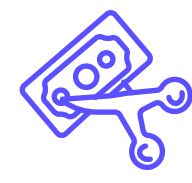
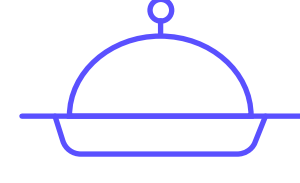


See how Fairmont The Palm is adjusting their buffets and reducing food waste by 61%



Estimated annual savings

AED 500,000



Estimated meals saved/year

70,000



Reduction in food waste by value

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 city's main shopping malls and local attractions.

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.

Fairmont brought Winnow on board in April 2017 to help the team track, manage, and reduce food waste.

Sustainability is very important for Fairmont. They strive to reduce their environmental impact by integrating innovative practices across their global operations.



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 US\$ 130,000 yearly and saving more than 70,000 meals per year.

Top tips for reducing food waste

1.

Replacing the dishes that are being wasted the most by others that are more popular among the guests.

2.

Focus on encouraging a positive attitude throughout the entire process to achieve collective buy-in from all members of the team.

3.

Purchase smaller dishes to serve the necessary amount of food for guests.

4.

Actively track what food, and why the food is being thrown away.

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