

London Marriott Hotel Canary Wharf achieves a 67% Reduction in Food Waste with Winnow in 6 Months

London Marriott Hotel Canary Wharf, a prominent establishment in the heart of London's vibrant financial district, has always strived to be at the forefront of sustainability. With a diverse clientele ranging from corporate office workers to international guests, the hotel's operations are vast and complex.

In alignment with Marriott International's Mission Zero initiative to achieve net-zero greenhouse gas (GHG) emissions by 2050, the Canary Wharf branch has partnered with Winnow to revolutionise its kitchen operations and overall sustainability efforts, achieving a remarkable 67% reduction in food waste within just 6 months of installation.

The London Marriott Hotel Canary Wharf is deeply committed to Marriott's Mission Zero, a global effort to reduce GHG emissions across its value chain. The hotel also holds a Green Key certification, a leading standard for environmental responsibility within the tourism industry. These initiatives are more than just accolades, they represent a commitment to tangible, measurable change in daily operations.

Data Driven Decisions and Mindset Shift

Sanjay Jadhav, Executive Chef at London Marriott Canary Wharf states: **"The analytics platform and the daily email reports provide detailed insights into our waste patterns, allowing us to identify trends and areas for improvement."**

For example, the hotel's kitchen is busiest during breakfast, serving over 300 covers. Traditionally, this is a buffet service. With Winnow's influence the buffet offering has changed to use smaller containers after 10:00am to minimise food waste. By analysing food waste data provided by Winnow, the kitchen team has fine-tuned portions and offerings, drastically reducing the amount of uneaten food.

Winnow's impact has extended beyond just menu changes; it has fostered a mindset shift across all departments at the hotel. Nucera Alessandro, marketing manager at London Marriott Canary Wharf states that **"The biggest influence Winnow has had is on our mindset"**.

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Winnow technology has been a crucial part of our food waste journey. There have been adjustments required in ways of working and training, but the kitchens have all embraced this, and Winnow has supported us all the way. We overachieved our initial goals two months earlier than expected.

Sheena Williams
Project Leader of Mission Zero

Waste reduction results



67 % food waste reduction



33 tons CO2e reduction annually



£14,000 annualised reduction in food waste



20,000 meals saved annually



8 tons reduction in food waste annually

This has translated into many innovative ideas across the hotel and changes in practice. Some of the standout initiatives include:

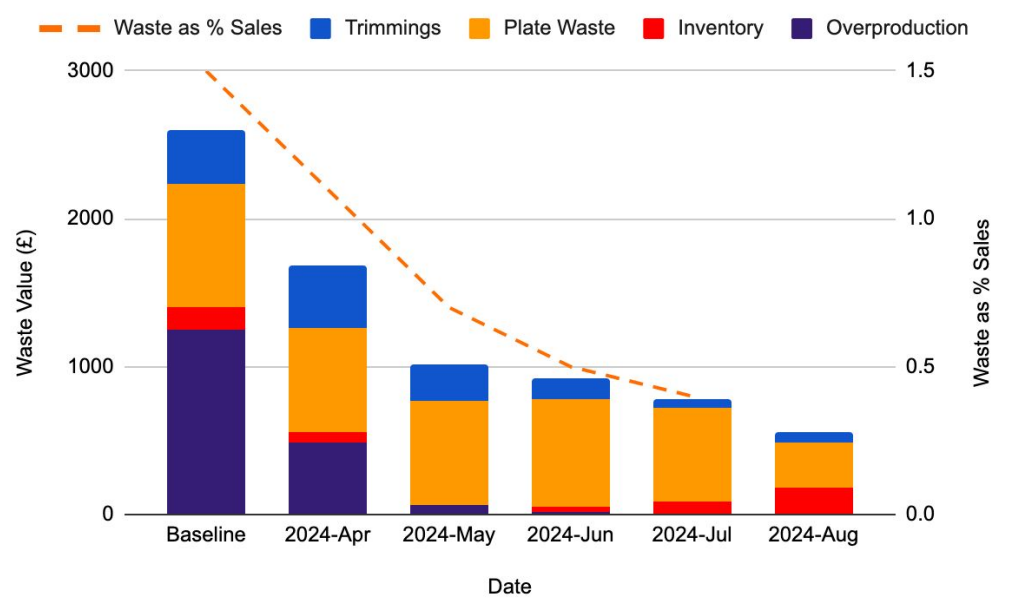
- **Edible Plates and Cutlery:** Inspired by Winnow, the hotel has introduced edible plates made of wheatgrass and coffee stirrers, reducing both waste and water usage.
- **Sustainable Bar Practices:** At the G&Tea Lounge, single-use tonics have been replaced with sustainable alternatives,
- **Coffee scrub:** Coffee granules are upcycled into a luxurious body scrub
- **Bottled Water Strategy:** The hotel has eliminated all plastic bottles and introduced bottles made from sugarcane

Beyond financial savings, the partnership has strengthened interdepartmental relationships, as various teams across the hotel unite under a shared commitment to sustainability. This collective effort has led to the hotel achieving Green Key Certification, a testament to its dedication to environmental responsibility.

Innovative Recipes: A Creative Approach to Sustainability

Winnow's influence has also inspired the culinary team to create innovative, zero-waste dishes. Executive Chef Sanjay, leads a team that now utilise surplus ingredients highlighted from winnow, turning what would have been waste into delicious dishes:

- **Shakshuka:** His version uses vegetable trimmings and leftover poached eggs from breakfast. These are panéed and fried to add a crispy texture.
- **Tzatziki:** This is made using cucumber peels and trimmings that would normally be discarded. This highlights the importance of using every part of the ingredient.



- **Bread and Butter Pudding:** This classic dessert is reinvented using leftover pastries from breakfast. The custard is made from milk and eggs that cannot be stored for future use, and it's served with a fruit ice cream crafted from surplus breakfast smoothies, freshly churned in their ice cream machine
- **Potato Peelings:** Potato peelings are repurposed into crispy chip

"It's fun to come up with innovative dishes using ingredients that would typically go to waste. it's a creative challenge that brings the team together." Sanjeev Jadhav, Executive Chef

The partnership between London Marriott Hotel Canary Wharf and Winnow exemplifies how technology and a commitment to sustainability can transform operations in hospitality. Through targeted initiatives, creative menu innovations, and a collaborative approach, the hotel has set a new standard for sustainable practices, while enhancing guest experiences. Looking ahead, the hotel aims to further reduce waste, expand the use of locally sourced and seasonal ingredients, and implement more comprehensive recycling programs. The journey continues to achieve a zero-waste kitchen and inspire other hotels and restaurants to adopt similar practices.

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.