

# Insights to Action: How Ramses Hilton cut food waste by 80%

Located on the banks of the River Nile, Ramses Hilton combines stunning views with a prime location just one kilometer from Cairo's iconic Tahrir Square. Committed to both luxury and sustainability, Ramses Hilton partnered with Winnow to revolutionize its kitchen operations and tackle food waste. The hotel has achieved an impressive 80% reduction in food waste, surpassing Hilton's Travel with Purpose goals to cut waste to landfill by 50% by 2030.

Executive Chef Mehmet Ozturk at Ramses Hilton brings 24 years of global culinary experience to the hotel and is passionate about sustainability. **"Sustainability ensures we meet today's needs without compromising future generations,"** he explains, and his leadership has been instrumental in driving the hotel's food waste reduction efforts

Data Insights

Using Winnow's analytics platform and daily reports, Chef Mehmet and the Ramses Hilton team identified the following as some of the key contributors to food waste:

- Excess food from buffet services and unpopular dishes
- Large quantities of Vegetable peelings and trimmings
- Poor stock tracking and Inventory Management

**"Regular insights from platforms like Winnow Hub or daily email reports can be incredibly valuable for optimizing kitchen operations"**

Mehmet Ozturk, Executive Chef, Ramses Hilton.

Actions Taken

With these insights, Ramses Hilton implemented effective solutions:

**Menu Adjustments:** Guest preferences guided the removal of less popular dishes to reduce waste.

Did you know ?

6.7 tons of CO<sub>2</sub>e is the equivalent emissions from charging 500,000 phones





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By measuring food waste, you gain valuable insights into where waste is occurring and how much it's costing your operation. This data empowers you to make informed decisions, optimize your processes, and implement effective waste reduction strategies.

**Mehmet Ozturk**  
Executive Chef, Ramses Hilton



Waste reduction results

-  80% Reduction in Food waste\*
-  2.5% cost savings as % revenue
-  4,000 Meals saved annually
-  6.7 Tons of CO<sub>2</sub>e avoided annually

\*Baseline vs (June - Nov 2024)

Creative Repurposing:

- Leftover Fruit: Transformed into smoothies, fruit salads, or dessert compotes.
- Vegetable Trimmings: Used to create flavorful stocks for soups, sauces, and risottos.
- Stale Bread: Repurposed into croutons, bread pudding, or breadcrumbs.
- Herb Stems: Infused into oils, made into pesto, or added to stocks.
- Cooked Vegetables: Incorporated into frittatas, quiches, or vegetable patties.

**Portion Control:** Serving sizes were adjusted, reducing plate waste while maintaining guest satisfaction.

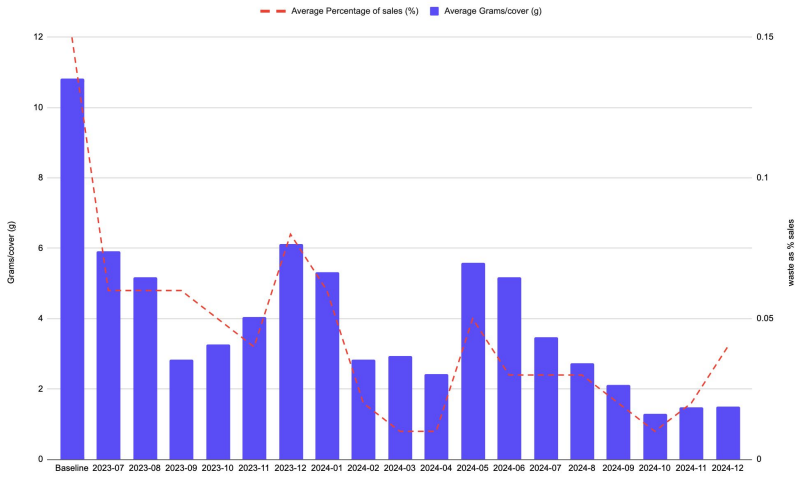
**Staff Training:** Workshops emphasized proper storage, efficient preparation, and creative ingredient reuse.

Engaging Customers

Guests at Ramses Hilton increasingly value sustainability. By educating diners about repurposed ingredients options and smaller portion sizes, the hotel has built stronger connections with their customers. This allows customers to feel good about their dining choices while supporting a shared commitment to the environment.

Financial benefits

Ramses Hilton has achieved 2.5% cost savings as a percentage of revenue. Insights from Winnow analytics



allowed the hotel to focus on popular dishes, streamline production, and avoid over-purchasing, ultimately enhancing profit margins.

Looking Ahead

Ramses Hilton plans to deepen its sustainability efforts by continuing to identify new opportunities for waste reduction and repurposing. The hotel will prioritize locally sourced, seasonal ingredients to reduce its carbon footprint.

Investments in energy-efficient kitchen equipment and water-saving techniques are also planned, alongside efforts to educate guests and promote plant-based menu options.

Ramses Hilton's partnership with Winnow showcases the power of innovation in creating sustainable kitchens. By reducing food waste, saving costs, and minimizing environmental impact, the hotel demonstrates how luxury hospitality can align with global sustainability goals.

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 90 countries with offices in London, Dubai, Singapore, Cluj, and Chicago.