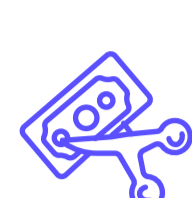
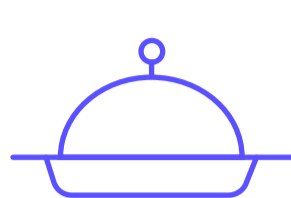


# The Armani Hotel Dubai is working with Winnow to help the UAE save 3 million meals by 2020



Estimated annual savings

**AED 148,000**



Estimated meals saved/year

**117,000**



Reduction in food waste by value

**12,8 tonnes**

The Armani Hotel Dubai was envisioned by the iconic Italian fashion designer Giorgio Armani. The hotel has a private entrance, and it spreads around 11 floors of the world's tallest tower, Burj Khalifa.

With direct access to the sprawling Dubai Mall, the hotel overlooks the Dubai Fountain, Souk Al Bahar dining district, and the new

Dubai Opera house. In the hotel, there are seven restaurants, including Japanese, Indian, Mediterranean, and Italian. An impressive breakfast buffet is served daily in the casual restaurant Armani/Mediterraneo.

The Armani Hotel Dubai is part of the Emaar Hospitality Group. The Group gives high priority to sustainability issues.

**They were among the initial pioneers who pledged to help the UAE save 3 million meals by 2020 - the equivalent of 500,000 meals.**

The Group brought Winnow to the Armani Hotel Dubai to help the team reduce food waste, hence increasing the kitchen's efficiency and contributing to the environment.



With the help of the Winnow systems, we have seen a 47% reduction in waste and the team has embraced the technology. We are committed to reducing food waste, and we will continue to focus on delivering an outstanding level of service for our clients.

**Vijay Anand**  
Executive Chef  
Armani Hotel | Dubai



## Reaping the benefits

The Emaar Hospitality Group brought Winnow to the Armani Hotel Dubai in March 2018. From the starting point, the team has engaged with the project.

They have already reduced food waste by 47%, leading to an estimated annual saving of 148,000 AED.

Also, this reduction in food waste is the equivalent of saving more than 117,000 plated meals.

To reduce wastage, 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 wasted dishes with more popular ones.

After proving that food waste is a solvable problem, the team is even more motivated to keep on improving and help the UAE save 3 million meals by the end of 2020.

## Top tips for reducing food waste

1.

Focus on encouraging a positive attitude throughout the entire process to achieve collective buy-in from all team members.

2.

Focus on cooking more of the foods that are most likely to be eaten, and be careful to only cook the necessary amount.

3.

Actively track what food and why the food is being thrown away.

4.

Hold daily meetings to review what's being thrown away each day.

## 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