



WYBOSTON LAKES  
R E S O R T  
More Sustainable. No Apology.

# #2 WASTE

# Let's break it down...

Waste management is a huge part of our sustainability policy. We're very aware that, as a Resort with so much on offer, what we waste has a massive impact on the environment. That is why we are proud to be 'Zero to Landfill' for the sixth consecutive year. Amongst other things we're committed to ensuring our waste is managed in the best possible way. As such we are now partnered with Elgia waste management. All of the waste collected on the resort is managed so it doesn't go to landfill. Here is a breakdown of how:



General Waste is processed through a scanning system and recyclables are extracted. The remaining material is bulked, shredded and dried. Residual Derived Fuel is then made and will provide energy creation for power facilities.



Board and paper is processed and separated into different grades before being baled and prepared for export. Each material is recycled and made into a new product.



Glass is taken to a re-processing plant. The glass goes through a pre-treatment process, cleans, separates, crushes and melts the glass. Glass is a highly versatile material with almost limitless applications; it does not degrade through the recycling process so it can be recycled again and again.



# Food waste

With multiple food outlets available throughout our complex, tackling food waste is paramount. Some simple process changes have delivered big wins. These are:

- All spa food is now a plated option – removing a buffet significantly reduces food waste.
- Menus are developed with portion control as a key factor to reduce wastage and where possible pre-orders are encouraged.
- Menus are also engineered to allow the chef to order a smaller basket of food.
- Any food that has been left over when the venues have been opening and closing during the pandemic has gone to staff or local food banks.
- It is advertised on buffets that some food items may run out from time to time as part of controlling food waste.
- In 2021 all wastage will be weighed to monitor and measure improvement.



# Water

Wasting water – a natural element – is never good and we have found ways to conserve it...

- ▶ We will install two waterless urinals into the hotel as a trial, reducing water consumption by up to 13,000 litres per year. If this works, we will then consider the rest of the resort.
- ▶ Our Smart dispense cellar system being introduced to all cellars on the resort will reduce our water wastage by 6,516 pints per year.
- ▶ Rainwater harvesting project is also underway to be used across the resort for toilet flushing, garden taps, window cleaning, etc.