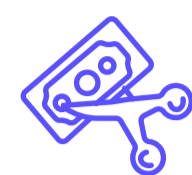
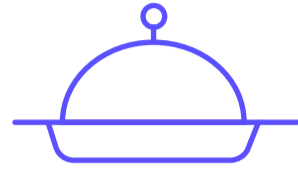


With simple changes Anantara Siam Bangkok Hotel saves 300 plated meals every month



Estimated annual savings

\$14,200



Food waste avoided

1,6 tonnes



Estimated food waste reduction

70%

Anantara Siam Bangkok is located in the heart of one of the world's most enigmatic capital cities, offering travelers the opportunity to enjoy Thai luxury in the city.

Featuring traditional Thai architecture, the hotel has a spa, an outdoor pool, and nine restaurants and lounges including local Thai

delights, Italian cuisine, and Japanese creations. Sustainability is very important for Anantara Siam Bangkok.

The hotel brought Winnow on board in February 2017 to help the team reduce food waste increasing the kitchen's efficiency and contributing to the environment at the same time.



Thanks to our engaged kitchen team and the measuring solution, we cut food waste by 70% already after a few months. I hope we can encourage the entire hospitality industry to start thinking about food as a precious resource that should not be wasted.

Patrick Both | General Manager | Anantara Siam Bangkok Hotel

Reaping the benefits

Anantara Siam Bangkok Hotel installed Winnow in February 2017 to help the team measure, manage and reduce food waste. Using Winnow's digital scale and smart meter the chefs were able to learn about guests' food preferences, identifying the dishes that are consumed the most. Therefore, to decrease wastage, food stations are moved around designed to draw guests

to the food they are most likely to consume. In this way not so many of the other dishes need to be prepared, avoiding overproduction. Today food waste has been reduced by 70% from the starting point, leading to an annual saving of \$14,200. It is the equivalent of saving 300 plated meals per month.

Top tips for reducing food waste

1.

Keep informed about guests' attendance and their food preferences. Focus on cooking more of the foods that are most likely to be eaten, and be careful to only cook the necessary amount.

3.

In the buffet stations, focus on placing the popular dishes in front to draw guests' attention. By doing this, not so many of the other dishes need to be prepared, avoiding overproduction.

2.

Hold daily chefs' meetings to review what's being thrown away each day. Focus on high-value items prepared in batches and identify where volumes can be reduced.

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

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