

# See how Beach Rotana Abu Dhabi saved 28,000 meals from the bin

Beach Rotana, the award-winning city resort, boasts a central location while at the same time overlooking a beautiful bay. The property offers 879 luxurious rooms, suites and serviced apartments, 14 unparalleled dining destinations Beach Club as well as Zen the spa. The hotel is also directly connected to the shops, cinemas, and services of Abu Dhabi Mall.

Winnow has been working with Beach Rotana since November 2017 to help the property reduce food waste and be more sustainable.



Reduction in  
food waste

**48%**



Number of meals  
saved in a year

**28,000**



“ We have included Winnow into our daily and weekly reports. We are able to measure production more accurately based on the forecasts. ”

Michel Jost, Executive Chef,  
Beach Rotana Abu Dhabi

## Reaping The Benefits

The team at Beach Rotana Abu Dhabi has been extremely 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 which are 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.

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



## Top Tips For Reducing Food Waste

- Build food waste awareness into staff training.
- Actively track what dishes are being wasted the most, and at what time waste is being generated more often.
- Replacing the dishes that are being wasted the most by other that are more popular among the guests.
- Implement more live counters at buffets

## About Winnow

Winnow builds artificial intelligence tools to help chefs run more profitable and sustainable kitchens. Since launch in 2013, Winnow has been deployed in 40 countries and has saved its customers \$33m by reducing food waste. Kitchens using Winnow typically see food waste cut in half within 12 months, and chefs using Winnow are collectively saving 23m meals a year from the bin.

Find out how Winnow can transform your kitchen - speak with a food waste expert today

**Request a Demo**

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