

Hospitality Versatility Around the Globe A Case Study on Environmental Sustainability in Hotel Industry in Papua Guinea

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Abstract: *Environmental sustainability is key to allow for human development without compromising natural resources. Environmental indicators provide crucial information about the state of the environment in quantitative terms and capture its physical, biological and chemical characteristics. In kitchen industries food systems receive growing attention because they link various sustainability dimensions. Restaurants are at the heart of these developments, and their decisions to purchase regional foods, or to prepare menus that are healthier and less environmentally problematic, have great influence on food production processes. Designed around understanding the inputs and outputs of the commercial kitchen as well as what happens in the restaurant from the perspective of operators, staff and the consumer. Different management approaches and further looks at the role of restaurants, chefs and staff in the wider community and the positive contributions that commercial kitchens can make to promoting sustainable food ways.*

Keywords: Kitchens, Food, Hotel Life, Environmental Sustainability

I. INTRODUCTION

The hospitality industry represents a significant part of the whole scope of services and the hotel industry in terms of service is among the ten largest producers of services. Proportion of hotel services reaches 62% as part of the tourism product (Lebedeva, 2008).

Environmental sustainability is a term used for nature friendly / eco-friendly in hospitality industries. We have to become nature friendly in the upcoming time because of our limited resources and work capacity.

We have to sustain food grown or produced with consideration of its health, environmental and social impact. As with all sustainable shopping, this includes where the food was made, the materials it was made from, how it is packaged and any energy efficiency or environmental ratings. Environmental sustainability is responsibly interacting with the planet to maintain natural resources and not jeopardize the ability for future generations to meet their needs.

Governments, industry, non-profits, and environmental agencies all have different definitions of environmental sustainability and approaches to the issue.

Individuals and institutions both play a unique role in environmental sustainability.

Environment and Development, environmental sustainability is about acting in a way that ensures future generations have the natural resources available to live an equal, if not better, way of life as current generations.

There is no single definition of environmentally friendly eating, but usually environmentally friendly eating is regarded as something that leads to one or all of the following:

- A reduction in the throughput of resources (e.g., energy, water and other resources);
- The conservation of biodiversity;
- Reduced production of waste and/or ghg emissions

The Issue of Sustainability

Modernization of a flexible management system now includes the following elements: Formation of business communications, aimed at the effective promotion of services, due to which their competitiveness can be improved;



implementation of flexible budgeting model focused on different settings (purpose limitation, control parameters); monitoring of competitiveness in order to systematically monitor the dynamics of competitive activity. Modernization of a flexible management system now includes the following elements: Formation of business communications, aimed at the effective promotion of services, due to which their competitiveness can be improved; implementation of flexible budgeting model focused on different settings (purpose limitation, control parameters); monitoring of competitiveness in order to systematically monitor the dynamics of [1]. The practical aspects of achieving sustainability in hospitality are extremely complex. On the one hand, there is the issue of reevaluating every process that supports your business, from amenities to distribution, while also looking for a way to create sustainable luxuries. On the other, there's the issue of the cost of this process. Every hospitality provider, be it your run of the mill backpack travel hostel, a budding hotel chain, or a titan such as Hiltons, has stakes in the game. Although the issues you are faced with may vary based on the kind of guests their business is targeted at, the end expectation is the same: rethinking hospitality to fit the new reality of our increasingly deteriorating ecosystem is inevitable.

Environmental sustainability covers a wide range of issues starting from a specific location to global. Global issues comprise concerns about GHG mitigation, climate change, and renewable energy, while the location-specific issues are soil erosion, water management, soil quality, and air and water pollution.

The concept of a [2] can often mean more than one thing to different people. Some might focus on using sustainably sourced and organic materials for its construction, others may concentrate on making it super energy efficient while some might take a more holistic view.

Methods

Eight ways on how you can have a sustainable kitchen:

1. Use Biodegradable Items-

When it comes to sustainability, one aspect that you should take note of would be how you manage the waste. In the case of a sustainable kitchen, waste management is an even more important issue to handle.

2. Recycle and Compost-

Another part of [3] that you should implement in your kitchen would be recycling and composting. There is plenty of waste that you generate in the kitchen that you could recycle into something else. One type of waste that you're going to deal with most often in the kitchen is food waste. Instead of just throwing away all of your food waste, you might want to look into the magical capabilities of composting.



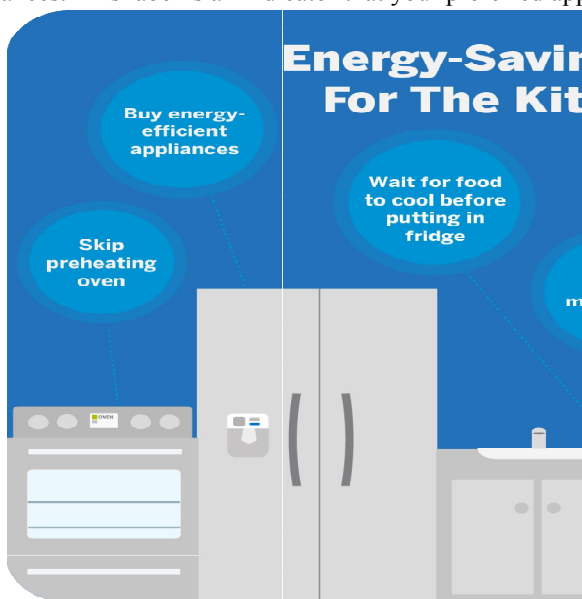
3. Practice Eco-Friendly Clean-Up-

It will also help if you make an audit of how you clean your kitchen and then make the zero-waste swap where needed. For example, if you are used to wiping away spills using a paper towel, consider using a microfiber cloth instead.



4. Invest in Energy Star Appliances

You should also put some effort into making your kitchen more energy-efficient. Look for the Energy Star label on kitchen appliances. This label is an indicator that your preferred appliance is energy efficient.





5. Invest in Stainless Steel Tools

The majority of stainless steel materials are recycled, reducing your carbon footprint. Plus, it's an aesthetically versatile material despite giving off a modern vibe.



6. Use LED Lighting

A simple way to be more energy-efficient is by replacing your old lightbulbs or lighting and using LED lighting instead.

7. Use Reusable Kitchen Towels

Reusable kitchen towels are an excellent alternative to paper towels. You can use them repeatedly by washing them, and they'll take a long time before they start becoming unusable.



8. Use Glass Storage Containers

As much as possible, you might want to get glass storage containers for any food items or the like around your kitchen. They're going to be convenient because you can freeze them, and some of them are microwave friendly too.



**Sustainable Cooking**

Once you have everything you need for cooking, you can start prepping. Did you know that when cooking with AMC you can easily make your own sustainable contribution and use up to 50% less energy? Cooking with our products is so environmentally friendly because of their innovative quantities.

1. The closed water system

Our pots and pans are based on a closed air circulation system that operates between the base of the pot, the cold wall zone, and the lid. When our pots and pan are heated, steam rises. Upon reaching the lid and walls, it cools and drips down to be heated again.

Thanks to this system, no additional water is needed during cooking and no additional fat is necessary when frying with the lid closed. These cooking and frying methods can not only considerably reduce the amount of water and cooking fat involved, but they're also particularly gentle. This means that your dishes contain up to 50% more vitamins and nutrients than conventionally prepared foods.

2. Temperature and time under control

A major environmental factor in cooking is the amount of energy that the heating uses up. When boiling, frying or baking food, it's common for a lot of energy to be wasted because the temperature is too high or the cooking time runs too long. That's why we've developed a cooking system that makes it easy to always apply the right temperature and cooking time to every dish.

Why sustainability is key for the future

The hospitality industry has historically had a dramatic environmental impact on the environment through energy and water consumption, and use of consumable goods. Sustainability is widely regarded as the key to a successful business in the 21st century. Sustainability or social responsibility is fast becoming a prime concern for public and private sectors alike and the hotel industry is no exception.

In simple words, sustainability means that natural ecosystems can continue to support life and provide resources to meet the needs of the present and future generations. Evidently, the hotel sector puts increased pressure on the environment and is demanding on natural resources. However, the industry also relies on the same natural environment – unspoiled landscapes, sandy beaches, turquoise waters, glaciers, waterfalls, coral reefs and fresh air; all of which serve as great tourist attractions. Therefore, there is an inherent danger that we might harm the very basis on which hospitality is built. In addition, other business concerns, such as rising costs, increased government pressures and competitors' actions have only motivated hoteliers to embrace sustainability and make it an integral part of the corporate agenda. Tourists themselves are also increasingly aware of the issue of sustainability, expecting hotels to assume responsibility and conduct their business sustainably.

Sustainability equates with not just being profitable, but also as good business sense. Research suggests that more and more customers are willing to reward businesses seen as sustainable by buying products and services from them. Many governments and international agencies (like the EU) offer tax rewards and other monetary incentives in order to promote this cause. There is also evidence that employees take greater pride in their work and are therefore more engaged and productive. There is no doubt that the foundation of hospitality is built on customer experience, but the need of the hour is that this be grounded within sustainable thinking.

What are Hotels Doing to Go Green?

Sustainability in the hotel industry is only achievable if proper control is implemented. In order to measure your sustainability success rate, you need to know the parameters according to which you've improved.

Water Management

Water wastage is one of the most often overlooked aspects of sustainability. It poses a particularly challenging issue for hoteliers as maintaining a swimming pool, or a Jacuzzi is a huge boost for relaxation-driven tourism. But the real challenge here is not communal swimming and bathing areas, but rather something that on the first look, seems quite harmless. Leaky taps probably account for larger water waste and adding leak detectors can aid you in reducing water

waste. Along with the help of low-flow showerheads, you can take the reins on your establishment's water usage and improve your hotel efficiency.

How is Sustainability Regulated?

Hotel certifications allow hoteliers to prove to both guests and investors that their practices are truly up to the standards that they proclaim to uphold. Certification can vary based on the goals set by your establishment, with certain programs such as Energy Star having a heavier focus on energy efficiency, or the Green Seal, who offer programs to corporate clients looking to improve the sustainability of their businesses.

Finding the right certificate could mean choosing the right school of sustainability for your establishment. Most certificates follow some system of merit which allows hoteliers to see exactly what more they can do to improve their business.

II. CONCLUSION

Sustainability should be treated with a holistic approach across all sectors – from housekeeping to operations and the hotel restaurant. Guests should also be encouraged to be involved in the process so that they can take an active role and be encouraged to make sustainable choices within the hotel and within the local environment, choosing local tour operators, and investing in locally-produced goods.

There are more than 10 common sustainability practices in hotels which can be implemented hotel-wide and help contribute to reducing the carbon emissions from the hospitality sector. Understanding and embracing these initiatives will not only help hotels save money by being more energy-efficient and create less waste, but also help differentiate your hotel from the competition. As we move towards more conscious consumers, hotels must be able to adapt to this type of consumer, offering them the chance to travel more sustainably.

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