

SUSTAINABILITY QUARTERLY NEWSLETTER

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GCNT FORUM 2021: TOWARDS NET ZERO EMISSIONS BY 2050



On 11th October 2021, Chiva-Som joined in the online Global Compact Network Thailand forum. The event, themed ‘Thailand’s Climate Leadership Summit 2021: A New Era of Accelerated Actions’, was presided over by the Prime Minister of Thailand, General Prayut Chan-o-cha, with delegates from the UN and representatives from different industries across Thailand.

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MESSAGE FROM OUR DIRECTOR OF SUSTAINABILITY



At Chiva-Som, we are committed to reducing the environmental impact of our business operations and adopting sustainable practices that follow the quadruple bottom-line approach of environment, society, economic stability and stakeholder wellness.

We thank all our partners – the Global Compact Network Thailand, the Preserve Hua Hin Group and other stakeholders – for joining us in our endeavours. Their contributions to our sustainability journey have been invaluable, and we look forward to fruitful collaborations in the future. We also invite our guests and well-wishers to join us in addressing present-day challenges collectively in order to achieve greater success for future generations.

Dilshan David - Corporate Director of Sustainability

GCNT FORUM 2021: A NEW ERA OF ACCELERATED ACTIONS

The aim of the summit was to present the progress made by GCNT member organisations, spearheaded by the private sector, to reach the UN's Sustainable Development Goals (SDGs). Thailand's leading businesses committed to preventing and solving the problems of climate change, with the goal of achieving net zero by 2050.

Chiva-Som, as an active member of the GCNT, also reaffirmed our commitment to conducting our business responsibly, implementing measures to reduce greenhouse gas emissions in a dedicated and measurable way. We look forward to environmentally friendly collaborations with our network partners and all stakeholders in the near future.



INTERNATIONAL DAY FOR THE CONSERVATION OF THE MANGROVE ECOSYSTEM

The International Day for the Conservation of the Mangrove Ecosystem, adopted by the General Conference of the UN Educational, Scientific and Cultural Organization (UNESCO) in 2015, is celebrated annually on 26th July, aiming to raise awareness of the importance of mangrove ecosystems as unique, special and vulnerable, and to promote solutions for their sustainable management, conservation and use.

To celebrate the day, Chiva-Som's sustainability committee members and staff visited the Krailart Niwate Mangrove Ecosystem Preservation Project to plant mangrove seedlings, specifically 100 of Big Leaf Mangrove (*Rizophora mucronata*) and 100 of Prong Dang Mangrove (*Ceriops tagal*).



Chiva-Som staff members who joined in the Mangrove planting event.



*Big Leaf Mangrove (*Rizophora mucronata*)*



*Prong Dang Mangrove (*Ceriops tagal*)*



Chiva-Som staff members planting Mangrove seedlings to close the gaps within the mangrove forest area.



Our team contributed in numerous ways to make the most wonderful time of the year a memorable and a sustainable celebration. Housekeeping and Ground & Landscape team members worked together with several other departments to bring the festive season spirit to Chiva-Som by creatively embracing a sustainable theme.

Christmas trees were made using waste material from our gardens, mainly tree cuttings and Eucalyptus tree branches.

Decorations were made using reused packaging material

from our supplies, natural coir cones, natural dried flowers and leaves. Discarded boxes were used as dummy gift boxes. Wrapping was done using 100% recycled wrapping paper.

Some decorations that were used in previous years were used to add more colour to the overall setup.

Our team was glad to be sharing a Merry-Sustainable-Christmas 2021 and extended blessed wishes of the season to our guests, stakeholders, and our fellow staff members.



SHARING THE JOY OF CHRISTMAS WITH STUDENTS FROM OUR COMMUNITY

Christmas celebrations are never complete without Christmas carol singing. We did not forget to share the season's joy with the students from the border village of Pala-U.

A group of students from the community visited us on the evening of the 24th and sang Christmas songs, making Christmas Eve more meaningful and enjoyable.

Gifts were shared with the students as an appreciation of their participation and effort in music and entertainment and they brought Christmas joy and blessings for the new year.



GALA DINNER 2021 - 'TOWARDS A SUSTAINABLE HUA HIN'

The Gala Dinner, 2021 was celebrated with the theme 'Towards a Sustainable Hua Hin' on the 31st December, 2021. The sustainability committee of the resort presented sustainability initiatives that were implemented in 2021 as well as UNSDG participation.

The exhibition had three main elements: The Sustainable City Development Plan, Corporate Social Responsibility update-2021, Krailart Niwate and National parks of Hua Hin and Pala-U reforestation were presented as the main sustainability projects conducted by the resort.

Preserve Hua Hin Group collaborations were presented as part of our CSR contributions along with the resort sustainability policy and sustainability objectives.



The Ground and Landscape team presented the organic garden production summary during the year, compost and EM production and achieving self-sufficiency and circularity in our on-site waste management process were exhibited.



In addition to the organic garden production display, the landscape team decorated the event location (Taste of Siam and its surrounding) with sustainable garden decorations. Adding more colour to the event, the Housekeeping team presented UNSDG themed table decorations.



A group of local musicians performed, using traditional Thai musical instruments. Guests were able to experience and contribute to the development of these artists by purchasing goods.



A talented fine artist was there to delight the crowd with instant pencil portraits, while a glass blowing expert created handmade glass figurines.

Beautifully crafted glass keepsakes by the same artist, a sculpture of a tiger to represent the incoming year, was presented to all guests as a 2021 Gala Dinner memento.



CORPORATE SOCIAL RESPONSIBILITY NEWS - PRESERVE HUA HIN GROUP

To help address the issues of a rapidly growing population's increasingly demanding ecological footprint on the municipality, the Preserve Hua Hin Group (PHH) was formed as a community development organisation in 2004.

The late Mr. Boonchu Rojanastien, founder of Chiva-Som and honorary chairman of PHH with Mr. Krip Rojanastien, current Chairman & CEO of Chiva-Som, enlisted support from private and public sector organisations to spearhead the development of PHH. PHH operates under the Royal Patronage of Her Royal Highness Princess Maha Chakri Sirindhorn.



DONATION OF MEDICAL ITEMS



17th August: Together with Picaso Naturals Laboratory Company Limited and Utsukushi Kaisha Co., Ltd Preserve Hua Hin Group donated medical equipment for treating COVID-19 patients at Hua Hin Hospital. 1,000 sets of PPE kits, 5,000 syringes and 50 gallons of Alcohol gel were donated. Mr.Krip Rojanastien, Chairman of Preserve Hua Hin Group, Mr.Win Rojanastien, Mr.Surapol Rukkusol representing PHH handover the medical items to Dr.Niran Chantakul, the Director of Hua Hin Hospital.



LAMBORGHINI DONATION TO KRAILART NIWATE

The Renazzo Motor Company Limited, Thailand's official Lamborghini dealer, invited Fierce Bull devotees to pack their bags to detox their body and mind with a Lamborghini Wellness Retreat Trip at Chiva-Som International Health Resort. The group experienced world-class wellness as well as sustainable health care from our Advisors and delicious, healthy and organic food. They also had fun with various forms of exercise such as Gyrokinesis, Tai Chi and Pilates, etc.

After visiting the Krailart Niwate Mangrove Restoration and Conservation project and experiencing the mangrove board walk and rock temple Krailart, the group was impressed by our sustainability performance and commitment.

In appreciation of our work and in order to take part in the mangrove preservation, Mr. Apichart Leenutaphong, the Chairman of Renazzo Motor Company Limited, made a kind donation of THB 100,000 to Preserve Hua Hin Group and Chiva-Som's Mangrove Project.

We would like to take this opportunity to thank Mr. Apichart Leenutaphong and other staff members and well-wishers from the Renazzo Motor Company Limited for their support. We will use this generous donation for



DEPARTMENTAL CORPORATE SOCIAL RESPONSIBILITY PROJECTS UPDATE

FRONT OFFICE AND RETAIL DEPARTMENTS

22nd July: The Front Office and Retail Department staff organised the donation project of 10 gallons of alcohol gel, 10 packs of surgical masks and 10 packs of rubber gloves. A total of THB 11,300 was used for the project. The goods were handed over to hospital officials at Hua Hin Hospital No# 3.



GROUND & LANDSCAPE DEPARTMENT

21st September and 25th December: The Ground & Landscape team visited Baan Nongkratum School, Tambon Nongplub Ampheor, Hua Hin, to modify and upgrade the school landscape. Propagation of horticulture plants commenced in May, 2021 and a total of 2,078 plants were propagated.

On 21st September, the gardens at the school were made and a follow-up session was conducted on the 25th of December. A total of THB 7,000 was spent on the project.



DEPARTMENTAL CORPORATE SOCIAL RESPONSIBILITY PROJECTS UPDATE

HOUSEKEEPING AND LAUNDRY

14th July and 9th September - 'Linen for Life':

Continuing the 'Linen for Life' project, the Housekeeping and Laundry departments sorted and prepared used, but still in good condition, linen items from our operations for secondary use. In the month of July, they donated 87 kilograms and in September, 35 kilograms of linen items were donated to the COVID –19 treatment center run by Hua Hin Hospital at the Ratchamangala Wangkraikangwul University. The donation included bathroom linen, table linen, slippers, toothbrushes, and toothpaste.



12th August - 'Forests for Life' : Together with Paratrooper Police, Naresuan Camp, Unit 712, Pala-U, the House-keeping and Laundry teams launched the 'Forests for Life' Tree planting project on the 12th August, 2021.

The main objective of the project was to replant and improve the Pala-U Forest watershed reserve that will be beneficial to local communities and the country in many ways. Participants enjoyed the project, experiencing a sustainable approach while they worked.

241 trees of 12 species, which are native to the region, were planted namely: *Tectona grandis*, *Hopea odorata*, *Tabebuia aurea*, *Dipterocarpus alatus*, *Aquilaria crassna*, *Peltophorum pterocarpum*, *Lagerstroemia loudonii*, *Swietenia macrophylla*, *Adenanthera pavonina* L., *Shorea roxburghii* G.Don, *Cassia fistula*, *Oroxylum indicum*.



DEPARTMENTAL CORPORATE SOCIAL RESPONSIBILITY PROJECTS UPDATE

KITCHEN, FOOD & BEVERAGE DEPARTMENTS

23rd September: The Kitchen and Food & Beverage departments conducted a food donation project at the Blind School, Petchaburi. The initial plan was to provide lunch and education materials to the students, however, due to the COVID-19 pandemic, a cash donation was made to the school authorities as food aid. In addition, medical items were provided as per the request made by the school authorities. A total of THB 14,000 was spent for the project.



ENGINEERING DEPARTMENT

08th October: The Engineering team visited Ban Huay Sai Ngam Health Promoting Center at Nong Phlap Subdistrict. After conducting an initial discussion and site visit, the team reinstalled the electrical system of the health center costing a total of THB 7,000. The Engineering team planning to launch many other activities to maintain the health center by Chiva-Som in the future.



HUMAN RESOURCES DEPARTMENT

11th October: During the COVID-19 pandemic there was a reduction in blood donations due to a lack of donors. This caused a shortage in blood reserve supplies although the demand for blood remained the same. Together with the Red Cross Society in Amphoe Hua Hin, a blood donation campaign was launched. A total of 19 staff donated blood in order to try and ease the situation.



DEPARTMENTAL CORPORATE SOCIAL RESPONSIBILITY PROJECTS UPDATE

FITNESS AND PHYSIO DEPARTMENTS

Krailart Niwate Cleaning : The Fitness and Physio Departments continued with their Krailart Niwate Mangrove Project cleaning sessions. Another two cleaning sessions were conducted in August and September. The teams were able to collect a considerable amount of waste materials, mainly plastic items entering the mangroves through water canals. Staff members from other departments also joined in the cleaning sessions.



A WARM WELCOME TO SANDIE JOHANNESSEN

Ms. Sandie Johannessen, the Wellness Director of Zulal Wellness Resort by Chiva-Som, was welcomed by the sustainability team in Hua Hin on the 4th August, 2021.

Her visit included observation and discussions within several resort departments to study and experience the sustainability implementations and practices of Chiva-Som. She visited the Krailart Niwate Mangrove restoration and conservation project and an organic garden tour

hosted by Mr. Sommai Boonya. While on her tour, Ms. Johannessen experienced the composting making process and the different cultivation methods used for vegetable and fruit cultivation and propagation of organic seeds.

A day full of sustainability orientation was conducted by Mr. Teerawat Chantawong, the Assistant Sustainability Manager at Chiva-Som Resort.



FARM TO TABLE



SYNBIOTIC YAM BEANS AND GREEN MANGO SALAD

with probiotic Kombulcha dressing

NOTE: Vegan, gluten free, spicy, contains nuts and mustard

NUTRIENTS PER SERVING

Kilocalories	248	kcal
Protein	3	g
Carbohydrate	29	g
Fat, Total	15	g



INGREDIENTS - SALAD

- 90 g Yam beans, peeled, cut to match-stick size
- 90 g Green mango, peeled, cut to match-stick size
- 20 g Sunchoke, peeled, cut to match-stick size
- 5 g Leeks, sliced
- 4 g Spring onion sliced, cut into 3 cm pieces
- 5 g Goji berries, soaked and used as garnish
- 6 g Sunchoke (For chip)

INGREDIENTS - CHIVA-SOM MAYONNAISE

- 0.5 cup Yellow raisins
- 0.25 cup Apple cider vinegar
- 0.5 cup Macadamia nuts
- 1 tbsp. Dijon mustard
- 1 tsp. Salt
- 1 cup Drinking water
- 0.5 cup Rice Bran oil

METHOD

1. In the food processor combine raisins, apple cider, macadamia nuts, salt, pepper and water and blend until smooth.
2. Add rice bran oil and continue to blend until thick and well combined.
3. Place in a sealed container and store in the refrigerator.
4. You will use this mayonnaise in the dressing

INGREDIENTS - PRO-BIOTIC DRESSING

Serves 8 (2 tbsp. per serve)

- 0.5 cup Chiva-Som mayonnaise
- 10 g Goji berries, soaked
- 0.5 cup Coconut Kombucha
- 1 tsp Gochujang chili paste
- 1 tsp Coconut syrup
- 20 g Black olives, finely diced
- 20 g Green olives, finely diced
- 20 g Pickle cucumber, finely diced
- 1 tsp Salt

INGREDIENTS - SUNCHOKE CHIPS

- 10 g Sunchoke
- 1 tsp. Olive oil

METHOD

1. Thinly slice the sunchoke, then toss the disks in salt and leave for 15 minutes.
2. Use a paper towel to absorb any water.
3. Toss disks in olive oil.
4. Arrange on baking paper and bake at 120 degrees Celsius until crispy- approx. 30 minutes
5. When cool, sprinkle with a pinch of black pepper

METHOD

1. Blend goji berries, chili paste, coconut syrup and mayonnaise in a food processor and set aside.
2. Add coconut Kombucha, diced black and green olives and pickled cucumber and season with salt and pepper.

PLATING UP

1. Place the yam beans, mango, leek, sunchoke and spring onion in a large bowl with 2 tablespoons of pro-biotic dressing.
2. Toss well, and transfer into a serving bowl.
3. Garnish with soaked goji berries and sunchoke chips before serving.

THAILAND TOURISM AWARD 2021

The 13th Biannual Thailand Tourism Awards, 2021 presentation ceremony, which was presided over by HRH Princess Ubolratana, was held on 11 October, 2021 at the PM Studio, Bangkok and was broadcast live online via the Facebook fan pages of the Thailand Tourism Awards and Amazing Thailand.

The Tourism Authority of Thailand (TAT) initiated the Thailand Tourism Award as a biannual award project in 1996. The objective of the Awards is to signify quality and excellence in tourism and hospitality operations and the demonstration of the participants to support and strengthen Thailand's tourism industry by targeting the ability of the award scheme to compete against global standards in the future.

A total of 185 award winners were recognised in three categories:

- 83 Attractions,
- 69 Accommodation Establishments
- 33 Health and Wellness Tourism Enterprises.

Each category features Thailand Tourism Awards (Outstanding), Thailand Tourism Gold Awards (Excellence), and Hall of Fame Awards for entries which have received three consecutive Thailand Tourism Gold Awards. We were delighted when Chiva-Som International Health Resort was presented with a Gold Award.



Mr. Vaipanya Kongkwanyuen, General Manager of Chiva-Som facilitating a site inspection with the inspectors from various government officials.

GREEN HEALTH HOTEL STANDARDS

With a view to improving and standardising public health, the Bureau of Environmental Health of the Department of Health and the Ministry of Public Health launched 'GREEN Health Hotel' standards.

These standards are set to improve environmental quality in the hotel industry while giving special attention to preventing the spread of communicable diseases. Another objective is to enhance the environmental health management systems of hotels to build confidence for tourists. Within the protocols of the 'new normal', the government hopes to promote the assurance of a 'safe and healthy' status for all hotels in the kingdom.

As part of the project, new standards were introduced with the expectation of full compliance, highlighting both guest and staff occupational health, cleanliness, communicable-disease prevention and environmental practices. A series of inspections were carried out by officials from various departments, and Chiva-Som was awarded its GREEN Health Hotel certificate on 15th November.



*Sustainability Newsletter is a joint publication of
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