Sustainable energy

Name:
Organisation:

Job title:
Email:

Selection of activities – Action Plan: Hotels and M.I.C.E.

1. Build smart and efficient hotels and venues

- Use building energy management system. ☐
- Incorporate shading and reflective coatings on walls and the roof to reduce the thermal load on the building. ☐
- Incorporate as many trees in the hotel compound as possible: they provide shade, reduce thermal load of surrounding buildings and sequester carbon in their woody parts and roots. ☐
- Program the set-point of air conditioners to 24 degrees Celsius as the default when equipment is switched on. ☐
- Clean indoor and outdoor heat exchangers and ensure that there is adequate airflow (e.g. free of plant leaves) on a monthly basis. ☐

2. Staff training and guest communication

- Formulate a simple energy management policy at hotel level and make it available to all staff. ☐
- Capture baseline information on energy use over the year though utility bills for each area of the hotel (e.g. distinguishing guest rooms from the restaurant and lobby) and/or by system (lighting, HVAC, pumps). Track variations or excessive uses and the reasons for it. Include GHG estimations. ☐
- Train staff in energy consumption reduction practices. These can target specific staff groups such as kitchen staff (also see sustainable gastronomy). ☐
- Train key maintenance staff for proper operation and maintenance for energy saving. ☐
- Communicate to guests about the importance of switching-off the lights or other equipment. ☐
- Communicate to guests about maintaining room/venue temperatures at 23-25 deg. ☐

3. Deploy own renewable energy

- Introduce the following technologies for self-production of electricity: solar PV, small wind turbine, hybrid systems. ☐
- Introduce solar water heater systems for hot water. ☐
- Sea-front hotels to investigate sea-water air cooling technologies. ☐

Sustainable Events

Name:
Organisation:

Job title:
Email:

Selection of activities– Action Plan: Hotels and M.I.C.E.

1. Enabling policies and institutional support

Communicate societal and economic value of MICE sector as well as sustainability commitments and distribute these points through industry associations and campaigns (for example Global Meeting Industry Day).	☐

2. Sustainably improve infrastructure that underpins MICE sector

Hotel & MICE establishments activities.	☐
New MICE buildings built according to international sustainability certifications, e.g. EDGE or other regional certifications.	☐
Set clear criteria for evaluating prospective suppliers for new venues, based on ability to meet or contribute towards key sustainability goals.	☐
Reduce the burden on public infrastructure by planning events off-peak times, reducing waste generation and encouraging guests to use public transport.	☐
See also sustainable energy solution actions	☐

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Sustainable Events

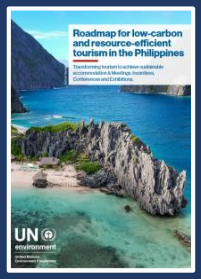
Selection of activities– Action Plan: Hotels and M.I.C.E.

3. Develop a highly competitive workforce, trained in sustainable events

Develop a skills enhancement program for local MICE event organizers and professionals with support of the government on key resource efficiency topics.	☐
Develop a standard and certification based on sustainable events (specifying all criteria on catering, venue energy efficiency, waste minimisation, transport considerations).	☐
Promote accreditation for the including consideration of international standard ISO 20121 for sustainable events.	☐

4. Strengthen research and development in event sustainability

Share learnings of innovative environmental best practice in the MICE sector via government-led sectoral working group	☐
Ensure delivery stage of events should include measuring positive and negative impacts and telling the story of the power of events so that attendees are inspired by their impact	☐



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Sustainable Food Value Chains

Name:
Organisation:

Job title:
Email:

Selection of activities– Action Plan: Hotels and M.I.C.E.

1. Introduce the concept of food sustainability

- [ ] Ensure hotel managers and chefs are trained on principles of sustainable food and the environmental footprint of food

2. Promote widespread adoption of food waste monitoring and reduction in kitchens

- [ ] Train relevant staff to record the amount of waste that arises each day in the kitchen, buffets and restaurants.
- [ ] Set up internal systems to measure and report the amount of food thrown away.
- [ ] Plan food requirements for events, confirming number of delegates as precisely as possible .
- [ ] Provide smaller plates in buffets and smaller portions of rice and other items commonly left on plate (with optional free side helping for those customers that want it).
- [ ] Distribute surplus food to local charities, food banks and community groups (following the approval of the Zero Food Waste Bill, an upcoming piece of legislation in the Philippines).
- [ ] Investigate how to best support charities in accepting donations, for example by establishing networks to connect donors to distributers, providing them with vehicles and cold storage.
- [ ] Send food and organic waste, that cannot be donated or reduced at source, to animal feed or composting, or composted on-site.

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Sustainable Food Value Chains

Selection of activities– Action Plan: Hotels and M.I.C.E.

3. Review cooking and storage practices in kitchens to reduce environmental impacts and save costs

- [ ] Ensure that kitchen equipment such as ovens are turned off at night (e.g. by using timers).
- [ ] Sub-metering and monitoring of water use, install water flow limiting devices, movement sensor taps to turn on/off water.
- [ ] Close monitoring of food storage temperatures (kitchen chillers, fridges and freezers) to extend shelf-life and maintain quality of meat and fish.

4. Strengthen sustainable procurement policies

- [ ] Clearly identify sustainability requirements- listing procurement categories and what's expected for each e.g. all fish sustainably sourced.
- [ ] Establish clear criteria for evaluating prospective suppliers; talk to prospective suppliers and clearly communicate needs and expectations. If in pre-existing contract- be prepared to challenge suppliers through positive engagement.
- [ ] Prioritise procurement of food from local sources, which are employing best practices to reduce methane emissions and pollution.
- [ ] Organise a business fair on fruits, with hotels, MICE and their suppliers.
- [ ] Develop a pilot study in small establishments to systematize purchasing and test the use of tenders .
- [ ] Pilot embedding sustainability criteria into the existing computerized purchasing, inventory and point-of-sale systems used in larger establishments.
- [ ] Build gardens to sustainably grow healthy produce for hotel kitchens.

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Sustainable Food Value Chains

Selection of activities– Action Plan: Hotels and M.I.C.E.

5. Establish value chain working groups for high intensive food products

Participate in the workshops with producers, establish direct relationships with producers

6. Celebrate agriculture, aquaculture and food culture of the Philippines

Prepare poster, websites and other visual materials evoking food production landscapes and communities.

Offer trips to rice paddy fields and traditional fishing villages, including educational campaign about the local food, and cultural activities.

Communicate the provenance of food products served (Action 6), how are they prepared (Action 3), how guests are part of the solution (Action 5), and what happens to products that are left (responsible waste management).

Communicate sustainability commitments of the hotels and MICE, especially any successful reductions in waste levels of locally produced food.

Communicate support for local communities.

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Beat Pollution

Name:
Organisation:

Job title:
Email:

Selection of activities– Action Plan: Hotels and M.I.C.E.

1. Stop untreated sewage from accommodation sector polluting water bodies

- Ensure compliance of regulatory wastewater treatment standard. ☐
- Identify wastewater sources of pollution in hotels (e.g. cleaning products, untreated waste, laundry systems, etc.) and improve their management and reduce their use. ☐
- Large hotels in areas not connected to public waste water treatment should employ best wastewater treatment practice (e.g. constructed wetlands) on site and provide waste-water treatment service to local communities. ☐
- Conserve and re-store mangroves on or near hotel sites as they function as natural wastewater treatment as well as a carbon store. ☐

2. Eliminate the use of single use plastic items in hotels and MICE

- Review plastic products with current suppliers and assess opportunities to eliminate, reduce, and replace current items with sustainable alternatives. ☐
- Pilot test sustainable products or solutions to replace problematic single-use products (e.g. water bottles, mini shampoo bottles, plastic wrappers). ☐
- Scale-up viable sustainable solutions to avoid or replace single-use items. ☐
- Support communities with use of local materials grown and fashioned into bracelets, gift items, tote bags ☐
- Sponsor beach clean-ups; hotels to reach out to local communities, schools or student organizations. Partner with them for beach clean-ups already happening in the area. ☐
- Analyse the source of waste collected in clean-ups. ☐

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Beat Pollution

Selection of activities– Action Plan: Hotels and M.I.C.E.

3. Improve solid waste management

Implement separate collection for recyclables and organic kitchen waste, and own material recovering facilities.

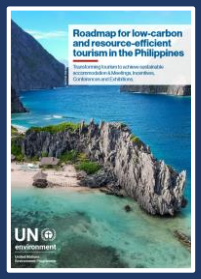
Increase awareness raising activities of tourism employees and guests in coordination with government (e.g. anti-littering, reduction of single-use plastic).

4. Achieve cost savings by replacing inefficient devices

Replace existing devices with:
- highly efficient air-conditioning systems with climate-friendly refrigerants,
- LED bulbs,
- energy-efficient electric appliance in rooms (TV, refrigerator)
- sensors to shut-off air conditioning if windows or doors are left open.

Consider purchasing hybrid or electric vehicles.

Ensure a proper disposal of air-conditioner and refrigerator equipment to avoid leakage of refrigerants.



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