



# FROM ZERO WASTE TO A BETTER PLACE

## Chapung Sebali strengthens waste management and sustainability initiatives by partnering with Rumah Kompos Taro

Chapung Sebali, an Ubud-based boutique resort, is striving with a passion to make the earth a better place by effectively practicing in-house green initiatives.

For example, at the front of house, plastic and paper straws are being replaced by stainless steel ones, and the resort is also separating waste into four categories: glass and cans; paper; organic; and non-organic. Guests may also take part in this small yet important initiative by separating their waste in their own suites and villas.

Plastic bags in the resort have been replaced by cloth ones, and when possible, all deliveries from outside suppliers have gone green. For example, all vegetable deliveries are made in traditional baskets.

Chapung Sebali has partnered up with Rumah Kompos Taro to ensure better waste management and sustainability at the resort.

He began his good work by educating his neighbours to begin separating their waste, and established a community based cooperative platform where villagers could exchange their reusable waste for money. Soon he began inviting bigger households, hotels and resorts to join the scheme.

The Chapung Sebali in-house initiative is being led by Director of Food and Beverage, Irfan Mochammad, and Executive Chef, Sheandy Satria.

Its culinary team will help prepare excess food items, such as meat, fruit, vegetables, and bread, and pack them into the appropriate food grade containers. This part is easily done as waste at the resort is already divided into four different container types: blue: glass and cans; yellow: paper; red: non-recyclables; and green: organic waste.

The team of food hygienists at Rumah Kompos Taro inspect the waste on arrival and separate it into different categories: organic, that will be composted and sold at a cheap price to local farmer organisations; reusable and recycle items, like plastic bottles, cans, glass bottles, cardboards; and plastic, that will be sold to local recycling plants to help reduce operational costs at Rumah Kompos Taro.

As a green partner, in return Chapung Sebali will receive free compost made from its waste on an annual basis, that will be used to fertilise the resort's green gardens.

"Working with Rumah Kompos Taro will help us achieve our goal of reducing our kitchen waste by 50%, and food waste by 100%, and continue to reduce our single-use plastic.

"The Chapung Sebali team and I are very proud to see all leftovers, surplus food, and other waste, processed into something that benefits the earth. Our actions will have an even bigger impact over the longer term, if each and every property in Bali follows similar action," says Theo Granet, General Manager of Chapung Sebali.

### \* Editor's Note:

Rumah Kompos Taro, a pioneer in waste management, is located in Taro, Ubud. Its mission is to raise awareness in reducing and managing waste, and ending environmentally damaging practices, such as waste disposal in rivers and water passages. Also encouraging people to separate their organic from non-organic waste, and recycling items wherever possible. This is made possible when partnering with establishments such as Chapung Sebali, that share the same passion to make the earth a better place.

### For more information and image requests:

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