SUSTAINABILITY REPORT 2021





EMPLOYEE TRAINING

Employee training and development includes any activity that helps employees acquire new, or improve existing, knowledge or skills. Training is a formal process by which talent development professionals help individuals improve performance at work. Development is the acquisition of knowledge, skill, or attitude that prepares people for new directions or responsibilities. Training is one specific and common form of employee development; other forms include coaching, mentoring, informal learning, self directed learning and and experiential learning. The time spent on training is also important in order for employees to get to know each other better and thus achieve positive teamwork. The trainings were held at the beginning of the season and were thematic according to the requirements of the profession and hotel departments.





WATER

Gava Waterman Resort Milna has a lot of key factors that have a big role in water consumption. In order to reduce the costs of water, but also to preserve water supplies and bring attention to this matter, we as a company have undertaken several important steps to reduce water consumption to bring awareness and educate both staff and guests.

MEASURES TAKEN

We water our greenery only with rainwater or with proccesed water from All of the guests are informed about cleaning and water preservation. In many units we have perlators installed and we are looking into expansion possibilities.

Kitchen and restaurant staff have clear instructions on water usage dos and donts. Pool water is monitored and measured 3 times per day to avoid having to change the water. The same is for our wellness.



CHEMICALS USE



To satisfy all of Healt and Safety rules, use of chemicals is unavoidable. But what we can do is to control the usage by monitoring where, how much and when the chemicals are being used. The coorperation with ECOLAB leads to big and minimisation of unnecessary waste. One of the most important benefits of using ECOLAB chemicals is automatic dosing and automatic

formula selection, because that way we remove the need for manual selection and intervention. With good organization and education of our employees we manage to reduce our chemical use by 20% compared to the last few years. The goal is to follow new inventions and bring use of chemicals to a minimum in all segments

WASTE MANAGEMENT

Solid waste is a product of many hotels activity such as food preparation, consumption, cleaning, laundry, guest waste and many others.

Gava Waterman Resort Milna are recycling the waste as much as possible. We have marked garbage for plastic. Paper, glass, and other waste- plastic is immediately separated by our housekeeping department and "green" department. We hand the empty bottles mostly to local people so they can sell it.

Paper is recycled in the press container and all bio-waste, leaves and other "green waste is used to make compost for our garden. In comparison to the last two years, we have reduced our waste by 70%.

We are also separating oil and grease from the kitchen in grease chambers which is then taken over by the authorized collector. All electric waste, batteries, fluorescent pipes, bulbs and ink toners are also taken over by an authorized collector. Bio-waste from the kitchen is given to local population for feeding their animals although we have small amount of leftovers since the kitchen prepares the food for the exact amount of people based on "Kitchen Report"- they know the number of guest we have.





ENERGY SAVING

Reducing energy use makes perfect sense not only for the environment but for our business as well. Being aware of that fact for a long time, make us pioneers in field of energy saving. With all the things that we allready have to save energy, like LED bulbs in all of the resort, system of primary and secondary heating, automatic lights on sistem in the evenings.



FOOD MANAGEMENT



Gava Waterman Resort Milna have near garden where we grow more than 10 different kinds of vegetables like: tomatoes, potatoes, mini cherry's, spinach, swiss chard, zucchini, green beans, onions. Gava workers are actively involved in picking olives and planting vegetables.

All vegetables grown in that garden are given to our restaurant. Vegetables are completly eco produced - only water and home made compost. Apart from vegetables, Gava Waterman Resort Milna also grow olive trees, more than 180 trees are planted and after olive oil produced. Last year we expanded the cultivation of olives so that now, in addition to the already existing olives, we also have a field with 1800 olives. The oil of these olives will be used in the hotel kitchen along with home-grown fruits and vegetables from their own cultivation





PROMOTION OF LOCAL TRADITION, GOODS AND SERVICE



promotes the services and products of the local population to hotel guests. We also have a small souvenir shop in the hotel to promote local goods. Most resort services are available to the local community, some at an additional cost, while some are free (water sports). As part of the entertainment for our guests, we often invite local bands to present the traditional singing of Klapa to the guests.





SUPPLIERS



We emphasize sustainability program in our program in our business to our suppliers so in process of purchasing goods we are choosing only big packages which are developed on a sustainable way. Most of our cleaning products are ECOLAB from a supplier in Split, which are ecological and biodegradable. Aournd 20% of our suppliers are local, from the island Brač.

Progress

BIO ROTOR

Waste water are all potentially contaminated technological and household, rain and other water. They also participate in the hydrological cycle and water after use sewerage system drains to the treatment, that is treatment and returned to the natural environment. Our waste water comes from the pools, kitchen and household. Waste water goes to bio rotor where can be re- used for the greenery watering. This is drop by drop system, and this water is used only for irrigiation.

2020-2021 Covid season

We activated the COVID-19 Company Protocol to safeguard employee and contractor health and integrity. This included measures like: telecommuting for people over the age of 65 and individuals over 60 with chronic conditions, rescheduling shifts, traceability, reducing capacity limits on buses and at work, monitoring symptoms, implementing protection measures at company. Also, the POSI protocol for the protection of guests and employees has been implemented as a protection from the Covid 19 infection.