

Turning data into action: How Fuerte Group Hotels reduced food waste by 78% across five properties

Across five Fuerte Group properties in Spain, the kitchen teams are using Winnow Vision to turn food waste data into meaningful action. Led by Federico Bocalandro Taliani, Kitchen Key User at Fuerte Group Hotels, the teams have achieved a **78% reduction** in food waste by weight, representing an annualised **€297,000** reduction in waste value.

By identifying where waste occurs and introducing practical changes to buffet operations, food production and ingredient reuse, the participating kitchens are reducing waste while maintaining food quality and guest satisfaction.

Waste reduction results

- 78% reduction in food waste by weight
- 87.8 tonnes food waste saved annually
- 377 tonnes CO_2e avoided annually
- €297,000 annualised reduction in waste value
- 219,000 meals saved annually

Turning waste into operational data

As Kitchen Key User at Fuerte Group Hotels, Federico Bocalandro Taliani holds a corporate culinary role to support kitchen operations across the group's properties. Having studied at the Basque Culinary Center and worked in Michelin-starred restaurants and hospitality consultancy, Federico brings both culinary expertise and an operational perspective to his role. He coordinates the group's use of Winnow, regularly reviewing food waste data and working with head chefs to identify opportunities for improvement across the participating kitchens.

> “As chefs, we are trained to control costs and maintain high standards, but you can’t manage what you don't measure. When you track what goes into the bin you empower your kitchen team with real visibility.
>
> **Federico Bocalandro Taliani** | Kitchen Key User
> **Fuerte Group Hotels**

Rethinking the buffet

One of the biggest opportunities identified through Winnow was the amount of food being wasted at buffets, particularly during breakfast service. The team found that large chafing dishes and buffetware could leave significant quantities of food at the end of service. In response, kitchens reduced the size of their chafing dishes, allowing food to be replenished more frequently while minimising leftovers.

Towards the end of service, teams also became more mindful of how much food they replenished, helping to reduce overproduction while maintaining the standards expected by guests. Although smaller dishes require more frequent replenishment, the change has helped kitchens better match production to demand.

Giving ingredients a second life

Reducing waste has also encouraged chefs to find creative ways to make better use of ingredients. Vegetable trimmings are used to prepare stocks, while suitable surplus food from buffets can be redirected to staff meals or other food service outlets. Cold cuts and cheeses, for example, can be incorporated into sandwiches.

One of the most creative initiatives is the **Speciality Station**, introduced at hotels including Daia. These dedicated buffet stations make use of products that would otherwise be wasted in dishes such as pizzas, focaccias, quiches, pies and tartlets.

The concept gives ingredients another purpose while providing guests with a visible example of the hotels' approach to reducing food waste.

Making measurement part of the routine

For Federico, achieving lasting results means making food waste measurement part of everyday kitchen operations.

Head chefs and sous-chefs train new employees on Winnow, while Federico holds monthly meetings with chefs to review performance, identify waste hotspots and discuss improvements. Additional training sessions and webinars help teams maintain consistent practices across the participating hotels.

"When you measure what is wasted, you turn intuition into actionable data."

- Federico Bocalandro Taliani | Kitchen Key User, Fuerte Group Hotels

By embedding measurement into daily routines, teams can move beyond simply recording waste and use the information to make better decisions about food production and menus.

Turning savings into better quality

Alongside reducing food waste, Winnow has helped the participating kitchens identify opportunities to lower unnecessary food costs. Rather than focusing solely on cost reduction, the team has also used savings to invest in higher-quality ingredients. Federico highlighted improvements in meat quality and the opportunity to work with suppliers offering better products. This demonstrates how reducing waste can support financial efficiency while helping kitchens maintain and improve the quality of food served to guests.

Building a culture of continuous improvement

Looking ahead, Federico's focus is on maintaining the motivation and discipline needed to sustain food waste reductions, alongside the continued expansion of Winnow into additional hotel kitchens.

For him, the goal is to make waste prevention a natural part of kitchen operations, empowering chefs to use data to improve forecasting, menu design and ingredient management.

"We want to make reducing food waste a point of culinary pride, where efficiency directly fuels innovation and sustainability across every outlet."

- Federico Bocalandro Taliani | Kitchen Key User, Fuerte Group Hotels

About **Winnow**

Winnow develops Artificial Intelligence (AI) tools to help chefs in large businesses like hotels, contract caterers, casinos, and cruise ships to run more profitable, and sustainable kitchens by cutting food waste in half.

Measuring food waste is a challenge for all commercial kitchens with up to 20% of all food purchased going to waste. Winnow offers a solution for every kitchen.

Our analytics platform and reporting suite help teams pinpoint waste quickly, allowing enterprises to drive significant waste reductions at scale.

Kitchens that use Winnow cut food waste by half on average, driving food purchasing costs down by 3%-8%, improving margins whilst doing the right thing. Winnow is deployed in over 90 countries with offices in London, Dubai, Singapore, Cluj, and Chicago.