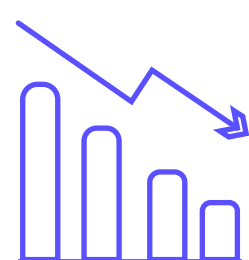
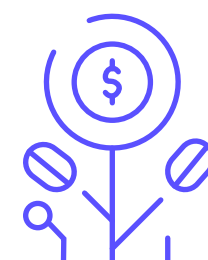


# See how Sofitel Bangkok Sukhumvit saved \$60,000 by reducing food waste.



Reduction of food waste by value

**50%**



Estimated savings/year

**\$60,000**

Sofitel Bangkok Sukhumvit, is a luxury 5-Star hotel centrally located in the heart of Bangkok's business, shopping, and entertainment district.

Sofitel Bangkok Sukhumvit features 345 luxury rooms and suites, events space, and catering service.

Voilà! is the hotel's signature all-day dining venue with lunch buffets and dinner buffets offering a wide choice of French, Asian and international cuisines.

As a pilot agreement with the Accor Group, Winnow installed two machines in the all-day dining restaurant to measure food waste.



Using Winnow, I can reduce my food waste and better control production, which means significant cost reductions.

It is easy to use which is essential when you have to train staff. A special mention has to be given to the outstanding customer support.



**Jeremy Cayron** | Executive Chef  
Sofitel Bangkok Sukhumvit

## Reaping the benefits

The initial pilot significantly reduced waste: after 15 weeks of operation, Sofitel already achieved great results.

Today, the average waste by value is down by 50% from the start point. This would lead to \$60,000 estimated annual savings per year.

The pilot also helped raise awareness of food waste to the kitchen team. Staff engagement was extremely positive, on average 88% of the food wasted was recorded in the system.

To incentivise the team we put in place a "Winnow Champions" program.

The most engaged employees are rewarded with a Food Waste Champion certificate and a badge they can wear with their Uniform.

Sofitel Bangkok management agreed to continue for a longer term with Winnow and will shortly integrate a new Winnow System for their banqueting area.

## 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 fruit and vegetables that 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.

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

CHAMPIONS 12.3

We are proud to be part of  
Friends of Champions 12.3