

# Aruba Marriott Launches Winnow to Double Down on Sustainability

Aruba Marriott Resort, renowned for its pristine Caribbean beaches, has also elevated its customer experience through more sustainable practices.

This commitment to sustainability reflects a conscious effort to reduce environmental impact while enhancing the guest experience. Executive Chef Andres Davila's culinary expertise is complemented by his dedication to sustainability.

He emphasizes the importance of creativity and innovation in the kitchen, stating, "**The good thing about the Aruba resorts is that they allow me to be creative and innovative every single time.**"

His commitment to sustainability is evident as he discusses the importance of understanding and managing food waste:

Guiding the resort's efforts is Marriott's Serve 360 platform, which supports meaningful progress towards the United Nations Sustainable Development Goals, encompassing environmental, social, and governance aspects.

Aruba Marriott has implemented green initiatives like LED lighting, digital thermostats, and the use of cooking oil to create biodiesel, contributing to a more sustainable environment.

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We're able to understand the production intervals and show the team the waste that we're having and where we can improve. [Winnow] helps a lot to make decisions on where you can do better.

**Andres Davila** | Complex Executive Chef

Aruba Marriott Resort & Stellaris Casino |  
Marriott's Aruba Ocean Club | Marriott's  
Aruba Surf Club



Winnow's technology helped the resort to take its sustainability commitments to the next level, managing the source of 10% of global greenhouse gas emissions – food waste.

Kristofer, the Complex Food & Beverage Director, reinforces this commitment, highlighting the importance of managing food waste not just for environmental reasons, but also for operational efficiency.

If you can manage your food waste in your kitchens, you can streamline both purchasing costs and team time and effort. We were very excited to get Winnow on board and work together with them.

**Kristofer Bremström**

**Complex Director Of Food And Beverage**

Aruba Marriott Resort & Stellaris Casino |

Marriott's Aruba Ocean Club | Marriott's

Aruba Surf Club



Aruba Marriott Resort, under the combined leadership of Chef Andres Davila and F&B Director Kristofer, exemplifies how resorts can be both beautiful and environmentally responsible. The resort's commitment to sustainability, as part of Marriott International's vision, adds value for both

the business and its customers, demonstrating a fusion of hospitality and environmental stewardship. The implementation of Winnow's technology and various green initiatives at the resort are testaments to its pioneering role in sustainable hospitality.

## About Winnow

**Winnow develops Artificial Intelligence (AI) tools to help chefs in large businesses like hotels, contract caterers, casinos, and cruise ships to run more profitable, and sustainable kitchens by cutting food waste in half.**

Measuring food waste is a challenge for all commercial kitchens with up to 20% of all food purchased going to waste. Winnow offers a solution for every kitchen.

Our analytics platform and reporting suite help teams pinpoint waste quickly, allowing enterprises to drive significant waste reductions at scale. Kitchens that use Winnow cut food waste by half on average, driving food purchasing costs down by 3%-8%, improving margins whilst doing the right thing. Winnow is deployed in 77 countries with offices in London, Dubai, Singapore, Cluj, and Chicago.



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