

# Winnow's AI Helps Four Seasons New Orleans Cut Food Waste and Champion Local Sustainability

Four Seasons New Orleans prioritizes sustainability by using Winnow's AI technology to reduce food waste by 48%. Led by Executive Steward Irvin, the team utilizes data to cut overproduction and repurpose leftovers, saving costs and improving the dining experience. This aligns with Four Seasons' goals of sourcing locally, reducing carbon footprints, and supporting the environment and community.

Four Seasons New Orleans is making waves in sustainability, integrating cutting-edge technology and community-focused initiatives to reduce food waste and support local ecosystems. This luxury hotel is committed to making a positive impact on both the environment and its community, aligning with Four Seasons' broader goals of sourcing locally, reducing carbon footprints, and minimizing waste.

Four Seasons' Environmental, Social, and Governance (ESG) report outlines their ambitious targets. By 2030, they aim to halve food waste from their 2019 baseline,

a goal supported by innovative tools and dedicated teams across their properties. In 2022, over 1,600 Four Seasons Food and Beverage leaders received training in sustainable practices, and nearly all properties now have recycling programs.

At the heart of these efforts in New Orleans is Executive Steward Irvin, who began using the Winnow system in July 2023. Irvin imagines a future with no mountains of trash and cleaner air, where pollution control is paramount. With Winnow, he has gained powerful insights into their kitchen's operations, allowing the team to address overproduction, categorize waste effectively, and monitor food waste patterns closely.






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Good inventory management and mindful food production are key to reducing waste. My advice to fellow chefs is straightforward: take action, innovate, and always think about reducing waste.

**Irvin**  
**Executive Steward**  
Four Seasons New Orleans

### The Impact of Winnow

-  46 tons of CO<sub>2</sub>e saved each year
-  48% reduction in waste volume
-  \$65,000 annualized reduction in waste value
-  27,000 meals saved each year
-  11 tons of food waste saved annually

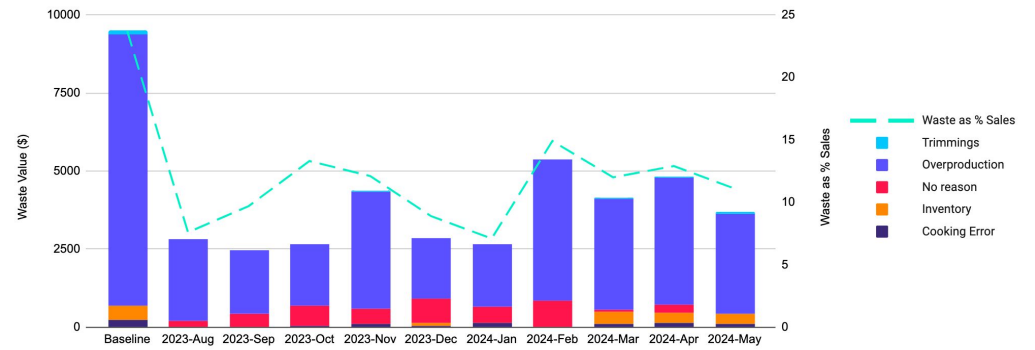
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Winnow is an innovative AI-powered system designed to reduce food waste in commercial kitchens. It uses a smart scale and camera to track and analyze food waste, providing detailed data on what is being thrown away and when. Winnow sends this information as daily reports to the team at Four Seasons New Orleans. This information helps kitchen staff make informed decisions about purchasing, preparation, and menu planning, ultimately reducing food waste and saving money.

The daily operations at Four Seasons New Orleans have been significantly enhanced by Winnow. Each day, Winnow sends detailed reports to the kitchen team, highlighting the types and quantities of food waste. These reports identify both frequently wasted items and high-value waste items. For instance, the team discovered that rice and beans were the most frequently wasted items, while pulled pork and taco ground beef were the most expensive items being thrown away.

With this knowledge, the kitchen team collaborates to reduce overproduction. They adjusted their daily production of rice and beans, leading to significant waste reduction. They also focused on reducing waste of high-value items like pulled pork and taco ground beef, which positively impacted kitchen costs. Additionally, Winnow helps with inventory management, ensuring that ingredients are used in a timely manner and reducing the risk of over-ordering.

Winnow has also inspired the team to get creative with food waste reduction. They now repurpose leftovers into new dishes,



ensuring all ingredients are used efficiently. This not only keeps the ingredients fresh but also enhances the dining experience for guests. The system aids in planning staff meals in the cafeteria, helping keep food costs under control.

Beyond the kitchen, Four Seasons New Orleans is dedicated to supporting the local environment by sourcing food locally whenever possible. This commitment not only ensures fresh, high-quality ingredients for their guests but also supports regional farmers and reduces the carbon footprint associated with transportation.

The hotel's efforts align perfectly with the broader goals of Four Seasons, which include significant reductions in carbon and energy consumption, comprehensive waste management programs, and initiatives to support local biodiversity and conservation.

Four Seasons New Orleans exemplifies how luxury hospitality can be sustainable and community-focused. With a clear vision and the right tools, they are reducing waste and setting a standard for responsible and innovative practices. As they continue to expand these initiatives, the potential for positive impact grows, benefiting both the environment and the local community. By leveraging technology and fostering a culture of mindfulness, they are making significant strides toward a cleaner, greener future.

## 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 over 60 countries with offices in London, Dubai, Singapore, Cluj, and Chicago.

