

Restaurant Associates cuts food Waste by 50% in a Private Equity Firm using Winnow's AI and culinary creativity

Restaurant Associates, a leader in contract catering and hospitality services, has made significant strides toward sustainability. Known for delivering world-class food and hospitality to corporate offices and event spaces, Restaurant Associates also prides itself on culinary creativity and sustainability. A prime example of this is within a private equity firm in London where they have reduced food waste by 50 % within 6 months of installing Winnow. With the help of Winnow's AI insights, the team here has repurposed waste into innovative new uses and improved kitchen efficiency. These efforts align with their broader mission to provide exceptional dining experiences while minimising environmental impact.

Food waste is one of the most pressing environmental challenges globally, contributing to

10% of greenhouse gas emissions. When food is discarded, the resources used to produce, transport, and store it—including water, energy, and labour—are all wasted. Recognizing the significance of this issue, Restaurant Associates took proactive measures to address food waste in their operations.

Creative Use of Waste

The kitchen team is led by Chef Danielle Gilis, with over 30 years of experience ranging from Michelin Star kitchens to contract catering. She is committed to sustainability and innovative kitchen management. As a team they have found creative ways to repurpose what would traditionally be considered waste into new, flavorful uses:

- **Fruit Peel Tea:** All the fruit peelings and cores from fruit salads are turned into an infusion tea.



What I find most useful is at the end of the week, I get the Winnow dashboard and see my weekly wastage ... I can look at the ups and downs of what exactly is being thrown away.

Chef Danille Gilis



Waste reduction results



7.5 tonnes CO₂e saved annually



50% reduction in food waste



2 tonnes food waste saved annually



4,400 meals saved annually

- Non-Allergenic Smoothies: The tea is then used in non-allergenic smoothies.
- Kimchi and Pesto: Vegetable trimmings are fermented to create homemade kimchi or used to make pesto, which is used in multiple dishes.
- Lemon & Lime Skins: After juicing lemons and limes, the kitchen team boils down the skins to create a citrus paste for dressings and hummus.
- Coffee Beans: Clients are offered coffee beans to take home for their gardens.

These creative efforts not only minimise food waste but also add new and exciting elements to their menu.

Data Insights

Chef Danielle emphasises how Winnower's insights enhance the team's awareness of food waste. **"It gives you information to make the team more aware of what's going on... it's there in black and white on the screen,"** she explains. In addition to raising awareness through data, waste reduction is embedded in the training from day one. This ensures that new team members understand the importance of minimising waste and adopting sustainable practices right from the start. Using Winnower's insights dashboard has empowered Restaurant Associates to monitor waste in real time. Monitoring waste daily allows the team to identify food waste quickly and implement strategies to

Plastic-Free Commitment

A significant part of Restaurant Associates' sustainability initiative has been the elimination of single-use plastics. The team has been cling film-free for five years and works closely with suppliers to ensure produce is delivered plastic-free. They are also exploring alternatives to vinyl gloves, further reducing their reliance on plastic.

Advice to Chefs: "You need to stop and think about what's in front of you—how can you utilize the whole product? Look at it as a whole, not just the bit that you want," Chef Danielle Gilis

Restaurant Associates exemplifies how technology and innovation can drive sustainability in commercial kitchens. By using Winnower's AI system and repurposing waste, the team has reduced food waste by 50%, contributing to both environmental sustainability and financial savings. As Restaurant Associates continues to embrace sustainability and evolve their waste-reduction strategies, they are setting a powerful example for other organisations to follow. Their journey demonstrates that it's possible to be both eco-friendly and cost-effective, all while delivering exceptional culinary experiences.

About Winnower

Winnower 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. Winnower 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 Winnower cut food waste by half on average, driving food purchasing costs down by 3%-8%, improving margins whilst doing the right thing. Winnower is deployed in over 60 countries with offices in London, Dubai, Singapore, Cluj, and Chicago.

