ÏÊTenzo embarks on £1/2 million project in partnership with Innovate UK to reduce food waste in restaurants

12 November 2020, London

With Young's Pubs announcing that the last six months have been one of the toughest periods in their 189 year history, 2020 has clearly been tough on the UK restaurant industry. Tenzo has spent the last 6 months supporting the industry by making resources available to help restaurants adapt to the fast evolving situation as well as extending services for free if restaurants are closed.

Today, Tenzo, the AI sales forecasting and restaurant analytics platform, is announcing an initiative co-funded by the UK's innovation agency, Innovate UK to continue its fight against food waste in restaurants and help restaurants survive and thrive as the world comes out of the pandemic.

Photo by Ella Olsson on Unsplash

Tenzo plans to use the funds to develop the most cutting-edge sales forecasting platform for restaurants using the power of artificial intelligence and machine learning.

"The UK hospitality industry generates over 1 million tonnes of food waste each year, amounting to over 4.5 million tonnes in CO2 emissions and costing the industry over £3.2

billion in lost revenue. On top of that, restaurants operate on a 3-5% average profit margin, making it one of the least profitable sectors in the country. The ongoing pandemic and subsequent lockdowns have also had a significant financial impact on the sector; restaurants need to save on costs now more than ever.

Tenzo's AI sales forecasting tool is set to have an effect on both the environmental and financial impact food waste has on the hospitality industry. By 2025, Tenzo will reduce annual UK hospitality food waste by over 180,000 tonnes - over 800,000 tonnes of CO_2 and save the industry close to £100 million in costs." - Christian Mouysset, Tenzo CEO and Co-founder.

This new tool will use AI to improve the accuracy of daily restaurant sales forecasts by up to 50% and give operators item-level and hourly forecasts so they know exactly what needs to be ordered and prepared as well as when.

Contact press@gotenzo.com for further information or comment.

Notes to Editor

About Tenzo

Founded in 2016, Tenzo are on a mission to revolutionise the way restaurants and retailers use their data.

We want to be in the pocket of every decision-maker in every restaurant and store on the globe, giving actionable insights to the right person, at the right time, and on the right device. Through our insights and forecasts, we aim to help every brick-and-mortar business become less wasteful, reducing the impact that humanity is having on the planet, and creating more efficient businesses that grow faster.

Tenzo is being used in over 10 different countries by brands such as Nando's, TGI Fridays, Pizza Pilgrims and The Fat Duck.

About the founders

Tenzo, named after the title of the head chef at Buddhist monasteries, was co-founded by Christian Mouysset and Adam Taylor, who met while studying computer science at Cambridge.

Christian, as a restaurant entrepreneur himself, experienced first hand the problem of lack of access to data at the right time to make meaningful business decisions across his Hummus Bros chain.

Adam led big data and growth tech work for McKinsey in Silicon Valley. Adam cut his development teeth at Marmalade, a mobile gaming studio, where he led development teams on classic titles such as Final Fantasy and Tony Hawk's Pro Skater.

For more information, visit gotenzo.com.