

## IMPACT STORY

## Interzone



*"I would like to encourage our customers to become more environmentally conscious and avoid the disposal of garbage into the river"*

*- Souphaphone emphasizes*

*Image: Tar Souphaphone Credit: Swisscontact*

Interzone Resort Vangvieng is one of the SMEs that have participated in the Food Waste Reduction and Resource Efficiency training provided by the Waste to Value project. Tar Souphaphone, as the General Manager and representative of Interzone, has been implementing and adapting the knowledge gained from these trainings to improve the resort's green business practices. His goal is not only to minimize food waste and reduce utility expenses, but also to enrich the overall guest experience.

For instance, unlike most tourist businesses in Vang Vieng, Interzone allows guests to bring their own food. This policy alone significantly reduces the food waste associated with the resort. Any remaining food waste is then repurposed as animal feed. Committed to combatting food waste, Interzone also provides continuous internal training to its staff members. This commitment was reinforced after participating in the Waste to Value project's Food Waste Reduction training, conducted by a Food Waste expert from Thailand, and the Provincial Hotel and Restaurant Associations (of which Interzone's owner is an Executive Committee member), the resort has started utilizing food hacks in kitchen operations.

As a result of consistent practice, Interzone has significantly reduced food waste with an estimated reduction of 7.5t/year. This translates into 3.8t CO<sub>2</sub> emission saved per year. In addition to this, Interzone practices non-organic recycling diligently, with bins for separating different types of recyclables. They then sell these recyclables to a local recycling company recommended by the Waste to Value project.



*Image: Souphaphone recording and monitoring food waste  
Credit: Swisscontact*

In terms of energy management, Interzone Resort had already begun utilizing renewable energy before attending the Resource Efficiency training — a necessary move in Vang Vieng where power shortages are a common occurrence. The resort, along with a local solar energy expert, provided inputs and suggestions for the training module. After participating in the module, Interzone implemented improved practices in resource management and solar energy utilization.

Currently, the resort uses solar power to provide energy to the guest rooms and has installed a well water pump which resulted in notably reduced utility bills. The introduction of solar power has led to an impressive 25% reduction in monthly electricity costs. Interzone Vang Vieng also joined the Green Marketing trainings is using social media platforms, such as Meta (Facebook). Souphaphone has broadened the reach of the resort's environmental conservation message and has successfully engaged with environmentally conscious customers.

*“Interzone hopes to inspire other businesses into action by efficiently managing resources like we do; and in the future, to also facilitate access of local solar power suppliers to tourism and hospitality businesses.”*

- Souphaphone stated

Image: Solar cell panel in the Inter Zone resort, Credit: Swisscontact



### Waste to Value Project

Main objectives: to improve the environmental performance of service sector SMEs through access to green products and better waste management practices; and to enhance the business operations of informal waste pickers to improve their livelihood.

Project duration: February 2022 – December 2024

Project location: Xaysetha and Chanthabouly in Vientiane Capital, Vang Vieng in Vientiane Province

Project partners: Ministry of Natural Resources and Environment, Hotel and Restaurant Associations, Green suppliers and service providers, National University of Laos, Local district authorities.

Target Groups: Service sector SMEs and informal waste pickers

