Title	Implement and monitor environmentally sustainable work practices in the hospitality industry		
Level	4	Credits	3

Purpose	People credited with this unit standard are able to: investigate current workplace practices in relation to resource usage; set targets for resource usage improvements to sustainable work practices; implement environmental performance improvement strategies; and monitor, adjust and promote environmental
	performance improvement strategies in the hospitality industry.

<b>Classification</b> Ho	Hospitality > Hospitality - Generic
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Available grade	Achieved
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### **Guidance Information**

- 1 Definition

  Establishment requirements any policy, procedure, or agreed requirement, either written or oral, that is made known to the candidate prior to assessment in this unit standard.
- 2 Candidates undertaking assessment against this unit standard are expected to comply with the Health and Safety at Work Act 2015, Resource Management Act 1991, and Hazardous Substances and New Organisms Act 1996.
- The implementation and monitoring of environmentally sustainable work practices may apply to the whole establishment, to a series of activities within an establishment, or to one-off activities.
- 4 All tasks are to be carried out in accordance with establishment requirements.
- 5 Evidence for the practical components of this unit standard must be gathered in the workplace.
- Ringa Hora acknowledges the assistance provided by Service Skills Australia in permitting unit of competency SITXENV002A *Implement and monitor environmentally sustainable work practices* to be used as the basis for this unit standard.
- 7 This unit standard applies to the cookery, food and beverage, food services, quick service restaurant and accommodation sectors.

# Outcomes and performance criteria

#### **Outcome 1**

Investigate current workplace practices in relation to resource usage in the hospitality industry.

### Performance criteria

- 1.1 Environmental regulations are identified in terms of their application to the specific establishment.
- 1.2 Procedures for assessing compliance with environmental regulations are evaluated.
  - Range compliance may include but is not limited to meeting central and local government laws, by-laws and regulations; meeting requirements of industry codes of conduct.
- 1.3 Information on environmental and resource-efficient systems and procedures is collected and communicated to relevant stakeholders.
  - Range may include but is not limited to employees, guests and/or customers, suppliers.
- 1.4 Current resource usage by employees of the establishment is measured and documented.
- 1.5 Current purchasing strategies are analysed and documented.
  - Range purchasing strategies may include but are not limited to influencing suppliers to incorporate practices that support the principles and outcomes of sustainability.
- 1.6 Current work practices are analysed to identify areas for improvement to resource usage.
- 1.7 Feedback from colleagues and relevant stakeholders on issues of environmental sustainability, including environmental responsibilities and environmental impacts, is gathered.

#### Outcome 2

Set targets for resource usage improvements to sustainable work practices in the hospitality industry.

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### Performance criteria

2.1 Input from stakeholders, key personnel and specialists on resource usage improvements is sought.

### Range

stakeholders, key personnel and specialists may include but are not limited to – individuals and groups both inside and outside the establishment that have some direct interest in the establishment's conduct, actions, products and services; employees at all levels of the establishment; customers and/or guests; suppliers; specialists outside the establishment with particular technical expertise.

- 2.2 External sources of information and data on resource usage are assessed.
- 2.3 Alternative solutions to workplace environmental issues are evaluated and outcomes incorporated into workplace operations.
- 2.4 Efficiency targets for resource usage are set.
- 2.5 Procedures to minimise or negate potential negative environmental impacts and maximise positive environmental impacts are developed.
- 2.6 Process for operating in an environmentally sustainable manner is developed.

### **Outcome 3**

Implement environmental performance improvement strategies in the hospitality industry.

### Performance criteria

3.1 Techniques and tools to assist in achieving environmental performance improvement targets are sourced.

### Range

techniques and tools may include but are not limited to – examination of invoices from suppliers, measurements made under different conditions relating to environmental impacts of workplace operations, examination of relevant information and data on energy and resource use.

3.2 Continuous improvement strategies to own work area of responsibility are applied and communicated to employees.

3.3 Environmental and resource efficiency improvement plans for own work area are integrated and implemented with those from other operational activities.

# Range

environmental and resource efficiency improvement plans may include but are not limited to – addressing environmental and resource sustainability initiatives, such as environmental management systems, action plans, surveys and audits; reference to standards and guidelines; determining establishment's most appropriate waste treatment methods; initiating or maintaining appropriate establishment procedures for operational energy consumption.

3.4 Suggestions and ideas about environmental and resource management are sought from stakeholders.

### Range

suggestions and ideas may include but are not limited to – reduce use of non-renewable resources, make more efficient use of energy, maximise opportunities to reuse and recycle materials, express purchasing power through the selection of suppliers with improved environmental performance, eliminate the use of hazardous and toxic materials.

3.5 Costing strategies to determine the value of environmental assets are implemented.

#### **Outcome 4**

Monitor, adjust and promote environmental performance improvement strategies in the hospitality industry.

### Performance criteria

- 4.1 Outcomes of improvement strategies are documented and reports on performance improvement targets are communicated to stakeholders.
- 4.2 Improvement strategies are evaluated to identify required modifications and inform further performance improvement strategies.
- 4.3 New targets are set and new tools and strategies are investigated and applied.
- 4.4 Successful strategies are promoted to stakeholders.
- 4.5 Environmental practices that have been established to improve the environmental sustainability of establishment operations are monitored and recorded.

Planned review date	31 December 2027
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	23 January 2009	31 December 2024
Review	2	20 November 2009	31 December 2024
Review	3	26 January 2023	N/A

Consent and Moderation Requirements (CMR) reference	0112
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This CMR can be accessed at <a href="http://www.nzqa.govt.nz/framework/search/index.do">http://www.nzqa.govt.nz/framework/search/index.do</a>.

# Comments on this unit standard

Please contact Ringa Hora Services Workforce Development Council <a href="mailto:qualifications@ringahora.nz">qualifications@ringahora.nz</a> if you wish to suggest changes to the content of this unit standard.