



Energy Management Success Story



Energy Management at Royal Vista Golf Club: Cooking Up Savings on Electricity

A facility that serves hundreds of meals at once for weddings, birthdays and banquets needs to take advantage of every measure that cuts costs and improves quality. Kimberly Bauer, General Manager of the Royal Vista Golf Club in Walnut and Food and Beverage Consultant at Creative Hospitality Services, got some great ideas for keeping her guests pleased while cutting her electricity costs from a respected educational resource: the Foodservice Technology Center at Southern California Edison (SCE).

“We host half dozen weddings on a typical weekend, plus golf tournaments, awards banquets, birthday and anniversary parties,” Kimberly explains. “And Royal Vista’s clubhouse is an older building designed when energy management wasn’t a major consideration. Profits in food service are thin, so costs are always important. Meanwhile, we want to keep our quality and our service excellent to stay competitive in this market. We needed a win-win, and we found it in a seminar we attended at SCE.”

Cooking with More Efficiency for Multiple Savings

“Our kitchen is about forty years old,” Kimberly says, “and we’re in the process of replacing and

upgrading our equipment. Our utility costs were just one factor for us to weigh in evaluating new ways to cook—we wanted to improve the quality of the food and the service, and also the efficiency of the operation. The biggest cost in commercial food service isn’t utilities or even food—it’s labor. So we needed one solution to controlling all those costs.

“A consultant pointed us to a programmable electric combination oven that would handle multiple tasks for us and be easier and safer to use than the gas stove we had. I liked the idea, but for the price, I wanted a hands-on test. The Foodservice Technology Center at SCE’s Customer Technology Applications Center (CTAC) in Irwindale gave a working demonstration for my Executive Chef and me in their Test Kitchen. They used this oven to cook shrimp, spinach, chicken, broccoli, even a steak, and everything was delicious. I called the president of our company that day and said, ‘I have to have this oven!’ The new oven streamlines our cooking process. I’m conserving power because it’s so efficient. It’s safer because it’s cooler and flameless. This oven is helping me raise my whole business performance by increasing the

Savings by Managing Energy:

- \$1,000 cash incentive on new equipment under SCE’s Express Efficiency Program
- 18,400 annual kWh savings; over \$2,000 in annual energy savings
- \$4,000+ in annual labor savings

Kimberly Bauer, General Manager of the Royal Vista Golf Club





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numbers of guests we can serve. Just the fact that it’s self-cleaning saves me over \$4,000 a year in labor costs.”

Savings and Service Help Grow the Business

“Word of mouth is the best advertising in the wedding business,” Kimberly notes, “so a successful reception where the food is delicious and the guests are pleased is the standard we have to meet every time. If our kitchen runs at top efficiency, if we minimize wasted energy and effort, then we’re delivering a great experience at a price people like. And we’re working safely, too, and minimizing our labor turnover. Add all that up, and we’re growing our business. What we’ve learned from SCE is essential, so we’re very appreciative, and we’re going back for more good ideas. That’s the great thing about classes at the Foodservice Technology Center—you don’t just look at the equipment, you can test it, taste the results, and talk with the experts.”

Cash incentives on Equipment, Seminars for Savings at CTAC: Food for Thought

SCE’s Foodservice Technology Center is a working test kitchen and classroom, offering seminars, demonstrations and workshops, including ServSafe Food Safety

training and certification, all designed to guide SCE customers toward the most informed equipment decisions and the best possible return on their electricity dollars. The incentives offered on equipment through SCE’s Express Efficiency Program can cover a portion of the cost for installation, and help save energy and money in the long term by improving the efficiency of your commercial or institutional food service operations. Lower electricity bills, potential savings on labor and maintenance costs, and better quality are the palatable payoff.

Like Royal Vista Golf Club, you can save money on electricity:

- **Take free SCE classes** in lighting, HVAC, energy management and more at an Edison Energy Center.
- **Use Web-based tools such as SCE EnergyManager[®], SCE Cost Manager[®] and SCE Bill Manager[®]** to monitor your electricity usage in real time and over the long term.
- **Use SCE’s Express Efficiency Program for prescriptive cash incentives on a list of qualifying energy-efficient equipment** – see <http://www.sce.com/RebatesandSavings>.

For More Information

Southern California Edison offers a range of programs such as cash incentives, energy surveys, and payment options to help you better manage your electricity costs. To learn more, please contact your SCE account representative, call (800) 990-7788, or visit us at www.sce.com.

Learn more about how to save energy and save money:

SCE Energy Management Classes

www.sce.com/ctac
800-336-2822;
www.sce.com/agtac
800-772-4822

Express Efficiency

www.sce.com/express
800-736-4777

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