



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

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Energy





Install solar panels


NetZero Fact #2:

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



Replace
and/or add
LED lamps.

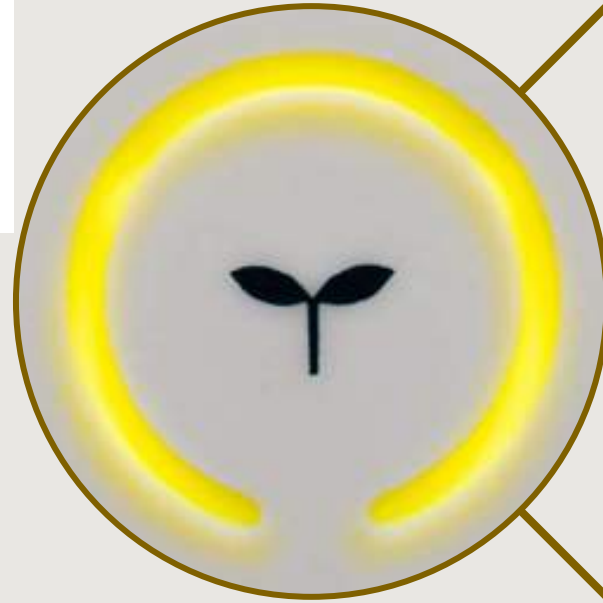
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Energy



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



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



Use the eco-mode function for electrical appliances.

NET
ZERO
Energy

CO₂



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.

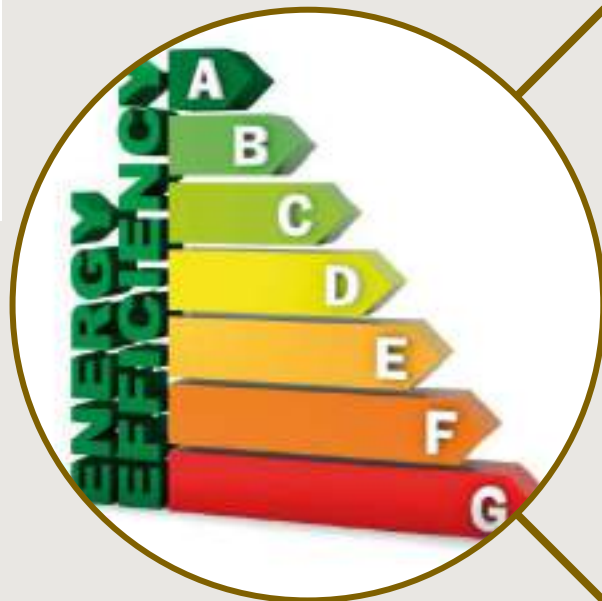


- A ceiling fan with capacity of 0.075 kW consumes 7.5 KWh of electricity for 100hrs of use.
- An AC unit with capacity of 0.75kW consumes 75KWh for 100hrs of use.



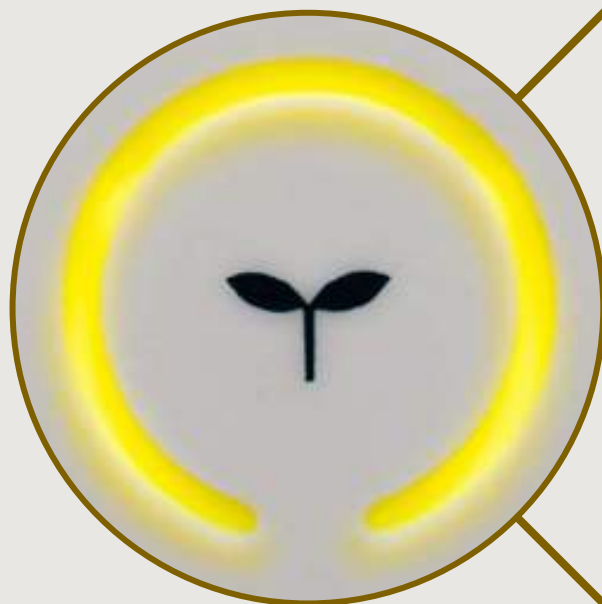
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NET
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Energy



Buy or replace
electrical appliances
with high-efficiency
devices.




Regularly maintain
your electrical
appliances.



Best Practices for Water Saving

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ZERO
WATER

A stylized illustration of a light blue cloud with the chemical formula "CO₂" inside it, positioned above a large, blue, 3D water drop.

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.

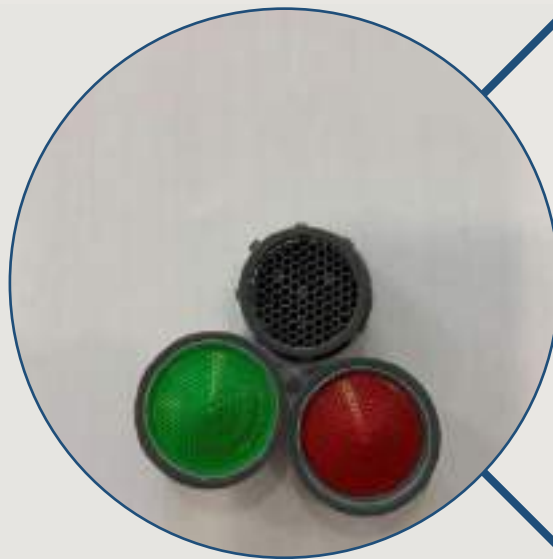


 = 100 L

= 



= 



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

NET
ZERO
WATER



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.



NET
ZERO
WATER



Install a
greywater
system.



Collect and reuse
rainwater from
your rooftops.

Net Zero Fact #7:

A 100m² roof
can collect 60
tonnes of
rainwater a
year!

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



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

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ZERO
WATER



Net Zero Fact #8:

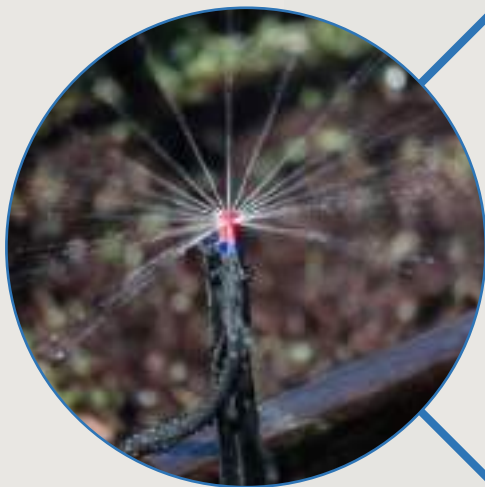
Install an additional sink in which you wash fruits and vegetables, where the water via an additional pipe is transferred to your garden for watering plants.



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



Replace grass with native plants to reduce water consumption when watering.



Install an automatic watering system with a program/schedule



Educate your staff in water reduction practices.

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ZERO
WATER



Good Practices for
a Sustainable
Supply Chain

NET
ZERO

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 CO₂) produced .
- Boosting the local economy!





Green Procurement Practices



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



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.

NetZero Fact #10:

An average diesel van* produces **24 kg CO₂** for a 100 km route, while the corresponding electric car produces 80% less i.e., **5 kg CO₂** for a 100km route.



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:

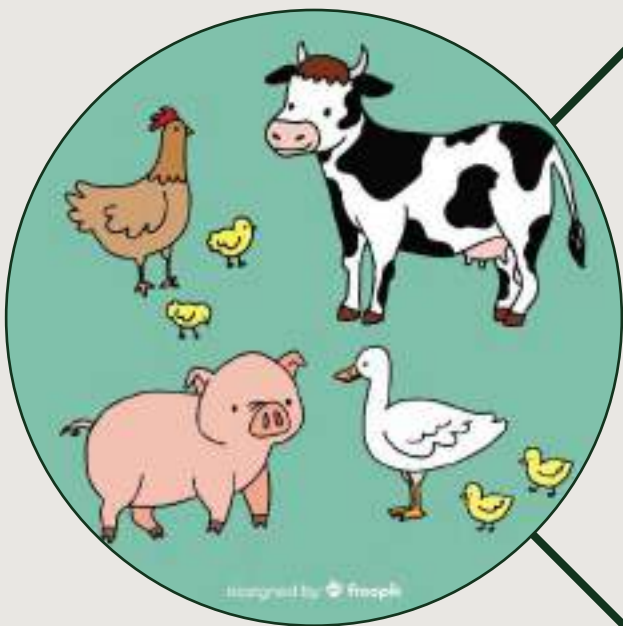
In the EU,
nearly
57 000 000
tonnes of food
waste are
generated
annually
(Eurostat, 2022)



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 CO₂** for production and distribution, while:

- 1kg of pork releases **6 kg CO₂** for production and distribution
- 1 kg of chicken releases **3 kg CO₂** 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.



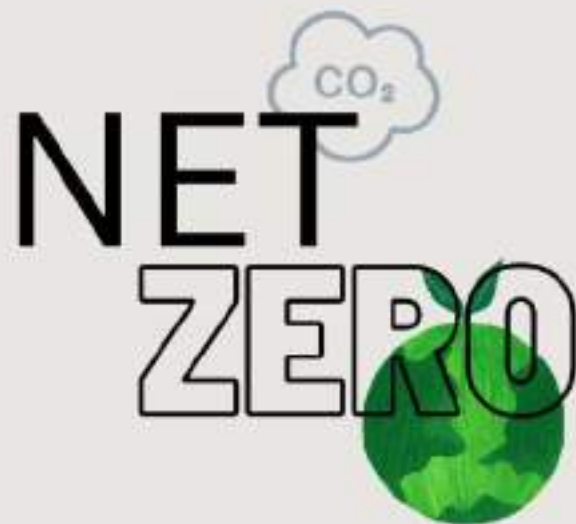
Use environmentally friendly take-away packaging, e.g., from recycled material or compostable material.



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



*Waste
Management*



*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 will **extend their life**, thus requiring **less frequent re-decorating**, and so **reduced generation of waste**.*

Creating Synergies with Civil Society

NET
ZERO



CO₂ 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:



akti@akti.org.cy



@akti.cy



akti_ngo



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