

Fighting Food Waste with Artificial Intelligence at Hilton Tokyo Bay

Reducing food waste is a paramount goal for Hilton. With a commitment to cut their environmental footprint in half by 2030, they sought innovative solutions which led them to partner with Winnow.

Their journey with Winnow began in January of last year, and the results were nothing short of astonishing. In just four weeks, Hilton Tokyo Bay witnessed a dramatic 30% reduction in food waste. To put this into perspective, it equates to nearly ¥3.3 million or 31,000 USD in annual savings—an impressive feat by any measure and a testament to the power of data-driven decision-making.

Winnow's Vision system employs artificial intelligence to assist Hilton Tokyo Bay's team in precisely measuring and tracking food waste. The team received basic training, empowering them to comprehend how their everyday actions directly impact food wastage.

What sets Winnow apart is its unique ability to memorise food items and categorise data efficiently. This innovation sparked the creation of inventive dishes, designed to minimise waste while repurposing and reinventing culinary creations. Hilton Tokyo Bay's team witnesses the results visually and instantly, thanks to Winnow's intuitive reporting system.



Within a period of four weeks, our food waste was reduced by 30%.

Markus Kosch, General Manager, Hilton Tokyo Bay

Waste Reduction Results



Annual Savings
USD\$31,000 | ¥3.3 million



Reduction in food waste:
30% in four weeks



17,016 meals
saved annually

The reports provide real-time insights, for the whole kitchen team, including the General Manager Markus Kosch. They offer a detailed view of the quantity of food waste from the previous day, along with its corresponding value and carbon footprint.

As the first pioneer of Winnow Vision in Japan, Hilton Tokyo Bay proudly brought this cutting-edge technology into its kitchens to combat food waste with Artificial Intelligence. In the initial 4 weeks of usage, before the pandemic disrupted travel, the team

had successfully cut food waste by 30%, saving more than 17,016 meals and over ¥3.3 million or US\$31,000 annually.

This achievement reflects Hilton Tokyo Bay's dedication to addressing the global issue of food waste, and it serves as an example of how innovative solutions can have a significant impact on reducing waste and protecting our environment for future generations to come.

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