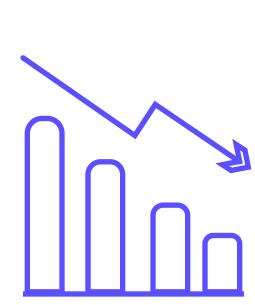
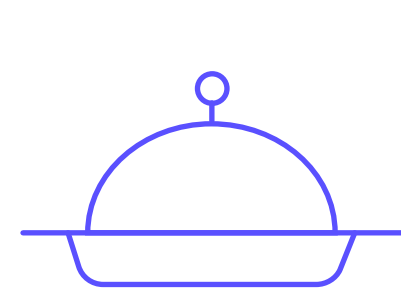


# See how the Westin Bund Shanghai is fighting food waste in China's largest city



Reduction of food waste by weight

**22 tonnes**



Number of meals saved

**56,000**

The Westin Bund Center Shanghai has teamed up with Winnow to not only satisfy appetites but to protect the planet.

The exclusive The Westin Bund Center Shanghai offers elegant rooms with a stunning view over the Huangpu River.

Residing in a 26-story historic building, the accommodation offers 24-hour front desk assistance, concierge service, and porter

service and is set within 20 km from Hongqiao airport. The culinary team prides itself on providing diverse cuisines within restaurants to accommodate all tastes.

Armed with the ethos of the team that not even a single grain of rice should be wasted, food waste is high on the agenda here.



Wastage is a big concern worldwide, and Shanghai is taking initiatives to really drive awareness programs to reduce food waste. So, when I came to this hotel, I challenged the culinary team to research and find systems out there to help us manage this situation better.

**Timothy O' Driscoll** | General Manager | The Westin Bund Center | Shanghai

## Food for thought

Food is wasted in kitchens because chefs lack the necessary tools to quickly and accurately record the food being thrown away.

Without visibility into what is being wasted, chefs make forecasting errors overproducing the food they purchase.

By gaining more control over their kitchens, chefs and cooks have helped the Westin Bund Shanghai save 22 tones of food, which is equal to saving more than 56,000 plated meals.

Timothy O' Driscoll, General Manager, The Westin Bund Center Shanghai initially challenged his culinary team to research new ways to fight food waste.

Since implementation, the culinary team has had complete insights into what food has been wasted and at what volumes, allowing the team to adapt the menu accordingly in line with this.

## Top tips for reducing food waste

1.

Keep informed about guests' attendance and their food preferences.

2.

Hold daily meetings to review what was thrown away the day before.

3.

Invest in technology to help the kitchen staff gain visibility over their kitchen operations.

4.

Focus on cooking more of the foods that are most likely to be eaten, and be careful to only cook the necessary amount.

## 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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