



CENTRAL HOTEL
BHUTAN

SUSTAINABILITY INITIATIVES

Small Changes, Lasting Impact





Energy Efficiency

- LED Lighting & Energy Efficient Equipment: Reduces everyday power consumption.
- Master Control Switch System: Shuts off power completely when rooms are empty.
- Linked Fan & Light Circuits: Ensures bathroom exhaust fans turn off automatically with the lights.



Water Conservation

A core sustainability priority for the hotel which is achieved through:



MONITORING & TRAINING

Monitoring water use, maintaining plumbing, and training departments in efficient practices.



REUSE PROGRAM

Encouraging guests to participate in Green Initiatives by requesting reuse of towels and linen during their stay



EFFICIENT SYSTEMS

Utilizing automatic shut-off valve system for the hotel's water supply to prevent water wastage

Waste Reduction & Conservation

- Segregate waste and recycle.
- Replace individual amenity bottles with refillable dispensers.
- Buy in bulk to reduce packaging waste.
- Use hand dryers to reduce paper waste and towel laundry.
- Use digital records and communication to save paper.
- Choose local, environmentally friendly products wherever possible.



Food Waste Minimalization

Smarter kitchen operations that reduce waste from service to storage.



HOUSE WATER SERVICE

Serve filtered house water to reduce reliance on single-use plastic bottles.



DEMAND-BASED PRODUCTION

Use reservations and forecasts to prepare the right batches and reduce leftovers.



LOCAL FOOD SOURCING

Prioritize local ingredients to support nearby producers and reduce transport impact.



RESPONSIBLE OIL MANAGEMENT

Store, filter, monitor, and dispose of cooking oil properly to prevent waste and harm.



POWER CONSERVATION

Shut down kitchen equipment at service end and during off-hours when safe and appropriate.



FOOD PREP TRAINING

Train teams in portioning, preparation, storage, and efficient use of ingredients.

SMARTER SERVICE, LESS WASTE

Plan portions. Use ingredients fully. Switch equipment off responsibly.