

# Hilton Frankfurt Airport and Hilton Garden Inn Frankfurt Airport cut overproduction by 66% using AI-Powered Food Forecasting

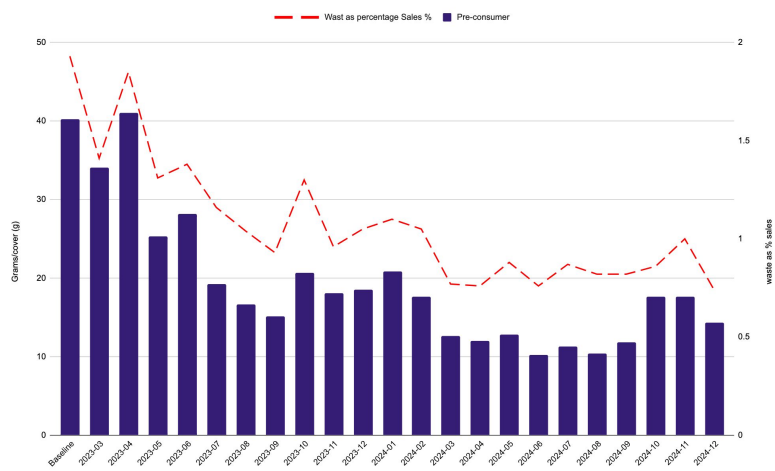
Hilton Frankfurt Airport and Hilton Garden Inn Frankfurt Airport are among the first to adopt WinnowForesight, an AI-powered food forecasting tool. As a dual operation, they have cut overproduction by 66%, ensuring fresher food for guests while significantly reducing waste. This is advancing Hilton's Travel with Purpose goal to halve waste to landfill by 2030.

## The Challenge

Executive Chef Manfred Breuer, with over three decades of experience in large business hotels, oversees the kitchen that serves over 600 covers daily. A key challenge was overproduction during breakfast, which often led to significant waste. **"Warm items like scrambled eggs and bacon were frequently over-prepared early in the morning, resulting in waste,"** explains Chef Manfred. To tackle this issue, the team turned to WinnowForesight.

## Forecasting: How it Works

WinnowForesight takes the guesswork out of kitchen production by providing chefs with precise forecasts of how much food to prepare for every service. Accessible through a mobile app, the tool uses AI to deliver forward-looking recommendations based on factors like daily occupancy and past production. Over time, it learns and adapts to the kitchen's needs, freeing chefs from time-consuming planning. Chef Manfred reflected on past challenges, where rough estimates often resulted in waste but now, with WinnowForesight, the team knows how much they have to produce. **"This is incredibly helpful for us, especially as we continue to grow and develop our chefs,"** Manfred emphasizes.



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Before, we said, 'We're planning for 300 or 500 breakfasts,' and the team decided how much to prepare. Now, we plan with precision—20 kilos of scrambled eggs, 25 trays of bacon....

**Chef Manfred**  
Executive Chef Manfred Breuer  
Hilton Frankfurt Airport and  
Hilton Garden Inn Frankfurt Airport



## Waste reduction results



66% reduction in overproduction



5% savings on food costs



27,000 meals saved annually



46.8 tons of CO<sub>2</sub>e emissions avoided

## Did you know ?

46.8 tons of CO<sub>2</sub>e is the equivalent emissions from driving 5 times around the Earth's equator

## Fresher Food, Smarter Planning

Hilton Frankfurt Airport and Hilton Garden Inn Frankfurt Airport have transformed their approach to planning and preparation, achieving a 30% reduction in leftovers per cover. **"Everything we produce takes time, money, and effort. Planning well is key,"** explains Manfred. Their success lies in a combination of strategies:

- **Smaller, Frequent Batches:** Warm items like scrambled eggs and bacon are prepared in smaller quantities throughout the morning, ensuring freshness while reducing waste.
- **AI-Powered Adjustments:** Accurate forecasts enable chefs to adjust production, minimizing waste.
- **Optimized Ordering:** Forecasting insights have optimized ordering for key items like bread rolls, aligning supply with actual demand.

## Integrated Solutions

Hilton Frankfurt Airport first implemented WinnowVision in 2023 to track waste. The addition of WinnowForesight in 2024 created a system where forecasting aligns with real-time waste tracking, offering a complete operational view.

**"I think WinnowForesight and WinnowVision complement each other. Every day, I also look at photos from the day before to see where waste is coming from. It gives us the full picture,"** says Chef Manfred.

Hilton Frankfurt Airport and Hilton Garden Inn Frankfurt Airport demonstrates how AI-driven solutions can align sustainability goals with business efficiency, setting a new standard for innovation in the hospitality industry.