

Hilton Frankfurt Airport and Hilton Garden Inn Frankfurt Airport cut overproduction by 66% using AI-Powered Food Forecasting

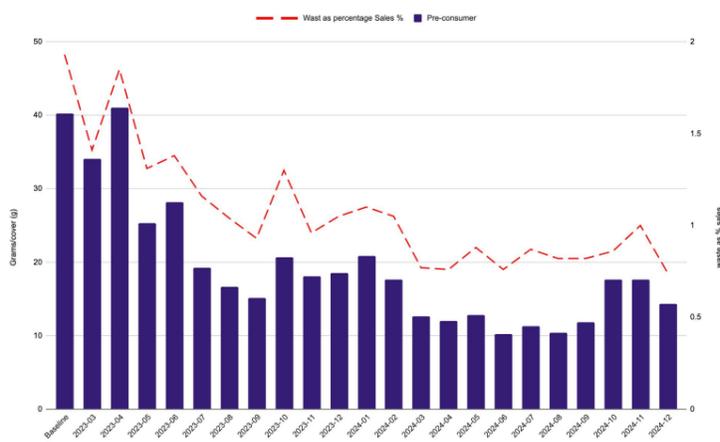
Hilton Frankfurt Airport and Hilton Garden Inn Frankfurt Airport are among the first to adopt WinnowForesight, an AI-powered food forecasting tool. As a dual operation, they have cut overproduction by 66%, ensuring fresher food for guests while significantly reducing waste. This is advancing Hilton's Travel with Purpose goal to halve waste to landfill by 2030.

The Challenge

Executive Chef Manfred Breuer, with over three decades of experience in large business hotels, oversees the kitchen that serves over 600 covers daily. A key challenge was overproduction during breakfast, which often led to significant waste. **"Warm items like scrambled eggs and bacon were frequently over-prepared early in the morning, resulting in waste,"** explains Chef Manfred. To tackle this issue, the team turned to WinnowForesight.

Forecasting: How it Works

WinnowForesight takes the guesswork out of kitchen production by providing chefs with precise forecasts of how much food to prepare for every service. Accessible through a mobile app, the tool uses AI to deliver forward-looking recommendations based on factors like daily occupancy and past production. Over time, it learns and adapts to the kitchen's needs, freeing chefs from time-consuming planning. Chef Manfred reflected on past challenges, where rough estimates often resulted in waste but now, with WinnowForesight, the team knows how much they have to produce. **"This is incredibly helpful for us, especially as we continue to grow and develop our chefs,"** Manfred emphasizes.



Before, we said, 'We're planning for 300 or 500 breakfasts,' and the team decided how much to prepare. Now, we plan with precision—20 kilos of scrambled eggs, 25 trays of bacon....



Chef Manfred
Executive Chef Manfred Breuer
Hilton Frankfurt Airport and
Hilton Garden Inn Frankfurt Airport

Waste reduction results

- 66% reduction in overproduction
- 5% savings on food costs
- 27,000 meals saved annually
- 46.8 tons of CO₂e emissions avoided

Did you know ?

46.8 tons of CO₂e is the equivalent emissions from driving 5 times around the Earth's equator

Fresher Food, Smarter Planning

Hilton Frankfurt Airport and Hilton Garden Inn Frankfurt Airport have transformed their approach to planning and preparation, achieving a 30% reduction in leftovers per cover. **"Everything we produce takes time, money, and effort. Planning well is key,"** explains Manfred. Their success lies in a combination of strategies:

- **Smaller, Frequent Batches:** Warm items like scrambled eggs and bacon are prepared in smaller quantities throughout the morning, ensuring freshness while reducing waste.
- **AI-Powered Adjustments:** Accurate forecasts enable chefs to adjust production, minimizing waste.
- **Optimized Ordering:** Forecasting insights have optimized ordering for key items like bread rolls, aligning supply with actual demand.

Integrated Solutions

Hilton Frankfurt Airport first implemented WinnowVision in 2023 to track waste. The addition of WinnowForesight in 2024 created a system where forecasting aligns with real-time waste tracking, offering a complete operational view.

"I think WinnowForesight and WinnowVision complement each other. Every day, I also look at photos from the day before to see where waste is coming from. It gives us the full picture," says Chef Manfred.

Hilton Frankfurt Airport and Hilton Garden Inn Frankfurt Airport demonstrates how AI-driven solutions can align sustainability goals with business efficiency, setting a new standard for innovation in the hospitality industry.