

A GLOBAL FIRST FOR HILTON IN THE UAE, KSA & QATAR

The strategic partnership combined Hilton's sustainability goals and UNEP's food waste reduction campaign with Winnow's AI technology, allowing for digitally-led tracking of waste from production to plate throughout the holy month of Ramadan







TRAVEL WITH PURPOSE

Know more about Hilton's sustainability and social impact story



The teams at Hilton Riyadh, Conrad Dubai and Waldorf Astoria Lusail Doha minimised their impact across the food value chain



CHANGING TEAM BEHAVIOUR

- Preparing smaller portions
- · Adding more live-cooking stations
- · Artfully reducing the food on display
- · Extending food utility by preserving, pickling and making powders of fruits and vegetables.
- · Meatless and bin-less days in the cafeteria

WE HAVE SEEN 61% OF AVERAGE REDUCTION IN **FOOD WASTE VS** THE BEGINNING **OF RAMADAN**





AVERAGE G/COVER POST CONSUMER WASTE FIRST VS FINAL WEEK



TOP 3 MOST WASTED ITEMS

UAE

Meat

Vegetables

Bread & Pastry

KSA

Vegetables

Fish

- 💮 Fruit
- Grains

Qatar

- Bread & Pastry
- Bread & Pastry





Total waste weight saved

3,460 kg

CO2e and meals saved



Total meals saved 8,649

Total CO2e saved 14.88 tonnes

This is equivalent to greenhouse gas emissions from



Smartphones charged



4.8 tonnes Waste recycled instead of landfilled



35,890 miles Driven in a petrol car

*Source: EPA

