

# Phuket Hotel is saving 29,000 meals annually by using Winnow to measure and cut food waste

Novotel Phuket Kamala Beach is a modern-designed hotel located in a unique location with direct access to the beach, only 30 minutes from the Phuket International Airport, and with views of the Andaman sea. The hotel offers an all-day dining restaurant, three bars, a swimming pool, spa, conference and meetings space.

Novotel is part of AccorHotels, one of the world's most renowned brands. The group is leading the sustainability agenda among global hospitality corporations. Accor has set a target to reduce its food waste by 30% by 2020. To address the challenge, the group brought Winnow to Novotel Phuket Kamala Beach in July 2017. From the starting point, the team have reduced food waste by more than 70%.



Reduction in  
food waste  
by value

**71%**



Estimated  
annual  
savings

**\$53,670**



Estimated  
meals saved  
per year

**29,000**



“Winnow gives me more control over my kitchen by sending daily reports that show which areas have higher waste. Thanks to the Winnow system, I am now constantly re-training the team to make sure we perform the best that we possibly can.”

Jirayu Kongjan, Executive Chef  
Novotel Phuket Kamala Beach

## Reaping The Benefits

The partnership with Winnow is transforming not only Novotel Phuket Kamala Beach but the entire hospitality sector in Thailand. By measuring and managing food waste, the team is now saving an estimated 29,000 meals annually. It's the equivalent of saving one meal for a third of Phuket Town's population.

The Winnow reports give chefs more visibility, allowing them to identify where and why waste is occurring. By controlling production level, and cooking according to the number of daily bookings the team has dramatically reduced its food waste.

Now, the chefs never forecast too much or too little, cooking the necessary amount of food. In addition, the Executive Chef is constantly retraining his team to keep them engaged and maintain reduction level.

The team at Novotel Phuket Kamala Beach reduced its food waste by 71%, saving an estimated \$53,670 yearly. The hotel has now become a blueprint for others to learn from.





## Top Tips For Reducing Food Waste

- Actively track what food, and where the food is being thrown away.
- Check the hotels booking on a daily basis, and predict the number of expected diners to better control production level and avoid overproduction.
- Keep the team engaged and hold daily meetings to review what's being thrown away each day.
- keep track of what the team is doing to reduce waste, and when necessary, retrain the chefs to mains reductions levels.

## 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](http://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](http://info.winnowsolutions.com/profitabilityguide)

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