

See how Pandox is fighting food waste and supporting its commitment to becoming more sustainable

Food waste is one of the largest global issues with one-third of all food getting wasted every year. Winnow is pleased to be working with Pandox in the fight against food waste and supporting its commitment to becoming more sustainable.

Pandox, an international hotel property company, focus on managing world-leading hotels and property operations. Crowne Plaza Brussels - Le Palace, in Belgium, is a key Pandox site to showcase Winnow's cutting-edge technology as part of their sustainable story.

The hotel, which serves daily between from 1,100 to 1,200 guests, has a diverse kitchen operation is responsible for producing food for private events, in addition to supplying food to the hotel's breakfast buffet and an all-day restaurant. Crowne Plaza Brussels places food waste high on the agenda.

In September 2019 Pandox introduced Winnow to Crowne Plaza Brussels - Le Palace further develop their initiatives. Results to date show that the hotel will be saving over €40,000 on average per year.



Reduction total
food waste
spending

63%



Estimated
savings
per year

€44,000

“
The key drivers for us to find a solution to cut food waste was the responsibility as a hotel to be aware of the food waste we create and therefore contribute to one of the worlds biggest challenges
”

Caroline Phillipart, F&B Service Manager,
Crowne Plaza Brussels - Le Palace

Reaping The Benefits

At Crowne Plaza Brussels - Le Palace, within only three months of using Winnow, they achieved great results. Food waste was reduced by 63%, and as a result of that, they are saving approximately €44,000 per year.

As stated by Charles Boelen, General Manager at Crown Plaza Brussels, due to the Winnow system they could identify key changes to be made, “Looking at exact periods of what we are wasting, why and when the periods are we have determined certain points which we needed to action”.

Following the study of the data, key changes were implemented within the schedule of the buffets within the hotel, such as helping the hotel identifying the overproduction of eggs at breakfast and therefore changing practices to reduce waste by using cook to order.

After reducing food waste at Crowne Plaza Brussels, Pandox is looking to scale Winnow to other 13 of their owned hotels in Europe and Canada.



Top Tips For Reducing Food Waste

- Engage the team and hold daily meetings to make sure that the food waste reduction targets are met.
- Study the Winnow reports to identify patterns and understand the guest's preferences to adjust food production and drive waste down.
- Replacing the dishes that are being wasted the most by others that are more popular among the guests.
- Build food waste awareness into staff training.

About Winnow

Winnow develops artificial intelligence used by a growing number of organisations to cut food waste in their operations. Its digital tools provide data to drive improvements in kitchen production processes and to help cut food waste in half, saving money and reducing environmental footprint at the same time.

Winnow has been adopted by over 1,300 sites globally, operates in over 40 countries with offices in London, Dubai, Singapore, Shanghai and Iowa City. Kitchens that use Winnow tend to see a 40-70% reduction in food waste within 6-12 months, driving food cost savings in the range of 2%-8%, improving margins whilst doing the right thing.

Find out how you can transform your kitchen:

<https://info.winnowsolutions.com/request-demo-wv>

Check out our guide to see how AI will shape the hospitality industry in the years ahead

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