

Quantifying Milk Waste



Project Overview

Problem:

Starbucks does not have a system in place to measure ingredient waste.

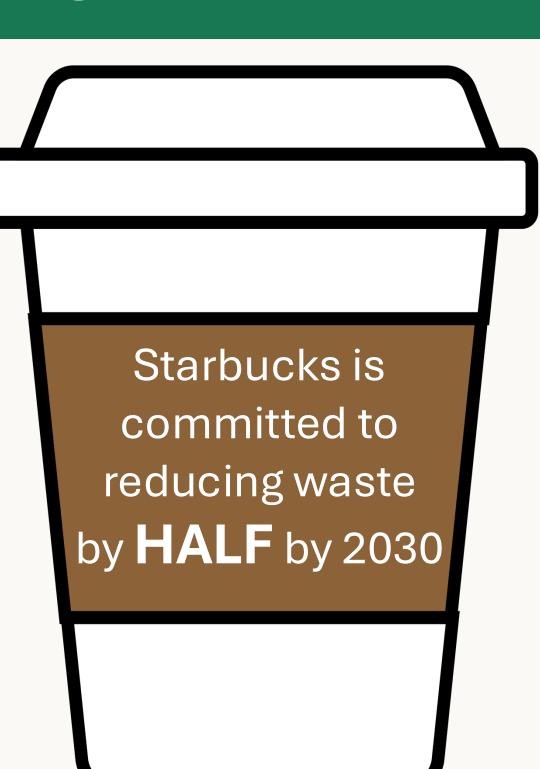
Goal:

Develop a data-driven model to track and quantify ingredient waste to generate actionable insights for Starbucks.

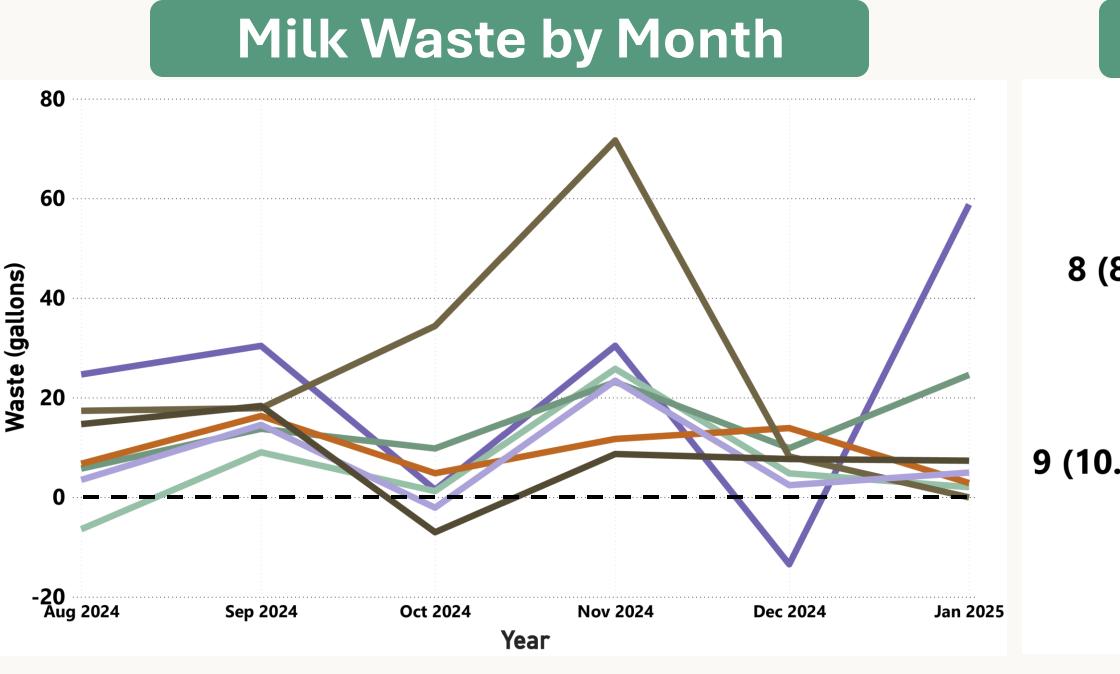
Scope:

Store: 4147 University Way Avenue Time Frame: August 2024 - January 2025

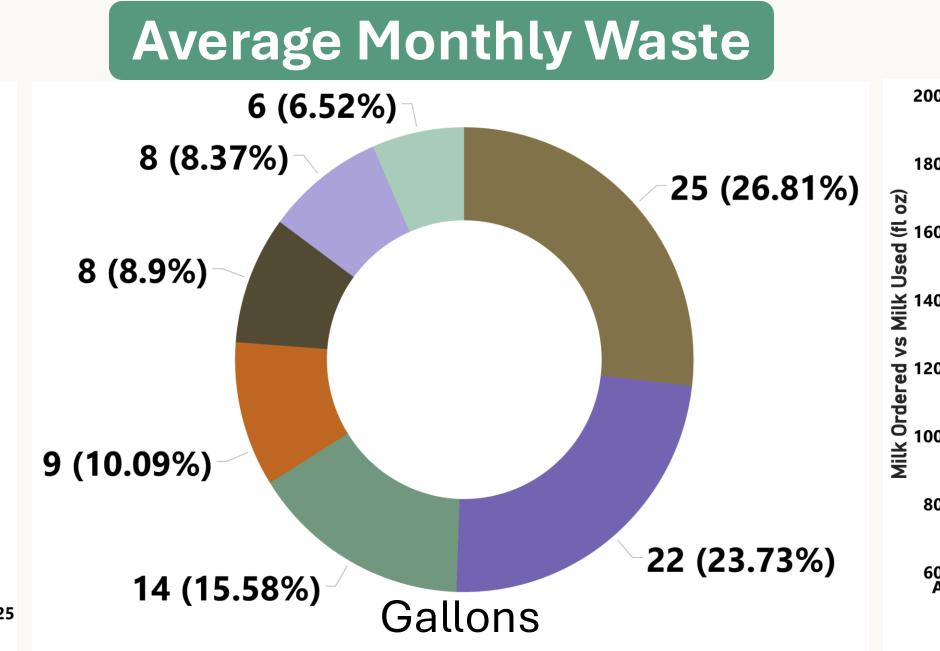
Ingredient: Milk



Analysis

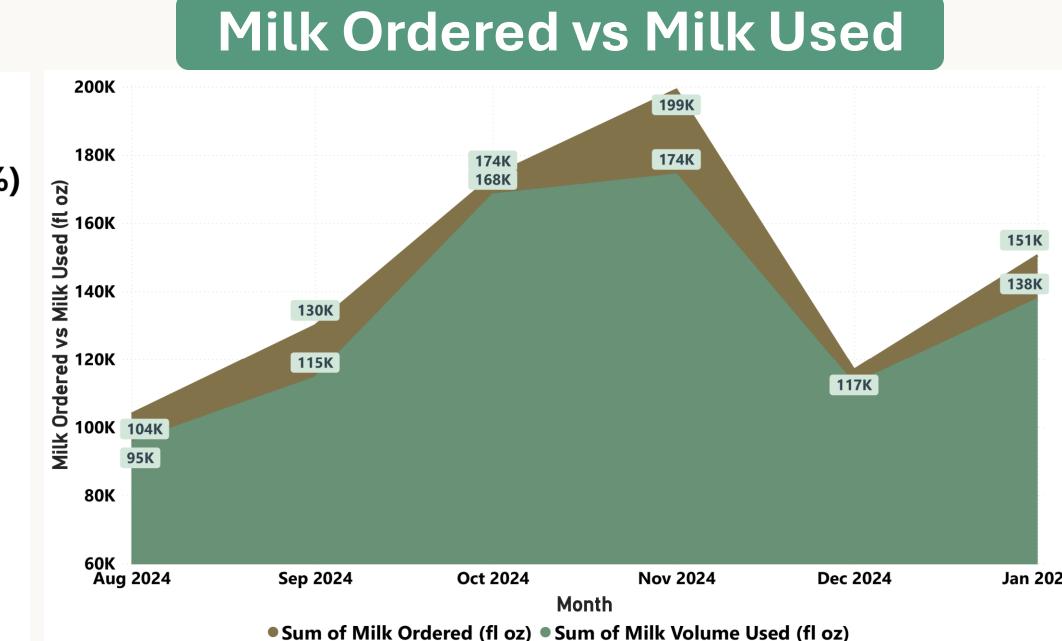






2% milk & oat milk are the largest sources of waste on average

Validation



Milk waste across all types increases throughout the Autumn of 2024

Milk Type Oat 2 percent Coconut Non-Fat Whole Soy Almond

Quantification Model

The model is valid for other Starbucks locations & time periods

Input

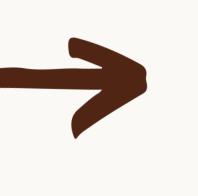
SQL

1 Milk order

Sales data

data





Excel

Model & Macro







PowerBI Dashboard

milk type &

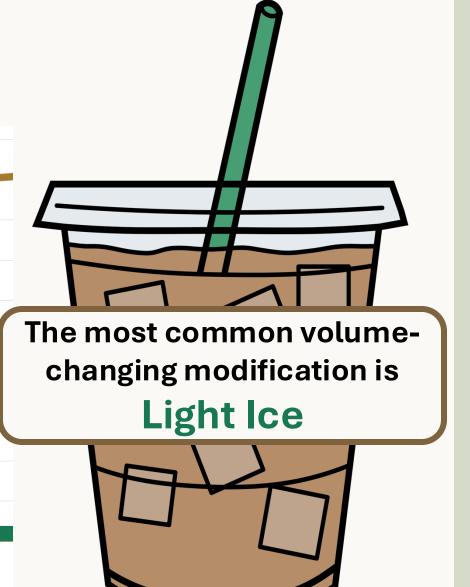
date range

Output

Calculates volume of Trend identification milk ordered Filters for Calculates volume of

milk used 3 Calculates volume of milk waste by finding

the difference Frequency of Modifications 80%



3 trials for each group:

Group 1: Ingredient volumes

Group 2: Milk volume used in a 15beverage sample

Group 3: Milk volume change from ice modifications

Post experiment:

Milk volume measurements were updated in the model, replacing previous placeholder measurements







Experiment

Milk waste quantified for a 15-beverage sample:

Model overestimates waste by **5.1%**

Recommendations

Future steps:

Expand the model to quantify waste for food and other ingredients such as syrups.

Use findings from the model to analyze and reduce waste



Breakfast sandwiches are the largest source of food waste

Impact

Over the 6-month period for 1 Starbucks store:

550 Gallons of milk waste



12 bathtubs

Over 6 months & ~11,000 stores nationwide:

6 million Gallons of milk waste



\$22 million

9 Olympic sized swimming pools

