CONCEPT

Green Hotel Operations: Energy, Water, Waste and Eco-Label Readiness

18 – 22 October 2027
Dubai - Five-star CBD venue



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Ref: 768_19690 **Date:** 18 – 22 October 2027 **Location:** Dubai - Five-star CBD venue **Fees:** 19500 SAR

Introduction:

Green hotel operations turn utility bills, laundry loads and waste skips into controllable cost lines, yet many properties still read one main electricity and water meter, leave unsold guest rooms fully cooled and send food scraps, amenity bottles and cardboard to one mixed bin. This Core Concept course equips property leaders and engineers to sub-meter chillers, kitchens, laundry and pools, cut kilowatt-hours and litres per occupied room, phase out single-use plastics and prepare for an eco-label audit. Participants produce a Green Operations Plan with a payback schedule for a case hotel.

Course Objectives:

- Establish a utility baseline per occupied room and per guest night from bills, sub-meters and occupancy data, and rank the largest end uses
- Specify guest-room energy controls, chiller and air-handling setpoints, LED retrofits and kitchen ventilation measures and estimate their savings
- Reduce water use in guest bathrooms, laundry, pools and irrigation through fixture retrofits, linen reuse, backwash control and drip systems
- Run a waste audit and design segregation, food-waste and single-use plastic reduction programmes backed by supplier purchasing specifications
- Prepare a property for an eco-label assessment by matching operating evidence to typical criteria areas and writing verifiable guest-facing claims
- Build a Green Operations Plan with a staff green team charter, savings targets and simple payback for each measure

Target Audience:

- Managers accountable for a hotel or resort's overall operating results and reporting to owners
- Managers who run building engineering, chiller plant, maintenance and utility contracts in hospitality properties
- Managers responsible for housekeeping, laundry and guest supplies across rooms and public areas
- Managers of kitchens, banqueting and food and beverage outlets who control food production and kitchen waste
- Managers responsible for property sustainability data, eco-label applications and green team coordination
- Managers who buy amenities, cleaning chemicals, food and operating supplies for hotels and serviced apartments

Course Outline:

Day 1: Hotel Resource Baseline and Utility Metering

- Hotel Utility Bill Analysis: Tariffs, Demand Charges and Seasonal Profiles
- Sub-Metering Plan for Chillers, Kitchens, Laundry, Pools and Guest Floors
- Intensity Metrics: Kilowatt-Hours and Litres per Occupied Room and per Guest Night
- End-Use Breakdown Chart and Top-Five Consumer Ranking
- Back-of-House Energy and Water Walk-Through Checklist

Day 2: Eco-Label Criteria, Green Purchasing and Hotel Green Teams

- Hotel Eco-Label Schemes: How Criteria Areas, Audits and Renewals Work in General Terms
- Criteria Readiness Matrix: Energy, Water, Waste, Purchasing, Guest Information and Staff Involvement
- Property Environmental Policy, Targets and Evidence File of Meter Logs and Supplier Declarations
- Green Purchasing Specifications for Amenities, Cleaning Chemicals and Food Suppliers
- Green Team Charter: Department Champions, Meeting Rhythm and Suggestion Log

Day 3: Energy and Water Efficiency Measures by Hotel Area

- Guest-Room Energy Management: Keycard Switches, Occupancy Sensors and Unsold-Room Setback
- Chiller Plant and Air-Handling Optimisation: Setpoint Reset, Variable Speed Drives and Run Schedules
- LED Retrofit, Daylight Controls and Facade and Car Park Lighting Timers
- Commercial Kitchen Savings: Demand-Controlled Hood Ventilation and Equipment Start-Up Schedules
- Guest Bathroom Fixture Retrofit: Aerators, Low-Flow Showerheads and Dual-Flush Cisterns

Day 4: Laundry, Pools, Landscaping, Waste and Greenwashing Risk

- Laundry Water Recovery, Tunnel Washer Loading and Towel and Linen Reuse Cards
- Pool Cover Use, Backwash Control and Drip Irrigation with Drought-Tolerant Planting
- Food Waste Measurement: Buffet Plate Waste, Preparation Loss and Donation Routes
- Single-Use Plastic Phase-Out: Bulk Amenity Dispensers and Refillable Water Stations
- Greenwashing Risk Check for Guest Messages: Specific, Verifiable and Proportionate Claims

Day 5: Case Work: Green Operations Plan for a Case Hotel

- Case Hotel Data Pack: Utility Bills, Meter Readings and Waste Audit Results
- Measure Shortlist with Simple Payback and Lifecycle Cost Worksheet
- Guest Engagement Plan: In-Room Cards, Opt-Out Housekeeping and Front Desk Scripts
- Green Operations Plan Drafting: Targets, Owners, Budgets and Monitoring Routine
- Plan Presentation to a Mock Owner and General Manager Review Panel

Skills You Will Gain:

- Utility Baseline Analysis
- Sub-Metering Design
- Guest-Room Energy Control
- Chiller Plant Optimisation
- Hotel Water Auditing
- Food Waste Measurement
- Eco-Label Readiness Assessment
- Savings Payback Calculation

Why Attend This Course:

- Leave with a Green Operations Plan and payback schedule for a case hotel, ready to adapt to your own property
- Show owners which efficiency measures pay back fastest and which need capital approval
- Give guests sustainability messages the property can prove, avoiding greenwashing complaints
- Compare utility, laundry and waste practices with engineers and managers from city, resort and serviced-apartment properties

Conclusion:

A hotel's environmental performance is decided room by room, in the plant room, the laundry and the kitchen. The course moves from utility baselines and sub-metering, through eco-label criteria, green purchasing and green teams, into guest-room energy controls and chiller, lighting, kitchen and fixture measures, then laundry, pool, landscaping, food waste, plastics and greenwashing risk. The final day turns a case hotel's bills, meter readings and waste audit into a Green Operations Plan with targets, owners and a payback schedule.