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INGREDIENT SHELF-LIFE MANAGEMENT AND SAFETY: A CASE STUDY OF CINNAMON HOTELS AND RESORTS

A.S.J. Chandimal¹, G.M. Somaratne¹, Y.D.M.D.C.Y. Bandara²,
M.A. Samarasekara² and N.M.A.I. Nikalansooriya¹

¹*Department of Food Science and Technology, Faculty of Agriculture, University of
Peradeniya, Sri Lanka*

²*Cinnamon Hotels and Resorts, Sri Lanka*
E-mail-ayeshanikalansooriya95@gmail.com

Abstract: This research explores innovative approaches to managing the shelf-life and safety of culinary ingredients at Cinnamon Hotels and Resorts, a leading food service provider in Sri Lanka. The study addresses the critical need for sustainable practices in the food service industry by focusing on reducing waste, enhancing food safety, and optimizing resource use. Cinnamon Hotels and Resorts handles a diverse range of up to 2,500 food ingredients daily. Due to a lack of harmonized information regarding ingredient shelf life and storage, this high volume of ingredient turnover presents challenges to chefs related to quality control, spoilage, and microbial safety. By developing a comprehensive guidebook and a custom-built electronic database, this research introduces sustainable practices that enhance ingredient shelf-life management and reduce food waste. Initial insights were gathered through focus group discussions with industry experts at the hotel. Based on this input, all culinary ingredients were divided into 12 major categories according to origin, compiling information on shelf-life, secondary shelf-life, storage conditions, perishability, modes of spoilage, and allergenicity. The research integrates shelf-life and related data, which is partly based on published international research on Scopus, Pub-Med, Web of Science, and Google Scholar. It was partly based on hands-on experience and inputs from chefs and key stakeholders engaged in the quality and safety aspects of Cinnamon Hotels and Resorts. The research yields a guidebook (ISBN: 9786245887002) and a custom-made electronic database to assist chefs in handling food ingredients. It establishes standardized procedures for food safety, which enhances industry efficiency and contributes to economic growth.

Keywords: Allergenicity, Culinary ingredients, Food safety, Secondary shelf-life, Product freshness control..