

Information Sheet 1

With energy conservation high on the agenda of owners/managers of hospitality businesses and bearing in mind that, through simple actions at little or no cost, energy can be reduced by 10-20%, this Information Sheet provides a simple check-list of the most common energy issues that can be encountered on daily routine inspection rounds in hospitality businesses. Discussing these with staff can lead to better use of energy and a reduction in waste and cost. Owners and managers can select from this Check-List those items most relevant to their own premises.