GRUPOTEL ALDEA CALA N’ BOSCH

SUSTAINABILITY REPORT
(Indicators 2016-2018)

May, 31st 2019
A sustainability indicator is any economic, social, political, or biological element that provides information about certain aspects of the natural world, environmental policies or other related economic and social factors. A sustainability indicator system enables us to make strategic, environmental and social decisions and helps us to turn this information into action.

We use the tool Sustainablekeyindicators.com, based on the GRI (Global Report Initiative), the international guide more used for sustainable development and indicator guidelines.

The aim of this management is to evaluate sustainable behavior to provide us information in order to ascertain whether our organization has the ability to meet the established requirements, whether these be legal requirements or ones to which the Management or third parties must adhere (ISO 14001:2015 norms, Travelife System, ...)

Grupotel ALDEA CALA’N BOSCH is a member of the Sustainable Hotels net in Balearic Islands
We have LED lighting in all the areas of the hotel and have a preventive maintenance plan that allows us to ensure the best performance of our energy facilities.

Every year we set new goals and challenges in reference to energy consumption, always guaranteeing the comfort of our customers.
We monitor daily the water consumption at the hotel, thanks to the installed counters. We have quality regulators in our taps which combine modern comfort with sustainable consumption.

We also monitor daily, water consumption for irrigation, swimming pools and osmosis system
GESTIÓN DE LOS RESIDUOS / MANAGEMENT OF WASTE
BEWIRTSCHAFTUNG VON ABFÄLLEN IN GRUPOTEL ALDEA CALA’N BOSCH

COLABORE CON NOSOTROS SEGREGANDO SUS RESIDUOS
SPREAD YOUR WASTE
VERTEILUNG IHR ABFAHLL

SU CAMARERA DE LIMPIEZA TAMBIÉN SELECCIONARÁ SUS ENVASES Y REVISTAS SI LAS DEJA A LA VISTA.
YOUR CLEANING WAITRESS WILL ALSO SELECT YOUR PACKAGING AND MAGAZINES IF LEFT IN SIGHT.
IHRE ZIMMERMÄDCHEN WIRD AUCH IHRE PACKAGING UND MAGAZINE WÄHLEN.
SUSTAINABILITY SOCIAL TARGETS

WELFARE AND LABOUR STANDARDS IN GRUPOTEL ALDEA CALA’N BOSCH

Labor practices (% employees in the workplace province and % Full-time workers)

% of male and female employees

Employees by age 2018
Luckily, Menorca has preserved a number of typical products that have improved over the years. Whether in food, shoe store or at various local products and the market. Is essential to know them to understand because it is said that in Menorca we live very well.

Most of the meat and the fish sold on Ciutadella's market is of Minorcan origin. Hereby, there is guaranteed that the products are fresh and of good quality. In addition, the Minorcan waters present a few products difficult to be equal. Shrimps and lobsters, fish of all kinds can be find on the precious market placed in the Plaza of the Freedom.

As for sausages the sobrasada is outlined for his exceptional quality. Also it is very advisable to taste the cuixot or canot, the sausage or carnixua and the great and excellent variety of Minorcan cheeses. Although the name of origin it has the Queso Mahón Menorca, the natives of Minorca estimate so much or more the diverse cured cheeses and semis that can be found in the whole island. The Minorcan cheese is known for its salinity, but when one gets used to it the product it is formidable.

The bakeries of Ciutadella are undoubtedly the best on the island. There you will find from the most typical and traditional products to the latest innovations in the field. In the pastry shops we will find more than 100 traditional products that have been kept for tradition. The most popular are:

Perhaps the product most chosen between the visitors is ensaimada, present in all bakeries. That’s why it’s so common to see people with the typical hexagonal box to take away. There are other varieties of products, more discreet for small, but not less delicious. The most traditional are the carquinyols, small creaking and sweet cookie, the amargos, circular sweet of almond, or the pastissets. Maybe the product for discovering is the tortada, a kind of traditional cake similar to the cake of Santiago, but spongier.

The pastry shops have also a wide range of local products to taste in Menorca. Formatjades are very characteristic (dumplings), there are pie of meat, cheese or cottage cheese. Crespells are also traditional, a flat and sweet cookie.
The old town of Ciutadella de Menorca is the most appropriate area to go shopping. The elimination of the medieval walls allowed a significant radial opening, called *Sa Contramurada*, which surrounds the lovely old town of Ciutadella.

Within this area the visitors can find an important group of stores and shops where they can find everything they search. Since the latest trends in fashion, bars, cafes and restaurants, to shops with typical products and food as well as ideal items for a gift.

In the way, the visitor will find many mansions or stately homes from the century XVII, XVIII and XIX. They are majestic buildings and from there we distinguish the cathedral, a religious buildings located in a real central point of the city that makes compass not to miss the beautiful streets and alleys that make up the charming old town of Ciutadella.

See more information at http://www.ciutadellaantiga.es/en/
Participation in the World Environment Day campaign, June 5

Every year, on June 5, the Xarxa de Hoteles Sostenibles de Baleares, in collaboration with the FEHM and the ACH, organizes a campaign to spread the World Environment Day among customers and the entire Balearic society. In 2018 the United Nations motto for this day was the idea of raising awareness among the population in the urgent reduction of the production and excessive use of disposable plastics, which pollute our oceans, damage marine life and threaten human health. The campaign consisted in presenting the theme of the Day through a poster facilitated by the XHSB, FEHM and ACH and awareness of the clients regarding such problem.

Previous years have also participated in the campaigns, according to the corresponding slogans proposed by the United Nations, and the campaigns organized by the XHSB.

Kilo operation campaign

It is an initiative of the Rotary Club in collaboration with ASHOME and the Red Cross, to collect food from the hotels at the end of the season and then distribute it to local NGOs, soup kitchens, or directly to families in need. A total of 228 kilos were donated in 2016, 444 kilos in 2017 and 360 kilos in 2018. Attached photo of the campaign of 2018.
Grupotel Aldea Cala’n Bosch collaborates with the Red Cross by collecting voluntary donations from customers.