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Incredible world of hospitality news

INDUSTRY NEWS

SUMAN BILLA: WE NEED AN ADDITIONAL INVESTMENT OF ₹6.5 MILLION CR FOR TOURISM GROWTH | PG 10

INTERVIEW

SANJAY GUPTA, CHAIRMAN, MARRIOTT INDIA BUSINESS COUNCIL | PG 12



We believe in Going Glocal, using local materials in diverse ways

Mitu Mathur | Director, GPM Architects and Planners

What are the current trends for designing sustainable hotels/restaurants?



In India, sustainable hospitality design today revolves around creating spaces that harmonise with local environments and traditions, moving beyond superficial aesthetics towards a meaningful

connection with the region. At GPM, we believe in Going Glocal - Local is the new Global!; using local materials in diverse ways, promoting indigenous arts and crafts. This can lower the environmental footprint while celebrating regional craftsmanship.

Taking pride in highlighting the culture and creating a soft exchange of experience from the inside out is also crucial. This creates an experiential environment for the tourists where they merge and interact with the locals, learn their skills, appreciate

their customs and take something meaningful back home. There is a win-win situation for everyone here! By partnering with local artisans, incorporating traditional practices, and offering

The most significant learning post-pandemic has been that we cannot function in silos and need to embrace our local systems to become a self-sustainable model

experiences rooted in cultural heritage, hotels are fostering a responsible model for tourism,



balancing luxury with local involvement and ecological preservation.

What are the important certifications that they must aim for?

Securing certifications validating environmental responsibility and efficiency has become essential for sustainable hospitality design. LEED (Leadership in Energy and Environmental Design) certification in India is widely recognised for rating buildings on sustainability measures, including energy, water, and



environmental efficiency and quality. LEEDcertified projects benefit from a structured framework that reduces environmental impact while enhancing guest comfort. The IGBC (Indian Green **Building Council)** offers a more regionally focused certification, with

standards tailored to Indian climates and practices. Its "Green Resorts" and "Green Restaurants" ratings promote eco-friendly design choices, such as renewable energy integration, local material use, and efficient waste management systems.

The Bureau of Energy Efficiency (BEE) can be essential for energy-intensive hospitality operations. BEE ratings indicate high energy-saving devices and systems standards, like efficient lighting, HVAC, and insulation. These programs encourage sustainable

operational practices that are integral to eco-sensitive tourism. By pursuing these certifications, hotels and restaurants can demonstrate a commitment to sustainable tourism that aligns with global standards, ensuring long-term operational efficiency and positive environmental impact.

Current factors defining the energy efficiency and waste management systems in hotel/ restaurant designs Hospitality projects today are increasingly driven by a commitment to ecological responsibility. focused on effectively managing their resources. At GPM, we promote - 'Sustainable -Inclusive Designs': Designs that include context, culture and climate! Climatically relevant models, including passive solar designs to minimise energy dependence and enhance efficient use of water and conscious water features to support suitable micro-climate, are extremely important as a starting point.

We aim to strike a balance between luxury and efficiency by adopting the best practices



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Amit Verma North & East India +91 9958300651 averma@tsbrass.com





SUSTAINABLE HOTEL DESIGNS



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and intelligent technologies that help avoid the wastage of resources. These include smart air-conditioning, sensor lights, lowflow water fixtures, less water-dependent design elements, drip irrigation, rainwater harvesting, greywater recycling, or establishing partnerships with organic farms to repurpose food waste and support local agriculture.

How is technology assisting in designing sustainable hospitality spaces? The hospitality

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capturing solar energy, etc. Hotels can also embrace composting and recycling initiatives to manage waste efficiently, running industry has embraced adaptations based on the evolving consumer mindset, one of which is focusing on user experience over anything else. Therefore, integrating the



latest technologies in design across the various spectrums of design, project implementation, and O&M is crucial. Furthermore, as technological innovations provide luxury and comfort to the user, automation such as sensor-activated

lighting and voiceactivated appliances have become increasingly popular in the hospitality industry.

As any technology intervention comes with cost implications, there needs to be a sensitive integration with the right balance of technology and long-term benefits, enabling both the project owner and operator to provide a good experience and a substantial return on investment. The most significant learning postpandemic has been that we cannot function in silos and need to embrace our local systems to become a selfsustainable model.