

# COMPENDIUM OF BEST PRACTICES

A brief report on sustainable  
tourism practices



# TOURISME

GREEN  
PROCUREMENT

Improving Sustainability of Tourism SMEs  
Through Knowledge Transfer, International  
Cooperation and Multi-Stakeholder



Co-funded by the COSME programme  
of the European Union



# INTRO DUCTION

Supported by the COSME programme of the European Union, this project revolves around the symbolics of windows. Not only they are associated with cars, trains and planes as well as also hotel rooms, but after all they represent opportunities, visions and inspirations- exactly what the TouriSME project wants to bring to SMEs operating in the field of tourism.



The concept of green procurement stems from pollution prevention principles and activities. Green procurement implies purchasing products and services that cause minimal adverse environmental impacts. It incorporates human health and environmental concerns into the search for high-quality products and services at competitive prices .

# GREEN PROCUREMENT



# GREEN PROCUREMENT



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Green procurement policies can be applied to all organizations, regardless of size or sector. Green procurement programs may be as simple as purchasing renewable energy or recycled office paper or more involved such as setting environmental requirements for suppliers and contractors. Green procurement strongly discourages purchasing of

single-use disposable items instead it encourages purchasing of products that possess qualities regarding their recyclability, durability, energy efficiency and water, energy or carbon footprint.

A first step to develop a green procurement program is to create a policy statement. It is beneficial to create a policy statement to inform staff

about the hotel's purchasing preferences, guide future purchasing decisions, and notify customers about the hotel's purchasing practices. In this way, a hotel or any organization can eliminate non-green items and it can also help in finding suppliers that offer greener choices.



Calculated procurement of food stuff

Tourism sector activities:



Hotels and Similar Accommodations



Holiday and other short-stay accommodation

**Description  
of the  
initiative:**

Food waste is a serious problem. To avoid food waste, Fine Hotels & Suites in the Netherlands follow a very decent approach. It estimates and procures almost an exact amount of foodstuff (fruits, vegetables, cooking ingredients, drinks, and other items) needed for guests. It even calculates, when replenishing the breaking buffet, the exact amount of food needed for guests.

**More info:**

[Fine Hotels and Suites](#)



Tourism sector activities:



Hotels and Similar Accommodations



Other reservation service and related activities



Holiday and other short-stay accommodation



Travel agencies and tour operators

# Purchasing from local suppliers



**Description  
of the  
initiative:**

Sourcing and procurement in hospitality are key elements of determining what kind of experience customers will have. One of the most compelling hooks a hotel can apply to its marketing is a strong association with its region. People staying there can experience not just the place they are staying, but the whole area. This unique and valuable feeling of place can come across especially strongly when companies take a local approach to sourcing.

Besides, procurement of luxury or branded items from far locations do impact the environment in different ways. Thus, a good practice to engage in is to procure items from local suppliers. It reduces the carbon footprint and costs associated to transportation and creates an unique impression for visitors. On the other hand, it requires more planning and adaptation as some goods (consumables, food, etc.) might not be available locally, or seasonally.

Fine Hotels & Suites in the Netherlands purchase required materials or items from local suppliers and entrepreneurs where possible. For instance, it acquires old cheese and chocolate from neighbors, and catering for meeting facilities is done by a local business. In this way, this hotel supports local entrepreneurs and decreases carbon emissions. It is suggested that all tourism SMEs should purchase materials from local suppliers where possible.

**More info:**

[Fine Hotels and Suites](#)





# Replacing liquid soap with soap flake dispenser

Tourism sector activities:



Hotels and Similar Accommodations



Holiday and other short-stay accommodation



Travel agencies and tour operators



## Description of the initiative:

Most of the hotels usually provide liquid soap, which contains a lot of water. Block soap instead is more concentrated and therefore has some ecological benefits. For instance, it does not transport unnecessary water around and uses paper packaging instead of plastic bottles. Moreover, the solid blocks can easily be piled and allow a greater space efficiency in a truck.

The Yök Casa Cultura in Barcelona (Spain) has installed the soap flake dispenser which allows its guests to enjoy bars of soaps in a comfortable way.

The Viceroy Riviera Maya (Mexico) provides a piece of locally-made soap of guests' taste hand-cut by the 'soap concierge'.

### More info:

[Yök Casa Cultura](#)

[Spring Wise](#)



Tourism  
sector  
activities:



Hotels and Similar  
Accommodations



Holiday and other  
short-stay  
accommodation

Buying fruits and  
vegetables on  
demand of  
guests



**Description  
of the  
initiative:**

The UN estimates that 33% of the world's food is wasted, while this number increases to 40% in the USA which could be sufficient to feed 2 billion people. Uneaten food has dire consequences: decomposing waste releases methane, a potent greenhouse gas. According to the UN, if food waste was its own country, it would be the third-largest emitter of greenhouse gas in the world, after the USA and China. It is worth mentioning that 1 in every 7 people in the world goes to bed hungry and more than 20,000 children under the age of 5 die daily from hunger.

The Yök Casa Cultura in Barcelona (Spain) aims to avoid food waste at any cost. Therefore, they buy all fruit and vegetables fresh and only upon demand. This practice not only helps Yök Casa Cultura to buy fresh fruit and vegetables but also helps in reducing their food waste.

**More info:**

[Yök Casa Cultura](#)

[Eco Watch](#)





**Green procurement of food and drink products**

**Tourism sector activities:**



**Hotels and Similar Accommodations**



**Holiday and other short-stay accommodation**

**Description  
of the  
initiative:**

The product category “food and alcoholic beverages” is the largest contributory group to major environmental pressure arising from production and consumption in the EU, accounting for 30% of EU environmental pressure, and 58% of eutrophication pressure. The upstream environmental impacts associated with the production of food and drinks consumed on accommodation and restaurant premises may be considerably greater than direct environmental impacts arising from on-site operations. Green procurement based on the selection of lower environmental impact products is therefore an important mechanism for accommodation managers to leverage environmental improvement. Although the environmental benefits of green procurement are often not reflected in environmental reporting, green procurement can be conveyed to clients as an important indicator of social responsibility and added value of the service provided.

Procurement personnel may seek the most sustainable brands or suppliers of the required main ingredients. The key criteria include environmental certification, organic labeling, country or region of origin. The technical

report for Retail Trade refers to relevant certification standards for the green procurement of various food products. An important component of best practice is the marketing of “green” food and drink, in advertising so that clients choose such products and are willing to pay any associated price premium.

**More info:**

[Joint Research  
Centre](#)



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This Compendium was based on a much more extensive one, with 100+ examples of good practices coming from across the world, existing in many different sectors and targeting various aspects of environmental management. The detailed Compendium publication can be found [here](#).

*The content of this publication represents the views of the author only and is his/her sole responsibility; it cannot be considered to reflect the views of the European Commission and/or the Executive Agency for Small and*



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