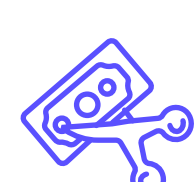
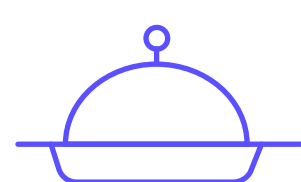


Novotel Phuket Hotel is saving 29,000 meals annually by using Winnow to measure and cut food waste



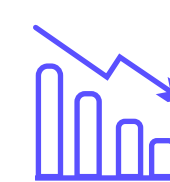
Estimated annual savings

\$53,670



Estimated meals saved/year

29,000



Estimated food waste reduction

71%

Novotel Phuket Kamala Beach is a modern designed hotel located in a unique location with direct access to the beach, only 30 minutes from the Phuket International Airport, and with views of the Andaman sea. The hotel offers an all-day dining restaurant, three bars, a swimming pool, spa, conference, and meetings space. Novotel is part of Accor Hotels, one of the world's most renowned brands.

The group is leading the sustainability agenda among global hospitality corporations. Accor has set a target to reduce its food waste by 30% by 2020. To address the challenge, the group brought Winnow to Novotel Phuket Kamala Beach in July 2017. From the starting point, the team has reduced food waste by more than 70%.



Winnow gives me more control over my kitchen by sending daily reports that show which areas have higher waste.

Thanks to the Winnow system, I am now constantly re-training the team to make sure we perform the best that we possibly can.



Jirayu Kongjan | Executive Chef
Novotel Phuket Kamala Beach

Reaping the benefits

The partnership with Winnow is transforming not only Novotel Phuket Kamala Beach but the entire hospitality sector in Thailand. By measuring and managing food waste, the team is now saving an estimated 29,000 meals annually. It's the equivalent of saving one meal for a third of Phuket Town's population. The Winnow reports give chefs more visibility, allowing them to identify where and why waste is occurring.

By controlling production level, and cooking according to the number of daily bookings the team has dramatically reduced its food waste. Now, the chefs never forecast too much or too little, cooking the necessary amount of food. In addition, the Executive Chef is constantly retraining his team to keep them engaged and maintain reduction level. The team at Novotel Phuket Kamala Beach reduced its food waste by 71%, saving an estimated \$53,670 yearly. The hotel has now become a blueprint for others to learn from.

Top tips for reducing food waste

1.

Check the hotel booking on a daily basis, and predict the number of expected diners to better control production level and avoid overproduction.

2.

Keep track of what the team is doing to reduce waste, and when necessary, retrain the chefs to main reduction levels.

3.

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

4.

Keep the team engaged and hold daily meetings to review what's being thrown away each day.

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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