# How Nickelodeon Hotels & Resorts Punta Cana saves 118,000 meals a year from the bin

Nestled in the tropical paradise of the Dominican Republic, Nickelodeon Hotels & Resorts Punta Cana, by Karisma is more than a luxury destination: Catering to diverse tastes, the resort combines luxury hospitality with a commitment to sustainability. Under the leadership of Executive Sous Chef Oskar Valle, the culinary team has implemented Winnow's technology to transform operations, reduce food waste, and align with the resort's environmental goals.

## A global challenge

Globally, one-third of all food produced is wasted, making food waste one of the most critical challenges in the hospitality industry. This issue is particularly pronounced in luxury resorts where diverse dining options are central to the guest experience. Recognizing the need for change, the resort partnered with Winnow to transform its approach to tackling this global challenge. "**We want to be conscious of every resource we use. Food waste has not just an**

**economic impact but also an environmental one. By tracking waste, we identify areas for improvement, align menus with guest preferences, and effectively reduce waste,**" explains Oskar Valle, Executive Sous Chef at Nickelodeon Hotels & Resorts Punta Cana.

## Data-driven solutions

Installing Winnow in three kitchens provided actionable information on waste, allowing the team to make informed decisions and implement targeted strategies.

- **Daily monitoring:** The Winnow platform allowed the team to adjust menus and ingredient quantities in real time.

- **Weekly Analysis:** Reports highlighted trends and highlighted areas of waste, such as unused leftover meat, poultry and fish, which previously led to increased costs.

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> Around the world, much of what is prepared in a kitchen ends up in the trash. We have a very high percentage of the world's population that suffers from hunger. As people, as professionals, we have the duty to avoid this waste.
>
> **Oskar Valle**
> **Executive Sous Chef**
> Nick Punta Cana

## Results:

- 27% reduction in waste volume

- $61,000 annualized savings in waste value

- 118,000 meals saved annually

- 203.8 tons of $CO_2$e emissions avoided

*Baseline vs (Aug - Oct) 2024

> *Weekly reports give us a broader view of trends, while daily tracking allows for quick adjustments. Together, these tools have significantly improved our efficiency.*

*Oskar Valle, Executive Sous Chef, Nick Punta Cana*

**Strategies and measures adopted**

**Production optimization:** The team used waste data to minimize overproduction and adjust batch sizes to customers' consumption patterns: **"It tells you where there is more waste so you can change that type of preparation or use that ingredient in something else,"** explains Oskar Valle.

**Menu adjustments:** The Dominican Corner, a guest favorite station, was expanded based on consumption data, while high-fat options like sausages and chorizo were scaled back based on consumption analysis and our guests' preferences.

**Reuse of ingredients:** For example, meat, poultry and fish trimmings were used to create broths, thus eliminating the need for commercial broths, which not only avoids wasting ingredients, but also reduces costs.

**Team engagement and cultural change**: Reducing food waste is deeply rooted in the training and development of the culinary team. Practical workshops focus on maximizing the use of ingredients, and cooks are trained to monitor waste
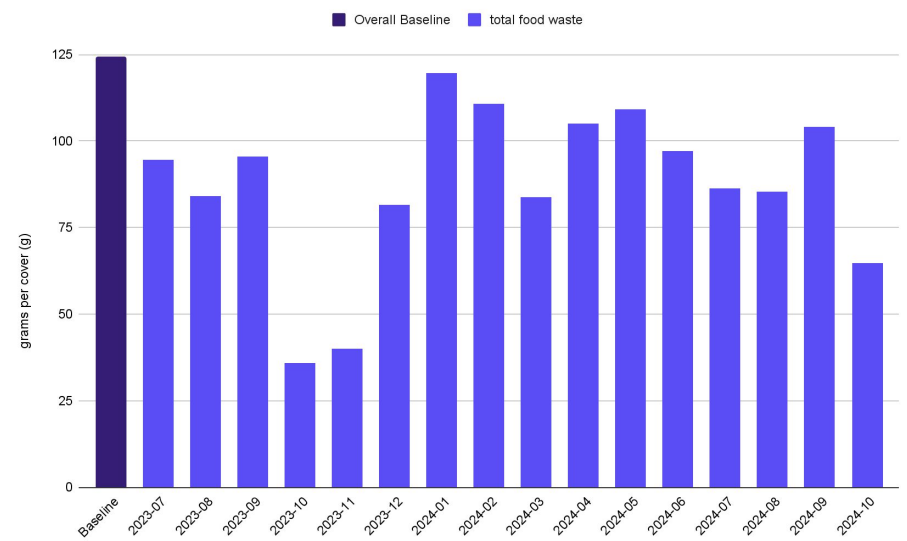
data and suggest improvements. Instead of throwing away leftovers, the team is taught to reuse them in other preparations.

**Looking ahead**

Nickelodeon Hotels & Resorts Punta Cana's partnership with Winnow is an example of how innovative technology and commitment to sustainability can transform hotel operations. Thanks to the reduction of waste, reusing ingredients and adapting menus to customer preferences, the resort has achieved notable results, while leading the way in environmentally friendly practices. Nick Punta Cana's goal is to expand waste reduction initiatives, improve guest engagement through sustainability education, and continue leveraging Winnow data for even greater efficiency. Nickelodeon Hotels & Resorts Punta Cana, by Karisma serves as a model for other resorts that wish to align operational efficiency with sustainability goals, demonstrating that luxury and environmental responsibility go hand in hand.

# About **Winnow**

**Winnow develops Artificial Intelligence (AI) tools to help chefs in large companies such as hotels, catering companies, casinos and cruise ships manage more profitable and sustainable kitchens, reducing food waste by half.**

Measuring food waste is a challenge for commercial kitchens, as up to 20% of purchased food is wasted. Winnow offers a solution for every kitchen.

Our analytics platform and reporting suite help teams quickly identify waste, enabling businesses to significantly reduce waste at scale.

Kitchens using Winnow cut food waste by half on average, reducing food purchasing costs by 3% to 8% and improving margins while doing the right thing. Winnow is present in 77 countries and has offices in London, Dubai, Singapore, Cluj and Chicago.