

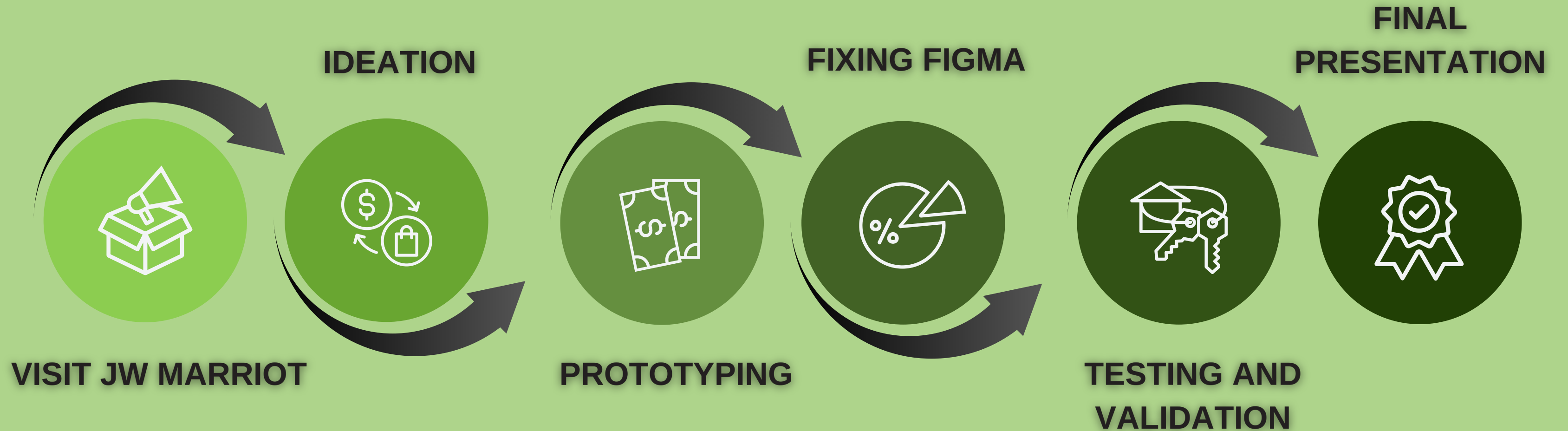
QW Marriott



# Food Waste Solution

TEAM 1

# What's OUR JOURNEY?



# What's The Issue?

01

**ORDERING INCOSISTENCY:**  
Monthly supply ordering leads  
to excess inventory.

02

**COMMUNICATION  
CONFLICTS:** Disagreements on  
guest food waste  
communication.

03

**OVERSIGHT &  
REPURPOSING GAP:** Lack of  
leftover utilization oversight.

04

**DAILY EFFORT EMPHASIS:**  
Consistent daily efforts are key  
to reducing mealtime wastage.

05

**COLLECTIVE STAFF  
CONSCIOUSNESS:** Staff unity  
and consciousness are vital for  
successful waste reduction.

06

**COMMUNICATION BARRIER:**  
Ineffective interdepartmental  
communication hampers  
reduction efforts

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Food Rescue Management System







Ingredients	Expired Date	Type	Stock (Kg)
Mango	18/08/2023	Fruit	2.5
Tomato	18/08/2023	Fruit	4
Banana	19/08/2023	Fruit	1.5
Chicken	20/08/2023	Meat	5
Beef	01/09/2023	Meat	6
Salmon	02/09/2023	Fish	4
Rice	03/09/2023	Cereal	10

Calculate New Order


Suggested Recipes



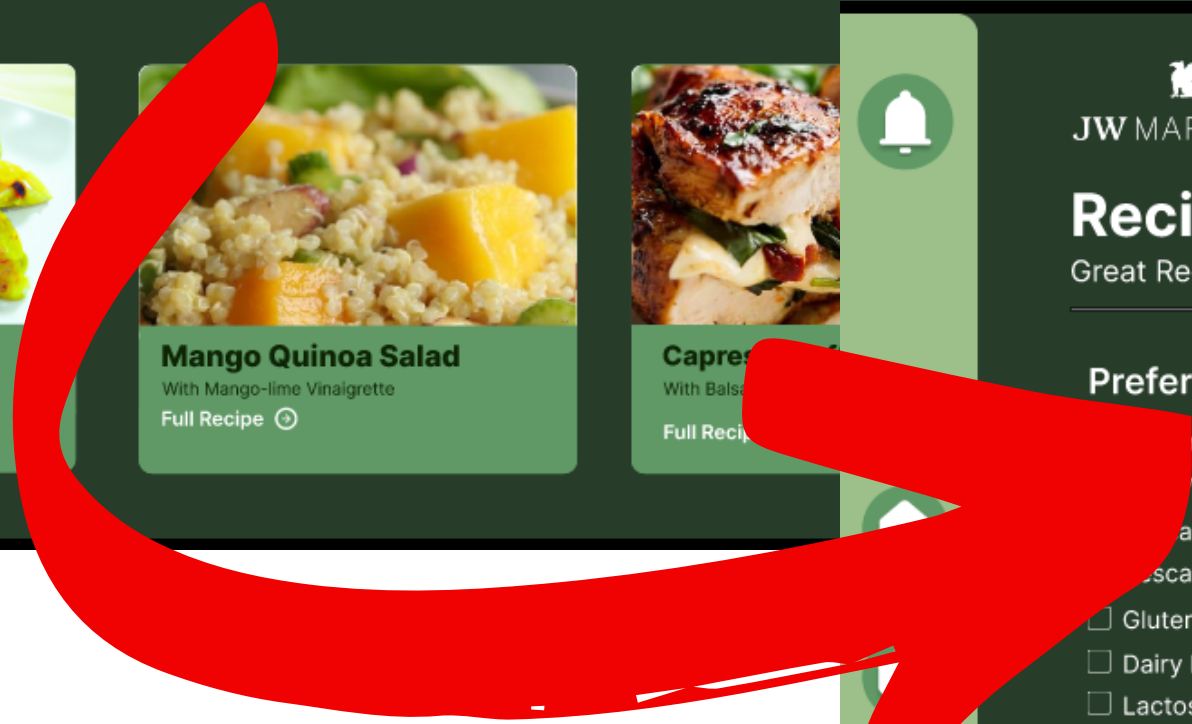
**Rice Krispie Treats**  
With Tropical Fruit Dip  
Full Recipe



**Mango Quinoa Salad**  
With Mango-lime Vinaigrette  
Full Recipe



**Caprese Stuffed Chicken**  
With Balsamic  
Full Recipe



JW MARRIOTT

## Recipes

Great Recipe For Your Leftovers


### Preferences

- Vegan
- Vegetarian
- Pescatarian
- Gluten Free
- Dairy Free
- Lactose Free
- Nut Free
- Soy Free
- Sugar Free
- Low Carb
- Low Fat


### Food Allergy

- Gluten Allergy
- Dairy Allergy
- Egg Allergy
- Peanut Allergy
- Tree Nut Allergy
- Shellfish Allergy
- Fish Allergy


Powered by R<sub>EM</sub>Y AI




**Rice Krispie Treats**  
With Tropical Fruit Dip  
Full Recipe




**Mango sushi rolls**  
With Soy-mango Dip  
Full Recipe




**Caprese Stuffed Chicken**  
With Balsamico Tomato Slices  
Full Recipe




**Mango Quinoa Salad**  
With Mango-lime Vinaigrette  
Full Recipe




**Spicy Tomato Soup**  
With Grated Cheese  
Full Recipe



**Mango Coconut Curry**  
With Leftover Rice  
Full Recipe



**Banana Peel Pancakes**  
With chopped nuts and berries  
Full Recipe



**Burrata**  
With Leftover Tomatoes  
Full Recipe



# OUR PRODUCT!



**JW MARRIOTT**

## Good Morning, JW Marriott Hotel

### FOOD RESCUED

# 90%

2 Week Ago

Number of available stock

[Click for more](#)

### Food Waste in 08 - 14 August 2023

Day	Food Waste (kg)
08	16
09	18
10	14
11	21
12	16
13	18
14	12

### WEEKLY REPORT

In a week, we calculated JW Marriot is produce food waste with an average Of 15-20 kg in a day. all the total leftovers in this week is 89 Kg. The highest food waste occurred on August 11, and the lowest occurred on August 14.

### FOOD WASTE

# 20%

Today

89 Kg In Total

[Click for more](#)

### OCCUPANCY RATE

# 89%

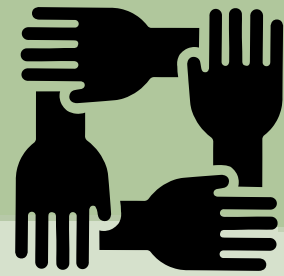
Today

Number of person

[Click for more](#)

# What's IS REMY?

## Efficient



**REMY** uses streamline processes, optimizes resource utilization

## Accountable



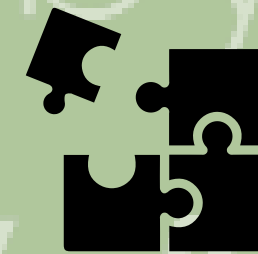
**REMY** enables designated individuals to oversee, manages food waste

## Collaborative



**REMY** connects all departments

## Innovative



**REMY** can raise employee awareness about the environmental impact of food waste



# Persona: Head Chef



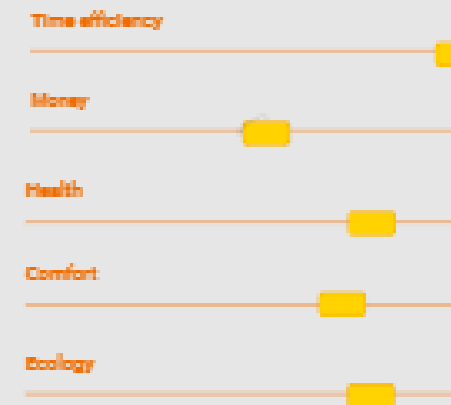
## Demographic details

Domicile : Greater Jakarta  
Age Group : 40  
Socio-economic Class : Upper Class  
Interests : Cooking, Watching, Scrolling Through Social Media

## Goals, needs and desires

The head chef goals is to bring satisfaction to the customers with the food that is served. Its the head chef job to maintain control of the stock and not to waste food.

## Motivations



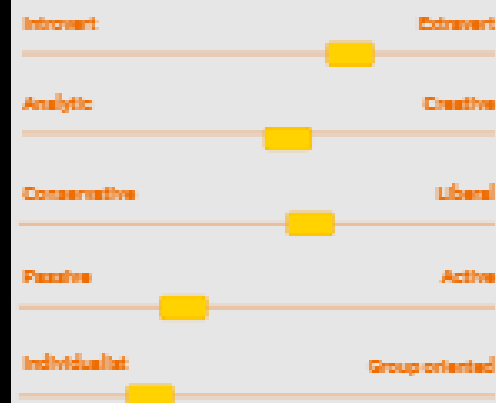
## Points of pain

The Executive chef is already implemented minimizing food waste at JW Marriott, but they don't have a complete system yet. They usually just throw away the customers food that is contaminated. The leftover food in the bins is not separated properly, there is always plastic or carton inside.

## Main HMW-question

How might we change the restaurant systems also change the leftovers to prevent food waste ?

## Personality



## Context of product use

To control the food waste, stock, and leftover food.

# Key Users?

WHO IS OUR SOLUTION FOR?



What is Needed

**FROM OTHER STAFF MEMBERS?**

Seperate food from other waste

Expected to make an EFFORT!

# COMMUNICATION *Campaign*

Host Workshops

Employee Engagement

Consistently Upgrading the Progress

Feature Testimonials



# Growth Ambitions



Implemented in

**8500+**

 Hotels & Resorts

Sold as a product  
to other companies  
with **subscription fee**

Further Integration  
within a operating region

**Staff Training and Education**  
with the help of the database

# Growth Ambitions

## Return on Investments

Estimated Annual Cost Saving of

**\$ 240 Million\***

from revenue loss of food wastage  
across 8500 Hotels & Resorts

Annual Product Sales Revenue of

**\$ 3 Million**

in Indonesia

\*Assumptions made of 500 Luxury Hotels Indonesia

Increase in

**Guest Satisfaction**

from personalized stay

Increase in

**Brand Value**

through sustainable act & marketing

\*Rough estimations

# Goals FOR THE FIRST YEAR



**Research and Planning**

**Expansion and Full  
Integration**

# What Do We NEED TO GET THERE?



## Development Team

Programmers

Designers



## Financial Cost

Estimated cost of

**\$ 1 M**



## Dedicated Hardwares

HD Touchscreens at the  
Kitchens

Thank  
you

Any Questions?

