Food waste innovation on campus: inspiring impact with AI

Presented by Winnow

⅓ of all food is never eaten

The food industry is at a tipping point

5%-15% of the food a kitchen buys is wasted
It’s a $100bn problem for the sector

Winnow has a range of solutions to suit every kitchen

VISIONcontrol

Track food waste with image capture to visualise waste reduction opportunities

VISIONAI

AI

Motion camera with connected scale and in-built AI capability. Fully automated, "Throw and Go" Waste capture.

VISIONAI+

Accelerated pathway driving waste reduction. In depth support from our world-class waste coaching team, and premium onboarding and technical support.

VISIONPW

A touchless system that automatically captures waste weight data and images.

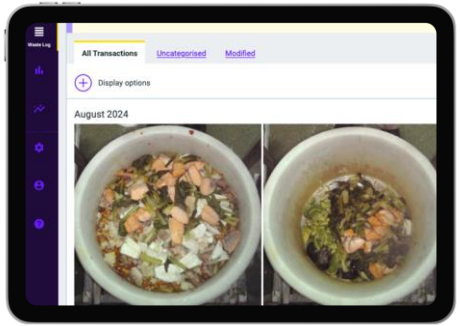
CAMERA 01
Location: Kitchen
New Item Adde
Item weight:
0.35kg
Total weight:
12.3kg

In kitchen reporting targets behavioral change on a daily, weekly and monthly basis

Push Reporting & Benchmarking

- Daily and monthly reporting
- Categorize waste by area
- Trend of reductions over time
- Benchmark your sites vs industry

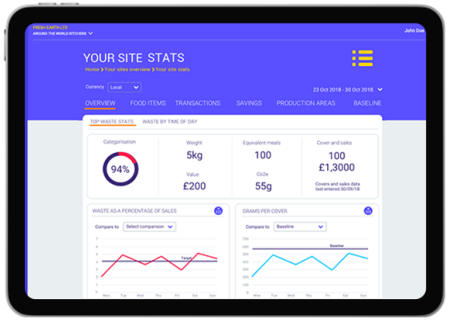
Provide valuable insights to target areas to make change



Food Waste Photos

- Correct wasteful behaviors with retraining
- Help teams reduce preparation waste & increase yield
- Review service by service using Timeline

Photo evidence demonstrates accuracy of data & change over time



Waste Intelligence with Winnow Hub

- Visualise data with customisable dashboards
- Zoom into individual sites or filter views for brands, regions or groups
- Track your progress against your ESG goals

Drive impact and engagement at enterprise level

St Faiths School | Chartwells Independent | Compass Group

St. Faith's School, has reduced food waste by 58% since 2017 using Winnow's AI technology. The school integrates food waste education into its curriculum, helping students understand environmental responsibility while the kitchen team optimises portion sizes and repurposes leftovers.

£13,300
Saved annually

23,00 meals
saved annually

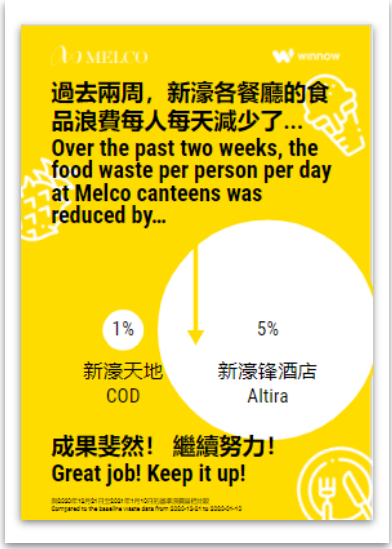
40 tons CO2e
Saved annually

"Communication is key. The team needs to be passionate about reducing food waste, and the data needs to be shared with everyone."

Peter Burt, General Manager, Chartwells Independent at St Faith's

The power of human expression

A controlled field study showed that anthropomorphised food imagery prompted the strongest emotional engagement and behavior change, versus other approaches like environmental messaging.



Putting it into practice with LSE

VisionPW and VisionAI were deployed across LSE's campus catering following the trial. Learnings from the study were applied to great effect.

34%
Reduction in plate waste

> 900kg
Food waste prevented annually

Adopted worldwide.
Trusted everywhere.

~3,000 locations
40+ universities using Winnow

53% global average waste reduction

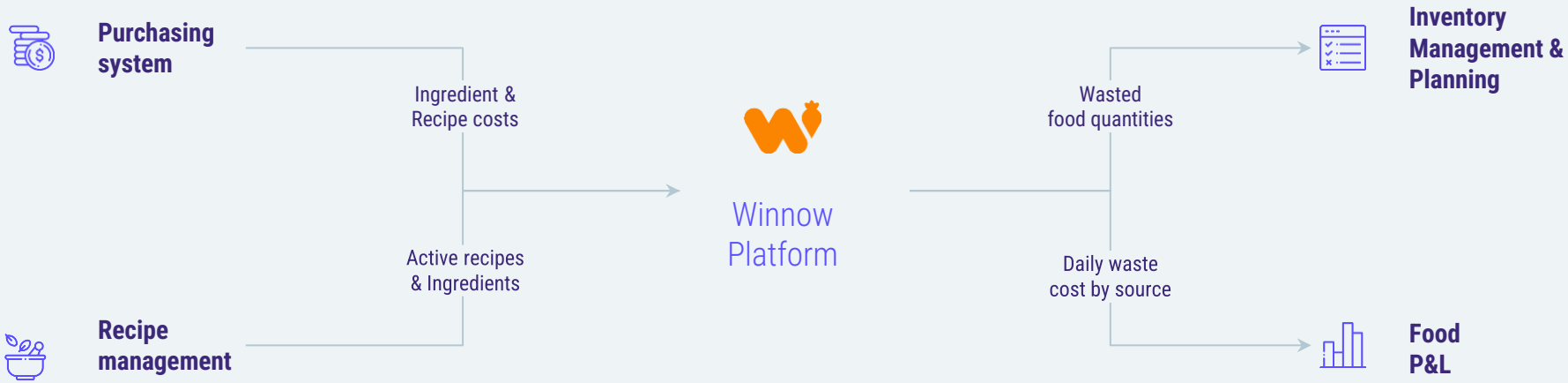
50m meals saved per year

$70m saved per year

ACCOR
Hilton
Marriott
Four Seasons
Mandarin Oriental The Hotel Group
IHG
HYATT
Shangri-La
Jumeirah
EMAAR
H10 Hotels
Iberostar Hotels & Resorts
BlueDiamond Resorts
Karisma Hotels & Resorts
Playa Hotels & Resorts
Magic Costa Blanca Experience & Emotional Resorts
Sani Ikos Group
Viva Wyndham All-Inclusive Resorts
medPlaya
IKEA
Compass Group
ISS
dana hospitality
Microsoft
LSE The London School of Economics and Political Science
Costa
Color Line

winnow

Winnow can be integrated into systems to both pull data from key systems and send data to downstream platforms to drive more operational efficiency



Key benefits

Accurate waste data

Up to date inventories, fewer adjustments, & more accurate ordering

Better visibility into F&B P&L