

How is MGM saving 65,000 meals a year?

MGM is a leading integrated resort operator in Macau, combining luxury hospitality with a deep-rooted commitment to sustainability. With gastronomy at the heart of both guest and employee experiences, the company has implemented Winnow in its flagship property – MGM COTAI. This is part of a forward-thinking food waste strategy that aligns with MGM’s vision to **“Create a Better Tomorrow Today.”** Through data-driven interventions and a culture of innovation, MGM is redefining what sustainable operations look like in the hospitality sector.

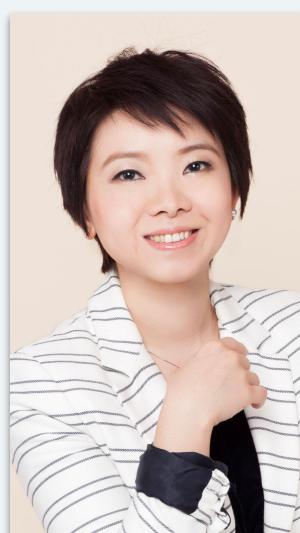
Motivation for Change

MGM COTAI is mindful of its role in addressing global challenges such as resource scarcity and climate change. Its actions align with Macau’s Solid Waste Resources Management Programme (2017–2026), which aims to reduce daily per-capita waste by 30% by 2026. **“At MGM, our commitment to environmental stewardship has long shaped our sustainability strategy.**

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In hospitality, we have a unique opportunity to be change agents in sustainability. Food waste is one of the most visible and solvable challenges—and tracking it is the first step toward meaningful action.

Ruby O. , Assistant Vice President of Sustainability & Business Synergy



Waste reduction results



29% reduction in food waste in the staff canteen*



66% reduction in butchery trimming waste weight



MOP\$ 716,000 saved in food costs annually



65,000 meals saved annually



112.5 tons of CO₂e avoided annually

*Reduction in (g/cover)

Food waste is a solvable issue that intersects climate action, operational efficiency, and social responsibility.”

– Ruby O., Assistant Vice President of Sustainability & Business Synergy

MGM COTAI’s Kitchen Transformation

In February 2025, MGM COTAI implemented **Winnow** to tackle waste from trimmings and overproduction. Waste data revealed frequently discarded items, prompting chefs to develop creative reuse strategies. One standout success involved repurposing **salmon heads and belly trimmings into salmon karaage**—a flavorful new dish served to staff.

Additional reuse initiatives included:

- **Pineapple cores** juiced and reused in desserts and drinks
- **Sweet and sour pork** enhanced using salvaged ingredients

This approach not only reduced waste but also elevated staff meals. The team achieved a **66%** reduction in trimming waste, showcasing the value of real-time insights. **“Our advice is start small, stay consistent, and involve your people. With the right mindset and tools, food waste reduction can become a powerful driver of sustainability”** says Ruby.

Aji: First in Macau

MGM’s sustainability efforts extend to its Michelin-starred restaurant, **Aji**, which became the first in Macau to earn a **three-star rating** under the Food Made Good Standard—a globally recognized certification for sustainable hospitality. This achievement reflects MGM’s pursuit of sustainable luxury gastronomy, where culinary excellence meets environmental responsibility.

Supporting this transformation was a **zero-waste culinary workshops** led by **Vojtech Vegh**, Winnow’s Zero Waste Culinary Advisor. Attended by over 40 F&B team members, the sessions focused on preventing waste at its source. The initiative also reached the **Macao University of Tourism**, engaging students and faculty in sustainable culinary practices.

Team Engagement

“We’ve found that when chefs feel ownership of the process, they become strong advocates for food waste reduction.”

— Ruby, Assistant Vice President of Sustainability & Business Synergy

From the outset, MGM emphasized **collaboration over compliance**. Culinary teams were involved in setup, data reviews, and menu redesigns. Real-time dashboards and team recognition programs built momentum, turning waste tracking into a creative, team-driven practice.

Future Plans

MGM has committed to achieving a **100% food diversion rate** as part of its sustainability strategy. With waste tracking now embedded in daily operations, the resort continues to improve through data-led insights and team-driven change.

As the program expands, MGM remains at the forefront of Macau’s sustainability journey—proving that luxury, operational efficiency, and environmental leadership can thrive side by side.

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.