

NEWS

**Waste less, spend less: 'It's a no-brainer'**

By [HOTELS Contributing Editor](#) on 6/28/2018

Contributed by Karen Kroll

For hotels, reducing waste has gone beyond a moral imperative and become an economic one: The food scraps, packaging materials and cleaning chemicals that hotels – and guests – generate impose numerous hard costs. And some of the world's most beautiful destinations lack sufficient systems to handle this waste, says Alexa Poortier, founder of It Must Be Now, a global community of responsible companies based in Switzerland. The waste “starts to destroy the very attractions that bring business,” she says.



At Langham's Cordis hotel in Auckland, New Zealand, Christmas trees are made of recycled products including oyster shells.

Savvy hoteliers are taking steps: In Amsterdam, Grand Hotel Huis ter Duin composts food waste, says Stephan Stokkermans, managing director, which removes water and cuts weight by 85% within 24 hours, slashing removal costs. The compost fertilizes the hotel's gardens. And the composting machine should pay for itself within three years. “It's a no-brainer,” he says.

Another area hotel companies are tackling is plastics packaging: More are banning plastic straws and replacing tiny amenity bottles with full-sized versions. Bangkok-based Akaryn Hotel Group aims to become free of single-use plastics by 2020, says Anchalika Kijkanakorn, founder and managing director. Its newest location, Akyra Tas Sukhumvit in Bangkok, will open without any single-use plastics in rooms and F&B outlets and offer guests reusable steel water bottles. “It's something people can easily do and feel good,” she says.

Langham Hotels locations create “sustainable Christmas trees” made of, among other items, wood, recycled bottles and oyster shells. “Luxury can be sustainable,” says Carmen Ng, director of sustainability at Langham Hospitality Group.