

See how Fairmont The Palm is adjusting their buffets and reducing food waste by 61%

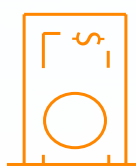
Located on The Palm Jumeirah, the world's largest man-made island, Fairmont The Palm is a luxurious family resort in Dubai. It offers 381 rooms and suites with modern decor and Arabic touches. Guests can have multiple dining experiences, including Indian at the Little Miss India, Brazilian at the restaurant Frevo, Mediterranean at the Seagrill, and European at the Flow Kitchen. Fairmont The Palm is only 25 minutes from the Dubai International Airport and close to the main shopping malls and local attractions in the city.

Fairmont Hotels & Resorts is one of the world's most prestigious brands. With more than 70 hotels globally, the brand runs some of the most iconic hotels in the world, including: The Plaza in New York, The Savoy in London, and Fairmont Peace Hotel in Shanghai. Sustainability is very important for Fairmont. They strive to reduce their environmental impact by integrating innovative practices across their global operations. Fairmont brought Winnow on board in April 2017 to help the team track, manage, and reduce food waste.



Reduction in food waste by value

61%



Annual Savings of the site

AED 500,000



Number of meals saved yearly

70,000



“ With the data from the Winnow report we can see where and why food is being wasted, and from there, we can study ways to minimise it. Now that our level of food waste is more stable, we just push ourselves to keep on reducing it as much as we can. ”

Trevor Macleod, Executive Chef
Fairmont the Palm Dubai

Reaping The Benefits

The team at Fairmont The Palm has been using Winnow since April 2017. In the 2 years they have been working with Winnow, in the hotel's buffet restaurant, they have managed to reduce food waste by 61%. To achieve this incredible result the Executive Chef has counted on his strong and united team to study the Winnow reports on a daily basis identifying exactly where, at what time, and why food waste happens.

With simple changes, such as replacing the dishes that were being wasted the most, and reducing the size of the serving bowls in the cold buffets, the team has been preventing more than 25,000 kg of food from being wasted. It is the equivalent of saving an estimated of US\$ 130,000 yearly, and saving more than 70,000 meals per year.

Top Tips For Reducing Food Waste

- Replacing the dishes that are being wasted the most by other that are more popular among the guests.
- Purchase smaller dishes to serve the necessary amount of food for guests
- Actively track what food, and why the food is being thrown away
- Focus on encouraging a positive attitude throughout the entire process to achieve the collective buy-in from all member of the team.

About Winnow

The Winnow System is a smart meter which automatically measures what's put in the bin, giving chefs the insight to make improvements and dramatically reduce costs. So far we have helped our customers save over \$21 m in reduced food waste costs. Winnow customers typically save 3-8% on food cost.

Find out exactly how much your business could save and get your own personalised savings report using our calculator:

www.winnowsolutions.com/calculator

Check out our guide with top tips & tricks to help every chef and food service operator in their daily efforts to supercharge their kitchen and run a more profitable operation:

info.winnowsolutions.com/profitabilityguide

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