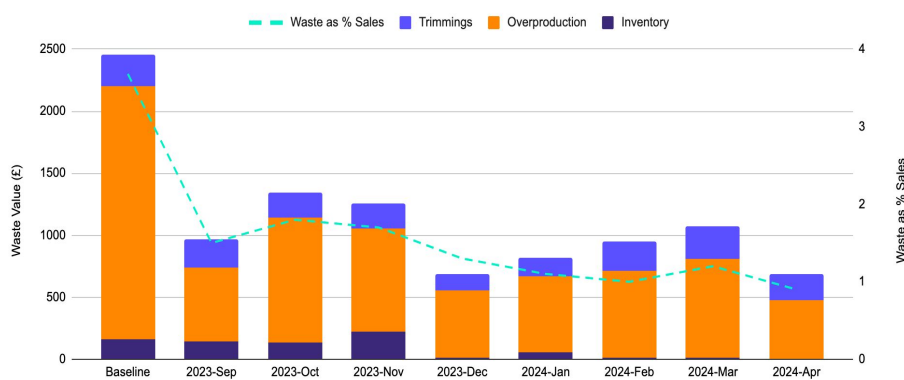


# Hilton East Midlands Airport Hotel achieves 55% reduction in food waste with AI

Nestled in the heart of the UK, Hilton East Midlands Airport Hotel combines comfort with a strong commitment to sustainability. Through Hilton's Travel with Purpose program, the company aims to halve waste to landfill by 2030 by implementing food waste reduction initiatives across its kitchens. Adopting Winnow's AI technology in August 2023, the East Midlands Airport hotel achieved an impressive 55% reduction in food waste within just eight months.



### Increased Culinary Creativity

Chefs have been more inventive, repurposing vegetable trimmings for stocks, sauces, and other flavorful dishes.



**Vegetable Trimming** waste has seen an impressive **80%** reduction

### Optimized production

Chefs now cook in smaller batches for breakfast and buffet services, reducing overproduction. This also allows for real-time adjustments during busier periods.



**Breakfast** has seen a **70%** reduction in food waste

### Top Breakfast items waste reduced:



- 57% reduction in scrambled egg
- 55% reduction in sausages
- 80 % reduction in porridge oats

### Financial Savings

Within just two months of using Winnow, the hotel experienced noticeable food cost savings, showcasing the immediate benefits of data insights. Within eight months, they achieved an 7% reduction in food cost.

### Cultivating a Culture of Sustainability

Winnow has fostered a culture of sustainability within the kitchen by encouraging chefs to view food waste reduction as an opportunity for innovation, while also making a meaningful impact on the environment.

### Did you know ?

36 tons of CO<sub>2</sub>e is equivalent to the emissions from driving 90,000 miles in a gasoline car

### Working Together

Winnow's reporting has improved communication across the kitchen and different venues. Reports are discussed between venues leading to improved teamwork and shared strategies for reducing food waste.

Hilton East Midlands Airport Hotel exemplifies how technology and teamwork can drive meaningful change in hospitality. The hotel has transformed kitchen operations, encouraged food waste repurposing leading to a remarkable 55% reduction in food waste.

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The systems have not only helped us monetarily to reduce costs but have also opened the team's insights about wastage and being more careful.

Amit Chand  
Head Chef



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I always try to get my team to come up with ideas on what to change once we analyse the reports. Step by step, we get better and change the behaviour so that it becomes automatic to make the most of our resources before throwing things away.

Nicole Zima Executive  
Chef for Specialist Support



### Waste reduction results



55% reduction in food waste



20,000 meals saved annually



36 tons CO<sub>2</sub> saved annually



7% reduction in food costs