

Improving sustainability and increasing efficiency: Renaissance Phuket reduced food waste by 50%

Set only miles away from the Phuket International Airport and steps away from the Mai Khao beach, Renaissance Phuket Resort & Spa offers 5-star accommodation, and 5 restaurant and bars showcasing local flavours. With the help of the Winnow system, in only 7 months, Renaissance Phuket reduced food waste by 50%, which translates into avoiding 6.7 tonnes of CO₂ from being released. It is the equivalent of 754 gallons of gasoline consumed.

Renaissance Phuket Resort & Spa is part of Marriott International, which is 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.



Reduction in
food waste
by value

50%



Actual
savings in 7
months

\$12,000



Estimated
CO₂
savings

6,7 Tonnes



“The whole experience with Winnow has been eye-opening. Winnow has made us realize that we were actually wasting food, and more importantly, that we can reduce it dramatically by changing a few simple things.”

Billy Costoglou, Executive Chef
Renaissance Phuket Resort & Spa

Reaping The Benefits

Since the beginning of the journey with Winnow, the kitchen team at Renaissance Phuket has been fully engaged with the project. In only seven months of operation, they have achieved great results. They managed to reduce food waste by 50%, saving over \$12,000 so far.

To cut food waste, the Executive Chef has organised regular meetings to keep the team engaged, and make sure that food waste reduction targets are met. One of their key strategies is to cook less or replace the dishes that are being wasted the most. The information from the Winnow reports allow them to identify patterns and understand the guest's preference. In this way, they can adjust the production level to drive the waste down.

After reducing food waste dramatically, the hotel has become an example for others to follow.

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

The Winnow System is a smart meter which automatically measures what's put in the bin, giving chefs the insight to make improvements and dramatically reduce costs. So far we have helped our customers save over \$21 m in reduced food waste costs. Winnow customers typically save 3-8% on food cost.

Find out exactly how much your business could save and get your own personalised savings report using our calculator:

www.winnowsolutions.com/calculator

Check out our guide with top tips & tricks to help every chef and food service operator in their daily efforts to supercharge their kitchen and run a more profitable operation:

info.winnowsolutions.com/profitabilityguide

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