
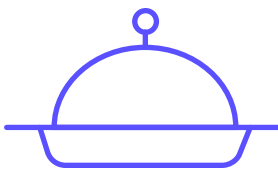


How Novotel Warsaw Centrum reduced food waste by over 50%




Estimated annual savings
€21,166


Estimated savings to date
€18,000


Reduction in food waste by value
55%

Novotel Centrum is a stunning 4-star hotel located in the heart of the Polish capital, only minutes away from historic sites, shops, monuments, and cultural institutions. Novotel Warsaw Centrum features more than 700 rooms, 17 meeting rooms, event spaces,

a modern bar, and a restaurant. Novotel is part of AccorHotels, which has been committed to various sustainability issues for many years and has never stopped pushing boundaries.

With the Planet 21 program, the group has set ambitious goals for 2020, including its commitment to reduce food waste by 30%.

To achieve this, Winnow was tasked to measure their food waste by value and help the team drive change to reduce food waste.

Winnow has transformed our kitchen. Because of the Winnow system, we've changed the way we serve food to our guests, and now, instead of a buffet, the breakfast meals are all served in individual portions. We also added more vegetables.

Jakub Emanuel Malec
Executive Chef
Novotel Warsaw Centrum



Reaping the benefits

Accor Hotels installed Winnow at Novotel Warsaw Centrum in July 2016 to help the team measure, understand and reduce food waste.

Within one week of using the Winnow system, it was learned that an average of 700 kg of food was being wasted every week.

The team was then able to quickly identify where waste was generated within their operations and make production adjustments.

Within 3 months the 30% reduction target was overcome. The Novotel Warsaw Centrum team reduced their food waste by 55%.

It is the equivalent of preventing 27,000 meals end up getting wasted.

The Novotel Warsaw Centrum team has been very pleased with the results and the kitchen has now become a blueprint for others to learn from.

Top tips for reducing food waste

1. Make sure that veg and meat preparation training happens as soon as new chefs join the team to ensure that you get the maximum yield from each ingredient.
2. Make the most of seasonality - use fruits and vegetables that's are in season, it costs less and it keeps for longer.

3. Actively track what food, and why the food is being thrown away.
4. Build food waste awareness into staff training.
5. Maximise use of prepared and not served food in daily 'specials' (e.g. soups and curries).

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