

ISS Guckenheimer and Winnow save 1m meals from the bin

ISS Guckenheimer has set a bold target to halve food waste across their operations by 2027.

Annually, over 1.3 billion tons of food is wasted globally, representing about one-third of all food produced for human consumption. This results in approximately \$940 billion in economic losses and contributes to 8% of global greenhouse gas emissions.

In pursuit of this ambitious target, ISS Guckenheimer has adopted Winnow's AI technology in 2018

. Winnow develops AI tools to reduce food waste in the hospitality industry, helping businesses like hotels and caterers operate more profitably and sustainably. The technology has been implemented in over 60 countries, reducing food waste by half and cutting food costs by 3%-8%.

This system utilizes machine learning to analyze kitchen waste, providing staff with real-time data and recommendations on how to reduce waste. By identifying trends and inefficiencies in food usage, Winnow's technology helps kitchens adjust their practices effectively.

To mitigate food waste effectively, ISS Guckenheimer has implemented several strategic initiatives. These include real-time monitoring, which involves continuous waste tracking that allows for immediate adjustments in food preparation and helps reduce overproduction.

Additionally, staff training programs are in place to educate teams on sustainable practices and efficient resource management. Menu adjustments are made based on ingredient availability and waste data to further reduce waste levels.

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Technology has brought us into the future. It allows us to see what we are throwing away, and make quick adjustments. Winnow gives our chefs a competitive incentive to see who can make the most out of the technology.

James King
Head of Food Operations Performance

ISS Guckenheimer food waste reduction results:



23% reduction in food waste



\$2.6 million saved annually



1 million meals saved