



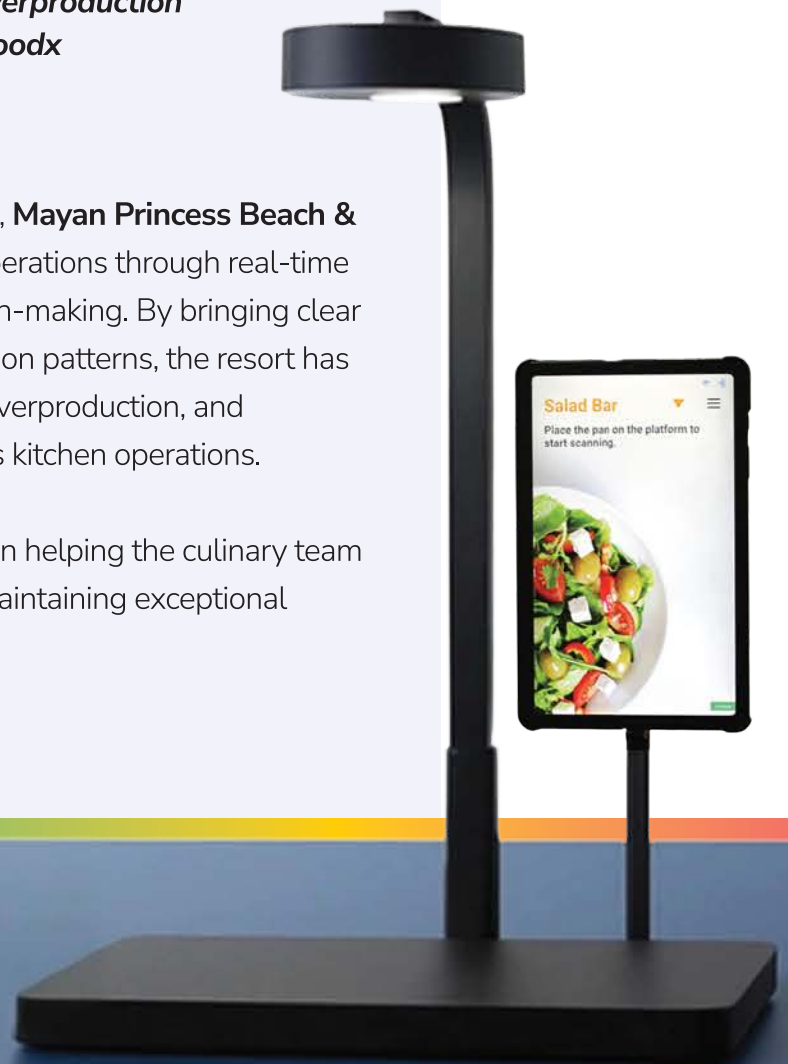
metafoodx

Case Study: Mayan Princess Beach & Dive Resort

*How Mayan Princess Resort **Reduced Kitchen Overproduction by 23% and Achieved an 820% ROI with Metafoodx***

Since deploying Metafoodx in August 2025, **Mayan Princess Beach & Dive Resort** has transformed its culinary operations through real-time production visibility and data-driven decision-making. By bringing clear insights into food production and consumption patterns, the resort has improved efficiency, reduced unnecessary overproduction, and strengthened sustainability efforts across its kitchen operations.

Today, **Metafoodx plays an essential role** in helping the culinary team make smarter production decisions while maintaining exceptional dining experiences for guests.



Customer Snapshot

August – February 2026

Property

Mayan Princess Beach & Dive Resort

Location

Roatán, Honduras

Industry

Hospitality / Resort

Dining Format

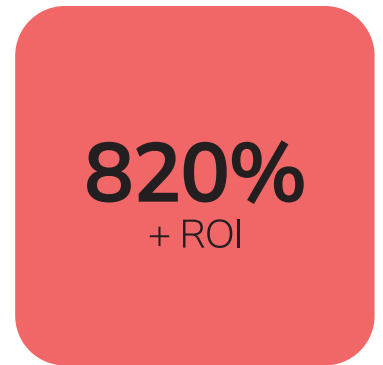
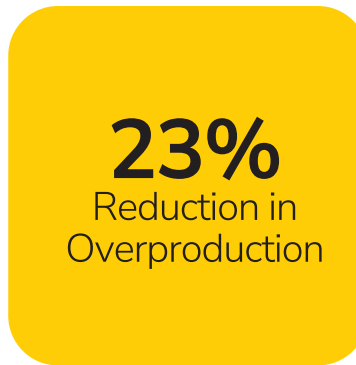
Multi-station buffet service

Implementation

August 2025

Key Metrics

Quantifiable outcomes achieved after implementing Metafoodx across dining operations.



“ Metafoodx gave us something we never had before — real visibility into our kitchen operations. Now we know exactly what our guests are consuming and where we’re overproducing, which allows us to adjust quickly, reduce waste, and run a much more efficient operation. ”

— Juan Gomez de la Torre, General Manager,
Mayan Princess Beach & Dive Resort



Introduction

Mayan Princess Beach & Dive Resort, located on the Caribbean island of Roatán, Honduras, is known for its exceptional hospitality and diverse food offerings, serving international guests across several buffet stations daily. With multiple venues operating simultaneously, the culinary team manages a wide range of dishes, production schedules, and guest preferences.

As the resort continued to prioritize sustainability and operational excellence, leadership sought a smarter way to track food production and understand actual consumption. Traditional methods—manual logs, estimates, and visual guesswork—made it difficult to accurately predict demand or prevent unnecessary waste.

To modernize operations, gain real-time visibility, and support sustainability initiatives, the team turned to Metafoodx.

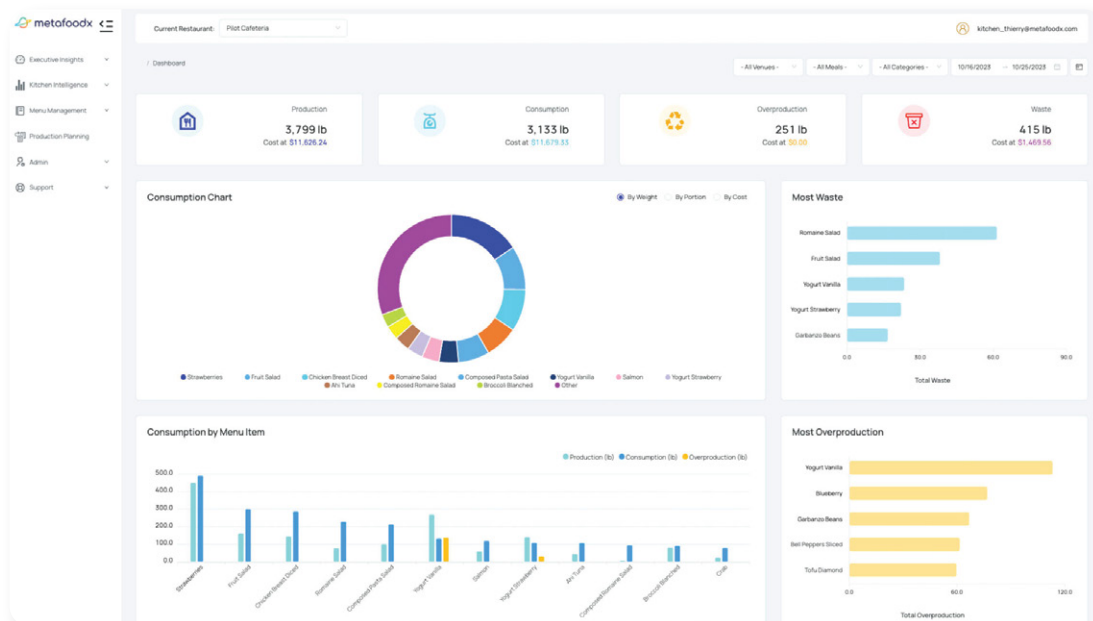
Challenges Before Metafoodx: Lack of Data Visibility

Before adopting Metafoodx, the resort faced challenges common in high-volume hospitality environments. While the team consistently delivered high-quality service, a lack of clear production and consumption data made it difficult to optimize operations.

Key challenges included:

- Limited visibility into how much food was being produced versus consumed
- Frequent overproduction due to forecasting uncertainty
- Inconsistent tracking practices across different kitchen teams
- No centralized system to monitor performance, production levels, or food waste

Without reliable data, chefs often relied on cautious overproduction to ensure buffet readiness, which increased food costs and hindered sustainability efforts. Leadership recognized the need for a system that could simplify tracking while providing accurate insights into kitchen performance.



Solution

Real-Time Food Production Insights

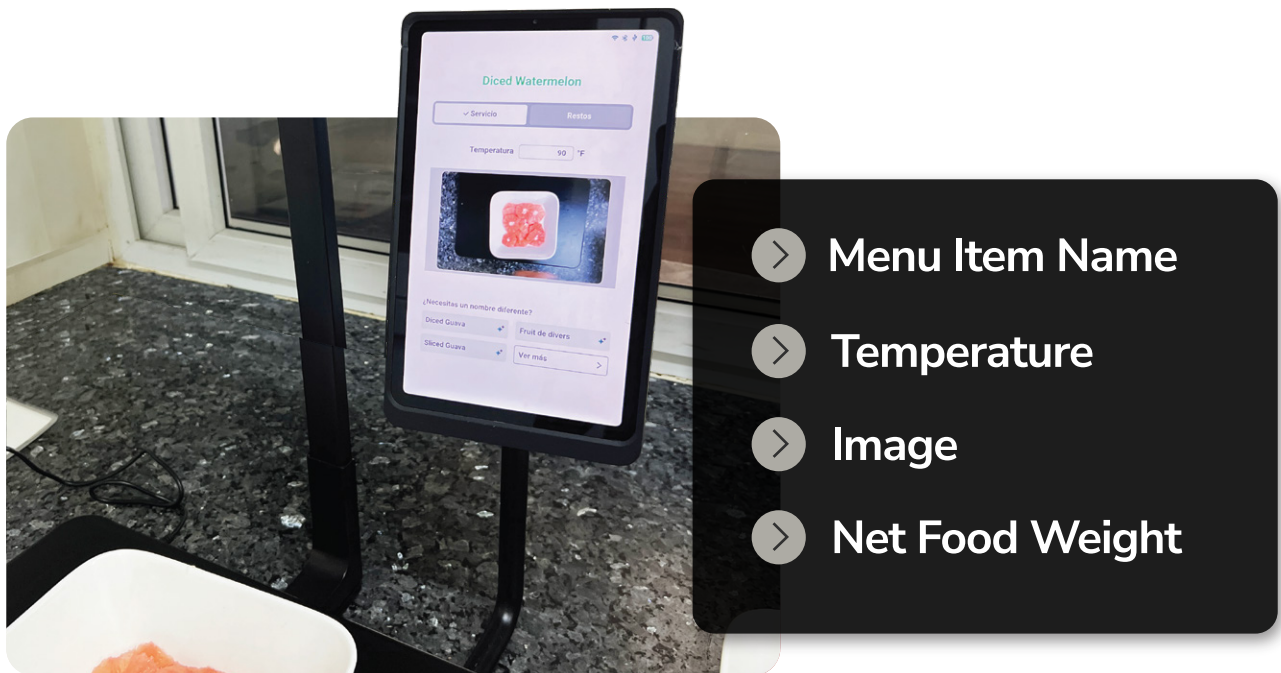
Mayan Princess Beach & Dive Resort selected Metafoodx for its ease of use, chef-friendly design, and powerful real-time insights. The platform allows the culinary team to monitor production, consumption, and overproduction without adding extra manual work for staff.

With simple pan scanning, Metafoodx uses AI to automatically recognize menu items, generate temperature logs, and track food movement throughout service.

Key capabilities included:

- AI-powered item recognition
- Real-time monitoring of production and overproduction
- Temperature logging for food safety compliance
- Automated reporting that identifies trends and opportunities for improvement
- Actionable insights that guide purchasing and batch cooking decisions

The platform provided the transparent, data-driven view the team needed to optimize operations.





Implementation

Fast Setup and Seamless Adoption

Implementation was quick and minimally disruptive. The Metafoodx device simply powers on and is ready within minutes, requiring no menu setup or training. Staff scan pans as food moves between preparation, service, and disposal stations, and the AI system automatically identifies items and logs data.

Within the first months of implementation, the system quickly integrated into daily kitchen operations, capturing thousands of scans and providing the culinary team with real-time visibility into production patterns and guest demand.

The system's simplicity enabled fast adoption, and kitchen staff quickly embraced the platform as part of their daily workflow. Chefs appreciated the ability to instantly track production patterns, while managers used the new insights to guide more strategic production planning.

Impact

Data-Driven Improvements in Kitchen Operations

Since implementing Metafoodx, the Mayan Princess Beach & Dive Resort culinary team has gained real-time visibility into food production, consumption, and overproduction across buffet stations.

During the pilot period, the platform captured extensive production data across thousands of service pans and hundreds of menu items, giving the team a clear understanding of production patterns and guest demand.

Using these insights, chefs refined batch cooking strategies and adjusted production volumes throughout service. As a result, the resort's overproduction rate declined from approximately 27% to 21%, with an overall 23% reduction by February 2026.



The data also revealed actionable menu insights. For example:

- Sandia was identified as the most consumed item (62 pans, 162 lbs)
- Masas de Baleadas emerged as a high-demand dish (23 pans, 305 lbs)
- Tomate was identified as the most overproduced item

With this information, the culinary team adjusted production levels—often reducing certain items by about 10%—allowing them to better match guest demand while maintaining buffet availability.

In addition to improving efficiency, Metafoodx also strengthened food safety monitoring by identifying when pans entered the 75–105°F temperature range, helping the team maintain stronger compliance during service.

Today, Metafoodx continues to support smarter production planning and more efficient kitchen operations, contributing to an overall 820% return on investment.



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The data was eye-opening. We discovered that Sandia was our most consumed item with 62 pans and 162 pounds served, while Tomate was the most overproduced. Insights like this allow us to adjust production — even reducing certain items by about 10% — so we can better match what guests actually want. ”

— Juan Gomez de la Torre, General Manager, Mayan Princess Beach & Dive Resort



Venue-Level Insights: Understanding Performance Across Kitchens

Metafoodx provided visibility into five key venues:

- Linea Fria
- Linea Caliente
- Estacion 1
- Estacion Dos
- Meson Fruta y Barra Ensaladas

Across all venues, the team demonstrated an ability to stabilize overproduction rates after fluctuations and adopt data-driven cooking practices.

The system identified top overproduced items in each station, allowing for targeted production adjustments rather than broad cuts.

These insights empowered chefs to use precise, smarter batch cooking strategies that aligned with actual guest demand.

Operational Support and Ongoing Improvements

The Metafoodx Customer Success team continues to support Mayan Princess Beach & Dive Resort through:

- On-site onboarding and staff training
- Weekly check-ins to review performance
- Monthly reports with actionable insights
- On-demand assistance to ensure consistent device usage and accuracy

The resort now emphasizes best practices such as data-driven production planning, temperature compliance, and strategic batch cooking to maintain and build on their success.



Conclusion

Metafoodx has transformed how Mayan Princess Beach & Dive Resort manages kitchen production. **With real-time visibility into food preparation and guest consumption, the culinary team can now make smarter decisions, reduce unnecessary overproduction, and maintain the high-quality dining experience guests expect.**

With measurable results, strong team adoption, and transformative operational insights, Metafoodx is now a critical part of the resort's strategy for long-term sustainability and operational excellence.



With Metafoodx, we were able to clearly identify which dishes were being overproduced and which ones were actually driving guest demand. That visibility helped our team adjust production and make smarter decisions in the kitchen. ”

— Juan Gomez de la Torre, General Manager, Mayan Princess Beach & Dive Resort