

## **Beachcroft – Green Charter**

Our green charter focusses on the key areas of our business providing all our stakeholders with up to date information on our policies and procedures. Key areas of our business mix are identified below:

- Communication
- Our Local Environment
- Cleaning & Maintenance
- Office & Administration
- Cooking & Kitchen
- Food & Beverage Process

### **Communication –**

Visiting guests can get involved in our green journey and play their part in helping the Beachcroft reach sustainability targets by following steps within our ‘Green Guest – 10 Point Plan’

All team receive ‘Green Training’ helping to raise awareness of our sustainability targets and how their actions can have a huge impact on our achievement in carbon reduction.

### **Our Local Environment –**

We are truly blessed to enjoy such a wonderful local environment. Where possible our aim is to employ local people in local positions thus reducing travel times.

Our supplier list where possible is monitored to ensure most of our suppliers share our green vision and are located within a 25 mile radius of the hotel. We always try to minimise our deliveries reducing the number of occasions delivery vans need to visit.

Partnering with a broad range of local initiatives that focus on our environment including, help the kelp and local beach cleans to name a couple.

### **Cleaning & Maintenance –**

We aim to keep our property as clean and well maintained as possible. Our housekeeping team will always ensure where possible we are segregating waste items. We use a selection of re-fillable bottles for cleaning chemicals and aim to keep aerosols to a minimum. All our chemical products are environmentally friendly and phosphate free.

In an effort to move away from single use plastics we have made some alterations to our in house complimentary items. The majority of in room toiletries now come in recyclable packaging, alongside our shampoo, body wash and moisturiser which are cleaned and refilled after every guest. The change to move away from single use plastics has reduced our usage by c50,000 items each year.

Our maintenance team play a huge role in reducing our carbon footprint, responsible for monitoring our energy use and setting up timed controls to minimise carbon waste. Energy suppliers selected provide more than 20% renewable energy to our site.

Recent investments include a new thermostatically regulated pool heater and our LED switch which now boasts over 98% of lighting on LED fittings which has saved c12,000 kg of CO2 accompanied by £5k energy bill reductions per year.

### **Office & Administration –**

Our key team members in communicating our green story & processes, custodians of highlighting and monitoring our electric vehicle charging points.

Our office team always strive to re-use non-confidential paper and create small to do pads.

Operating a ‘think before you print’ policy on all e-mails and other communication, always striving to find digital alternatives to printed material, the largest of our physical changes would be the elimination of printed/posted confirmations which could have saved two 45ft pine trees each year!

Our office team take responsibility for ensuring our energy usage is conserved and minimised overnight with the office computers alone saving 1500kg of CO2 each year.

### **Cooking & Kitchen –**

Our kitchen team are encouraged to separate general waste from mixed recycling. They will always aim to clean and recycle cardboard, plastic and glass. The majority of mini glass jars are reused creating butter portions for guests at breakfast, lunch and dinner.

Our chef works hard to source environmentally friendly food packaging for guests enjoying some of our takeaway options.

Whilst we need energy to cook we request our kitchen team think considerately about their usage of gas for the stoves and electric for the electrical appliances.

We do use a vast amount of oil each year. Our cooking oil is 100% recycled using a certified waste oil specialist. Our oil is collected and used in the process to create bio-diesel which helps to reduce vehicle carbon emissions by up to 88%.

### **Food & Beverage Process –**

As well as adopting our wider policy for separating waste and mixed recyclables, our bar team generate a great amount of glass waste from bottled beers, wines and soft drinks. They have set up dedicated glass recycling each week to avoid this ending on landfill.

Our main brewery supplier is often only required to deliver on a weekly basis, with some low occupancy periods only requiring one delivery each month.

The team do a great job and continue to manage their laundry in house, eliminating any need for additional vehicles to collect or deliver from the site.

All being committed to reduction in single use plastics including sourcing eco-friendly recyclable palm leaf plates, using bamboo cutlery, paper straws and avoiding any single use plastics for sauces, with all sauces either being served in ramekins or reusable bottles.