


SUSTAINABLE REPORT 2018

CMHotels is a company fully committed to the good work, and always with the belief that for the business to work must be sustainable, but sustainable at many levels, then we give a brief description of those levels and has proposed to improve them (also attached is the record of the result in the four points that by the Management should be more important in 2018):

	REGISTRATION OF OBJECTIVES AND GOALS ON SUSTAINABLE MANAGEMENT BY YEAR.	SGI-MA-REG-I-03
		EDITION: 1º January 2016
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CM HOTELS		

Nº	OBJECTIVES FOR 2017	PERIOD FOR IMPLANTATION	RESULTS	IMPROVEMENT PLAN
1º 2017	Reduce waste production.	2017	2016: 0,57 kg*stay 2017: 0,41 kg*stay	*To make the affected departments aware of the correct separation of waste.
2ª 2017	Get 2% less per pax/light consumption stay in reference to the previous year.	2017	2016: 1,5 kw*stay 2017: 1,45 kw*stay	Prepare a customer awareness campaign (brochures, posters, stickers, etc.) Carry out a thermal study. (enclosures, A/A disconnections, LED bulbs).
3ª 2017	Be present in at least 3 acts that involve involvement with the local society.	2017	2016: 2 2017: 34	It is planned to create a weekly excursion with customers to the markets in the area, and also attend the patron saint's day by setting up stops at the fair.
4ª 2017	Involve the client more with the local gastronomy.	2017	2016: once a week 2017: daily	It is planned to create a place in the buffet where you can always find an assortment of local products.

Environmental improvement:

As a major challenge, the company wanted to reduce the production of organic waste, which meant at the same time that less food was thrown in the garbage. We managed to reduce a large number so congratulations are given to all workers.

It was also proposed as an objective to reduce electricity consumption, which has also been achieved, making more efficient management of air conditioning schedules, change from light bulbs to LEDs, awareness among customers and employees that they are sustainable, etc.

Improvement with local people and economy:

There is a weekly excursion to the market of Artá and another to the gastronomic market of Sant Llorenç, from 3 annual events to 34, a great advance.

A Mallorcan corner is created in the buffet where every morning the clients can taste typical products of our zone.

Improvement of the working environment:

Spending on the staff party is increased by more than €2500; different incentives are created to keep all staff happy.

The Management.

15/01/2019