



# TouMaLi Side Events

**TouMaLi 2025: Project Insights and Forward Paths on Sustainable Tourism, Waste Solutions and Litter Prevention**

Hammam Sousse, 27th November 2025

# Categories for Note-Taking on the Flipchart

## Main findings



## Themes / Trends



## Conclusions/ way forward



## Open Questions



## Topic 2: Strategies and Technical Concepts for Waste Management in the HoReCa

- ❖ What innovative strategies and technical solutions have proven most effective for waste prevention and valorization in the HoReCa sector?
- ❖ How can eco-certification schemes be tailored and implemented to drive sustainable transformation in HoReCa?
- ❖ What incentives and forms of technical support are needed to enable HoReCa businesses to adopt and scale up circular economy models?
- ❖ How can capacity building and staff engagement be strengthened to ensure lasting impact of waste management initiatives in the hospitality sector?

## Topic 2 – Open Questions

### **Q1: What innovative strategies and technical solutions have proven most effective for waste prevention and valorization in the HoReCa sector?**

- Which specific actions in your hotel/restaurant have reduced waste the most?

→ Training, formation --> education

Technical teams in charge of waste separation

Coloured bins, source separation

Problem: organic waste

Check of new suppliers: Reduced packaging

Want to introduce a knowledge Sharing between hotels: Whatsapp group

### **Q2: How can eco-certification schemes be tailored and implemented to drive sustainable transformation in HoReCa?**

- Which eco-certification or labels do you know or use? What has been your experience?
- Which criteria are most powerful to change everyday practice in waste management?

→ GreenKey, Global Green  
ISO 14001

Tour operators decide the criteria

Regulations: Plastic elimination

Issues: Glass bottles take up more space

### **Q3: What incentives and forms of technical support are needed to enable HoReCa businesses to adopt and scale up circular economy models?**

- What kind of help do smaller hotels and restaurants need most?
- Who should provide this support (municipalities, tourism authorities, donors, private sector)?

→ Most hotels in Hammam Sousse are large resorts

→ Waste separation in hotels is reglemented

Municipality is supportive

Discussion about eco tax

--> by guests - difficult to introduce

--> other discussion about the distribution of taxes between the communities and the hotels will continue

### Q4: How can capacity building and staff engagement be strengthened to ensure lasting impact of waste management initiatives in the hospitality sector?

- Guests are involved for clean-ups, beach Reduction  
  
20t waste/day winter – 60t waste/day summer
- How can guests be involved in a positive way (without feeling lectured)?

## Q1: What innovative strategies and technical solutions have proven most effective for waste prevention and valorization in the HoReCa sector?

- Which specific actions in your hotel/restaurant have reduced waste the most?
- Replace plastic bottles with glass bottles:
    - Hygienic concerns, e.g. in case of pandemics
    - Tap water would be the next level (infrastructure needed – e.g. reverse osmosis) to use refillable water bottles
    - High initial investments need to be overcome – legal framework should enforce reduction of plastic – plastic is too cheap and convenient
  - Replace SUPs with reusable options → hotels in EGY still use plastic cups, plastic bags, plastic straws → need of supply for eco-friendly solutions (e.g. in Balearic islands plastic straws are forbidden)
  - SUP cutlery should be replaced /forbidden;
  - Refillable soap/body wash dispenser, bulk dispensers instead of SUPs also for condiments to bulk dispensers ;
  - Criteria for auditing of hotels to enforce environmental friendly measures



### Q2: How can eco-certification schemes be tailored and implemented to drive sustainable transformation in HoReCa?

- Which eco-certification or labels do you know or use? What has been your experience? Which criteria are most powerful to change everyday practice in waste management? How can certification bring a real business benefit?
- Certification needs to be trustable → potential for green certification; too many different labels
  - There should be a global certification institution
  - Can be used for marketing
  - Trustable labels are very important: ISO – 14001
  - Certification are a very important for the transformation (e.g. in Alexandria, as criteria and auditing follow ecological standards)
  - there should be a transition phase
  - Certification for products, businesses but also whole destinations as it is important to have a holistic waste management system not only at hotel level but also hotel level

### Q3: What incentives and forms of technical support are needed to enable HoReCa businesses to adopt and scale up circular economy models?

- What would convince a manager to invest in improved waste management or circular solutions? What kind of help do smaller hotels and restaurants need most? Who should provide this support (municipalities, tourism authorities, donors, private sector)?
- Economic incentives should be implemented
    - E.g. extra costs for heavy polluters
    - Reduced collection fees for WM for businesses that separate well and reduce MSW
    - Low-interest loans for investments environmental friendly solutions (e.g. reusable infrastructure)
    - Tax benefits for joining reusable packaging systems – could be linked to certification
  - Training programs and recommendations for the hotel managers and staff
    - Practical guidelines, cooperation with waste management companies and authorities
  - Showing best practices from private sector (e.g. Iberostar) to other businesses
  - Universities and Research Centers should support technical support and knowledge exchange
  - **Hotel associations** should be the driver for knowledge exchange and providing the platform for the HoReCa Sector (trust of the hotels)

### **Q4: How can capacity building and staff engagement be strengthened to ensure lasting impact of waste management initiatives in the hospitality sector?**

- What kinds of training work best for kitchen staff, service staff and housekeeping? How can we keep people motivated over time, especially with seasonal staff and high turnover? How can guests be involved in a positive way (without feeling lectured)?
- Ongoing workshops with the hotel staff and service staff
  - More information about efforts and changes in the hotel to tourists
  - Cooperate responsibility → targeting marketing aspect

**Thank you for your attention!**