

Waste Minimization

OBJECTIVE:

To understand the process of managing and reducing the amount of waste produced by the resort, so that it minimizes how much waste send to landfill & other ways of disposal. This includes;

1. Understand different types of waste produced.
2. Understand current operation practices and setting objectives and target to reduce the amount of waste produced.
3. Analyzing current practices to access where waste can be reduced, reused or recycled, and ensuring it is transported in compliance with national and international legislation.
4. Implementing the changes needed to deliver the business's objectives and target.
5. Monitoring and recording waste production on weekly, monthly and annual basis, to check progress against objectives and target.

PURPOSE:

Day-to-day tourisms operations are managed to minimize negative environmental impacts by reducing the solid and liquid waste produced.

Waste management is the process of monitoring of waste materials; how much is produced and how it is collected and dispose of.

Our 2020 food waste target will be to reduce the waste in our Staff canteen and Buffet by 3% compared to the first 4 months of the year for the following 8 months.

APPLICABLE TO:

All Team members of Huvafen Fushi Maldives and other team members of third party service provider who interact with our guests representing Huvafen Fushi Maldives.

PROCEDURES:

Effective waste minimization is important to our resort and accommodations because it will not only have a positive impact on the environment, but it will help our business's sustainable economy.

Total Food Utilization program:

We are committed to the Total Food Utilization program; this is the use of the same products repetitively in our menus, using the ingredient in different ways and presentations.

1. This includes using all trimmings in other cooking processes to make, stocks, sauces and other products using the same base ingredients. Having a significant impact on food waste and cost.
2. Suppliers; we will source ingredients from reputable, sustainable and responsible companies that employ fair practices and have low environment impact policies.
3. Use of non-reusable packaging; we are committed to reducing this through the following practices. Purchase of items in bulk to reduce individual packaging. Bulk production and storage in reusable containers. Eliminating the use of non-reusable cutlery and plastic straws.
4. Recycling; we are committed to our recycling program and trash segregation. We will separate non-biodegradable material from food waste. The food waste will be monitored daily. Non-biodegradables will be sent to our engineering department to be processed.
5. Energy and Water; we are committed to a water and energy saving program. Evaluating the consumption monthly to find ways to reduce our consumption. Properly maintaining electrical equipment to ensure it is working at optimal condition. We will constantly look to function more efficiently to reduce our waste of energy and water.

Purchasing sustainability products:

The Huvaafen Fushi purchasing policy is geared towards regional products as a way of promoting the development of the regional economy and saving the environment from long and different transport processes.

Conscious of its role as a leader in the regional market, Huvaafen Fushi seeks to strike a balance between development and social responsibility, preserving the environment and economic prosperity. The principles and commitments we make on a daily basis in our purchasing policies reflect our respect for suppliers, employees and customers, and allow us to have even greater confidence in our company.

Our approach to the market:

1. We maintain a supplier selection process based on strict and demanding criteria, taking into account the fundamental principle of sustainability.
2. Regular communication with suppliers to establish common goals for greater sustainability (product, packaging, transportation and others).
3. Supporting regional suppliers - Other things being equal, we give preference to local suppliers.
4. Respect for the environment - We look for environmentally friendly suppliers, who put national and international standards in this field into practice.
5. Reusable Preference - we always try to have reusable and recycled goods available.
6. Promoting healthy eating - we contribute to a healthy diet for our employees and customers, offering the best and freshest products available, which are always subject to a strict quality and food safety process.
7. Whenever possible we buy locally grown organic produce.

STEP-1: Establishing a base line:

The baseline is allowing us to report on our progress, as well as help us to calculate how much money we may have saved by reducing the waste product. Below mentioned waste, our property produces its waste stream:

- a) Paper
- b) Cardboard
- c) Food
- d) Garden Waste
- e) Glass
- f) Fabrics
- g) Furniture
- h) Wood
- i) Hazardous waste
- j) Metals
- k) Electrical equipment
- l) Plastic

STEP-2: Understanding where the waste is produced in our resort:

We need to establish where our waste is coming from, includes;

Restaurants & Bars
Kitchens
Back of the house / offices
Maintenance and engineering
Housekeeping and Guest Bungalows
Public areas including gardens
Spa and leisure facilities
Team member accommodation

STEP-3: Reduce-Reuse-Recycle Objectives:

It should now be clear what types of waste we are producing and how much, as well as where the waste is coming from within our property. We can apply the '**reduce, reuse, recycle**' approach to each waste stream, to develop our waste management objectives.