

LOCAL COMMUNITY POLICY

Hostel Bearlog is dedicated to caring for people, the local community and the planet. We believe that this concern is essential to business success and the important mission of a responsible citizen of the world.

Hostel Bearlog works closely with the local community. It strengthens local development and growth by working with local growers or local artisans. The following are areas of local community promotion activities.

- Employment of people from the local environment. All employees are from the home environment, so they feel more responsible at work as well. We choose local guides for tourist guides.
- Local sales chain - local self-sufficiency. Local processing and food production and the short food supply chain have positive effects on both consumers and society. From the point of view of the company's development, it brings the following added values: raising self-sufficiency, promoting economic growth, preserving rural settlements and maintaining the landscape, promoting industries such as tourism, lowering the carbon footprint. A short food chain ensures greater food safety and internal quality. Suppliers are carefully selected to comply with HACCP standards, the Food or Product Health Adequacy Act, and other regulations.
- At the local level we buy the following foods: Kostel brandy (protected origin), Kočevje forest honey, jams (fruit harvested in the local environment), cucumbers, dairy products (cheese, yogurt, butter), locally harvested fruit and herbal tea, organic vegetables, etc.
- Local handicrafts. At Hostel Bearlog we also use and sell handmade products, especially items made of wood, as this is the most important local raw material. Each product has its own value, as they are made from environmentally friendly materials and made by our local artisans.
- Volunteering. Among our sales products, we also offer products made by students of the local primary school Ljubo Šercer. It is a socially beneficial campaign that encourages and offers visitors the opportunity to contribute to the creativity of students through voluntary contributions. With the funds raised, the students arrange a garden next to their school and secure their own crops.
- Every year we encourage employees to take part in the cleaning campaign "Let's clean Kočevsko".
- Local contractors, service technicians. The following local contractors are involved in the maintenance work of the building: painters, plumbers, electricians, carpenters, Kočevje Business Incubator, computer technician, designer, etc.

By 2020, we have already achieved:

- The Kočevsko Institute encourages growers and processors to produce / process local and traditional food of higher quality. This gives the breakfast more value and a higher content of locally grown food. At breakfast in the hostel, we have already offered local fruit pickled in compote, Kočevje forest honey, jams, pickles, butter, dairy products (cheese, yogurt), fruit and herb times, etc.
- We connected with the local laundry to wash the bed linen.
- The hostel adheres to the purchasing policy when purchasing food, so it does not buy frozen food, it also adheres to the preference to hire local service providers. When purchasing fruit and vegetables out of season, we buy dried fruit from the environment (plums, pears, apples, etc.) and not exotic fruits. The hostel advocates that suppliers comply with at least one of the following criteria: sustainably produced products, recycled products, products with a certificate of organic production or processing, appropriately packaged products.
- The hostel consciously reduces the amount of packaging entered, so it will continue to buy food or other necessities in large packages (cereals, soap, cleaners, juice). When

purchasing food, we mainly consider the packaging of the food, i.e. in packaging that is returnable (glass, cardboard, box, g).

Goals for 2021:

- Increasing the supply of locally grown food. By the end of 2021, breakfast will contain at least 70% locally grown food.
- With the new collective brand development project, we expect to acquire a local meat and fruit provider in 2021.
- Continue to consistently adhere to and maintain the goals already achieved.

13.1.2021