

How Four Seasons Resort Costa Rica at Peninsula Papagayo Cut Food Waste by 50%, Enhancing its Commitment to Sustainable Cuisine



Four Seasons Resort Costa Rica at Peninsula Papagayo is a luxury resort with sustainability at the heart of its operations. Reflecting the Costa Rican ethos of living in harmony with nature, the resort has made food waste prevention a top priority. In addition, the resort is part of Four Seasons' goal to cut food waste by at least half by 2030 against its 2019 baseline, in alignment with UN Sustainable Development Goal 12.3.

Executive Chef Emiliano Rabia Sottill brings his passion for food, global perspective influenced by his time in Mexico City, Chicago, and Spain, and understanding of sustainable food systems to

further elevate Four Seasons Resort Costa Rica at Peninsula Papagayo's relationship with food and the planet. The team has used Winnow's Artificial Intelligence technology to successfully cut food waste by 50% in two of the Resort kitchens from August 2022 to December 2022.

This amounts to 40,000 meals prevented from reaching the landfill and \$46,000 saved for the resort to reinvest in exquisite, locally sourced ingredients and an overall unmatched experience for its guests. We look forward to seeing further savings and waste reductions from the visionary kitchen team.



In truth, Winnow has been a great discovery. It has been a tool that has localized a problem that we didn't think we had. We have been able to visualize changes that we could implement in the food production process. We use Winnow in one way for financial savings, for efficiency, and to support the planet. Winnow helps us to be sustainable; it is a virtuous tool.

Chef Emiliano Rabia Sottill
Four Seasons Resort Costa Rica at Peninsula Papagayo



Four Seasons Resort Costa Rica Waste Reduction



\$46,000
cost savings



50% reduction in food waste by value in two Resort kitchens



40,000 meals prevented from the landfill over a 4 month period

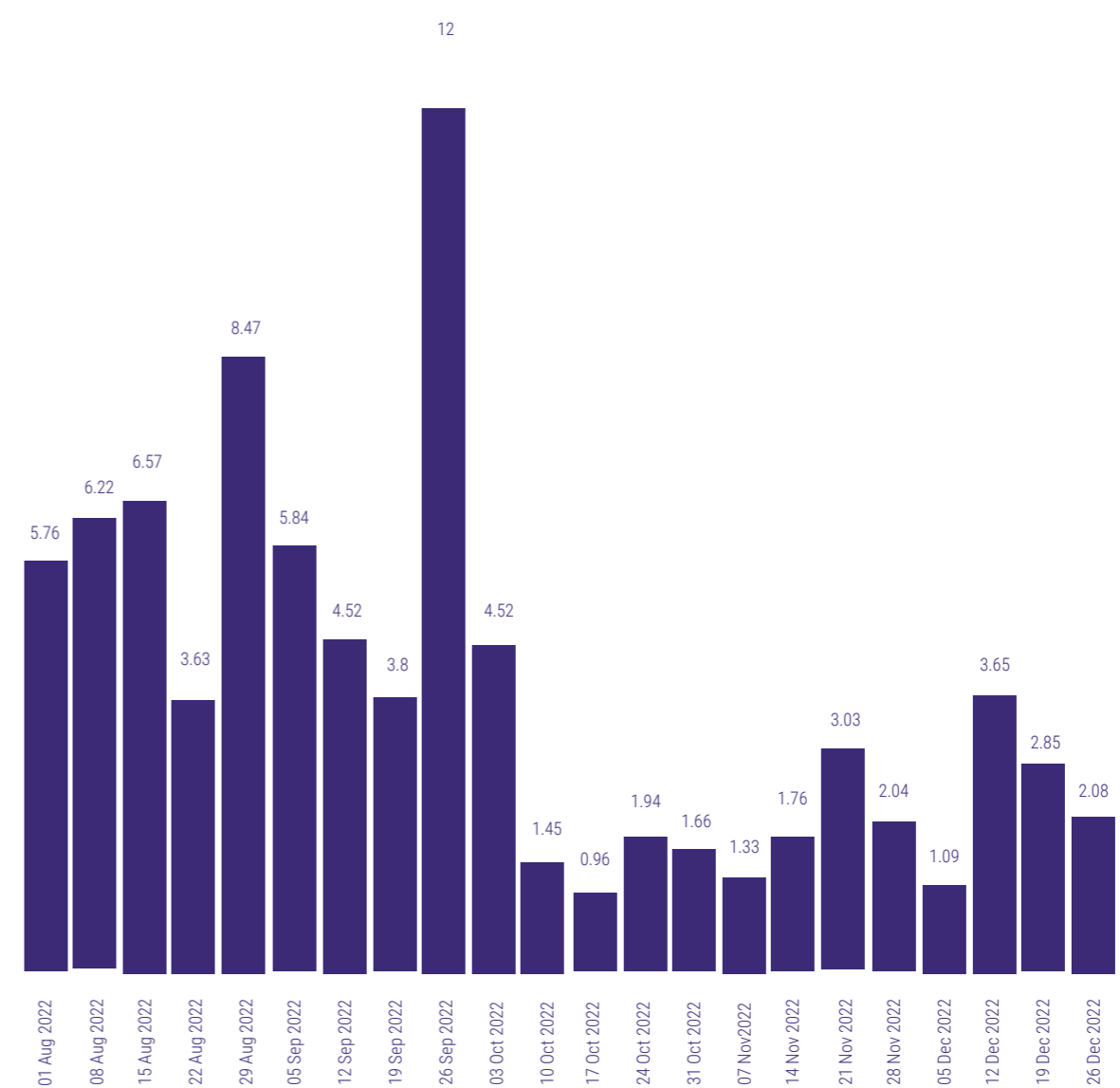
Chef Emiliano aims to balance both health and sustainability in his kitchen by cooking intentionally and preventing food waste. To further elevate the Resort's sustainability, he quickly integrated Winnow into two of the Resort's kitchens and the staff canteen to see significant results within 4 months. He uses Winnow's data and reports on a daily basis with his team to continue pin-pointing opportunities for waste reductions.

The team at Four Seasons Resort Costa Rica at Peninsula Papagayo cares deeply about the resort's environmental impact, from coral restoration projects to supporting local farmers. Chef Emiliano believes that food waste and sustainable cuisine pose a special opportunity to reduce their impact on the earth.



We are not the center, but rather, we exist in a complete system. It is important to have this virtuous cycle along with nature and the ecosystem. We can make a great impact in how we send a message to the next generations to lead a better life.

Waste as % of sales | 01 August 2022 - 26 December 2022



Four Seasons recognizes that globally, up to 40% of food is thrown away – all while more than 800 million people experience hunger. The hospitality industry has a significant role to play in reducing food waste, which is why Four Seasons is taking an active role to cut waste, engage suppliers for more sustainable food systems, and generate a positive social impact.

Chef Emiliano added, **"Mother earth gives so much to us, it's time we return the favor."**

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 Courtauld 2025 Commitment



We are proud to be part of Friends of Champions 12.3