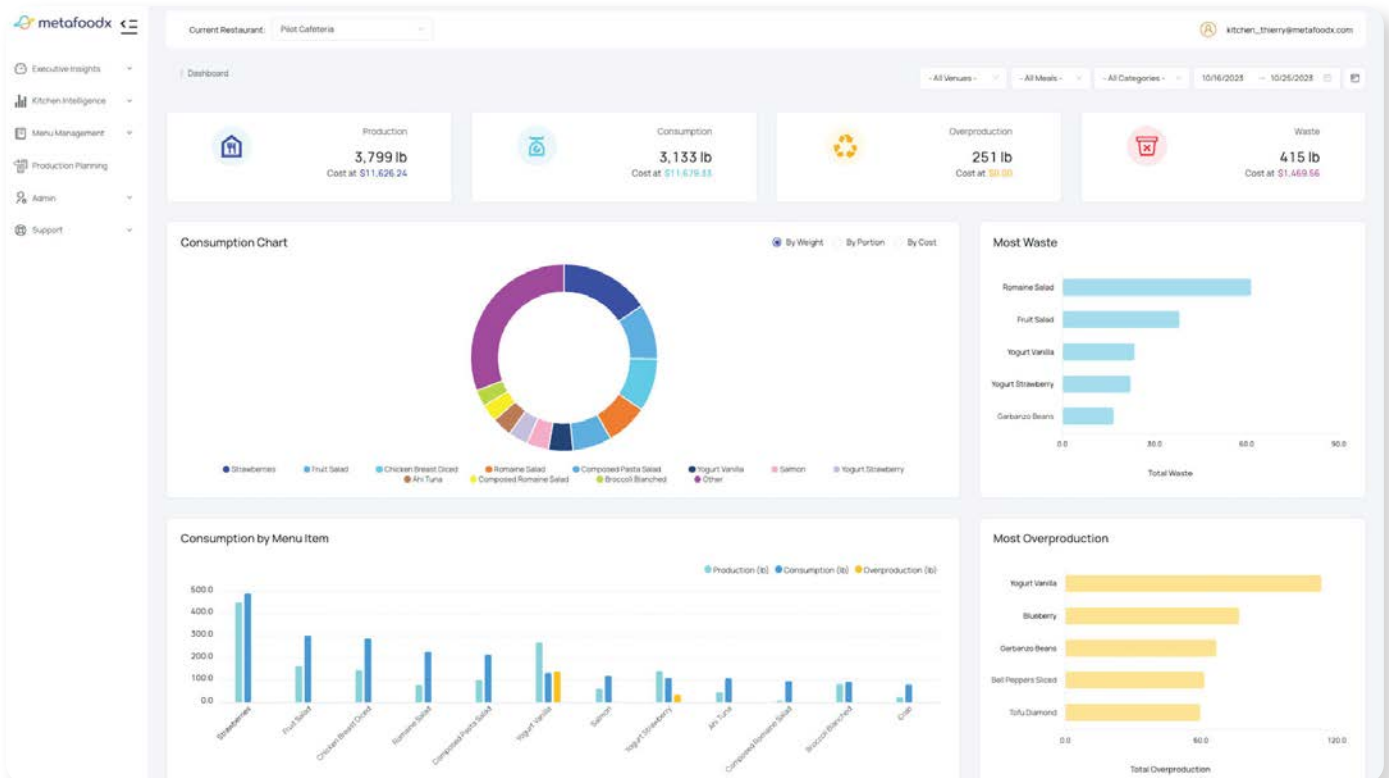
Pomona College, ranked **#9 for Best College Food in California by Niche**, is widely recognized for its commitment to sustainability and high-quality campus dining. Serving a student body of approximately 1,800, Pomona has cultivated a culture of environmentally responsible operations — from locally sourced food and trayless dining to composting and daily food donations.

Challenges Before Metafoodx: Lack of Data Visibility

Although Pomona College had strong sustainability initiatives, they faced a challenge common to many dining services: **insufficient visibility into kitchen production and consumption.**

Key challenges included aligning culinary efforts with production needs, acquiring real-time data on consumption, and working towards reducing or eliminating food waste.

Before selecting Metafoodx, the organization explored other systems and traditional Excel spreadsheets. These alternatives were found to be time-consuming, outdated, and not user-friendly. Staff feedback indicated a strong preference for a more intuitive and efficient solution.



Solution

Real-Time Insights with Metafoodx

Pomona College selected Metafoodx for its innovative, chef-friendly design and ability to provide real-time visibility into production and consumption.

Developed in collaboration with hospitality leaders in higher education, the platform delivered what the team had been seeking:

- Food waste reduction systems through prevention
- Automatic temperature and production logs down to menu item level
- Enhanced forecasting tools
- Smooth workflow with minimal staff interaction required

Implementation

Quick Setup & Easy Adoption

The setup process was quick and straightforward, taking less than 30 minutes. Metafoodx works right out of the box, no setup or menu training needed. Staff simply power on the device, and it's ready within minutes. Concerns about staff and chef navigation of the device were quickly resolved, as the platform proved to be exceptionally easy to use.

This ease of adoption ensured a smooth transition and positive reception among staff. They were impressed with the AI's ability to instantly learn and recognize new menu items. The platform quickly became a natural part of daily operations, seamlessly fitting into kitchen routines, as the team embraced the platform with enthusiasm.



Impact

Efficiency, Savings, and Sustainability

Metafoodx has delivered substantial benefits. Within the first few weeks, Pomona achieved a 40% reduction in overproduction at a single station. By January 2025, the team expanded the platform across all dining halls. Since then, overproduction has **decreased by 54%**, **generating more than 500% ROI.**



Additionally, the efficiency gains allowed staff to focus on higher-priority tasks (such as enhancing the guest experience), further optimizing labor resources.

Metafoodx surpassed expectations in several ways:

- The user-friendly interface and seamless setup process
- Comprehensive temperature log reports, which were an unexpected bonus
- A transformative effect on operational efficiency, akin to upgrading to a "Cadillac of food waste management systems"



Conclusion

Metafoodx reshaped how Pomona College approaches food waste by **making sustainability measurable, manageable, and impactful.** By eliminating manual tracking, it frees chefs to focus on creating recipes and cooking instead of sitting in an office crunching numbers. Without Metafoodx, Pomona would face setbacks in acquiring accurate consumption data, resulting in continued overproduction and food waste.

Today, Metafoodx is a critical component of Pomona College's strategy to optimize operations and achieve long-term success.