



‘Eco’ Operations Implementation

Undoubtedly the greatest challenge facing commercial operations being managed by private enterprise is the interface between commercial sustainability and ecological sustainability.

LOCS has significant experience in dealing with environmental needs within delicate environments and brings to the table a level of awareness that can provide both tangible and intangible benefits to the bottom line and to the ‘health’ of the business.

The areas requiring attention normally include:

- Liaison with the appropriate authorities including monthly planned meetings
- Participation in relevant regional organisations and committees
- Liaison with the Local Aboriginal Lands Council
- Establishment of a library of pertinent documents relating to the ecology, heritage, culture and history of the precinct and its structures for reference and integration into the daily operations of the hospitality and tourism activities
- Fire and weather plans co-ordination and related emergency procedures review and updating
- Energy management auditing
- Water/Waste Water management
- Flora and weed management
- Waste management
- Carbon emissions reviews
- Sourcing of ‘environmentally friendly’ products for use in cleaning, housekeeping, and technical services
- Introduction of ‘eco’ and non GM food and beverages to the appropriate division
- The addition to the business philosophy of a checklist of environmentally aware activities that can provide recognition.

delivering unique strategic hospitality solutions

LEFT OF CENTRE STRATEGIES
<http://www.locs.com.au>