

Swissôtel Clark employs Winnow's AI to repurpose food waste into a creative opportunity and reduce their food waste by 67%

Swissôtel Clark is a premium lifestyle hotel, located in the vibrant centre of the Clark Freeport Zone in Pampanga, Philippines. Their partnership with Winnow since February 2023 marks a significant step in their sustainability journey, integrating advanced technology to address a global issue. By implementing Winnow's solutions, the team at Swissôtel Clark have reduced their food waste by 67% and are saving 100kg per week from going to landfill.

Addressing a global challenge

Food waste represents a significant global challenge, both environmentally and economically. Responsible for 10% of all global greenhouse gas emissions, it's a major contributor to climate change. In the hospitality sector, the impact is particularly pronounced as commercial kitchens waste 5-15% of all the food they purchase.

Implementing Winnow

Swissôtel Clark's decision to integrate Winnow's technology into their operations is a proactive response to this challenge. The adoption of Winnow's AI technology illustrates a practical approach to mitigating food waste. The system employs computer vision (teaching machines to see, similar to driverless cars) to identify, track, and provide detailed data on food waste.

This includes the specific types of food being wasted most frequently - whether it's unused ingredients from the fridge or unserved food from the buffet going in the bin. With this comprehensive data, staff can make informed decisions and implement targeted strategies to reduce waste, leading to more sustainable and efficient kitchen operations.

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With the initiatives that we have done based on Winnow's consistent reporting, we are able to reduce food waste, serve more to our guests, and save money. Since installing Winnow in one of our outlets, we are now reducing food waste by up to 100 kg each week, which is equivalent to about 250 meals.

Chef Rauzer Garcia,
Executive Sous Chef
Swissôtel Clark

Waste reduction results



16 tons of CO2e emissions saved each year



67% reduction in food waste



10,000 meals saved from landfill each year

Data-driven solutions

The insights gathered from this data enable Swissôtel Clark to fine-tune their menu offerings, optimise food preparation, and creatively repurpose potential waste. For example, they have turned food items destined for waste into valuable ingredients for stocks, purees, or other dish components.

Additionally, Swissôtel Clark has modified their food handling and preparation processes to achieve better yield and reduce waste. This data-driven approach, implemented on a daily basis, has allowed them to not only reduce food waste substantially but also to improve operational efficiency and sustainability in their food services.

Chef Rauzer of Swissôtel Clark shares a simple yet impactful piece of advice for their peers: scrutinize your trash. Often, what's discarded holds the key to reducing waste. Whether it's rethinking peeling practices, repurposing overstocked produce, or finding new uses for what was once thrown away, a closer look at waste can reveal surprising opportunities for reduction.

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Analysing our trash was eye-opening. We realised that by rethinking how we handle our produce, from peeling more efficiently to repurposing overstocked items, we could significantly reduce our waste. It's surprising to see how much good food can be saved from being thrown away. - Chef Rauzer Garcia, Executive Sous Chef of Swissôtel Clark

Since its partnership with Winnow in February 2023, Swissôtel Clark has demonstrated the power of technology in enhancing sustainability in the culinary world. Their approach shows a smart mix of being eco-friendly, cost-effective, and creative in the kitchen, providing a good example for others in the hospitality field to learn from. This case exemplifies that sustainable practices can be seamlessly integrated into daily operations, leading to substantial reductions in food waste and operational costs.

Swissôtel Clark's journey with Winnow underscores a crucial message for the industry: embracing innovative solutions for food waste management is a vital step towards building a more sustainable, cost-effective, and responsible future in hospitality.

About **Winnow**

Winnow develops Artificial Intelligence tools to help chefs run more profitable, sustainable kitchens by cutting food waste in half. Winnow operates in 85 countries helping the likes of IKEA, Hilton, Marriott, IHG, Accor in over 2,700 locations.

Chefs around the world are collectively saving \$70m a year using our tools. Winnow is a registered B corporation with offices in London, Singapore, Dubai, Chicago and Cluj-Napoca.

Find out more at www.winnowsolutions.com

