

GOLD STRIKE RESORT & CASINO

Cutting Down Food Waste and Food Cost

GOLD STRIKE.

An MGM Resorts Destination

Gold Strike Resort & Casino in Robinsville, MS, serves more than 650,000 guests each year. An MGM Resorts Destination property, dining options abound with a steakhouse, quick bites, lounges and Buffet Americana rounding out the options that guests have. Within the all-you-can-eat Buffet, food waste was a top concern. With increasing food costs, the management team knew there was a huge opportunity to save on waste and cost.

Zeroing In on Food Waste

Before implementing the LeanPath program, the Gold Strike dining team

had been using prep sheets, par lists, and other production guides, but waste wasn't something they were specifically tracking. They decided in October of 2014 that they would begin tracking waste with the LeanPath 360 program—installing LeanPath Trackers in both the Garde Manger and the Buffet Kitchen.

"I knew there was a lot of waste, but in the first month of tracking, there was way more than I was expecting. Most of the employees hadn't thought about how it all adds up until they saw the numbers."

CHEF ANTHONY CIEPLINSKI // EXECUTIVE SOUS CHEF

When the management team unveiled the program to their staff, there was a mixed reaction—some were excited, and some were skeptical that this was a program to track individual performance. The management team quickly put minds at ease by implementing rewards for staff engagement,

recognizing the person with the most transactions each week as the “top tracker” and rewarding them with a free meal at the buffet. At the pre-shift meeting, the team talked about who was in the lead, creating friendly competition among the group which led to full participation and accurate data collection.

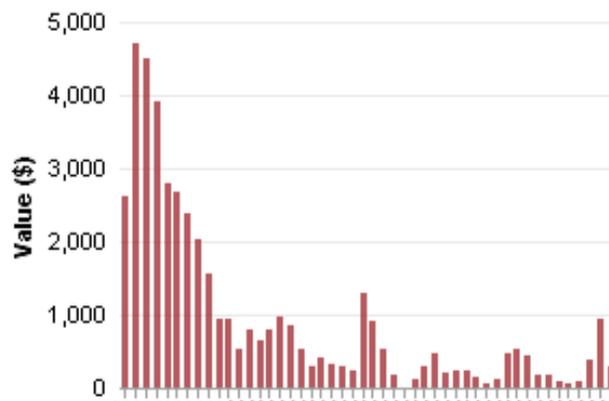
Responding to the Data

One of the biggest findings for the team after the tracking process was well underway was breakfast items. They discovered the teams were continuously producing full batches of product until the change-over time of 11:00 am. At the end of the breakfast period, they were throwing away pans of pork product, eggs, and pancakes, all due to overproduction. Once the staff started seeing the food waste numbers tied to the overproduction, they started cutting back production. Certain items were shifted to à la carte cooking, including pancakes, French toast, and

other items that could not be saved and repurposed at the end of the shift. This made for a fresher product for customers, and significantly less waste at the end of the meal period.

The end of the night was another time period where they discovered a significant opportunity to cut back on production. After extremely busy days, the team would take all left-over products at the end of the night and discard them. There was a huge amount of waste, and they started implementing the à la carte cooking methods that they had applied at the end of breakfast periods towards the end of the night shift as well. They also became more mindful of re-use opportunities for certain ingredients.

Waste Trend (Value) from Oct. 2014 – Oct. 2015



Reducing Food Waste by 80%

After using the LeanPath 360 program for 12 months, the Gold Strike Buffet has reduced pre-consumer food waste by more than 80%. Food costs have dropped by 5-6% on average each month. In addition, they have increased staff engagement and awareness around food waste.

To learn more about LeanPath programs for food waste reduction, visit www.leanpath.com.

“Within the year that’s gone by, everyone has totally jumped on board. It was a major culture change for employees that had been here for 15 or 20 years. It’s changed the mindset of people.”

CHEF ANTHONY CIEPLINSKI // EXECUTIVE SOUS CHEF