How Wynn Macau Slashed Food Waste by 70% with Winnow Vision

Food loss and waste pose a global challenge for the hotel and food service industry. In 2019, Wynn Macau embarked on a groundbreaking partnership with Winnow, becoming the first integrated resort in Macau to introduce Winnow Vision—a Smart Food Management System harnessing computer vision—based monitoring technology powered by AI.

This innovative system was designed to track and measure food waste, conduct weighing and recording, and bring about significant change.

The impact of this partnership was nothing short of remarkable. Wynn Macau witnessed an impressive 70% reduction in food waste across some of their kitchens. This achievement stands as a testament to the power of technology and data-driven decisionmaking in combating a global issue.

Winnow's collaboration with Wynn Macau marked a pioneering milestone. To enable AI to perform effectively, a diverse yet concise food database was essential.

As they introduced the AI system in 2019, the dedicated team, including chefs, gradually and patiently built up an extensive database encompassing a wide range of Asian dishes and ingredients.

This data-driven insight empowered the operations team to adopt an analytical approach, significantly enhancing operational efficiency. Collectively, this initiative prevented approximately 350 tons of food from going to waste each year—an impactful contribution to reducing food waste on a substantial scale.

But the impact extended beyond waste reduction. Wynn Macau also initiated a food donation program. Collaborating with social services organizations, they transformed surplus food into products sold in training kitchens. Moreover, this initiative created an inclusive environment for people with special needs, offering them practical operational experience and contributing to the community.

This success story underlines the importance of collective effort.

Every entity within the food production chain plays a role, and partnerships like the one between Wynn Macau and Winnow showcase the way forward for effective food waste reduction.

Furthermore, Wynn Macau is committed to sharing their data and promoting the use of innovative technology to collectively reduce food waste. By measuring and managing our planet's resources, we can make a meaningful impact—a journey that requires collaboration from all walks of life.

In the words of Ruby O, Director of Environmental, Social & Governance at Wynn Macau & Wynn Palace,

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We have seen food waste reduced by as much as 70% in some of our kitchens using Winnow.

This achievement reflects the commitment of Wynn Macau and Winnow to harness technology, community engagement, and da'ta-driven strategies to ensure no food is needlessly wasted. Additionally, Wynn was the first integrated resort to bring Winnow Vision to Asia, contributing to training the computer vision model to recognize Asian cuisine. Their holistic approach combines cutting-edge technology with community engagement, making sure that every step taken is a step toward a more sustainable future.

Since deploying Winnow in 2019, this remarkable partnership has saved over 350 tons of food from being wasted. This success story illustrates how technology, innovation, and collaboration can transform the way we manage food waste, protecting the environment for future generations.

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.

We are proud to be part of the

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