

The success of self-reliance

Jetwing Yala, Sri Lanka





Introduction

For centuries, the incredible destination that is Yala has been revered as an unparalleled testament to the beauty of the wild in its purest and most enthralling form. Regarded as one of the best places in the world to spot leopards, sloth bears, elephants, and a host of birdlife, Yala promises unforgettable discoveries and exciting adventures to those who are fortunate enough to experience its wonders.

Akin to a phoenix rising from the ashes - recovering after a decade from the devastating tsunami of 2004, Jetwing brings a truly one-with-nature concept to a more refined and elegant form with Jetwing Yala. Set within the immediate outskirts of the Yala National Park, Jetwing Yala boasts a tremendous commitment to sustainability and the environment, bringing a wildlife experience complemented with the finest in luxury and comfort.

Opened on the 27th of January 2014 Jetwing Yala is a new addition to the Jetwing family of hotels. Designed by renowned architect Murad Ismail, the 90 room property overlooks spectacular sand dunes and the Indian Ocean. Featuring a beautifully designed swimming pool and a spa offering a variety of treatments, Jetwing Yala is the perfect blend of luxury and nature and a landmark that changes the face of the Deep South of Sri Lanka Set on 38 acres of natural habitat, the hotel is about 240 km from Colombo. It is also 35km from the new Mattala International Airport.

Jetwing Yala has been created from ground up to be as sustainable as possible; with the intention of conserving energy and resources, to reuse and recycle; being a part of the environment, causing no harm to nature.

**Key
Environmental
achievements**

Entire hot water requirement generated via **100%** renewable energy sources

100% illumination achieved through energy saving LED bulbs

Entire air conditioning requirement met by **100%** renewable energy sources

'Zero' organic waste out

40% of daily electricity requirement is generated via the Solar PV system.

100% biomass fuelled (renewable energy) staff cafeteria

60% CO₂ emissions avoided by use of renewable energy / energy efficiency improvements

100% wastewater generated is treated and reused onsite

'Zero' dependence on National Water Supply



Key
Environmental
Initiatives





GRID-TIED SOLAR PHOTOVOLTAIC SYSTEM

An environmental initiative of paramount importance as being one of a kind success in Sri Lanka, Jetwing Yala hosts the largest privately owned solar PV installation in the country to date - with 1122 panels and an installed capacity of 300 kW_p net metered system. The South East of Sri Lanka has been identified by the National Renewable Energy Laboratory (NREL) of the USA as one of the best locations in the country to harness solar energy. While the predicated yield was 1350 kWh per day, the actual average yield is about 1500 kWh, demonstrating that the most ideal location for establishing the PV installation was identified and utilized.

When designing and planning Jetwing Yala, 1.25 acres were especially set aside solely for the establishment of the solar park so that optimum tilt angles and spacing between panels could be maintained to gain the maximum yield.

Commissioned in March 2014, this system now supplies more than 80% of the hotel's 'day' time electricity demand, which amounts to more than 40% of the hotel's daily electricity requirement.

The system supplies electrical power only in real time as it does not have a battery backup. The DC power generated in the panels is converted to AC power via an inverter and is then synchronized with the national power grid to supply the load requirement.





Utilising PV modules from Germany and inverters from Austria, the grid tied system reduces the dependency on the national supply to provide the hotel's energy requirement and reduces the carbon footprint of the organization.

Jetwing Yala is located in a remote area where the electricity supply from the national grid is fairly unstable or at times not available. The 300 kW solar park generates more energy than required for the hotel and as such exports energy during the noon hours contributing to the national grid.

In addition, the solar control room is made entirely out of recycled material.





VAPOUR APSORPTION CHILLER

Only the second hotel in Sri Lanka to use one, the Vapour Absorption Chiller (VAC) at Jetwing Yala is utilised to cater to the hotel's entire air conditioning requirement. This drastically reduces the requirement of grid electricity for air conditioning which is expected to contribute to around 60% of the total electricity bill.

The vapour absorption chiller uses a heat source (steam from biomass boiler) to provide the energy needed to drive the cooling system. The refrigerant, i.e. distilled water, which is at very low pressure (6mmHg), absorbs heat from the water that is circulating through fan coil units during evaporation and releases heat during condensation. A solution known as absorbent, i.e. Lithium Bromide (LiBr) is used to absorb the vaporized refrigerant, making a solution of water and LiBr. The higher temperature achieved using energy from steam separates the two components, which are re-circulated thereafter.

Manufacturer: Thermax Limited

Country of origin: India

The vapour absorption chiller installed is of 200 TR capacity and consumes just 14 kW of electrical power compared to the 180 kW consumed by a conventional chiller of the same capacity, leading to reductions in electricity consumption and the associated costs.

The main energy source is steam generated through a biomass driven boiler. Thus the majority of the energy for the VAC is from a renewable source.



Since there are no high capacity compressors not only is the electrical power consumption very low, it produces less noise and requires less maintenance too. Since water is used as the refrigerant, unlike CFC/HCFC gas (which are ozone depleting substances) it is environment friendly – with no air pollution during repairs or if there are any leakages - and there is no recurring costs for refrigerants.

BIOMASS BOILER

At Jetwing Yala, a biomass boiler is used to generate steam mainly as the heat source for the Vapor Absorption Chiller and to generate hot water during the night. The boiler operates 24 hours a day, with a capacity of producing 1500 kg/hr of steam using 3,800kg of Cinnamon wood per day on average.

The use of biomass in heating systems causes no long term effect on the environment because the carbon in biomass is part of the natural carbon cycle while the carbon in fossil fuels is not so and permanently adds carbon to the environment when burned as fuel.

The only fuel wood used for the boiler at Jetwing Yala is Cinnamon wood. The choice of Cinnamon wood over other firewood was based on several factors. Cinnamon wood is considered as one of the four sustainable types of fuel wood in South Asia due to its fast cropping cycle of just 6 months. It is a by-product of Cinnamon spice production and not specifically

grown as a fuel wood; as such does not contribute to deforestation.



In addition it offers several other technical advantages such as high calorific value (4900 kcal/kg) and density compared to other commonly used wood such as rubber, low ash content (0.86% by weight) and less smoke generation than other wood based fuel. It also serves to benefit the community as Cinnamon wood is purchased from local suppliers and provides an additional income to the farmers and the local supply chain.

Manufacturer : Thermax

Country of origin : India



SOLAR FLAT PLATE SYSTEM FOR HOT WATER GENERATION

A centralized hot water system is used at the hotel with its total hot water requirement generated through 100% renewable energy. At night, water is heated through steam generated by the biomass boiler (as described prior), and during day time it is heated through solar hot water panels. 90 numbers of flat plate collector type solar hot water panels cater to the entire hot water requirement from 9 am to 4 pm on an average sunny day.

The heating and storage of water is within a calorifier tank of 10,000 litre capacity. Using renewable energy not only minimizes the carbon emissions as no fossil fuels are burnt, but also reduces the costs associated with hot water generation.





LED LIGHTING

LED lighting is in place throughout Jetwing Yala and 100% of the artificial illumination at the hotel is provided by energy efficient LED bulbs - including guest rooms, gardens and swimming pool with zero use of incandescent bulbs. Since the life time of LED bulbs are very high (average 4-5 years, compared to 1-1 ½ years for CFLs), the failure rate of bulbs is very low. In addition, unlike CFL bulbs, LED bulbs do not contain hazardous Mercury and therefore is less harmful to the environment when disposed.

Monthly savings due to use of around 4,000 LED bulbs compared to Compact fluorescent lights (CFL) and Incandescent lighting is as below:

	LED vs. Incandescent	LED vs. CFL
Electricity savings (kWh)*	21,538	3,590
Financial savings (LKR)	426,446	71,074

* Calculated on 70% of bulbs being used for 6 hours per day





GREEN KITCHEN

A 'Green' kitchen is diligently maintained at Jetwing Yala with cooking in the staff cafeteria being entirely fuelled through sustainable means. This includes the use of industrial biomass stoves and a rice steamer which is driven by steam produced by the biomass boiler. The industrial wood stoves installed in the staff cafeteria are also fuelled by Cinnamon wood. A LPG fired industrial rice steamer has been modified in-house to be driven through steam generated from the biomass boiler.

In addition to generating steam for use in the Vapour Absorption Chiller and for hot water generation, the boiler also provides steam for the rice steamer in the staff cafeteria as well.

This supply of steam to the rice steamer eliminates the requirement of LPG and associated emissions and costs.





REVERSE OSMOSIS PLANT

Since Jetwing Yala is situated in a remote dry zone location there is no city water supply and fresh water sources are scarce. The only self-sustaining option of obtaining water was to pump it from the sea. Therefore an onsite Reverse Osmosis (RO) plant is used to purify sea water into potable water.

Sea water is disinfected using Chlorine which kills bacteria and algae, and then sent through pre-filters (sand filter and micron filter) to remove any suspended particles. The preliminary purified water is pumped into RO modules where salt (NaCl) and other minerals are removed from the water at a pressure of 50 bar. This purified water is used to meet the entire water demand of the hotel except for drinking. Since the RO process is energy intensive, this aspect was considered and a machine with an add on energy recovery unit was purchased. This device reduces energy demand by 1/3 to 18kW compared to 27kW in conventional high pressure pumps.

Capacity : 200 m3 per day
Manufacturer : Water boy
Country of origin : Japan

The resulting product water is continuously monitored to check and maintain the quality of this water.





WASTEWATER TREATMENT

From the design stage of Jetwing Yala, minimizing the energy use in wastewater treatment and the reusability of the treated wastewater was considered. Subsequently, 100% of the wastewater generated at the hotel is treated onsite and reused.

The hotel was designed in such a way that all grey water, black water and laundry wastewater generated at the hotel is collected and treated separately.

Two different drainage and plumbing systems were needed for black water and grey water generated from guest rooms. All wastewater treatment in the hotel is done via biological systems (anaerobic and aerobic) along with the gravity filtration systems.

All grey water collected at the hotel is treated through a system consisting of an equalization tank, an aeration tank, a clarifier, a reed bed and a surface aeration system and is finally stored for pumping in a treated water collection tank. Treated grey water is reused for the cooling towers – saving 20m³ of fresh water per day.

All black water collected at the hotel is treated via a system consisting of an equalization tank, an anaerobic digestion tank, an aeration tank, a clarifier, a reed bed and a surface aeration system and is finally stored for pumping in a treated water collection tank. Treated black water is reused for garden watering throughout the property – saving 50m³ of fresh water per day. Sludge collected from the wastewater treatment plant is used as nutrient rich soil enhancer.



Prewash and main wash water and final rinsing water from the laundry is collected and treated separately. The treated final rinse water is used as primary wash water in the laundry. By doing so, fresh water consumption is reduced by 30% in laundry processes.

The quality of treated water is routinely checked by an accredited external company to ensure that it meets the required standards of the Central Environmental Authority.

Laundry water sludge is used as ground filling material wherever possible.



PROCESS ENHANCED COMPOSTING MACHINE

At Jetwing Yala, a process enhanced composting machine is used to produce compost from all the food waste and off-cuts disposed from the hotel kitchen, restaurant and staff cafeteria. While the conventional composting method can take up to 40 days to complete the process, the composting machine can produce compost in less than 20 days.

The food waste is mixed with sawdust - sourced locally, which controls the moisture contained within the raw material and provides ideal conditions for microbial growth, as well as speeding up the composting process. The composting machine is also fitted with a jacketed heating system in order to increase the temperature of the raw material to 45-50 °C, which is the optimum temperature for microbial activity. Heat for this purpose is renewably sourced via an independent solar system.

In addition to the sped up process of composting, use of a composting machine is advantageous because it does not give out any odour nor does it attract flies or other pests.

The machine can process approximately 80kg of food and kitchen waste a day, producing on average almost 500kg of compost per month. The compost produced by the machine is used as a fertilizer in the hotel gardens.

Along with the process enhanced composting machine, a conventional composting system - windrow method, is also utilized. Garden sweepings and other tree clippings from the 38 acre land is composted here. The two methods also allow for differentiated treatment of food waste and garden waste.





Other
Environmental
Initiatives





ENERGY CONSERVATION AND EFFICIENCY IMPROVEMENTS

Several measures relating to energy conservation and improvement of energy efficiency were incorporated into the design of Jetwing Yala.

Environmentally friendly, naturally available material such as illuk grass (*Imperata cylindrica*) is used to cover the Zinc-Alum roof, which minimizes the heat gain through the roof to the room level below. The thatched roofing also adds a natural look to the hotel which is a key feature of the property.

The hotel by design has maximized the use of natural light and ventilation, significantly reducing the need for artificial lighting during daylight hours and artificial cooling. The reception area, restaurant, bar and public washrooms are designed to be open and spacious not just to be aesthetically pleasing but to allow in maximum light and ventilation.



The restaurant and bar are glass walled and allows natural light in during daytime – this is ideal for a property like Jetwing Yala as it is located at the heart of the dry zone of Sri Lanka with a minimum of rainy and cloudy days.

The hotel design incorporates a large amount of naturally ventilated spaces like the reception, corridors and washrooms for instance, which reduce the need for mechanical ventilation, which in return minimizes the energy demand while creating a comfortable environment for the guests.

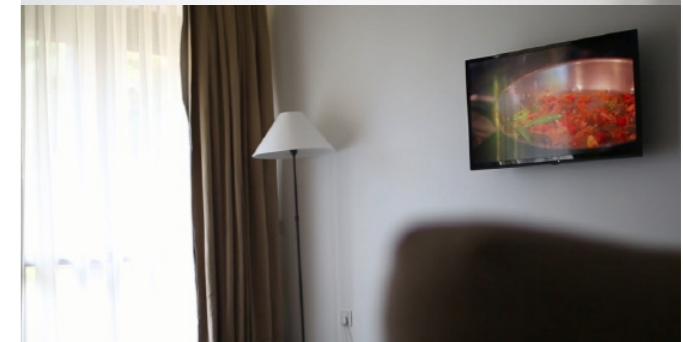
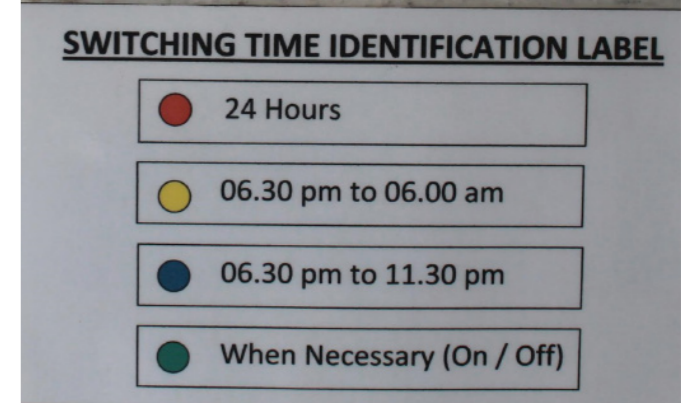
Turbine ventilation utilized to reduce the need for mechanical ventilation in staff quarters and service areas. All middle levels of the guest room blocks have a pond running parallel to the corridors; the cooling nature of water and aquatic plants creates a comfortable temperature in these lengthy walkways.



A colour coded system is used to switch on/off lights on a scheduled basis. Four switching patterns have been identified according to their use and the light switches are labeled with the corresponding colour code; so that any staff member or guest can control lights which are not operating as per the schedule.

Areas with large numbers of bulbs (e.g.: restaurant, conference room, garden) have pre-planned multiple switching circuits, which help to reduce energy waste from single circuit switches.

A card-key system is in operation in rooms to ensure that lights, TV, fans etc., are not left on when guests are not in their room. Each guest room is fitted with a dual set point thermostat, which sets the air conditioner to an energy saving, set back temperature once the key card is removed.



Digital pressure balancing valves have been introduced to control unnecessary flow of chilled water across fan coil units, minimizing the load on the central chiller system.

To minimize heat loss from air-conditioned guest rooms, informative stickers have been placed on exterior doors to encourage guests to keep the doors closed when the air-conditioner is on. Automatic door closers have been introduced to main doors of all guest rooms to avoid escape of conditioned air from rooms.

LED screen monitors are used for all desktop computers and no CRT screen monitors are in use at Jetwing Yala. When purchasing new computers, laptops will be considered wherever possible as they consume less power. LED-backlit LCD televisions, which are more energy efficient compared to traditional CRT or CCFL backlit televisions, are installed in all guest rooms.

Variable Frequency Drives - VFD's are used to control the speed of motors according to the load requirement or climate conditions, resulting in energy savings. At Jetwing Yala, VFD's have been introduced for pumps and motors where the energy demand is high such as the chilled water, fresh water and condenser water pumps and RO plant to reduce the maximum demand and energy.

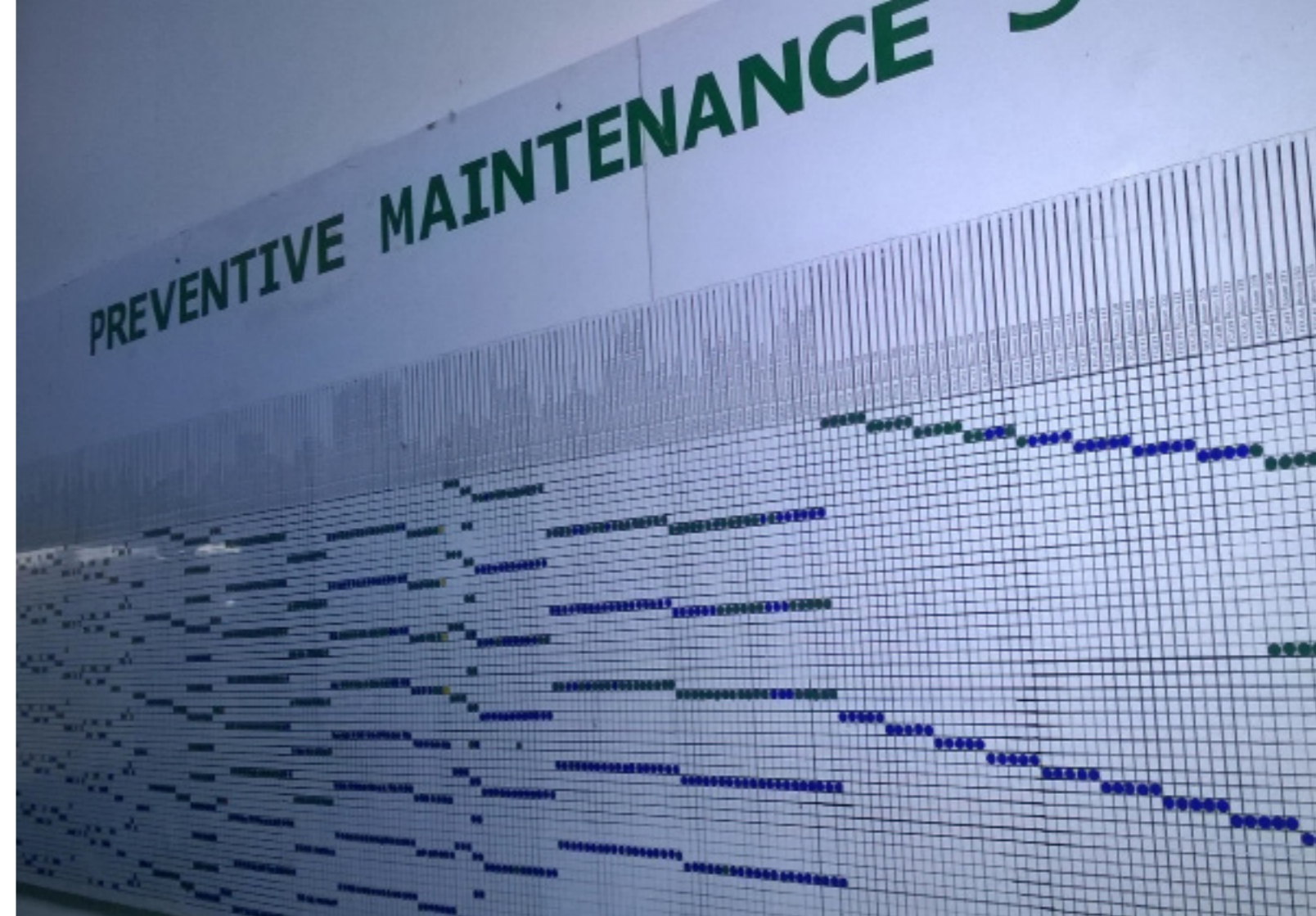
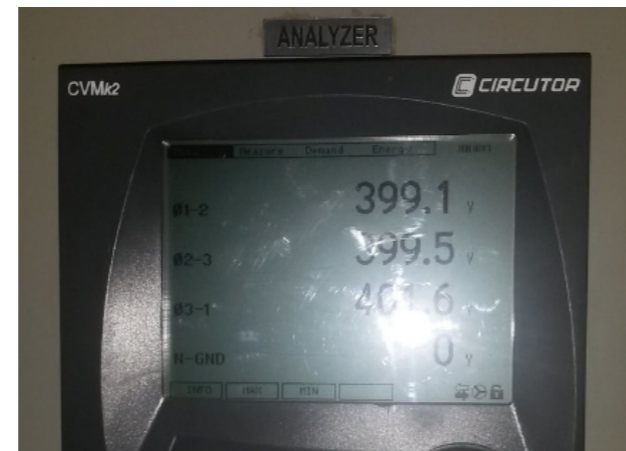
A sub-metering system is in place for daily monitoring and recording of electricity consumption. A modern web-based power analyzer monitors consumption patterns in real time and provides historical data as well. It also helps to compare trends in energy demand with other hotels in the Jetwing family, and identify any abnormalities or wastages.





Energy loss through cold rooms has been reduced through the installation of freezer curtains and carefully monitored door opening schedules.

Preventive maintenance is carried out on a planned schedule. During these checks temperature controls are examined to prevent over-heating and over-cooling, light fixtures are cleaned as well as other equipment are properly maintained. All staff including newly recruited associates are routinely trained on energy conservation.



WATER CONSERVATION



Since Jetwing Yala is located in the dry zone and fresh water sources are scarce, (as outlined prior) the hotel needs to generate its own fresh water from sea water. Every single drop of water used or 'wasted' is reflected in the hotel's energy bill as it is produced through the Reverse Osmosis system. Therefore initiatives were taken during the inception of the project and the operation phase to minimize water consumption, reduce wastages and reuse wherever possible.

All staff are made aware of the importance of conserving water and educated so that they can identify any leakage within the premises. Housekeeping staff have also been made aware about the need for vigilance about water leaks in guest rooms.

To minimize water use and waste during dishwashing, a dedicated washing head with flexible arm is

introduced so that it can be operated only when necessary. Preventative maintenance is carried out on a planned schedule, and during these checks, water storage tanks and taps are examined for leaks.

Water-saving messages are kept in guest bathrooms to encourage guests to reuse towels, so that water and energy use in the laundry for towel washing and drying can be reduced. Dual flushing cisterns have been installed to have control over water use as per requirement. Throughout the hotel, separate water meters have been installed in different departments (guest rooms, kitchen, A/C plant, hot water and boiler, staff quarters, cistern tanks, gardens etc.), allowing for daily monitoring of use and highlighting any excessive use.

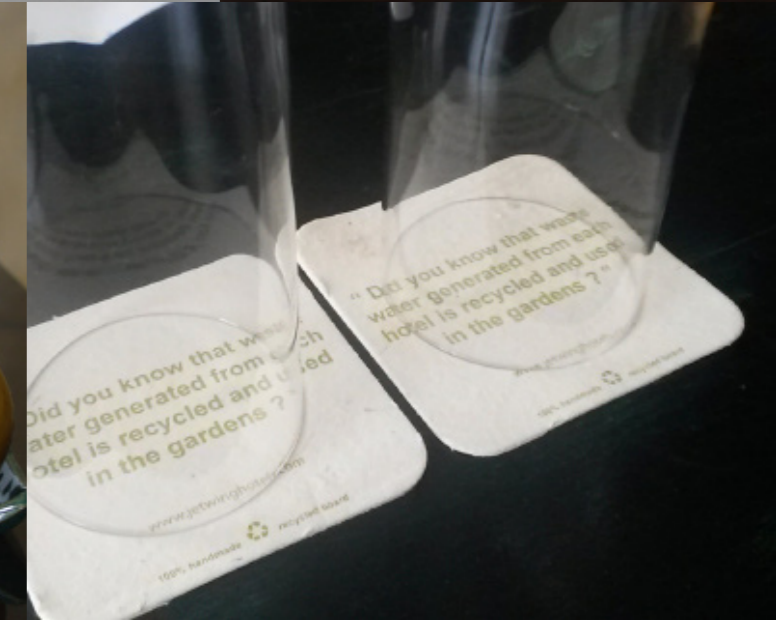


SOLID WASTE MANAGEMENT

When the hotel commenced operations it had an ambitious target to use 'zero plastic' – however as conventional plastic products have several unique properties that cannot be replicated, it has not been possible to completely eliminate the use of plastic and polythene, but significant progress has been made in replacing some polythene uses with natural materials. e.g. Plastic garbage collection bags have been replaced with bio-based, compostable bags, so that food waste and the collection bag can be disposed of together, with complete degradation taking place in about 45 days.

Initiatives to reduce single-use plastic products:

- Laundry is collected and delivered to guest rooms in linen bags and not plastic bags.
- Use of plastic straws is limited and only given upon requests by guests. cocktail stirrers are made out of wood.
- Bathroom amenity containers such as shampoo and conditioner bottles are reusable ceramic and not plastic.
- Coasters used across the hotel and good night cards are made from recycled paper and carry environment messages.



Reducing plastic waste during purchase:

- Reusable crates are used when purchasing fruits and vegetables.
- Bulk purchases are made whenever possible to reduce waste from packaging material.
- Over 90% of the suppliers deliver purchases without secondary packing or in environmentally friendly wrappings.
- Local suppliers who use environmentally-friendly packaging are selected preferentially and the purchasing officer has been trained and made aware of the need for reduction of unnecessary and damaging packaging and therefore makes choices accordingly.

All garbage and trash generated are separated at their sources of origin in all departments such as the kitchen, restaurant and bar, housekeeping, linen room, maintenance, stores and guest rooms.



Colour coded garbage bins that separately hold glass, paper and cardboard, wet garbage, polythene and plastic are kept in each of these areas for collection.

Housekeeping staff have bags with correspondingly colour-coded pockets on their trolleys for waste collection from the guest rooms. All staff have been trained and monitored in the separation of garbage.

As discussed previously, all food waste is composted in the process enhanced composting machine and all garden waste is composted in the windrow composting plant, and the compost produced is used as organic fertilizer in the hotel gardens.

Dry solid waste such as plastic, glass, metal and paper are sold to a third party for recycling and reusing.



USE OF ENVIRONMENTALLY FRIENDLY MATERIALS

Throughout Jetwing Yala, natural air fresheners, mainly essential oils such as lemongrass, are used instead of chemical air fresheners. The use of other aerosols has also been reduced drastically and only used in emergencies.

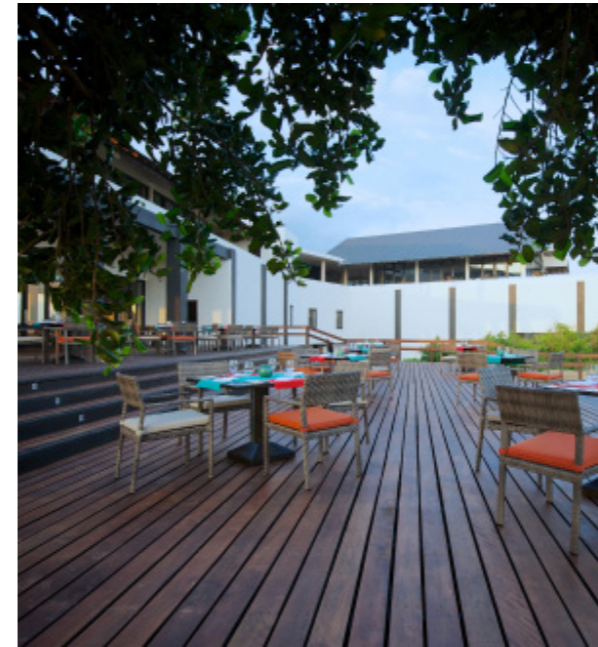
Environmental performance (energy star / CFC free / energy efficiency ratings) is considered in the purchase of all new appliances.

Chemical suppliers who are certified in selling environmentally friendly and non-hazardous products are specifically selected. All chemicals are used only as per manufacturer recommendation and only when necessary. No pesticides or chemical fertilizer is used in the hotel garden; only compost produced at the hotel is used as organic fertilizer.



Wherever possible, natural material was used for the hotel's construction: for instance, flooring in all guest rooms and public areas such as the bar, open restaurant, pool deck is made of natural material – Bamboo, instead of synthetic material such as carpeting or manufactured wood.

Electric buggy carts are used rather than fuel driven vehicles to transport people and goods within the hotel premises.



LANDSCAPING

From the inception of Jetwing Yala, landscaping was considered of paramount importance. When constructing the hotel the main building was designed to accommodate existing trees. This practice was observed although it would have been more cost effective and easier to have removed them.

Landscaping of the hotel was done with minimal disturbance to the native vegetation and the hotel has taken every measure to feature vegetation which is unique to the location.

Vertical gardens are also created along the buildings - improving the aesthetic appeal of the hotel while also serving to refresh the air. The entire acreage is diligently maintained with the gardeners routinely checking for invasive plant species and periodically removing them from the hotel premises.



HEALTH AND ECO-CONSCIOUSNESS

To encourage guests to maintain a wholesome lifestyle, healthy alternatives are provided at all meals. Herbal porridges, fresh fruits and traditional, health-focused Sri Lankan dishes are served at meal times.

Only local fresh fruit are displayed and served at the hotel. Imported fruits such as apples, oranges and grapes are kept in limited quantities and served only upon guest requests.

Meats of protected species are never served in the hotel – a policy that is strictly adhered to. All kitchen staff is trained to identify specimens (such as immature or egg-bearing lobsters) that are illegal to purchase.



CONSERVATION AND ENVIRONMENTAL EDUCATION

Several measures are in place at Jetwing Yala to educate guests (and associates) on conservation and environmental related topics. Excursions, promoting the conservation of Sri Lanka's natural and cultural heritage are an important feature of the services listed and conducted by the resident naturalist. These tours include wildlife safaris to the National Parks in the vicinity: Yala, Bundala, Lunugamavehera, Udawalawe and Kumana; and tours to religious sites such as Sithul Pawwa and Katargama.

All associates are routinely provided in-house training on biodiversity conservation and environmental management. The Resident Naturalist also works closely with the local schools in the area and conducts environmental awareness programmes to the school children.

Awareness on environmental issues is raised amongst hotel guests, associates and the local community through a series of events organized for special environmental awareness days such as Earth Hour, World Environment Day, World Tourism Day and so on.





Communities'
Involvement
and Impact



THE JETWING YOUTH DEVELOPMENT PROJECT

The JYDP - Jetwing Youth Development Project is an initiative designed to empower rural youth who are underprivileged and cannot afford higher education. The initiative provides training for suitable employment within Jetwing Hotels as well as creating opportunities for them to find employment elsewhere within the hospitality industry. Developed to address the growing problem of youth unemployment, and to provide a solution for the manpower shortage in the hospitality industry, JYDP relies on the involvement and support of local communities. Focussing on bridging the gap between the unskilled and the skilled by equipping them for employment, JYDP provides training absolutely free to school leavers from disadvantaged families in rural areas.

The first ever JYDP was held at Jetwing Vil Uyana in 2006, where the programme provided free training to 82 school leavers from disadvantaged farming families in Sigiriya. In 2007, Jetwing Vil Uyana was awarded the PATA Grand Award for the JYDP in the Education and Training category.

Building on this success, eight editions of JYDPs have been successfully completed at Jetwing properties around the island.



The 7th successive programme under the JYDP umbrella, the project, based at Jetwing Yala in Tissamaharama, Hambantota District, provided training for youth from the villages of Kirinda, Katharagama, Tissamaharama and Hambantota. The 8 month programme commenced on the 15th January 2013, ending on the 16th August 2013, was held in collaboration with partner organisations, namely, Kavantissa Vocational Training Centre (KVTC), CARE International Sri Lanka, World University services of Canada (WUSC).

The subjects covered under JYDP is entry level technical inputs on the four core operational areas, which are: Front Office, Housekeeping, Kitchen and Food & Beverage service. These four areas are supported with personal and professional development inputs. All sessions are held under the guidance of members of the Training and Development team of Jetwing Hotels.

As the JYDP developed, it became evident that a fair level of proficiency in English was imperative to the progress of the project as well as to the trainees. To that end, a six-month training programme in practical, spoken English, using role play in a series of real-life situations, with exercises in grammar, general knowledge, Western ideas and other topics was designed to provide the young school leavers with a working knowledge of English which would enable them to express themselves and to be understood by others.

Simultaneously, they commenced a training program which covered entry level industry training which included general introduction to life-skills, self-development by way of personal hygiene, good grooming and inculcating a positive attitude. Training programmes are also conducted on Excursions and tourist attractions in Sri Lanka, and the ethos of Jetwing Hotels.

The trainees who are short-listed in to the departments are potentially allocated to work at, and are given on the job training. Upon successfully completing the final set of assessments they are recruited as full time associates by Jetwing. Employees who are selected and graduated via the JYDP programme are given a contract to work with the hotel.

All employees at Jetwing Hotels Ltd are monitored carefully by their Heads of Departments and performance appraisals are carried out once every six months by the Human Resource Department at the hotel. Promotions are handed out to outstanding individuals who have performed.

The key objectives are:

- Primarily, to face and provide solutions for the manpower shortage in Jetwing hotels as well as the Sri Lanka Hotel Industry in general.
- To involve and engage local communities in tourism, passing on some of its benefits to them.
- To contribute towards resolving the problem of Sri Lanka's youth unemployment.
- To help resolve the problem of youth frustration by providing gainful employment and opportunities for skill development.



INVOLVING LOCAL COMMUNITIES

From inception of Jetwing Yala, involving local communities has been a policy that is strictly adhered to. And several methods are in place to ensure that this practice is carried out at all times.

Whenever possible products and services are purchased or procured locally. Striving hard to maximize local economic benefits by increasing links, ensuring that communities are involved in and gain benefit from tourism. Jetwing Yala also provides means of sustainable income to local communities.

The hotel organizes frequent safaris and excursions to the nearby national parks and the surrounding areas, and essentially employs drivers and guides who are local. This offers mutual benefit to both the hotel and the community.

Sustainable employment helps to uplift their lives and using local 'experts' gives Jetwing Yala the advantage of having local specialists who understand the community and its way of life, as well as a thorough knowledge of the area – and are therefore able to offer a better service to the guests.

Buying local products as much as possible, essentials such as seafood, salt and sugar as well as cinnamon bark are all purchased from the locality of Jetwing Yala. For instance, 'Curd' (a traditional type of yogurt) is a unique product of south eastern Sri Lanka is produced in-house from milk sourced from local farmers.

The purchase of local produce not only benefits the local communities who produce them, but also reduces the carbon footprint from their transportation.

CSR ACTIVITIES

28th March 2015:

Jetwing Yala participated in Earth Hour by switching off their lights from 8.30-9.30pm in a global initiative to raise awareness on tackling climate change. '60+' figurine was made on the grounds from clay oil lamps, with guests and associates joining in to placing the oil lamps.



04th December 2014:

Students of Kavantissa Vocational Training Centre were given the opportunity to visit Jetwing Yala, where they were able to observe and learn about the functions carried out by each department.



07th November 2014:

Jetwing Yala supported 'Embark' to conduct an animal clinic at the hotel premises, where 17 dogs were neutered during the day. The cost for the procedures was donated by the associates of Jetwing Yala.



26th September 2014:

For World Tourism Day, associates of Jetwing Yala conducted an awareness program at the hotel premises, for a group of students from the Sri Dewananda Collage, Yodakandiya, on the sustainable practices followed at the hotel to conserve the environment.



July 2014:

Jetwing Yala together with the Tissamaharama Independent Jeep Drivers' Association donated more than 190,000 litres of water to the resident wildlife in the Yala National park, which has been severely affected by the prolonged drought.



13th June 2014:

Twelve associates of Jetwing Yala, conducted a clean-up of the beach stretch and road along the Hotel.



05th June 2014:

In commemoration of World Environment Day, associates of Jetwing Yala participated in planting trees in vacant areas of the hotel premises. Associates representing all departments participated in this event, with a tree being dedicated to each department.



20th May 2014:

Nine associates of Jetwing Yala, conducted a clean-up of the beach stretch and road along the hotel.



10th April 2014:

23 associates of Jetwing Yala, participated in a blood donation campaign organized by neighbouring Cinnamon Wild hotel.

29th March 2014:

Jetwing Yala participated in Earth Hour by switching off their lights from 8.30-9.30pm in a global initiative to raise awareness on tackling climate change. Associates of Jetwing Yala also conducted a clean-up of the beach along the hotel, in commemoration of Earth Hour.





Jetwing
YALA
YALA • SRI LANKA