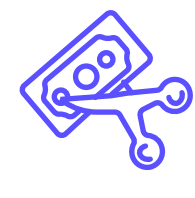


Club Med Bali saved over 68,000 meals in only 6 months by using digital tools



Estimated savings in 6 months

420,000,000 IDR or (28,700 USD)



Estimated CO2 savings

6,7 tonnes



Estimated reduction in food waste

56%

Set in over 20 acres of tropical landscape and with 393 rooms, spa, pools, sports courts, and multiple bars and restaurants, Club Med Bali is one of the island's most luxurious all-inclusive resorts.

Operating more than 70 resorts in over 40 countries, Club Med is famous for its worldwide all-inclusive holidays.

But, their range also includes cruising on the 5-mast Club Med 2 sailing ship and holiday tours with Circuits Découverte.

The development of Club Med has been based on practices that reflect sustainable development, such as energy efficiency and water treatment. The brand has always encouraged its teams to reduce food waste.



Club Med created a food waste poster and, through activities in the pedagogical garden, they are raising awareness of food waste among children.

In January 2018, the group brought Winnow to Club Med Bali to further develop their initiatives. From the starting point, the team at Bali reduced their food waste by over 50%.

With the help of the Winnow systems, we have improved our food offer. Through our savings from reducing food waste with Winnow, we have been investing in higher quality food and more sophisticated ingredients.

Puchon Basoodeo
Executive Chef
Club Med Bali



Reaping the benefits

At Club Med Bali, within only six months of using Winnow, they have managed to reduce their food waste by 56%.

To achieve this incredible result, the Executive Chef has counted on his dedicated team to study the Winnow reports daily, identifying exactly where, at what time, and why food waste happens. After reducing food waste dramatically, the hotel has become an example for others to follow.

Using Winnow's digital tools, the team quickly identified where waste was happening within their operations and made adjustments to production to reduce waste whilst delivering a higher quality service to the guests.

One of their main initiatives has been to use the savings from reducing food waste to invest in better quality food. They have saved 420,000,000 IDR (28,700 USD).

Top tips for reducing food waste

1.

Engage the team and hold daily meetings to ensure that the food waste reduction targets are met.

2.

Study the Winnow reports to identify patterns and understand the guest's preferences to adjust food production and drive waste down.

3.

Replace the dishes that are being wasted the most with others that are more popular among the guests.

4.

Build food waste awareness into staff training.

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