



THE SHIP INN, SOUTH BANK

The Ship Inn in South Bank has been using the Queensland Government's EcoBiz program to monitor their energy usage. All aspects of the Ship Inn's operations reflect a genuine, strong commitment to energy efficiency.

21% reduction
in annual energy usage

Annual financial savings (including savings through waste and water management) of
\$10,795

THE BUSINESS

The iconic South Bank Hotel, constructed in 1864, has been transformed from a rowdy sailor's drinking den into a civilised Gastro Pub. The Ship Inn is complete with a separate and impressive function and convention facility area catering for up to 200 guests.

Knowing that his customers cared about where the Inn sourced their food from led the owner to being thinking about improving their efficiency both in terms of their menu and the operation of the business in general.

The Ship Inn is proud to have a strong commitment to efficiency and have successfully achieved many of their targets through the Queensland Government's EcoBiz program.

CHALLENGES

Customer expectations:

The Ship Inn's owner received a complaint concerning the unsustainability of the food they were serving. This is how the journey towards greater efficiency and quality began.

ENERGY EFFICIENCY ACHIEVEMENTS

Energy Efficient Fittings:

The Ship Inn has achieved annual energy savings through the replacement of old fittings with new energy efficient equivalents.

INITIATIVES:

Replacement of all incandescent bulbs with energy efficient equivalents.

Fluoro tubes have been replaced with low watt LED rope lighting.

50 watt halogens are being replaced with 3.5watt LEDs.

THE VISION

The Ship Inn aspires to become a leading hospitality venue in energy efficiency in Queensland. After deciding to take initiative in increasing their efficiency, the restaurant management developed two main goals; improve brand and product and achieve savings.

The Ship Inn is approaching aspirational levels of achievement by reducing their annual energy usage by 181,474MJ.



HOW TO DO IT:

Efficient Lighting

When retrofitting lighting and appliances you can compare various products you can implement into your business through the energy rating website:

http://reg.energyrating.gov.au/comparator/product_types/

For a detailed description of energy efficient lighting and appliances refer to Factsheets 2 and 5.

ACHIEVEMENTS IN CHANGE MANAGEMENT

Energy Efficient Behaviour:

The Ship Inn recognizes the importance of involving staff in their efficiency efforts and has engaged with them to help achieve their targets.

INITIATIVES:

Training staff in a “turn-off” policy ensuring that non-essential lights and computers are turned off at the end of the day.

Staff will only turn on air-conditioning when it is required.

Asking the Chefs to turn the pilot lights off in the kitchen after hours.

HOW TO DO IT:

Designing a “Turn-Off” Policy

An effective way to reduce energy consumption is to begin developing a policy to turn off lighting and appliances that are not needed in off-peak periods.

You can start with a site assessment to identify non-essential equipment in your facility and create a simple checklist for staff to use as an end-of-day procedures document.



ENERGY ACHIEVEMENTS IN TRANSPORT

Local Sourcing:

The Ship Inn has a commitment to giving preference to local and seasonal products sourcing many of their products from a 200km radius of the Ship Inn resulting in the restaurant reducing their energy use in transport.

INITIATIVES:

Lamb and Beef are locally sources from Queensland and northern New South Wales

Locally caught prawns at Cabbage Tree Creek (when fresh and available)

Grow the majority of their herbs

Locally brewed beers from an independent owned Queensland brewery are served at the restaurant

HOW TO DO IT:

Local Policy

To develop a local employment and procurement policy, establish a criterion for “local” e.g. a 20km radius for staff and a 50 km radius for products. Then set a target, e.g. what percentage of staff members will be hired locally.

Please refer to Factsheet 5 for more information on energy efficient procurement.

PROMOTING ENERGY EFFICIENCY

The Ship Inn is proud of their achievements in energy efficiency and uses various avenues to promote their values to guests.

INITIATIVES:

Stated their commitment on the front page of their menu

Partnership with the Griffith University with many of the university’s conferences being held there.

Displaying their “Our Commitment to Sustainability” initiatives on their webpage.

HOW TO DO IT:

Promoting Energy Efficiency

You can easily promote your energy efficiency efforts through various avenues including;

- **Put your efforts on display** via your website, menu or even as a poster on the wall.
- **Give guests a memento** to share with their friends to show their contribution to energy saving at the business.
- **Network with other businesses** and share your experiences and gain insight on what works for others.

THE FUTURE

The Ship Inn hopes to continue their efficiency improvements and thereby ensure that their brand and product remain competitive.

References

Information provided by:

The Ship Inn 2011, *Our commitment to Sustainability*, http://www.theshipinn.com.au/shipinn_sustainability.html

Queensland Government, 2011, *Case Studies – Restaurants The Ship Inn, Brisbane*, <http://www.ehp.qld.gov.au/sustainability/sector-guides/restaurants/case-studies.html>

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