



SUSTAINABILITY REPORT

Both the Management and Personnel of our hotel are aware of the problems caused by the waste of energy sources and are committed to reduce this waste to lowest possible level.

In order to achieve our goals, the responsibility of the environmental control and the problem solving considering the Human Resources, the community and environment has been assigned to our F&B Manager, .Mr. Kostas Pagiatakis.

The above mentioned aims are supported by our green team, composed by our Hotel's Management:

- 1) Zoupas Vasilis – Chief Accountant
- 2) Assoniti Elena - Front Office Manager
- 3) Tsoukalas Kostas – Chief Engineer
- 4) Grammenos Victor – Executive Chef
- 5) Moschos Vassilis – Maitre D Hotel
- 6) Koskinas Kostas – Storekeeper
- 7) Voutsela Zoi – Housekeeper

ENERGY

In 2014 5% of the lamps in our hotel was LED type, whereas in 2015 the amount has been increased to 12%. Gradually 2016 and 2017 this has been up to 17%, hence, more than 50% of the lamps in our hotel are energy saving lamps. Whenever they need to be replaced this is done by LED bulbs.

The lighting in the communal areas of our hotel is adjusted through timers. The TVs are TFT type, next year they will all be replaced by newer, of even lower consumption, the central cooling units are low consumption, as well as all the splits are inverters.

The lighting in the rooms works with the use of a magnet, and the air-condition only works when the windows/doors are closed.

The kitchen's gas unit is being inspected before the start of the touristic season, as well as very often during its use. Hence, any leakage that would pollute the environment and affect the consumption is avoided.

From the 1st of June 2015 on, the use of a second recovery chiller resulted the decrease of oil consumption.

It is indicative that our consumption for **2014** was **1984609 kwh** with a cost of **20.74 kwh per guest night**, whereas in **2015** the consumption was **1666634 kwh** with a cost of **17.70 per guest night** and has gone down to **17.39 per guest night in 2017**.

WATER SUPPLY

Our hotel's water supply is obtained through a private well. There is a system for desalination and reverse osmosis used in the kitchen for cooking, as well as in the post mixed machines placed in the restaurants and bars. The placement of the low-flow filters (aerators) in the rooms' and communal bathrooms showers is still on going.

The irrigation of the area around the swimming pool is controlled through the use of becks, whereas in the rest of the areas is being executed aboveground early in the morning.

Our consumption in **2014** was **39960 cubic metres** with a use of **0.42 per guest night**, whereas in **2015** it was **38736 cubic metres** with a use of **0.40 per guest night**. The water consumption has increased in 2017 to **0.43 per guest night** due to unpredictable pipeline breaks, as well as due to the replacement of the old with new water softeners, the initial malfunction caused more water rejection, until properly calibrated.

WASTE CONTROL

In our hotel there is a biological treatment system of tertiary treatment. 50% of the water is distributed underground (drainage) and the rest into the sea.

A waste segregation and collection system is being used for the garbage by the municipality. There are different buckets for paper, plastics or glass. Also, large containers for oil recycle are being used.

Our aim is for our purchases to come in large packaging, and 15% of them are ordered to local suppliers. As a result we have achieved a decrease of over 50% of paper/cardboard and 19% of plastic, when we have recycled 57% more filmPE bags and 67% more aluminium.

CHEMICALS

All the purification materials used are environmental friendly and supplied diluted by special distributors, which are very often controlled and checked by our external collaborator company. Our consumption for purification materials in **2014 was 5482 litres** . And for **2015 it was 5200 litres**.In 2017 we have achieved an overall consumption of **5131.50 litres** of cleaning materials and we are dedicated to maintain the need of this amount for 2018.

PERSONNEL

It is our hotel's policy to not hire under 18 years old personnel, and priority for employment is given to dwellers of the surrounding communities.

Indicatively the training they receive is as follows:

- 1) Fire and Safety
- 2) The proper use of chemicals and purification materials
- 3) Their personal and food hygiene
- 4) The best guest services
- 5) The efficient and economical use of equipment
- 6) Considering recycling
- 7) Be alerted in case of child abuse incidents

AIMS

Our aims are specified and set every year by our company. Thus, for the following year are:

The 2% decrease of electricity, oil and gas (LPG), as well as the 2% decrease of water usage. The results are evaluated according to the consumption.

Stratos Pandis

General Manager, 4/12/2017