

# How ESS prevented 46 tonnes of food waste with Winnow



Reduction in food waste by value

**70%**



Estimated food waste avoided

**46,5 tonnes**



Estimated CO2 savings

**200 tonnes**

ESS has been a market-leading provider of catering, retail, leisure, and support services in the Defence & Government sector.

As well as providing quality catering, retail, and leisure services, ESS offers a portfolio of superior and sustainable soft services, including hotel, cleaning, waste management, security, and reception services. At ESS, health is critical.

The company supports the well-being of thousands of military and police personnel and civil servants who carry out strategically important work, often in challenging conditions.

With the support and expertise of Compass Group, ESS provides services to the Government Services Sector of Defence, Police Authorities, HM Prisons, and other Central Government departments

## Reaping the benefits

ESS has rolled out the Winnow System in February 2015 to three sites in the UK to help them reduce waste, improve the sustainability of its operations, and drive financial savings. Today, food waste by value is down by 70% from the start point.

Also, with the Winnow system, ESS has prevented more than 46 tonnes of food from getting wasted, and avoided 200 tonnes of CO2 from being released.

It is the equivalent of almost 40 passenger cars driven for a year. The impact Winnow has delivered at these sites demonstrates the potential both for Compass Group more broadly and the catering industry as a whole. Today, food waste by value is down by 79% from the start point. The impact Winnow has delivered at these sites demonstrates the potential both for Chartwells more broadly and the catering industry as a whole.

## Top tips for reducing food waste

1.

Hold daily chefs meetings to review what's being thrown away each day. Focus on high value items prepared in batches and identify where volumes can be reduced.

2.

Make the most of seasonality - use fruits and vegetables that's are in season, it costs less and it keeps for longer.

3.

Check suppliers of perishables such as bread – see if you can find one that is more flexible about order sizes.

4.

Build food waste awareness into staff training.

5.

Weigh menu items to regulate portion size.

## 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