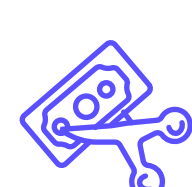
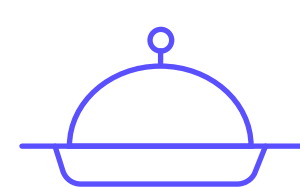


# See how Hilton Dubai Jumeirah saved \$65,000 by reducing food waste



Estimated annual savings

**€65,000**



Number of meals saved annually

**17,680**



Reduction in food waste by value

**70%**

Set in the heart of the Dubai Marina, the Hilton Dubai Jumeirah hosts a significant food and beverage operation.

The hotel boasts 12 award-winning restaurants, including rooftop bars and fine dining. The initial pilot with the hotel has significantly reduced waste.

By cutting food waste by 70%, they've saved the equivalent of \$65,000.

Hilton Dubai Jumeirah prioritises food quality while doing the right thing for the environment. They seek to push boundaries sustainably, delivering outstanding food. By addressing food waste, Hilton is aligned with Dubai's mission to halve food waste by 2030.

The Dubai Municipality recently launched a campaign calling for a zero-tolerance approach to food waste.



We've seen a 70% reduction in waste, and the team has really embraced Winnow. It's for the chefs' benefit as well because they are not wasting their time on producing food.

**Steven Smalley** | Cluster Executive Chef  
Hilton Dubai Jumeirah & Hilton Dubai The Walk



## Reaping the benefits

The team at the Hilton Dubai Jumeirah has engaged with the project.

The Winnow system provides them with an accurate view of the waste on-site. To reduce food waste, the team has been using Winnow to identify the most wasted dishes and when the waste is happening more often.

Based on this information, they can control their production level and focus on replacing the dishes that are being wasted the most by others that are more popular.

In addition to that, after realising that a lot of waste was happening during the last hours of the breakfast buffet, they started cooking some dishes to order. This way, they avoid overproduction while pleasing all guests, including those who arrive at the end of the buffet.

The team has proved that food waste is a solvable problem with significant financial benefits. They continue to strive for quality and excellence.

## Top tips for reducing food waste

1.

Actively track what dishes are being wasted the most and at what time waste is being generated more often.

2.

Replacing the dishes that are being wasted the most by others that are more popular among the guests.

3.

Cooking certain items to order to avoid overproduction and please all guests, including those who arrive at the end of the buffet.

4.

Build food waste awareness into staff training.

## 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 helps 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 45 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