

Winnow Launches AI-Powered Food Forecasting Solution with Hilton to Reduce Food Waste

Winnow, a global artificial intelligence (AI)-powered food waste technology company, has launched Winnow Foresight, a mobile-first forecasting solution developed in collaboration with Hilton chefs to help hotel kitchens predict food demand, reduce overproduction and prevent food waste. The solution is designed particularly for focused-service hotels and properties with smaller food and beverage operations, enabling teams to plan food preparation more accurately while managing costs and improving guest satisfaction.

The web-based application uses hotel occupancy figures and historical service data to forecast demand for individual food items and recommend production quantities. After service, kitchen teams can record leftovers by taking photographs, allowing the system's AI to estimate quantities and improve future forecasts without manual weighing. The tool can be accessed through mobile devices without requiring additional hardware.

Early trials at Hilton properties have reported significant results. Hampton by Hilton Budapest reduced leftover food weight by 69% within six months, while Hilton London Croydon recorded a 52% reduction in five months.

Winnow and Hilton have partnered since 2017 to advance food waste reduction across the hospitality industry. Winnow Vision, the company's food waste measurement system, is installed in more than 220 Hilton hotels worldwide. Winnow Foresight is currently operational at approximately 13 Hilton properties across Europe, the Middle East and Africa, with Hilton evaluating the results ahead of a potential wider rollout. The initiative reinforces the growing role of AI-driven solutions in improving kitchen efficiency, controlling food costs and supporting sustainability goals across the hospitality sector.

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