YUGANTAR EDUCATION SOCIETY'S

SHRI BALASAHEB TIRPUDE COLLEGE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

(Approved by AICTE, New Delhi, Govt. of India, Govt. of Maharashtra & Nagpur University, Nagpur)

1, Shri Balasaheb Tirpude Marg, Civil Lines, Sadar, Nagpur - 440001 Phone (Off.): +91 712 2550695, 2550032 Email: tirpudehmct@gmail.com Visit us at - www.tirpudehmct.ac.in

AICTE Permanent Institute Id : 1-14318331 ● DTE Institute Code : HM4219 ● RTM College Code - 007 AISHE Code : C-18976

7.1.2.1 Energy Conservation Measures taken by Institute

Aiming to gain more control over energy bill, reduce the demand on the earth's natural resources, and creating the awareness about the same concept of the 'five globes' that are the cornerstones of environmental responsibility and the three 'Rs' of environmental conservation-reducing, reusing, and recycling. Following are the practices taken by the Institute to reduce the energy consumption and increase the efficient use energy:

- Energy conservation & Energy efficiency: Passive design strategies can dramatically affect a building's energy performance. These encompass the building's shape and orientation, passive use of solar energy, and the use of natural lighting.
- a) Natural light: Each class rooms, practical laboratories, Corridors and staff rooms had installed with minimum 2-3 large windows to optimise natural lighting, as the studies have shown that it has a positive impact on productivity and well-being as well. Cleaning of all the glass panes of windows is done periodically to improve natural lighting.
- b) Artificial lighting: Institute is switching to LED bulbs from CFL and signage bord are place to encouraging everyone to save energy by off lights during hours when they are unlikely to be used. General lighting system with light-coloured paints on the walls and smooth surfaces to maximize the intensity of the available light are used.
- c) Appliances: Minimize the electric loads from appliances and other electrical equipment as well as lighting by ensuring that the they are well maintained and clean periodically for the highest possible efficiency. Turn off lights, equipment and fans in particular area that are physically unoccupied.
- d) **Biogas Plant:** A biogas plant installed and the organic waste generated in the culinary laboratory are used for the production of biogas which is later used for preparing teas to staff.
- Water conservation: The effective conservation of water in all culinary and service laboratory of the institute, across all levels of use, is evaluated. All employees and

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- students are expected to be well versed of the water-conservation operations carried out by the Institute for that periodic awareness sessions are taken.
- a) Rain water Harvesting System: Replenish ground water by rainwater harvesting system, storm water from surrounding areas is directed through proper channels into rainwater-harvesting wells to recharge the ground water.
- b) Horticulture: Plant are watered during the early morning or late evening hours, when the sun is not at its peak. This minimizes the evaporation of water.
 - Solid waste management: The Institute effectively recycle and manage waste, wherever generated. Proper systems for the collection, recycling, and disposal of these wastes in all its areas are practise. All employees and students of the Institute encourage in the basic techniques of solid waste management.
 - Environmental commitment: The Institute demonstrate the existence of a formalized commitment towards the preservation and enhancement of the natural environment in every possible opportunity. By its operations, activities, and written statements, communicate its commitment to the environment. Additionally, the Institute have its own Avani Environmental club, and SBT Green Club both, headed by Authorized NSS unit of the Institute, ensuring that all are working in consonance with the Institute's aims of environmental responsibility.
 - Environmental education and community development: Involvement of the
 employees and student are in the efforts of the institute to contribute towards the
 environment is crucial. The Institute have form policies for employees and staff at all
 levels to familiarize them with the eco-friendly initiatives of the Institute which has
 some advantages, including a reduction in greenhouse gas emissions and a smaller
 carbon footprint, as well as cost, water, and energy savings.

All the globes aim for institute's environment conservation in various means which involves use of less energy by adjusting one's behaviours and habits and efficiency in use, which on the other hand involves using technology that requires less energy to perform the same function.

OFFICIATING PRINCIPAL
Shri Balasaheb Tirpude
College of Hotel Management

& Catering Technology, Nagpur