Cinnamon Grand minimises on food waste

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Rohan Karr, General Manager, Cinnamon Grand addressing the event

‘Delicious Waste Chefs’ Competition was held at Cinnamon Grand recently. The competition saw seventy plus dishes created by over forty chefs by reusing and reducing waste in the hotel’s kitchens. An effort by the Marketing Communications and Sustainability Department in collaboration with the team of chefs, the Delicious Waste Competition aimed at minimising food wastage in the kitchens. Designed around the Master Chef concept but with a judging criteria encompassed the use of waste and thus reduction of cost, presentation, practicality, speed and ease of preparation, and the variety of dishes presented ranging from breakfast, lunch, dinner, dessert

and snack.

With Cinnamon Grand’s focus on sustainability and thus reduction of its carbon footprint, the competition initiative delved into the areas of waste management, urging chefs and their teams to be more aware of the reusable waste in their kitchens, encouraging them to use their creativity in the process. An independent panel of judges comprising Felicia Sorenson, Hemalallindre Ranawake (Koluu) and Travel Writer Savithri Rodrigo were present at the event.

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