

Aleksandrs Košanskis

Chef, Athlete and Nature Lover



Dinamit_LV

Responsible business in Hilton Garden Inn

- Food Waste Management
- Environmental Friendliness
- Social Responsibility





Hilton

Food Waste Management

- Our hotel has 164 rooms. Average waste in one month ~800kg. 1kg cost ~2.5eur. Food waste cost 2000 eur per month. In three months I managed to reduce these numbers to ~30%. now the average is ~40%
 - Proper recycling of products
 - Donating stale bread to animal breeders
 - Processing of animal waste into animal feed
 - FIFO- first in-first out
 - We work with seasonal products and help local businesses



FOOD SAFETY REMINDER: To minimize waste in your establishment, use older products first - as long as they are safe to use.

StateFoodSafety



Hilton

Environmental Friendliness

- 30% Cage-free eggs (We are going towards 100%)
- Oil is collected for recycling
- Plastic bottles and glass bottles are collected for recycling
- Only eco-friendly food containers are used
- Bottles of toiletries are replaced with wall-mounted dispensers
- BMS (Building Management System) optimize energy usage
- Additional water supply meters were installed in the hotel to control water usage leakage
- All our taps have aerator installed
- Move sensors
- BREEM Certificate and Excelent Grade
- Solar Power Fields





Hilton

Social Responsibility

- Commitment to the nursing home for the elderly by making a gifts, bringing cake and handwriting personalised postcards; visiting lonely elderly people
- Participation in careers days, career fairs, coloboration with various educational institutions and attracting youth for internships etc.
- Blood donation and other volunteering projects
- Support for ukradians refugees by providing free accomodation.
- Inventory donation (e.g. alarm clocks, trash bins, bathroom amenities etc.)
- Food donation (colloborating with “Maisto bankas”, “Caritas”)
- Thrive @ Hilton – to take care of our wellbeing
- Commitment to diversity and inclusion





Thank
you