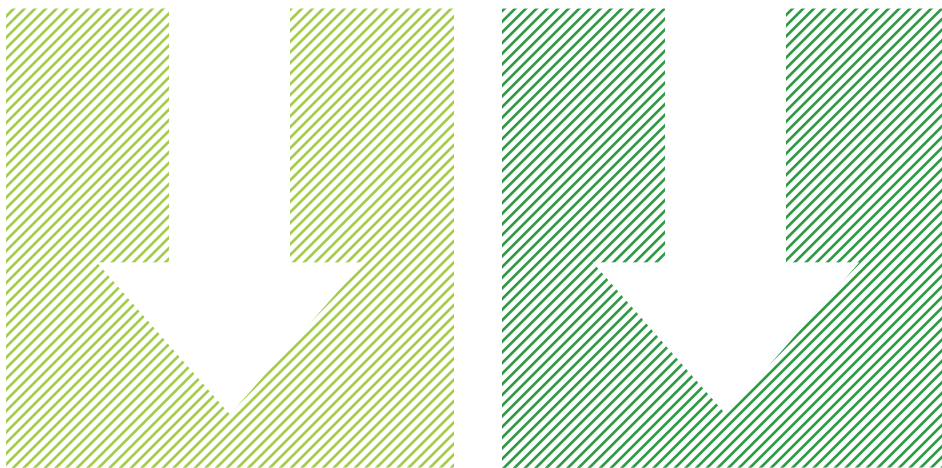


**CASE STUDY**

# Hilton San Diego Bayfront

**LEANPATH PARTNER SINCE 2019**

The Hilton San Diego Bayfront, a 1,190-room luxury hotel on the city's waterfront, has been tracking food waste with Leanpath for only five months, but has already seen a dramatic reduction in food waste: a 50% drop in waste by weight and 51% drop by waste value.

**50%**

Reduction in food waste weight

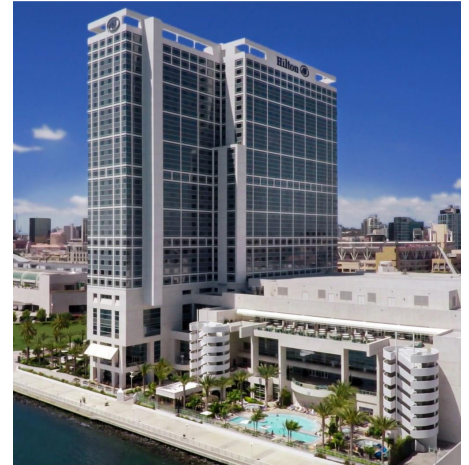
**51%**

Reduction in food waste value



"We [talk to staff about] how much it means as an environmental and community service. We have huge staff engagement."

—Ryan Hetherington, Executive Sous Chef



## HILTON SAN DIEGO BAYFRONT'S PATH TO SUCCESS

Leanpath data showed the team what they were wasting and why. It identified fish overproduction, for instance, as a big problem. Among other initiatives, they worked with groups ordering catered menus to more precisely forecast fish demand and retrained staff to better follow production sheets on ceviche. Ultimately fish waste dropped 67%. Leanpath tracking quickly spurred a more food waste-focused culture in the kitchen. Executive Sous Chef Ryan Hetherington will intercept staff at the tracking station to increase awareness: "I say, 'What are we going to do in the future to avoid this [going to waste]?'” It was through these conversations that the staff came up with a repurposing idea for overproduced pastries: turn them into Bread Pudding French Toast. Pastry waste gone!

## LEVERAGING THE COMPETITIVE VALUE

Food waste prevention brings real financial value: you are able to produce less food, which means you can buy less food, lowering food purchase costs. But, as Hilton San Diego Bayfront Executive Chef David Scalise explained, there are also marketing benefits. “Groups will do site visits,” he says. “They’ll visit three hotels and pick which one they’re going to hold their event. We have groups that ask specifically about our sustainability efforts.” Scalise now discusses the hotel’s food waste prevention program with Leanpath. “We’re a business, and we want to use anything we can to have an advantage over the competition.”



“We’re a business, and we want to use anything we can to have an advantage over the competition.”

—David Scalise, Executive Chef



*Hilton San Diego Bayfront uses the Leanpath 360 Tracker with built-in photography, which allows for more precise analysis of food waste.*

## HOW THE LEANPATH PLATFORM WORKS



### MEASURE

Leanpath food waste tracking solutions make it simple to weigh and track all your food waste.



### UNDERSTAND

Data is automatically compiled and analyzed. Suddenly you have full visibility into your food waste stream.



### OPTIMIZE

Informed by clear, actionable data and guided by Leanpath coaching, make strategic changes that prevent food waste.



### EMPOWER

Inspire and engage your team with our exclusive automated goal setting, food waste alerts and expert coaching.

**Find out how much you could save with a Leanpath food waste prevention solution in your kitchen.**

**Contact Leanpath today: [info@leanpath.com](mailto:info@leanpath.com) /// [www.leanpath.com](http://www.leanpath.com)**