

Conrad Shanghai Embraces AI to Reduce Food Waste by over 45%

Conrad Shanghai, a luxury hotel known for its exceptional dining experiences, is taking a leadership role in sustainability by adopting Winnow's AI technology. The hotel has successfully achieved over 45% reduction in food waste within five months, while improving both operational efficiency and the guest experience. Executive Sous Chef Tomson Shen has spearheaded this initiative, using data insights from Winnow to refine menu planning, reduce over ordering, and use the full potential of ingredients. These efforts are part of Conrad's broader commitment to reducing its carbon footprint, supporting local sourcing, and contributing to a greener future.

The hotel's commitment to sustainability demonstrates the powerful role advanced technology plays in making luxury hospitality more

environmentally responsible. By leveraging Winnow's AI-powered waste management system, Conrad Shanghai is not only optimizing food production but also minimizing waste and maximizing savings.

The Global Problem of Food Waste:

Food waste is not only an economic issue but also an environmental crisis. The United Nations estimates that one-third of all food produced globally is wasted, using up resources such as water, energy, and land. Additionally, when food waste decomposes in landfills, it releases methane, a greenhouse gas 25 times more potent than carbon dioxide, making food waste a major contributor to climate change.

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I know which foods are wasted more, and I can avoid waste during the ordering and preparation process.

Chef Tomson Shen
Executive Sous Chef
Conrad Shanghai

Waste reduction results



45%+ reduction in food waste volume



8.8 tons of CO₂e saved annually



\$11,000 annualized reduction in waste value



5,000 meals saved annually

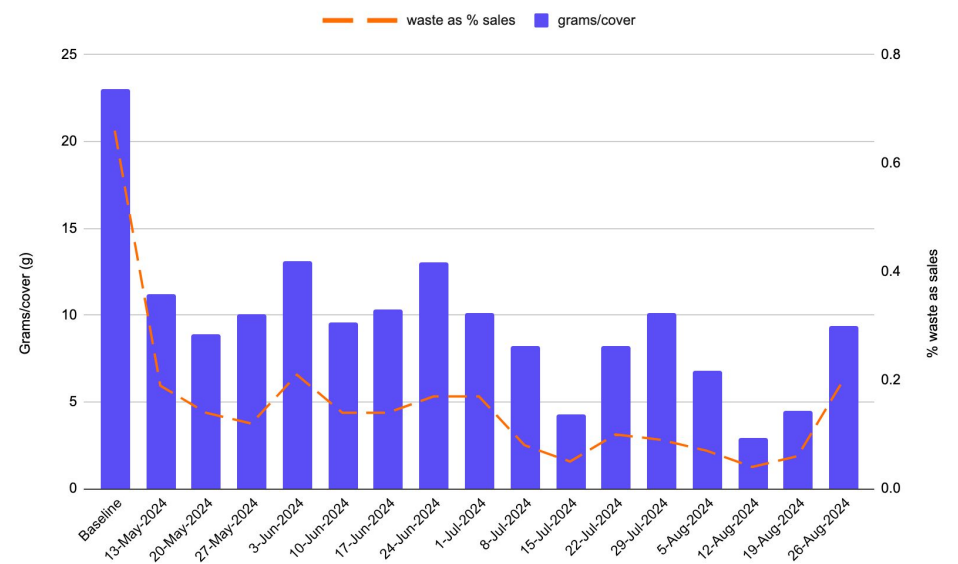
By adopting Winnow's AI technology, Conrad Shanghai is tackling this global issue head-on. Winnow's system helps the hotel analyze daily food waste and make informed decisions about purchasing and preparation, ultimately allowing the kitchen to optimize its operations. This reduction in food waste directly addresses both the environmental impact of food disposal and the financial waste associated with unused food, placing Conrad Shanghai at the forefront of responsible hospitality practices.

How Winnow's AI Technology Transformed Operations:

Winnow's AI-powered food waste management system has been a game changer for Conrad Shanghai. The technology uses smart scales and cameras to track and analyze food waste, providing daily reports on what's being discarded and why. Armed with this data, Chef Tomson Shen and his team can make more informed decisions on food ordering, preparation, and portion sizes, helping to significantly reduce waste.

With the insights provided by Winnow, Chef Shen has been able to:

- **Reduce over ordering** by tracking which foods are most frequently wasted, leading to more accurate purchasing decisions.
- **Optimize ingredient use in preparation**



These efforts have allowed the team at Conrad Shanghai to significantly cut down on waste, save costs, and reduce the hotel's environmental impact—all while maintaining the high standards expected by guests.

Conclusion:

Conrad Shanghai's commitment to sustainability has been strengthened through the use of Winnow's AI technology. In five months, the hotel has reduced food waste by 45%, saved thousands of dollars, and cut its carbon emissions by 8.8 tons annually. These efforts not only benefit the hotel financially but also contribute to global sustainability goals by reducing food waste, lowering greenhouse gas emissions, and supporting local ecosystems.

By continuing to harness the power of AI and data-driven insights, Conrad Shanghai is setting a new benchmark for luxury hospitality, blending innovation with sustainability and making a positive impact on the environment.

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.