



# NET ZERO



Guide for Carbon Footprint Reduction for  
HoReCa businesses

## Aims of the Guide:



This guide was created by AKTI Project and Research Centre to provide useful information regarding good practices to be established to reduce the carbon footprint of small-medium sized HoReCa businesses.

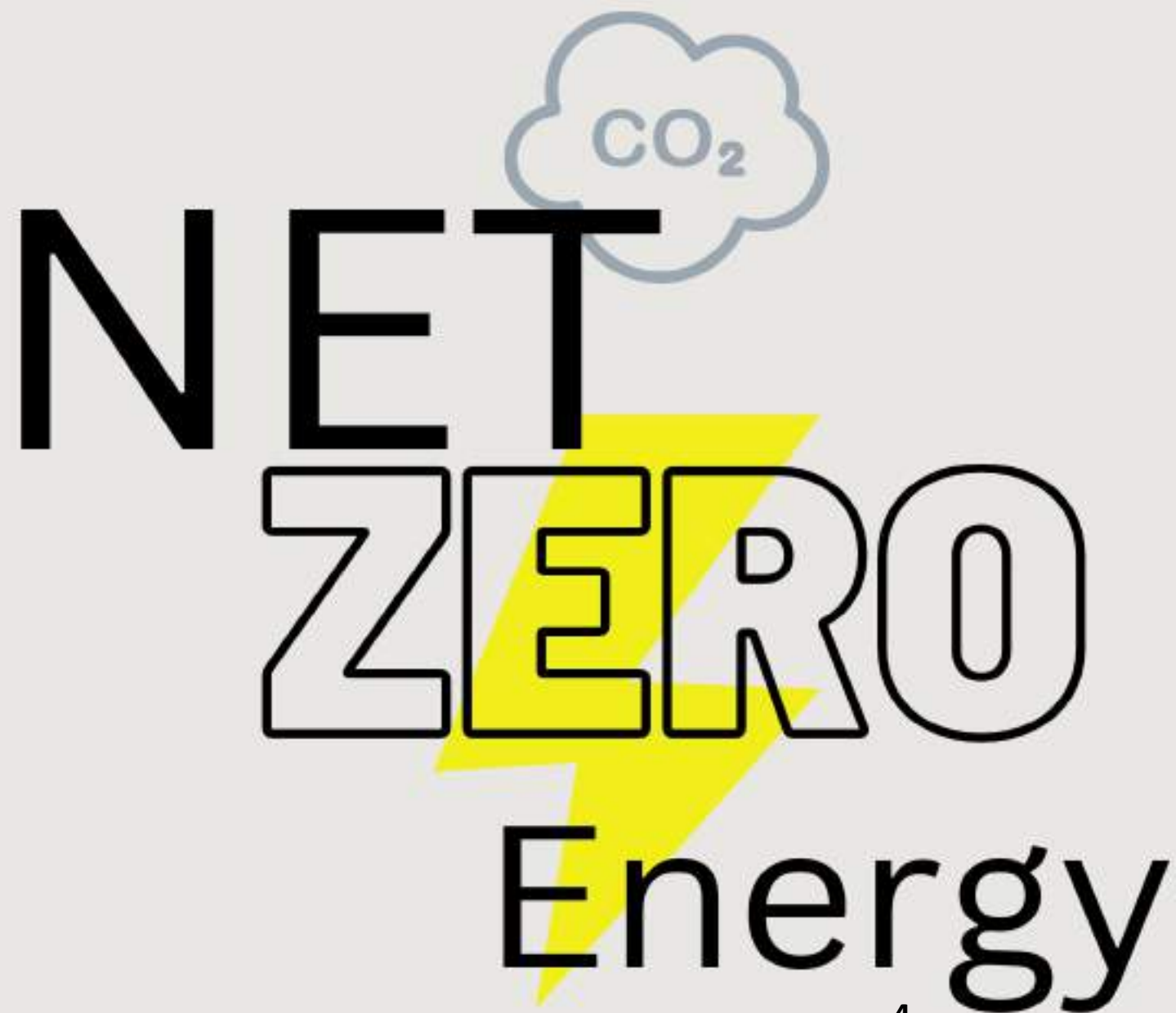
- Good practices for energy saving (NetZero Energy).
- Good practices for water saving (NetZero Water).
- Good practices for reducing greenhouse gas emissions (NetZero Emissions).
- Good practices within the supply chain to promote circular economy.

### **NetZero Fact #1:**

In the HoReCa sector, energy is mostly used for cooling and heating via air-conditioners, lighting, producing warm water and sustaining pool functions.

## Best Practices for Energy Saving

NET  
ZERO  
Energy





# Install solar panels

## NetZero Fact #2:


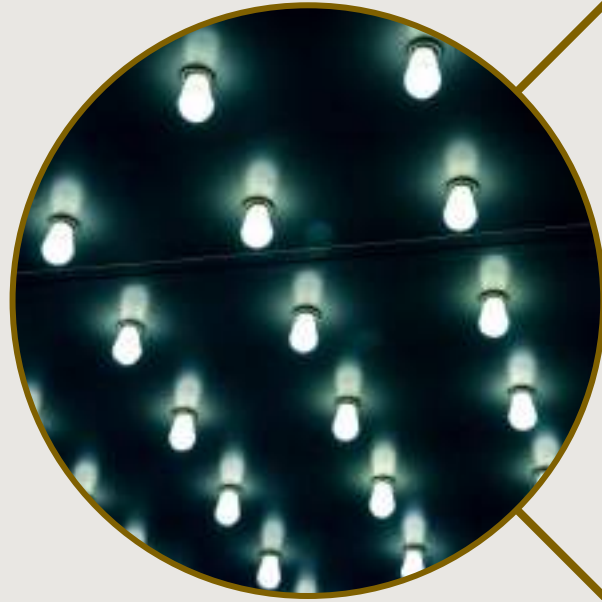
LEDs use **70%**  
less electricity  
than  
conventional  
light bulbs.



Replace  
and/or add  
LED lamps



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Energy

A small icon of a cloud with 'CO<sub>2</sub>' written inside, positioned above the word 'NET'.

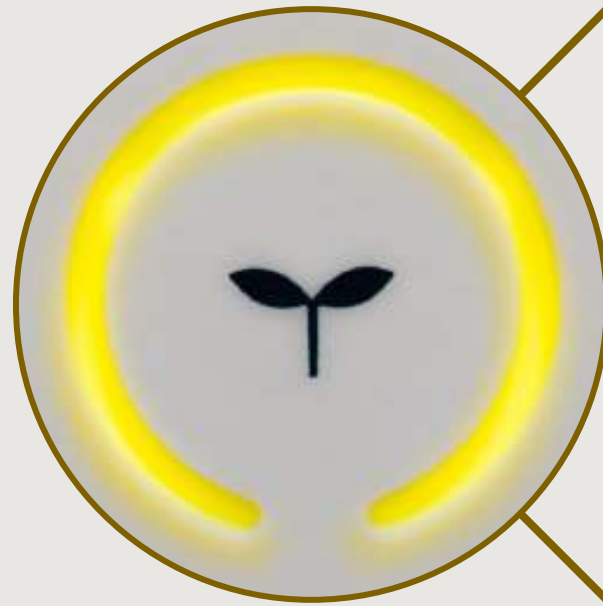
Install motion sensors in not frequently used rooms (e.g., toilets or corridors – mainly for hotels).



Install AC kill-switches on the windows so the AC turns off when the windows open.



NET  
ZERO  
Energy

The 'NET ZERO Energy' logo is positioned on the left side. It features the words 'NET' and 'ZERO' in large, bold, black letters, with 'Energy' in a smaller font below. A yellow lightning bolt graphic is behind the word 'ZERO'. Above 'NET' is a small cloud icon containing the text 'CO<sub>2</sub>'.

Use the eco-mode function for electrical appliances.



Use signs to encourage customers and staff to turn off lights and appliance outlets in infrequently used areas.

## NetZero Fact #3:

A ceiling fan consumes 10 times less electricity than the average AC unit! (for 100hrs of usage)\*


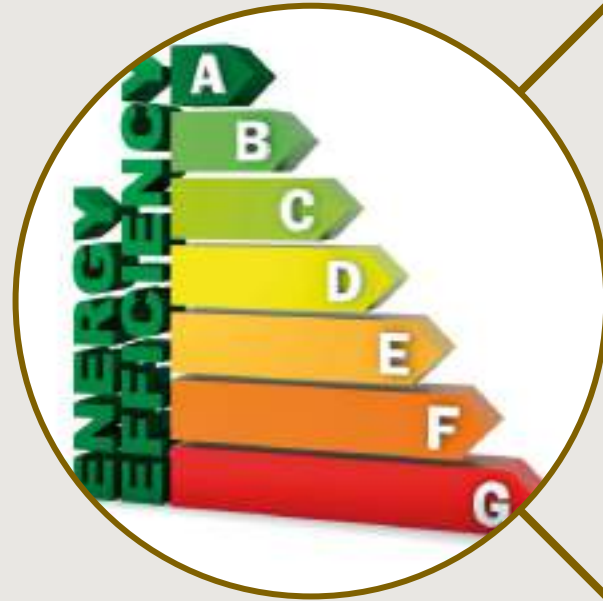


Install ceiling fans to give the customers alternatives to the use of the A/C.

- A ceiling fan with capacity of 0.075 kW consumes 7.5 KWh of electricity for 100hrs of use.
- An AC unit with capacity of 0.75kW consumes 75KWh for 100hrs of use.



NET  
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Energy

A small icon of a cloud with 'CO<sub>2</sub>' written inside, positioned above the 'NET' text.

Buy or replace  
electrical appliances  
with high-efficiency  
devices.



Regularly maintain  
your electrical  
appliances.



## Best Practices for Water Saving

NET  
ZERO  
WATER

A light blue cloud with the chemical formula 'CO2' inside it is positioned above the word 'ZERO'. To the right of the word 'WATER' are three stylized blue water droplets of varying sizes, overlapping each other.

## NetZero Fact

#4

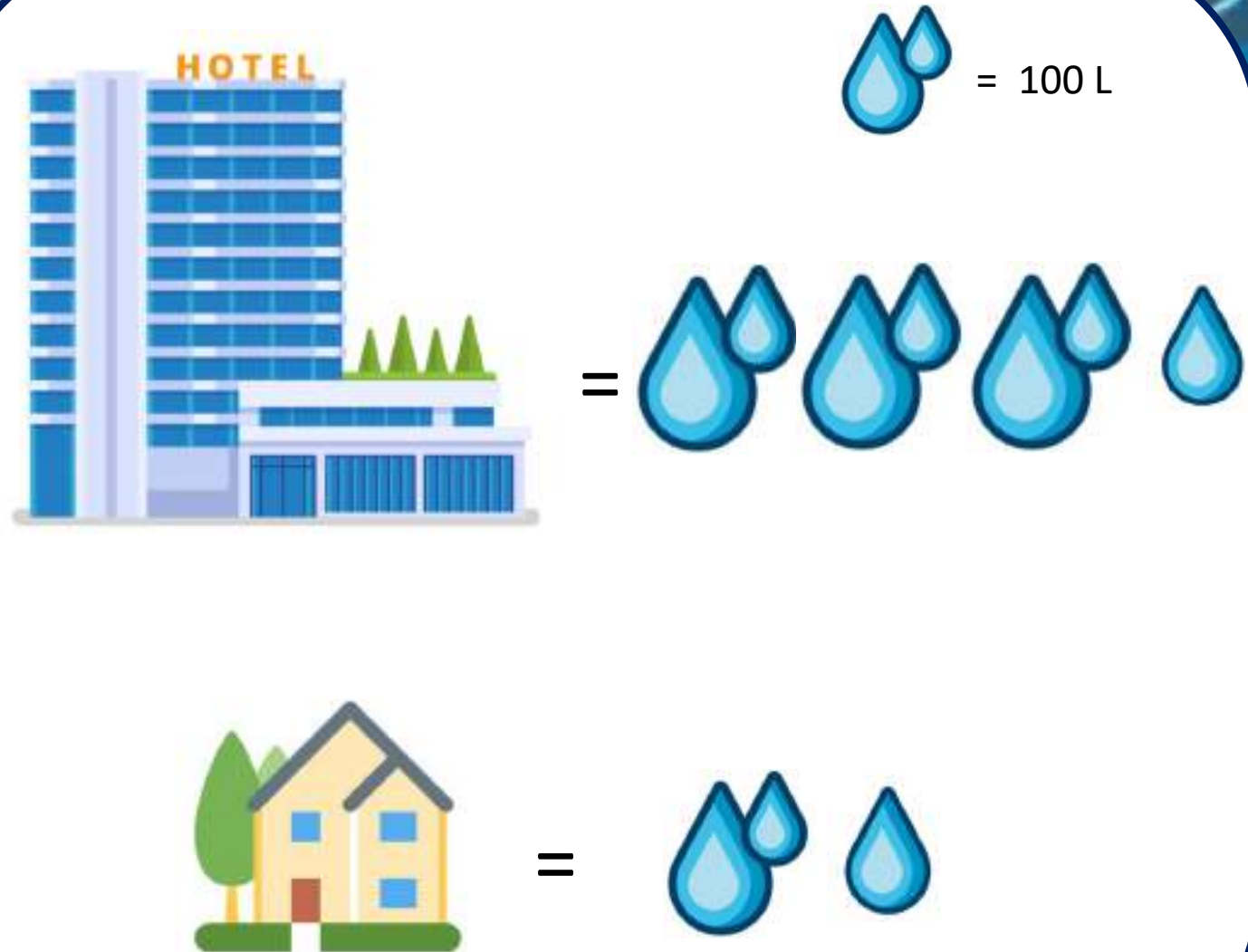


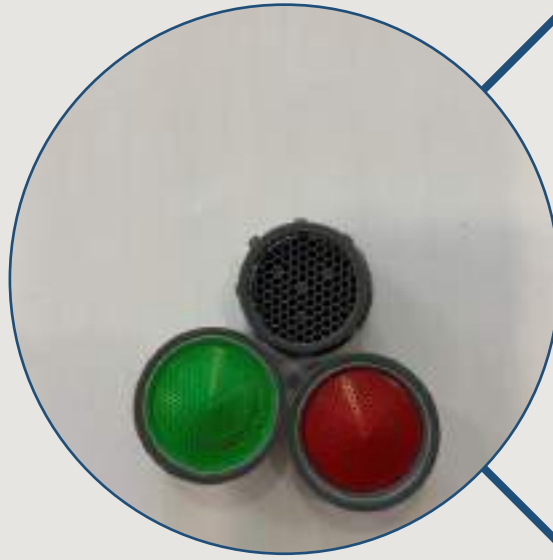
According to the UN, up until 2050 the global need for water will increase by 55%.

85 million people living in over 570 cities will face at least a 10% decline in freshwater availability due to climate change.

### **NetZero Fact #5:**

Studies show that one **tourist** consumes an average of 375 litres of water a day, in comparison to the 160 litres consumed in the average household.





Use aeration filters to reduce water usage up to 40%.

NET  
ZERO  
WATER

CO<sub>2</sub>



Install sinks with motion sensors.



Install a double flush system.



Use a weight in the toilet flush basin to reduce water (e.g., a plastic bottle filled with sand).

## Net Zero Fact #6:

Double flush systems can save up to 60 % of water in comparison to a conventional flush.



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WATER



Install a  
greywater  
system.



Collect and reuse  
rainwater from  
your rooftops.

## Net Zero Fact #7:

A 100m<sup>2</sup> roof  
can collect 60  
tonnes of  
rainwater a  
year!

(The annual mean  
rainfall in the  
Mediterranean is  
625mm/year)

NET  
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WATER



Use the eco-  
mode function  
for appliances  
such as dish  
washers.

## Net Zero Fact #8:

Install an additional sink to wash fruits and vegetables. Add a pipe and use this water for your garden and plants.



Water the garden with the water used to clean fruits and vegetables.



Replace grass with native plants (i.e. aromatics) to reduce water consumption when watering.



Install an automatic watering system with a program/schedule



Educate your staff in water reduction practices.

NET  
ZERO  
WATER



# Good Practices for a Sustainable Supply Chain



***Net Zero Fact #9:***

By supporting local suppliers for local, quality products you contribute to:

- The reduction of kilometres travelled.
- The reduction of GHG Emissions (kg CO<sub>2</sub>) produced .
- Boosting the local economy!





## **Green Procurement Practices**



Choose suppliers  
who use as little  
packaging as possible  
or even recyclable  
packaging.

## NetZero Fact #10:

An average diesel van\* produces **24 kg CO<sub>2</sub>** for a 100 km route, while the corresponding electric car produces 80% less i.e., **5 kg CO<sub>2</sub>** for a 100km route.



Choose local produce and suppliers to minimise the kilometres spent travelling.



Create a schedule to optimise and combine your work-related trips (e.g., trips to the shops, local authorities etc).



Use/buy hybrid or electric vehicles.



## *Green Procurement Practices*



Choose  
certified eco-  
friendly  
products.

## Good Practices to Reduce Food Waste



For  
Cafés/restaurants:  
Provide take-away  
options to customers  
for leftover food.

***Net Zero Fact #11:***

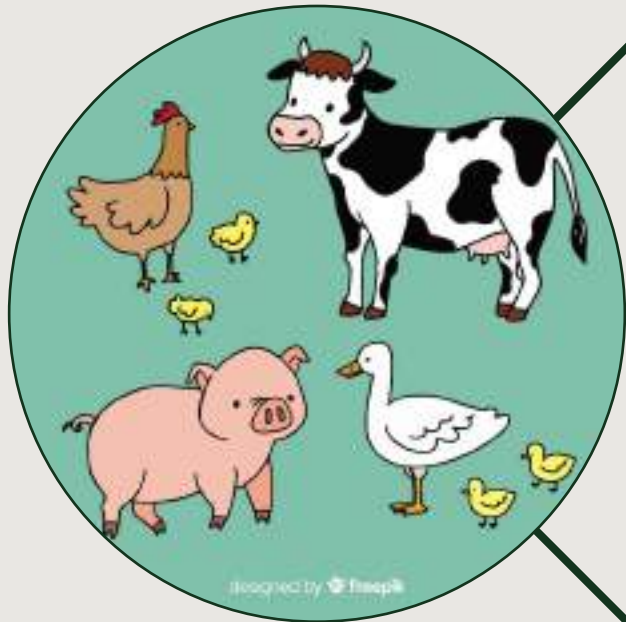
In the EU,  
nearly  
**57 000 000**  
**tonnes** of food  
waste are  
generated  
annually  
(Eurostat, 2022)



Excess/remaining food  
can be given to certain  
organisations or local  
food banks.



Add seasonal items to  
your menu, to reduce  
the kilometres travelled  
when buying from  
suppliers.



Replace beef with  
pork and/or  
chicken.

***NetZero Fact #12:***

1 kg of beef releases **60 kg CO<sub>2</sub>** for production and distribution, while:

- 1kg of pork releases **6 kg CO<sub>2</sub>** for production and distribution
- 1 kg of chicken releases **3 kg CO<sub>2</sub>** for production and distribution.

## Good Practices for Waste Management



Provide bins for separation of waste into PMD, glass, paper, organic and mixed waste in accessible areas for customers and for staff.



Use a crusher to reduce the volume of soft-drink cans.



Compost your organic waste.



**Waste  
Management**



Recycle used cooking oil –  
Partaking in the Tiganokinisi  
program.



Buy products with limited packaging to reduce packaging waste.



For take-away at restaurants: Give the option of single-use cutlery only if asked by the customer.



Install a water cooler to encourage the staff to use reusable bottles – reducing plastic bottle usage in the workplace.



***Waste  
Management***



Offer water in jugs.

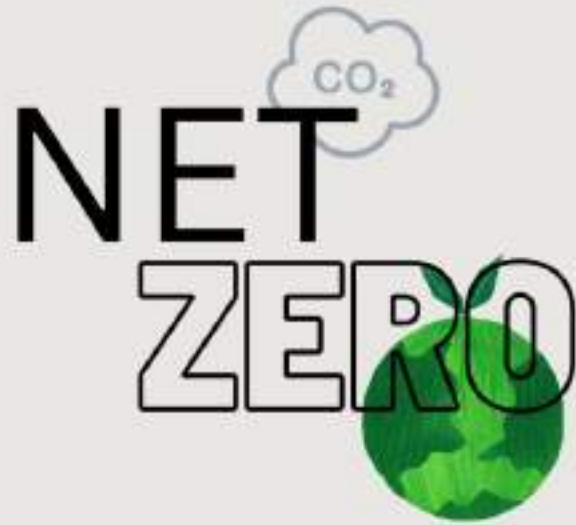


Use environmentally friendly take-away packaging, e.g., from recycled material or compostable material.



For cafés: Use edible cutlery or packaging (e.g., spoons made of biscuit or chocolate).





*Waste  
Management*



Encourage the public: Provide discounts on coffee/drinks if a customer brings their own cup (mostly at cafés).



Apply Deposit Refund System (DRS) schemes (at national or local level).



Replace any plastic furniture with items made of more durable, natural materials.

### **NetZero Fact #13:**

*By replacing any plastic furniture with items made of more durable, natural materials, you **extend their life**, thus requiring **less frequent re-decorating**, and **reduce the generation of waste**.*

## Creating Synergies with Civil Society

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ZERO



CO<sub>2</sub> offsetting: Cooperation with environmental NGOs for sustainability actions.



Participate in:  
Beach, park, river clean-ups.  
Tree-planting activities.  
Protect the wildflowers: protect the habitat of bees, boost pollination.



Community based actions:  
Support local schools and local authorities.



Find us at:



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