

Fresher Food, Less Waste: Hilton Vienna Park reduces overproduction by 64% with WinnowForesight

Hilton Vienna Park, one of Europe's largest Hilton hotels, has embraced WinnowForesight, an AI-powered food forecasting tool. By cutting overproduction by 64%, the hotel ensures fresher food for guests while significantly reducing waste. These efforts align with Hilton's Travel with Purpose initiative to halve waste to landfill by 2030.

The Challenge

With over 600 covers and a banquet capacity of up to 2,000 guests, Hilton Vienna Park faces the challenge of managing large-scale food operations. Executive Chef Ademir Husagić, with decades of international culinary experience, recognized the importance of tackling food waste without compromising guest satisfaction. **"Reducing food waste is not just important to me—it should be important to all of us. It's about cost, the environment, and doing what's right."** Ademir explains.

Forecasting: How It Works

WinnowForesight uses AI to deliver precise forecasts, enabling chefs to produce the right amount of food for each service. By analyzing data such as daily occupancy and past production, the tool learns and adapts to the kitchen's needs over time.

Did you know ?

17.5 tons of CO₂e is the equivalent emissions from charging 1.4 million phones



For me, production planning with Winnow is a game-changer. It's not just about monitoring food waste—it's about proactively reducing it while maintaining exceptional guest experiences.



Ademir Husagić
Regional Chef, Continental Europe & Executive Chef
Hilton Vienna Park

Waste reduction results



64% reduction in overproduction



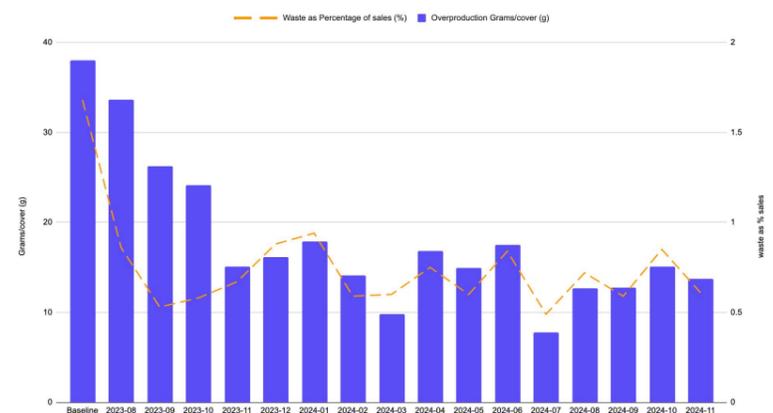
1.42% savings on food cost



10,000 meals saved annually



17.5 tons of CO₂e emissions avoided



Fresh thinking, Less Waste

Hilton Vienna Park has transformed its approach to food preparation:

- On-Demand Preparation: High-waste items, such as porridge, were moved to *à la minute* preparation to reduce leftovers.
- Smaller Batches: Warm items like scrambled eggs are prepared in smaller quantities throughout the morning, ensuring freshness.
- Optimized Practices: Chefs monitor waste data regularly to fine-tune production levels.

A Sustainable Future

Hilton Vienna Park demonstrates the power of AI-driven forecasting to align sustainability with operational excellence. "Reducing waste not only saves costs but also fulfills our ethical responsibility," says Chef Ademir. The hotel's success paves the way for continued innovation in food service.