

# Pullman Dubai Creek City Centre achieved 4% reduction in food purchasing cost by cutting food waste

Pullman Dubai Creek City Centre is a five-star hotel attached to Deira Shopping Centre, only a 10-minute away from Dubai International Airport. This hotel has 317 rooms, a fitness centre, an outdoor pool and multiples meeting rooms. With four restaurants and bars, Pullman Dubai Creek City Centre offers guests the opportunity to taste food from around the world.

The hotel places environmental and social responsibility at the top of their list of priorities and by implementing food waste prevention strategies they work towards AccorHotels' Planet 21 initiative. As part of the initiative, the hotel chain is aiming to reduce food waste by 30% before the year 2020 across their entire portfolio of hotel brands.



As a pilot agreement with the

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Winnow provides me with visibility to waste's impact on my margins and helps me focus on where to fix it. The numbers have been absolutely fantastic.”

**Nishan Silva, General Manager**  
Pullman Dubai Creek City Centre

## Reaping The Benefits

Pullman Dubai Creek City Centre & Residences was one of the first hotels we've trialed our technology in the Middle East. By using Winnow to measure and manage their food waste, the team achieved great results just after four weeks.

With simple changes, such as reducing the size of the breakfast bowls, and predicting guests' attendance to better control production, the team is saving \$400 weekly on food cost.

The detailed reports provided by Winnow help everyone in the team see where waste is happening and how much it costs. By providing visibility to waste's impact on margins, the site achieved 4% reduction in food purchasing cost and an estimated 5.6 tons of food waste is now saved from landfill yearly.



## Top Tips For Reducing Food Waste

- Weigh menu items to regulate portion size.
- Purchase smaller dishes to encourage guests to only serve the necessary amount of food.
- Actively track what food, and where the food is being thrown away.
- Check the hotels booking in a daily basis, and predict number of expected diners to better control production level and avoid overproduction.

## 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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