

# Everyday Sustainability

## Reducing Waste

**Reducing the waste we throw away is a really tangible way to cut down on our environmental impact. When we chuck things in the rubbish, not only are we throwing away what we see, but we're also throwing away all of the embedded resources, materials, energy, transport and the impact that went into making that item.**



Right here in the Waikato we have lots of amazing organisations doing different things to reduce their waste.

### Riverside Adventures

Through making a series of small changes, Riverside Adventures now diverts a massive 80% of their waste from landfill. The most powerful way to reduce waste is to avoid it being created in the first place. At Riverside Adventures having conversations with suppliers has eliminated unnecessary packaging waste being sent with everything from new kayaks to team uniforms. Snacks provided on tours are purchased in bulk and served in reusable containers. And a philosophy of reusing and repairing ensures things are kept going for as long as possible and includes fixing uniforms and equipment and reusing spent bike tyre tubes as tie downs.

### Novotel Hamilton Tainui

It's estimated that over a third of all of food that is grown or produced goes to waste. Not only is that a massive waste of resources, but when organic materials like food go to landfill, they break down in a way that creates methane – an extremely powerful greenhouse gas. Food waste is a big deal, and Novotel Hamilton Tainui has taken great steps to reduce their impact. It all starts with limiting the amount of food that goes to waste by closely managing ordering and inventory, monitoring portion sizes and using offcuts for stocks and soups. Any remaining food scraps become feed for the hotels very own pigs who live on a nearby farm. It's a huge win reducing the amount of food we waste and keeping it out of landfill but then by composting what's left or using it as a feed for animals it turns it from waste into a valuable resource.

### Workshop Brewing

Workshop Brewing in Whāingaroa Raglan have worked right through their supply chain to design waste out. From what arrives from their suppliers, to focusing on refillable and returnable vessels for their products. They are even using a unique reusable six-pack can holder and have partnered with their local community resource recovery centre to collect them in the kerbside recycling and return them to be used over and over again. In another local collaboration, spent grains from the brewing process are used by a local artisan bread maker as well as going to Dreamview Creamery to be used as a high protein animal feed.

When it comes to sustainability, it doesn't matter where you start or how small that start is, just take that first step and you will be amazed at how good it feels and how easily it becomes an everyday part of your business.