

BATIS ASUL CATERERS

Implemented Measures:

- Proper storage of soap and chemicals
- Set standards for proper food handling
- Bulk buying: minimized ordering and delivery
- Use of vinegar instead of chlorinated cleaning agents
- Standardized menu for proper less food wastes.
- Proper waste segregation for recycling and additional income
- Use of Isopropyl Alcohol as pest control instead of aerosol spray
- Repaired Refrigerator magnets/gaskets
- Daily energy/water consumption monitoring
- Use of reusable sack/bags instead of using plastic bags for transporting linens
- Painting the ballroom roof area to white for less heat absorption
- Utilizing rain water catchment

Planned Measures:

- To change CFLs lights to LED
- To add curtains in the function room to insulate cool air.
- To use metered LPG on a per consumption basis

Results:

Implemented:

Reduction of electricity consumption by 35%, annual savings of PHP 118,500

Reduction of water consumption by 40%, annual savings of PHP 110,300

Reduction of use of hazardous chemicals, annual savings of PHP 16,100

Reduction of food waste and residual waste, annual savings of PHP 59,000

Total annual savings: ~ 305,650 PHP

Total Investments: ~19,800 PHP

Payback: 0.8 months

Planned:

Reduction of electricity consumption by 5800 kWh, annual savings of PHP 44,000

Reduction of LPG consumption by 10%, annual savings of PHP 15,600

Total annual savings: ~ 59,600 PHP

Total Investments: ~73,700 PHP

Payback: 14.8 months

COMPANY PROFILE

Address:

Batis Asul Resort, MacArthur Highway, Barangay. Sto. Domingo, Angeles City

Telephone Nos.:

(045) 888-1499; 887-0385

Year Established: 1981

President:

Mr. Cornelio Melan L. Cruz

No. of employees: 58

Products/Services:

Catering services, events venue

Nature of Business:

Services

