

# See how Sofitel Kunming cut food waste by half and saved more than 133,000 RMB

Located only 100 yards from the Wuhua Stadium, and right in the heart of Kunming's business district, Sofitel Kunming offers spacious guest rooms, fully-equipped meeting rooms, spa and sports facilities, and five dining options. At Sofitel Kunming, guests can have multiple dining experiences. They can enjoy Chinese and French at the Kwee Zeen restaurant, Southeast Asian delicacies at the La Pan Asian, and Cantonese and Szechuan food at the Le Chinois. There are also 2 bars serving drinks and snacks at all times.

Sofitel is part of AccorHotels, which has been committed to various sustainability issues for many years and has never stopped pushing boundaries. With the Planet 21 program, the group has set ambitious goals for 2020, including its commitment to reduce food waste by 30%. AccorHotels brought Winnow to Sofitel Kunming to help the team measure and manage their food waste.



Reduction in  
food waste  
by value

**56%**



Estimated  
savings  
to date

**133,000 RMB**



Estimated  
CO2  
savings

**20 Tonnes**

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*With the Winnow system we are able to get tangible data about our food waste, and based on that, we can make changes to reduce it. Winnow has also helped the team become more aware of the issue of food waste.*

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Mohammad Ali Kunhi, Executive Chef,  
Sofitel Kunming

## Reaping The Benefits

The Winnow system was installed at Sofitel Kunming in August 2017. From the starting point, the kitchen team has been fully engaged with the project. With simple changes, and with regular meetings to discuss their progress, the team managed to reduce their food waste by over 50%.

By cutting food waste, they helped the hotel save over 133,000 RMB that now can be re-invested in other areas. Also, the team avoided 20 tonnes of CO2 from being released into the atmosphere. It is the equivalent of 51 miles driven by an average passenger car.

When analyzing the data from the Winnow reports, the team realized that they were cooking too much food. Now, production is planned according to the number of daily bookings and the chefs never forecast too much or too little, cooking only the necessary amount of food.

Having demonstrated that food waste can be reduced using Winnow, the team are now examining further opportunities to reduce waste.





## Top Tips For Reducing Food Waste

- Actively track what food, and why the food is being thrown away.
- Check the hotels booking on a daily basis, and predict the number of expected diners to better control production level and avoid overproduction.
- Keep the team engaged and hold daily meetings to review what's being thrown away each day.
- Focus on encouraging a positive attitude throughout the entire process to achieve the collective buy-in from all member of the team.

## 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 \$25m 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](http://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](http://info.winnowsolutions.com/profitabilityguide)

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