

# How is Renaissance Newport Beach Hotel Saving 22,000 Meals a Year?

Located in the heart of California, Renaissance Newport Beach Hotel is celebrated for delivering refined guest experiences. In early 2025, the hotel installed Winnow to tackle food waste. For Executive Chef Paul Bauer, it marked the beginning of a new chapter. Just five months in, the team has reduced food waste by an impressive 31%.

## The Challenge

Operating across banquets, events, and a bustling 350-cover breakfast buffet, the hotel’s kitchen faced recurring waste from overproduction, unused bread, and overlooked trimmings. While Chef Paul had always been mindful of waste, there was no systematic method in place to track or quantify the food being lost—particularly from buffet setups.

## Motivation for Change

Chef Paul brings 25 years of culinary experience, shaped by his mentors who taught him to see



### Waste reduction results

31% reduction in food waste by weight



9 tonnes of food waste prevented annually



38 tonnes of CO<sub>2</sub>e emissions avoided annually



\$35,000 in annualised savings



22,000 meals saved annually

operations from the guest’s perspective. These lessons fostered a strong commitment to discipline, respect for ingredients, and a desire to mentor the next generation of chefs. With Winnow installed, Paul saw it as a chance to improve visibility and refine already strong practices.

**“Know what you’re buying, and know what’s going into your trash. That’s how you control your waste.”**

— Paul Bauer, Executive Chef, Renaissance Newport Beach Hotel

## Data-Driven Decisions

Winnow’s insights empowered Chef Paul and his team to make impactful changes across the kitchen. Inspired by Winnow’s Zero Waste Culinary Advisor, Chef Paul reshaped his thinking on food waste.

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The biggest thing I took from the Winnow experience was Chef Wojtech. He opened my eyes to just how far we can stretch a product. That changed the way I look at everything in the kitchen.

**Paul Bauer, Executive Chef  
Renaissance Newport Beach Hotel**



- Previously discarded **pineapple cores** are now turned into a guest-favourite breakfast juice.
- The team launched a new garden initiative, **growing onions and tomatoes** from roots and seeds of food - This helped staff visualize the full cycle of ingredient use.
- There has been increased **communication** during buffet services to reduced overproduction. The kitchen now prepares food for only 90% of expected guests. Additional portions are with real-time, demand-driven service.
- The system also highlighted **bread waste** as a recurring issue. In response, Paul introduced a bread pudding dessert.

Team Engagement

Chef Paul’s leadership was critical in getting staff on board. Once shown the data and results, the team embraced the process. Tracking waste became a shared responsibility and a learning opportunity, reinforcing Paul’s goal to coach his team toward a more sustainable future.

Financial and Environmental Benefits

Winnow’s insights helped Paul and his team not only reduce waste but maintain strong financial performance. Despite market-wide inflation the kitchen has



consistently maintained an 18–19% food cost in line with targets. At the same time, the operation has significantly cut its environmental impact—saving 22,000 meals a year.

Conclusion

For Executive Chef Paul Bauer, the Winnow experience has been transformative—not just in reducing waste, but in reshaping how his kitchen thinks about every ingredient. With inspiration from Vojtech, Winnow’s Zero Waste Culinary Advisor, and the power of real-time data, Paul has fostered a culture of sustainability, creativity, and accountability. Looking ahead, he plans to expand the on-site garden project, develop new zero-waste dishes. He’s also focused on better communicating these efforts to guests, ensuring that the hotel’s sustainability story is part of the guest experience.

About Winnow

**Winnow develops Artificial Intelligence (AI) tools to help chefs in large businesses like hotels, contract caterers, casinos, and cruise ships to run more profitable, and sustainable kitchens by cutting food waste in half.**

Measuring food waste is a challenge for all commercial kitchens with up to 20% of all food purchased going to waste. Winnow offers a solution for every kitchen.

Our analytics platform and reporting suite help teams pinpoint waste quickly, allowing enterprises to drive significant waste reductions at scale.

Kitchens that use Winnow cut food waste by half on average, driving food purchasing costs down by 3%-8%, improving margins whilst doing the right thing. Winnow is deployed in over 90 countries with offices in London, Dubai, Singapore, Cluj, and Chicago.

