

Cinnamon Grand organises seminar on Food Waste Management

Posted on



Rushani Jayakody, Sustainability Executive speaking at the Seminar

The Cinnamon Grand held a seminar on Food Waste Management and its importance, for associates. Organized by the hotel's Sustainability team, the seminar focused on the current situation with regard to food waste and the future consequences, if monitoring and management are not implemented.

Mahesh Jaltota, Assistant Director of the Central Environmental Authority addressed

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the gathering, highlighting the importance of Food Waste Management and its implications, especially in the context of the hospitality industry. As one of the largest and busiest hotels in Colombo, with a 1,200 strong employee force and housing over 12 eclectic restaurants, Food Waste Management remains a vitally important concept to Cinnamon Grand.

Statistics from the UN Food and Agricultural Organization show that 925 million people in the world, which amounts to 13.1 percent of the estimated world population of 6.8 billion (one in seven people) go hungry, with more than 30 percent (1-3 billion tons) of the world's food production ending up as garbage, which would otherwise be enough to feed 3 billion people. It is also estimated that 14 percent of the world's CO₂ emissions are caused by food waste alone. These dire figures encouraged associates to think twice before wasting food, both at home and the hotel.

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