

Waste Minimisation CASE STUDY

The Devon Hotel



About the Devon Hotel

The Devon Hotel is a busy New Plymouth hospitality business encompassing accommodation, dining and conferences. It has more than 30,000 hotel guests a year, and up to 100,000 diners annually, plus conference delegates. It also runs an out-catering operation.

What used to happen

Recycling food has been standard practice at the Devon for a number of years, with three to four bins sent to pig farms each day. But the hotel was sending 1.2 tonnes of non-organic waste to landfill every week, and was recycling only 110kg a week.

What changes were made

As part of a co-ordinated approach to waste minimisation by the region's four councils, the issue of recycling is raised when food premises are inspected. Thus the Devon's Head Chef, Krishna Bogulla, found himself completing a questionnaire on the subject – and saw potential for the hotel to improve.

Advice was sought from the Taranaki Regional Council's Waste Minimisation Officer, who works in conjunction with local recyclers to help industry sectors and individual firms reduce the burden on Taranaki's sole landfill. TPI Waste Management worked closely with the hotel to set up the new system.

Provision of extra recycling bins was accompanied by a big effort to communicate the recycling message to all staff in what is a round-the-clock operation involving different shifts and many part-time and casual workers – including the gardeners, who have started collecting garden waste for composting. "It really was a matter of changing habits and changing mind-sets," says House and Maintenance Manger Yvonne Kettle.

The outcome

Within only a few months the Devon Hotel had achieved a 60% reduction in the rubbish it sends to landfill to less than half a tonne a week, and a whopping 700% increase in the amount of material it recycles to more than 770kg.

At least two 240-litre bins of garden waste are collected weekly for composting.