From Insights to Action: How Wynn Macau is Tackling Food Waste at Lakeside Trattoria

Wynn Macau is a leading integrated resort combining exceptional hospitality with a commitment to sustainability. With gastronomy central to both the guest and employee experience, the resort has embedded food waste prevention into its environmental strategy. In 2024, Lakeside Trattoria, one of Wynn's signature dining venues, implemented Winnow to monitor and reduce food waste. This supports the Macao SAR Government's Long-Term Decarbonization Strategy, reflecting Wynn's leadership in aligning world-class hospitality with responsible environmental stewardship.

Leadership with Purpose

Executive Sous Chef Sara Lin brings more than two decades of international culinary experience to Wynn Macau. Having trained in 3-star Michelin restaurants in New York before returning to Asia in 2005, she blends fine dining artistry with a data-driven approach to sustainable operations.

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> Before tools like Winnow, food waste management was a time-consuming process. I had to physically weigh leftovers and record data by hand, often relying on visual checks and estimates to understand what had been discarded. It was far from efficient.
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> **Sara Lin** | Executive Sous Chef

"I've learned to craft remarkable dishes while nurturing a kitchen culture rooted in respect, treating every ingredient with value, from root to stem."

At Wynn, Chef Lin not only oversees culinary operations but also serves as a driving force behind property-wide sustainability initiatives. Her leadership embodies Wynn's philosophy that excellence and environmental responsibility can coexist seamlessly.

From Manual Weighing to Real-Time Intelligence

Before implementing Winnow, food waste tracking at Wynn Macau was manual and time-consuming. Chef Lin physically weighed leftovers and logged data by hand, often relying on visual checks and estimates to understand what had been discarded.

Winnow has automated tracking and now collects accurate data effortlessly, giving the team clear visibility into food waste patterns and financial impact.

"Winnow delivers clear insights into the cost and volume of food waste. With real-time visibility, we're empowered to make smarter decisions and reduce waste."

Kitchen Transformation at Lakeside Trattoria

Once the system was in place, the team discovered unexpected waste sources, including large volumes of arugula trimmings. Instead of discarding them, Chef Lin challenged her team to find creative ways to repurpose these ingredients.

"Our data revealed that a significant amount of perfectly good arugula was being discarded. That insight sparked the creation of an arugula paste pasta, which eventually evolved into a new dish that tells a meaningful story."

Driving Change

Using Winnow's data insights, Lakeside Trattoria introduced targeted communication systems and smarter production practices:

- Stronger Front of House collaboration to align kitchen output with guest demand
- Creative reuse of trimmings to transform previously wasted ingredients into new dishes

Chef Lin also implemented financial awareness training, encouraging chefs to understand the relationship between food costs, waste, and profitability.

"I asked my team to calculate how much they spent and how much they earned. Seeing the data helped them understand the impact of every choice they make."

A Property-Wide Commitment

The success at Lakeside Trattoria is part of Wynn Macau's wider Food Waste Reduction Protocol, a comprehensive roadmap co-developed by the Sustainability, Culinary, and Operations teams. This framework ensures consistent implementation and reporting across all kitchens, mapping clear phases for rollout, stakeholder engagement, and continuous improvement. To reinforce engagement, Wynn introduced the Clean Plate Program for employee dining outlets, extending awareness through gamified challenges and a new e-learning module: Sustainable Practices in the Workplace: Food Sustainability.

A Recipe for Lasting Impact

Wynn Macau's collaboration with Winnow showcases how data, creativity, and leadership can drive measurable sustainability outcomes in luxury hospitality. "When sustainability becomes second nature, it leads to lasting change. We're not just reducing waste, we're reshaping how we cook, order, and think about food." With data-driven insights and a shared sense of purpose, Wynn Macau continues to redefine what responsible gastronomy looks like, proving that culinary excellence and environmental progress can thrive side by side.

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.