

## SUSTOUR-MED

2021-2-EL01-KA210-VET-000048093

*KA210-VET - Small-scale partnerships in vocational education and training*



## Good Practices: *Education In Progress*

<b>Practice number</b>	1.2
<b>Name of the Practice</b>	Winnow
<b>Theme</b>	1. Waste Management
<b>Type</b>	3. Service
<b>Developer / initiator</b>	Winnow Company
<b>Short description</b>	Software for food waste management, which provides solutions for every kitchen of the Hotel.
<b>Goal</b>	Winnow works internationally with hotels and resorts to reduce food costs and environmental impact. The analysis provides greater visibility of food waste, improving performance and uniformity in kitchens of all properties.
<b>Detailed description</b>	<p>From large multi-kitchen resorts to downtown hotels Winnow has a solution for every kitchen. Our AI-enabled solutions lead to reductions quickly and with minimal effort, while our Track tablet-only solution is ideal for smaller sites that want simple and consistent measurements and reports.</p> <p>Food waste management software:</p> <p>1) Track: Tablet-only solution. Identify key waste reduction opportunities and comply with regulatory requirements using food waste software. Use in combination with other solutions to give you full visibility across the enterprise;</p> <p>2) Measure: Tablet and connected scale system. Simple measurement of food waste using connected scale and standardised menu templates. Daily and weekly reporting plus access to Winnow Hub identify savings opportunities. Designed for smaller kitchens that require simplified tracking and basic analytics;</p> <p>3) Control: System with an in-built camera and connected scale. Use photos to drive behavioural change and cost reduction. Full</p>

	<p>access to Winnow’s reporting suite including Monthly, Quarterly and multi-site reports to drive change at scale;</p> <p>4) Transform: Winnow Vision AI-enabled hardware with motion sensor camera and connected scale. The system automatically recognises food waste. Saves teams time whilst improving data accuracy. Designed for mid-sized kitchens that require in-depth insight with high accuracy &amp; minimal time and effort;</p> <p>5) Accelerate: the accelerated pathway to cost reduction with Winnow Vision. Everything included in Transform plus superior levels of kitchen coaching to maximise your savings. Designed for enterprises. Customised reporting service offering bespoke insights and periodic business reviews;</p> <p>6) Sense: Our plate waste solution. Motion sensor camera with a connected scale automatically records food waste from plates (weight and images). Connects your kitchen to your customer’s habits, giving you a sense of how much is being wasted—designed for complete coverage across pre and post-consumer waste.</p>
<b>Innovativeness</b>	<p>First Food waste management software that provides solutions for every kitchen. You can try the software for free.</p>
<b>Financial aspect</b>	<p>free                  €€ = Moderate investment                  €€€ = considerable investment</p>
<b>Country</b>	<p>United Kingdom, Singapore, Dubai, USA.</p>
<b>Target Group</b>	<p>Small hotels, big hotels, resorts.</p>
<b>Transferability</b>	<p>The food waste management software can be easily used by the catering industry in general, especially by large chains that have a huge impact on the organic waste sector.</p>
<b>Website and/or relevant links</b>	<p><a href="https://www.winnowsolutions.com/">https://www.winnowsolutions.com/</a></p>
<b>Contact information</b>	<p><a href="https://www.winnowsolutions.com/en/contact">https://www.winnowsolutions.com/en/contact</a></p>