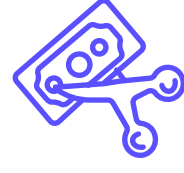
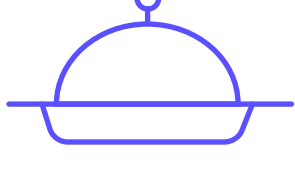


# This is how Marriott Grosvenor House Dubai saved 52,000 meals from the bin



Estimated anual  
savings

**AED 300,000**



Estimated meals  
saved/year

**50,000**



Estimated food  
waste reduction

**72%**

Grosvenor House Dubai is a unique twin tower complex, an instantly recognisable landmark of the Dubai Marina in the United Arab Emirates. It opened in June 2005, becoming the first hotel in Dubai Marina and the 8th tallest building in Dubai. It boasts 749 contemporary guest rooms, suites, and apartments with spectacular views of the Marina.

With twelve restaurants and bars, the hotel is quite busy day in and day out. In September 2018, the Winnow System was installed in the busiest kitchen.

Since then, three Winnow Systems are set to be installed across the property to help the team track, monitor, and reduce food waste.



Winnow has helped us understand the volume and the different food varieties that we were throwing away each service. With this information, we were then able to look into various areas where we could either reduce the amount of production, increase the use of various food items or re-use the food for our staff canteen. With the daily and weekly reports, we could monitor and reduce the amount of food that ends up in the bin each day.



**Tom Egerton** | Executive Chef  
Marriott Grosvenor House | Dubai

## Reaping the benefits

The team at Grosvenor House is constantly looking for new ways to become more sustainable and improve its operations.

They are devoted to improving their overall F&B offering. This is where Winnow comes in. Grosvenor House can take the savings they get from reducing food waste and re-invest it into the food. Grosvenor House is part of Marriott International, one of the world's most renowned

brands with a presence in 122 countries. Marriott International is committed to delivering sustainability strategies that help preserve the planet and its resources. By focusing on reducing food waste, they are not only contributing to the environment but also helping their kitchens become more efficient. Currently, food waste reduction is one of the initiatives under Marriott's sustainability program, Serve 360.

## Top tips for reducing food waste

1.

Plan food purchases and daily food preparation in advance to avoid overproduction.

2.

Identify the areas where food consumption usually is lower, and adjust portion sizes accordingly.

3.

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.



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