

EAT INN



"Connecting hotel gastronomy and sustainable profitability growth"

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Big numbers

79,000 Tn

Of annual food waste by
hotel F&B operations *



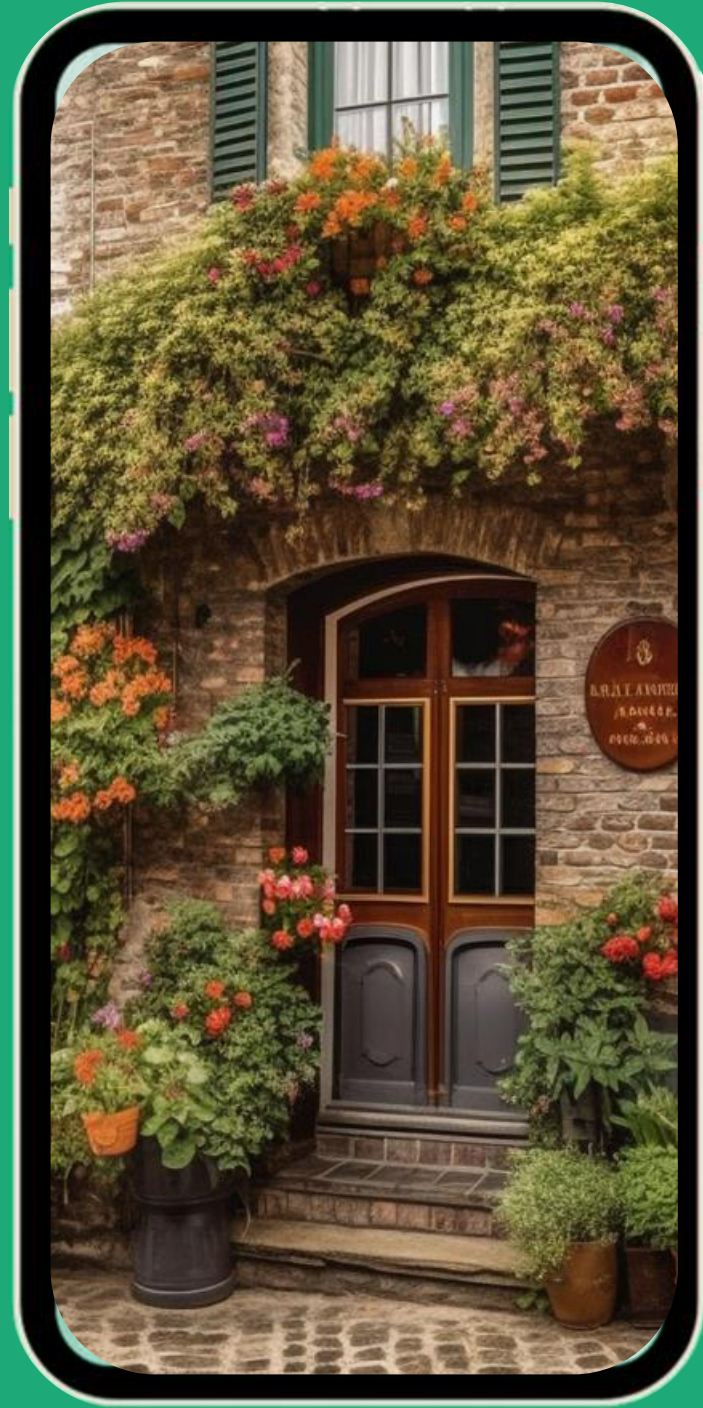
**More than
\$7 Billion**

Value of food produced never
consumed by hotel customers **

(*) Pirani & Arafat, Reduction of waste generation in hospitality industry, Journal of Cleaner Production Vol 132, pp 129-145

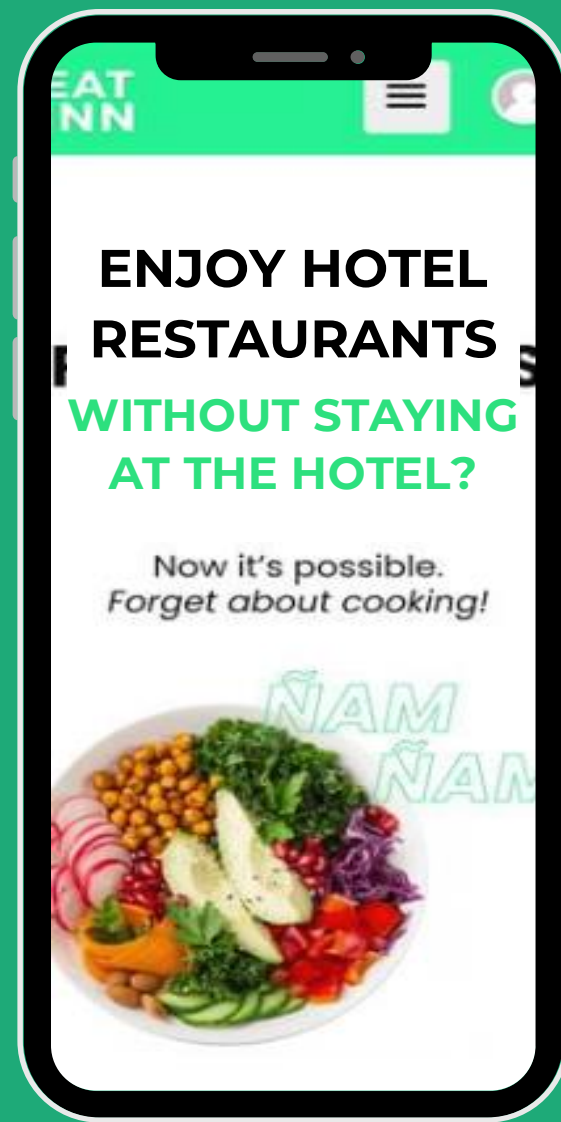
(**) Proportionally calculated from the estimated \$1.5 Trillion total food wasted, including homes, restaurants, etc. BCG report: Closing the Food Waste Gap

Relevant numbers



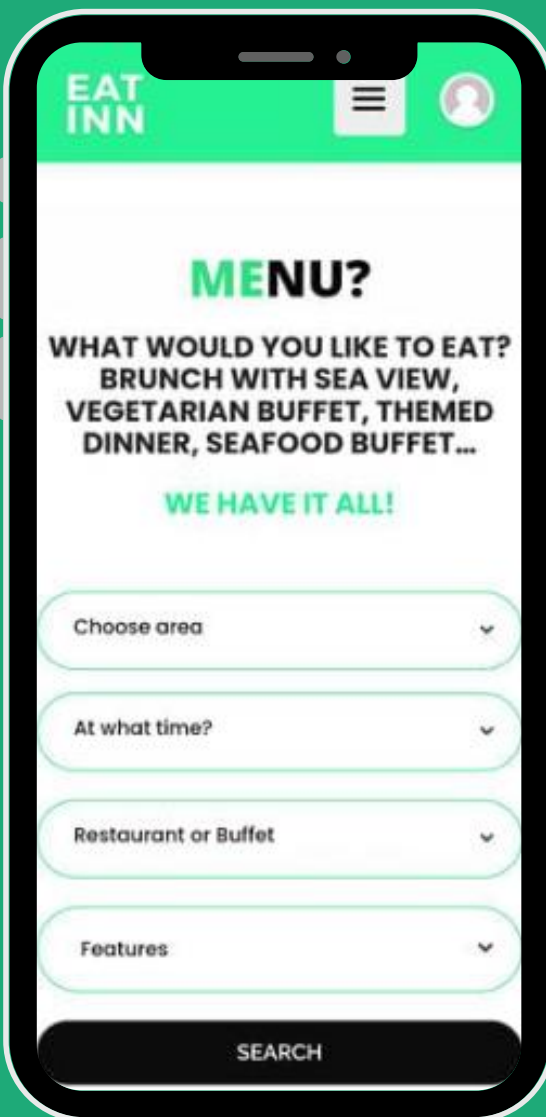
Low occupancy

“The most expensive seat in a hotel restaurant is the empty one.”



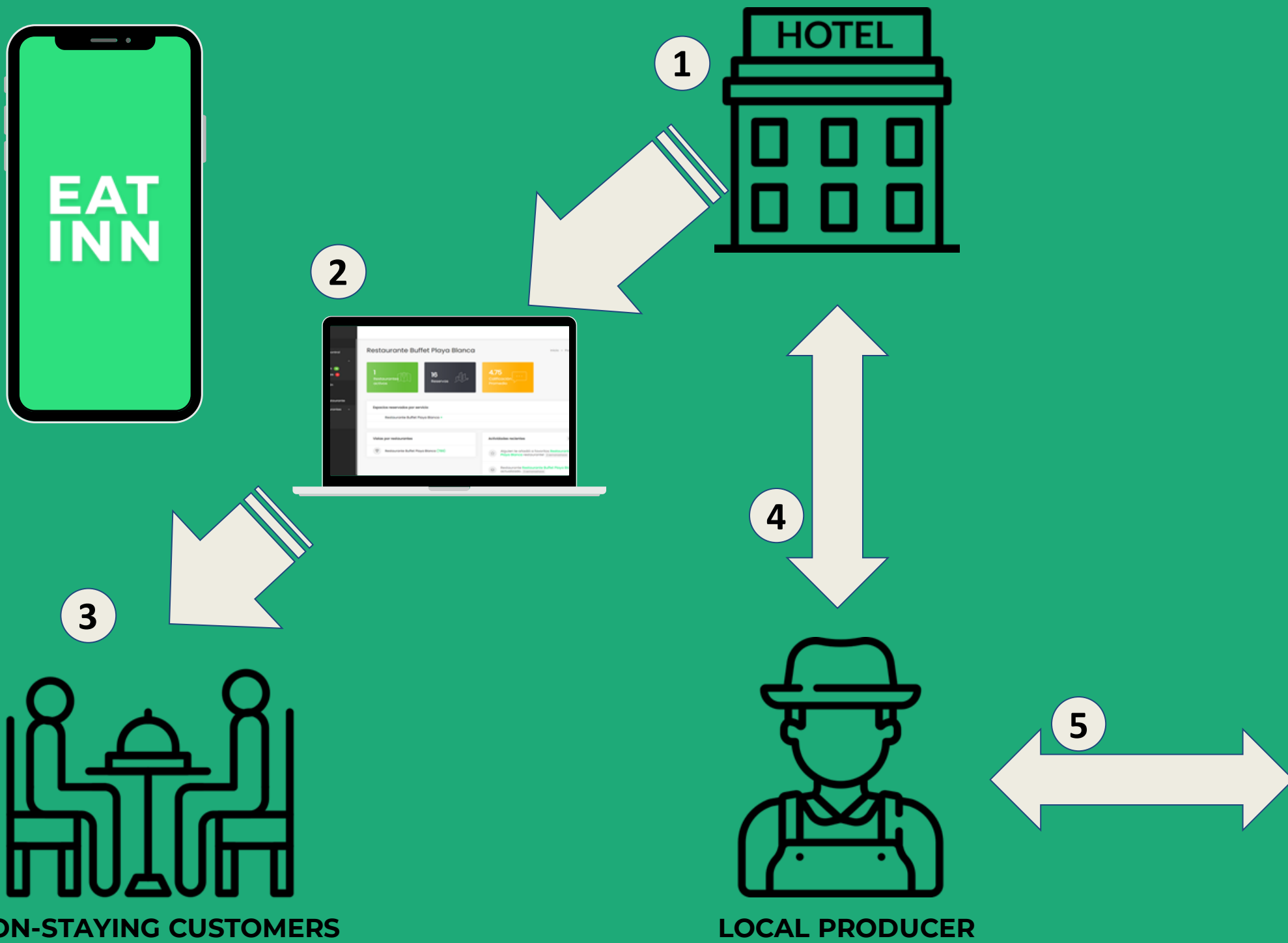
So what does
EATINN do about this?

*Brings
non-staying customer
to the hotels'
restaurants*



EATINN provides a solution for all parties

- 1 Hotel joins EATINN's and promotes its restaurant offering.
- 2 EATINN's adds the hotel and its offering onto its searchable engine
- 3 Customer enjoys a perfect user experience during reservation and at hotel
- 4 Hotel improves efficiency, reducing waste
- 5 Local agencies and associations promote among members the ecosystem to drive local policy and economy in their communities



NON-STAYING CUSTOMERS

LOCAL PRODUCER



Customer experience

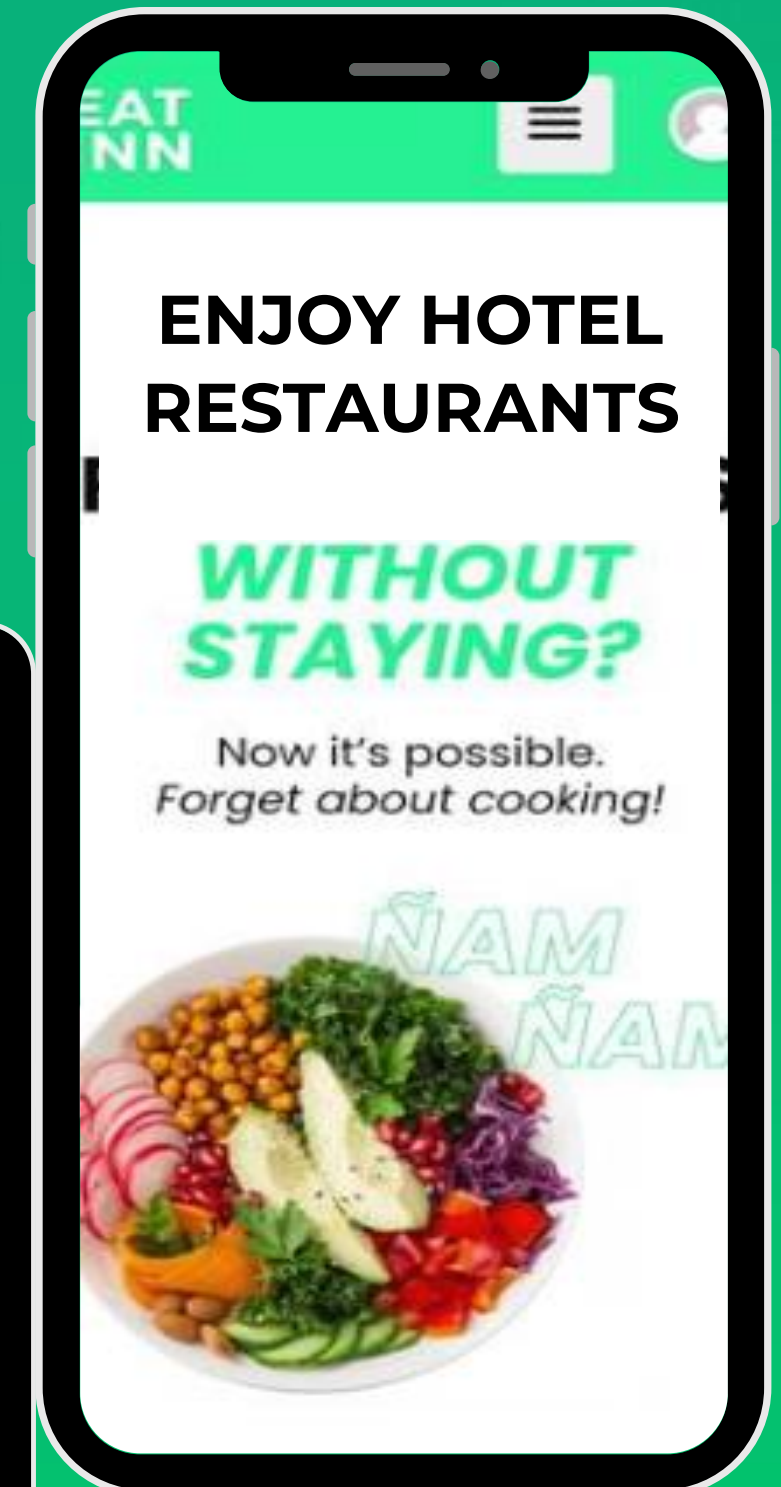
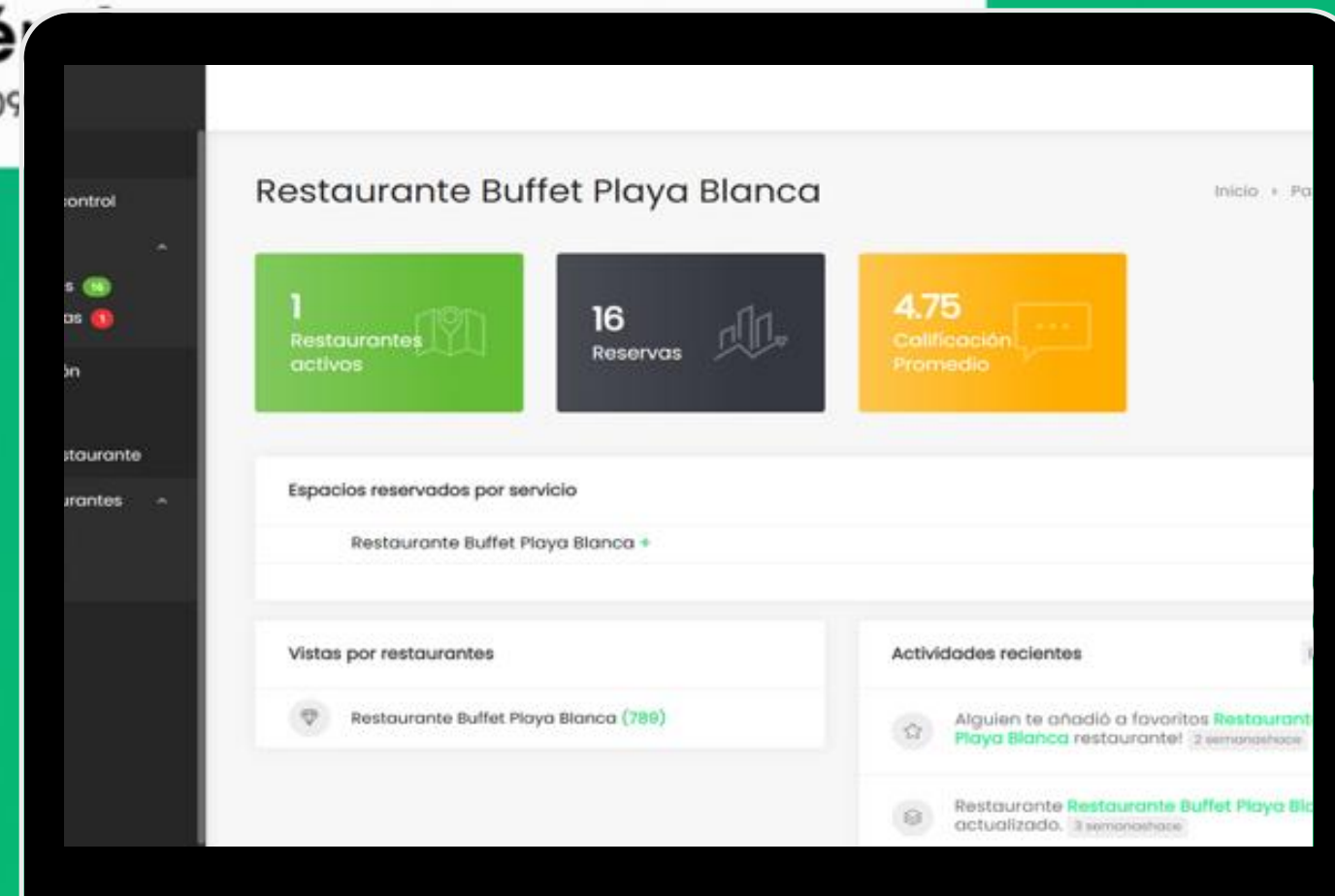
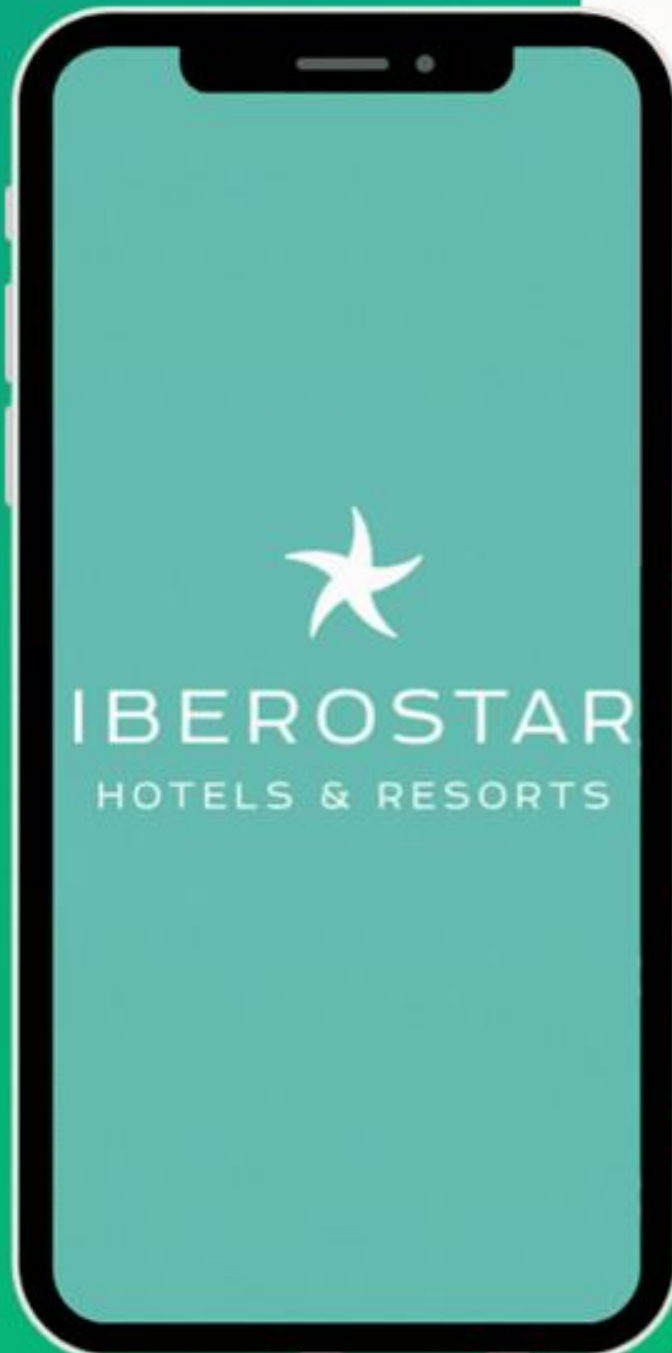
JS Palma Stay



la verdad es que es una opción muy conveniente para hacer tiempo y desayunar antes de coger el avión, como es un buffet no necesitas esperar y para entrar sólo tienes que enseñar la reserva de tu móvil. El desayuno fue muy completo y no tuvimos que volver a comer nada hasta llegar a casa después del viaje. Es una gran opción.

Mauricio Menéndez

3 de agosto de 2022 a las 08:09



LET'S KEEP IMPACTING!



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