

Amora Hotel  
Jamison Sydney

Where the  
food is too  
good to be  
wasted



This project is a NSW Environment  
Protection Authority Waste Less Recycle  
More initiative funded from the waste levy





## Minimising our food waste will continue to help us reduce our carbon footprint by 40% by 2030.

**Amora Hotel Jamison Sydney is a 5-star hotel that offers a modern farm-to-table dining experience specialising in locally-sourced produce. Like others in the hospitality industry, Amora Sydney had to adapt to Covid-19. It shifted its operations to cater for people in quarantine. The Amora team was motivated to do the Love Food Sydney training so it could avoid food waste and play its part in reducing environmental damage.**

### WASTE NOT.

Amora Hotel Jamison Sydney used the time during Covid-19 to create a sustainable culture. Director of sales and marketing, Kathryn Carmody, wanted to build on the hotel's existing commitment to local and whole food providers and minimise waste across its supply chain.

The whole Amora team took part in the Love Food Sydney program, from kitchen to accounts. This resulted in a united sense of purpose, cost savings and improved food waste management practices embedded in day-to-day operations.

Amora Sydney's head chef, Hemant Dadlani, says there was a responsibility involved in quarantine catering. Although guests were encouraged to reuse and recycle, the hotel couldn't control what was disposed of in each room. So, it decided to create quarantine meals onsite, rather than buying packaged meals. This meant what was served to guests could be controlled to minimise waste. For example, guests were encouraged to wash and reuse disposable cutlery, and the team focused on serving a variety of wholesome and nutritious meals, and provided fruits guests could eat whole. Feedback was very positive, and through a partnership with My Green Butler, Amora Sydney started to display its environmental impact data, such as food waste savings, to hotel guests in real-time.

### TOP 3 Actions

- ✔ Keep a controlled inventory. Only buy what is needed and minimise storage.
- ✔ Find new ways to use leftovers. A butter chicken dish can become a delicious chicken biryani for staff meals.
- ✔ Partner with organisations like My Green Butler or OzHarvest.

### TOP 3 Learnings

- 💡 **Focus inwards**  
It's always a good time, including during Covid-19 disruptions, to assess what they do and how to do better.
- 💡 **Enhanced teamwork**  
It's great to see staff grow and develop as individuals and as a team.
- 💡 **Measurement and action**  
It's important to measure your impact so you can track your progress and communicate it with others.

**Hemant Dadlani**  
Head Chef

