



Annual Impact Report Prakriti Resort and Organic Farm Pvt. Ltd. (2025-2026)

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Message from the Founder:

Arun Shrestha
Founder & Managing Director
Prakriti Resort & Organic Farm



Arun Shrestha, Founder and Managing Director of Prakriti Resort & Organic Farm, views tourism as far more than a business. In his perspective, it is a responsibility, a relationship, and a long-term promise to the land, to the community, and to the future being shaped through collective action.

He describes tourism as a model where every experience should generate a positive impact. The journey of Prakriti, he notes, has been guided by a set of core principles rooted in sustainability, community empowerment, and regenerative practices.

At the center of this philosophy is the community. He emphasizes that the resort's role goes beyond employment, focusing instead on building skills, confidence, and long-term livelihoods. With most team members coming from surrounding villages, he acknowledges that their authenticity, dedication, and cultural richness are what truly define the Prakriti experience.

He further highlights food as a meaningful connector between people, land, and culture. Through a strong farm-to-table approach, the resort sources the majority of its ingredients from its own organic farm, while supporting nearby farmers for additional produce. This, he explains, ensures that tourism directly contributes to strengthening the local rural economy.

A deep commitment to environmental stewardship is another pillar of his vision. He expresses that the land is not owned, but cared for. Protecting biodiversity, conserving water, reducing waste, and minimizing carbon emissions are embedded in daily operations. Through organic farming, soil restoration, renewable energy systems, and eco-friendly technologies, the resort strives to operate in harmony with nature.

He notes that by continuously enhancing biodiversity and conserving natural resources, Prakriti aims to demonstrate practical, real-world sustainability models that are both impactful and replicable.

Cultural preservation also remains central to his philosophy. He stresses that meaningful tourism must honor the soul of a place its traditions, stories, and heritage. At Prakriti, local culture is shared authentically through experiences co-created with community members, ensuring that it remains genuine and respectful.

In addition, he believes that travel should nurture the mind, body, and spirit. Through yoga, meditation, nature immersion, and mindful living practices, wellness is seamlessly integrated into the guest experience, offering a space for reflection, balance, and reconnection.

He also advocates for a low-volume, high-value tourism model, where success is defined not by numbers, but by the depth and quality of each experience. This approach, he explains, allows for more meaningful engagement while minimizing pressure on natural resources.

Finally, he emphasizes that meaningful tourism cannot be built in isolation. Collaboration, shared vision, and collective effort are essential. By engaging with local entrepreneurs, institutions, and policymakers, and by sharing knowledge and learnings, he believes Nepal can evolve into a leading regenerative tourism destination.

A Shared Purpose

He concludes by reaffirming a simple yet powerful intention:

To leave the land, the community, and every guest in a better state than before.

To elevate Nepal's story on the global stage.

And to inspire a form of tourism that truly gives back.

About Prakriti Resort and Organic Farm Pvt. Ltd

Prakriti Resort & Organic Farm Pvt. Ltd. is a unique eco and agro-tourism destination in Nepal, located in the serene hills of **Haibung-3, Melamchi Municipality**, within the **buffer zone of Shivapuri Nagarjun National Park**, in the scenic **Sindupalchowk District**. Perched at an altitude of approximately **2,000 meters above sea level**, the resort offers breathtaking views of the **Himalayas**, lush green hills, and unspoiled nature making it a perfect getaway for those seeking peace, fresh air, and a deeper connection with the earth.



The journey began as **Nepal Farming Organic World Pvt. Ltd.** on **24th September 2012**, with a vision to promote organic agriculture and sustainable rural tourism. Following the devastating 2015 earthquake, the original site was significantly damaged. However, this challenge became an opportunity for renewal. The project was rebuilt with even stronger roots reborn as **Prakriti Resort & Organic Farm Pvt. Ltd.**, blending eco-friendly design with traditional Nepali hospitality and Organic farming practices.



Today, Prakriti is more than just a resort, it is a living example of sustainable tourism, offering guests hands-on organic farm experiences, farm-to-table meals, guided nature walks, and a tranquil retreat from the noise of modern life. Despite its hillside location, access from Kathmandu is relatively convenient, combining a scenic drive with optional trekking or hiking routes for the more adventurous.

Whether you're looking to unwind, learn about organic farming, or simply breathe in the beauty of the Himalayas, **Prakriti Resort & Organic Farm** offers a space where nature nurtures both body and soul.



Our approach goes beyond providing comfort it's about creating meaningful connections. Guests are welcomed into a space where the rhythms of nature guide daily life, and the warmth of local culture shapes every experience. Whether you're sharing stories around a fire, enjoying meals made from freshly harvested organic produce, or participating in traditional farming practices, every moment is designed to reflect the harmony between people, place, and purpose. It's not just about staying close to nature it's about becoming a part of it.

Our Vision & Commitments:

Our Vision:

At **Prakriti Resort and Organic Farm Pvt. Ltd.**, our vision is to create a meaningful connection between people and nature. We are committed to operating in a way that protects the environment, supports local communities, and promotes a healthy, sustainable lifestyle.

Our Key Commitments:

1. Operate with Net Zero Carbon Emissions:

We are working towards becoming a carbon-neutral resort by reducing energy use, switching to renewable energy, and offsetting unavoidable emissions.

2. Minimize Waste, Maximize Circularity:

Our goal is to send no waste to landfill. We follow strict waste segregation, composting, and recycling practices. Single-use plastics are being phased out and replaced with sustainable alternatives.

3. Support Local and Sustainable Food Systems:

We commit to sourcing at least 80% of our food locally, including a significant portion from our own organic farm. By prioritizing fresh, seasonal, and organic produce, we support local farmers, reduce our environmental impact, and offer healthier, farm-to-table meals for our guests.

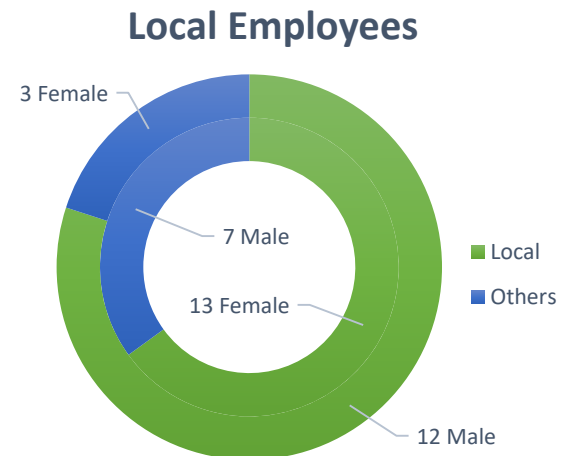
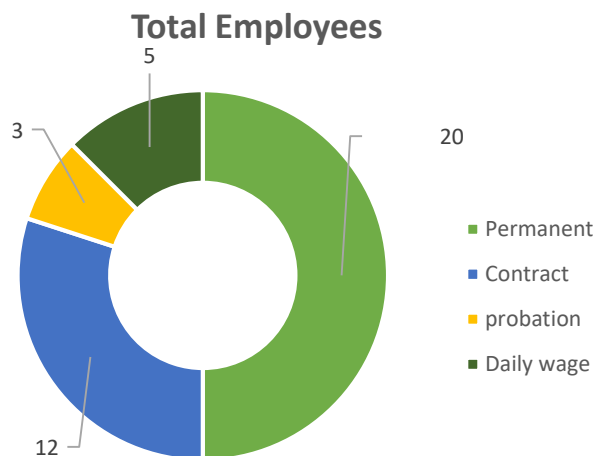
4. Create Regenerative Guest Experiences:

We offer gentle, nature rooted experiences that nourish the body, mind, and spirit from organic farming, our retreat awakens your forest wanderlust, inviting you to explore, learn, and heal among the trees. We cherish the earth with gentle care, honor the wisdom of our ancestor's, and support the traditions that nourish us all walking softly in love and harmony with life.



Social & Economic Well-being

Prakriti Resort employs a total of 35 staff members across various departments and operational functions. Of these, 20 employees hold permanent positions, 12 are employed on a contractual basis, and 3 employees are currently serving under a probationary period. In addition to the regular workforce, the resort also engages 5 daily-wage workers who are hired as needed to support specific operational activities. These workers are compensated only for the days they work and are therefore not included in the total employee count of 35. This employment structure enables the organization to maintain a stable core workforce while retaining the flexibility to meet seasonal and operational demands efficiently.



At Prakriti Resort and Organic Farm Pvt. Ltd., we believe that tourism should benefit the people and communities around us. Out of our total workforce of 35 employees, 25 staff members (70%) are from the local Haibung community, reflecting our commitment to creating local employment opportunities. Among these local employees, 13 are women, and 3 are youth. The remaining 10 employees come from different parts of Nepal, including 3 women. Overall, the resort employs 16 women, representing 45% of the total workforce, and 9 youth. By prioritizing local hiring and promoting equal opportunities for women and youth, we contribute to the economic well-being of the local community while building a diverse, inclusive, and motivated team.



Why Prakriti?

Prakriti Resort offers a unique hospitality experience that combines the charm of a traditional Nepali mountain village with modern comfort and convenience. Designed to harmonize with the surrounding landscape and local architectural heritage, the resort features a range of accommodations, including cottages, chalets, tented chalets, and well-equipped Deluxe rooms with attached bathrooms and private balconies.



The resort can accommodate approximately 40–45 guests, providing a peaceful retreat for both leisure and group travelers. For guests seeking a more authentic rural experience, Prakriti also offers cozy Standard Cottage Rooms with twin beds and shared washroom facilities. Complemented by meeting halls, a restaurant, and open natural surroundings, the resort creates a welcoming space where visitors can connect with nature, local culture, and sustainable living while enjoying a comfortable and memorable stay.



Organic Farm:

The organic farm at Prakriti Resort and Organic Farm Pvt. Ltd. plays a central role in the organization's commitment to sustainability, food security, and environmental stewardship. The farm produces a diverse range of vegetables, fruits, herbs, spices, dairy products, and livestock products, supplying a significant portion of the fresh food served to guests while increasing the resort's self-sufficiency. Guided by regenerative and organic farming principles, the farm utilizes



raised-bed cultivation, balanced carbon-to-nitrogen composting, bio-fertilizers, native microbial inoculants, integrated pest management (IPM), crop rotation, companion planting, and annual soil enrichment practices to maintain healthy and productive soils. Additional sustainable techniques, including mulching, low-tillage cultivation, aquaculture-based nutrient-rich irrigation, and permaculture design principles, help conserve natural resources, enhance biodiversity, and improve ecosystem resilience. Through these practices, the organic farm not only provides fresh, nutritious produce but also

demonstrates a practical model of sustainable agriculture that supports environmental conservation and responsible tourism.



Farm to Table Menu:

At Prakriti Resort, food is more than a service; it is a powerful expression of our commitment to sustainability, community wellbeing, and cultural preservation. Guided by a farm-to-table philosophy, we cultivate a wide variety of organic vegetables, herbs, fruits, and edible flowers on-site, allowing guests to enjoy fresh, nutritious meals while reducing the environmental footprint associated with food transportation.



Our cuisine celebrates the rich culinary heritage of Nepal, offering authentic local flavors alongside healthy and innovative dishes that connect visitors to the region's culture and traditions. By sourcing additional ingredients from nearby farmers and local producers, we strengthen local livelihoods and contribute to a more resilient rural economy. Through responsible sourcing, seasonal menu planning, organic farming, and food waste composting, we transform every meal into an opportunity to support environmental stewardship, promote wellness, and create meaningful experiences that inspire a deeper appreciation for sustainable living.

Traditional dishes such as Dhido, Nepali Thali, and locally sourced trout have become defining elements of the Prakriti Resort experience, offering guests a deeper understanding of Nepal's rich food heritage. More than simply meals, these dishes tell the story of the region's agricultural traditions, local ingredients, and community way of life. Guests are encouraged to explore the flavors, preparation methods, and cultural significance behind each dish, creating memorable culinary experiences that foster appreciation for local customs and traditions. By showcasing authentic recipes and ingredients unique to the area, the resort helps keep traditional food practices alive while providing visitors with a genuine taste of rural Nepal and the hospitality of the surrounding communities.



Activities:

Prakriti Resort and Organic Farm Pvt. Ltd. offers a wide range of nature-based, cultural, and wellness experiences designed to connect guests with the natural environment, local communities, and sustainable living practices. Visitors can explore the surrounding landscapes through guided hikes and nature walks, including the scenic trail to Dhaap Dam, while wildlife and bird-watching activities provide opportunities to appreciate the area's rich biodiversity.



Guests can also enjoy sunrise and sunset viewpoints, stargazing, and peaceful wellness activities such as yoga and meditation. The resort's guided farm tours and hands-on farming experiences allow visitors to learn about organic agriculture, participate in seasonal activities such as planting and harvesting, and gain a deeper understanding of sustainable food production.

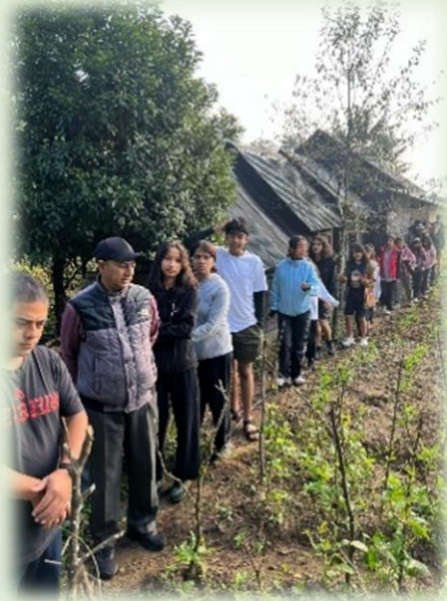
Cultural home visits offer authentic interactions with local families and insights into the traditions and daily life of the Haibung community. In the evenings, guests can

relax around bonfires, enjoy locally sourced trout fish barbeques, and experience traditional music and cultural dance performances. Through these activities, the resort creates meaningful and memorable experiences while supporting local livelihoods, preserving cultural heritage, and promoting responsible and sustainable tourism.



Educational Visits:

Prakriti has been hosting educational hands on WASH workshops for schools, university visits. These workshops which further helps raise awareness towards the community and next generation to follow our footsteps towards sustainable and regenerative values.



The workshop includes Guided Farm tour along with briefing on waste management practices at Prakriti, Waste grey water and black water treatment for recycling waste water, overall sustainable practices at Prakriti which helps to reduce the carbon emission.



Inspiring younger generation that even a small contribution to green approach is a great step towards healing the environment. Cleaning, preserving, awareness starts from an individual and our own home. If our future generations are aware we start this from our own home and community.

Prakriti is not only a tourism destination but we are thriving as a learning center. Where we showcase all of our WASH practices and an in-depth knowledge on all the values we follow. It's both learning and acknowledging our lifestyle that encourages sustainable responsibility.

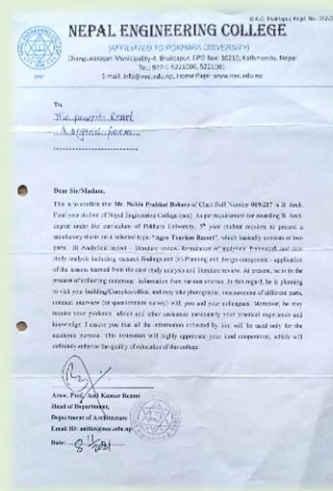


Research Centre:

Prakriti Resort also provides research platforms to thesis research for various faculties college students (e.g., Nepal Engineering college, ACME Engineering College, KHWOPA Engineering College, Islington College, Kantipur International College, etc.) Prakriti is steadily evolving its identity as a tourism destination to establish itself as a meaningful institutional hub for learning, research, and sustainable practice. Its growing recognition as a sustainable stay rooted in agro-based farming reflects a strong alignment and research criteria, making it an increasingly attractive subject for student thesis and field studies.



This recognition not only validates Prakriti's commitments to environmentally responsible and community-centered operations, but also creates a valuable platform for knowledge exchange. For students, Prakriti offers a rich, real-world context where theoretical concept can be explored through practical engagement, grounded in sustainability, agriculture, and responsible tourism. At the same time, it presents Prakriti with a unique opportunity to connect with a thoughtful and motivated audience, allowing the organization to share its values, practices, and vision more effectively. This mutually beneficial relationship strengthens both academic inquiry and institutional growth, positioning Prakriti as a space where learning sustainability, and innovation come together in a meaningful way.



Collaboration with "Federation of Women Entrepreneurs Association (FWEAN)"

Prakriti Resort dedicated to the principles of sustainable tourism, and one of our key initiatives is to empower local communities and enhance the tourism experience.

Sustainable tourism not only elevates the socio-economic conditions and quality of life for villagers but also preserves the rich cultural and natural heritage of our destination, making it even more appealing to travelers.



In collaboration with the "Federation of Women Entrepreneurs Association (FWEAN)" and the local municipality, we've taken steps to support our surrounding villages through "Home Stay Accommodation Services" and "Organic Farming" training programs. These initiatives aim to empower women, create employment, and promote sustainable practices in Sindupalchowk District.



We proudly hosted an ILO-supported training program organized by FWEAN, benefiting 35 women participants in Bhotechaur/Haibung Ward 1, 2, and 3, Sindupalchowk District. The program was titled "Enhancing Skills of Women and Workers in Informal Economy, harnessing the potential of green transition: Towards Human-Centered Recovery from COVID-19 through Work-Based Learning/Traineeship Program." We believe that by working together and supporting our local communities, we can create a brighter, more sustainable future for all.



Guest Engagement & Experience

From Farm to Fork: The Prakriti Way:

At **Prakriti Resort**, your food doesn't travel miles it takes just a few steps. We grow, pick, cook, and serve it all right here. Fresh? You bet. Delicious? Always. Sustainable? Absolutely.



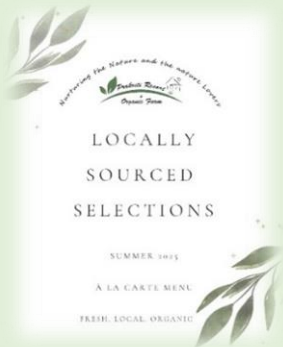
Straight from Our Soil:

Our farm is the heart of Prakriti a lush, organic playground where veggies, herbs, fruits, and flowers thrive. No chemicals, no shortcuts. Just sunshine, compost, and a whole lot of love. Think juicy tomatoes, crunchy greens, fragrant basil, and more... all grown just steps from your room.



The Menu Grows Here:

We don't order ingredients we grow them. Our chefs stroll through the garden each morning to pick what's ripe and ready, then whip up magic in the kitchen. Every dish is crafted with what's in season, so the menu changes with the mood of the farm (and Mother Nature!).



So Fresh It Might Wink at You:

When we say fresh, we mean it. That salad? Picked this morning. That mint in your tea? Still dewy. Your food didn't come from a warehouse it came from right outside your window. It's food with a story, not a barcode.



Nothing Goes to Waste:

We're big fans of the circle of life. Scraps from the kitchen go back into compost, feeding the soil for the next crop. Rainwater gets reused, and even our leftovers live a second life as farm-friendly fuel.



Come Get Your Hands Dirty:

Want to pick your own veggies? Learn how to compost? Or maybe try your hand at making organic tea? Guests are welcome to join us in the garden, harvest herbs, or take a farm tour. It's fun, educational, and hey your dinner might just thank you.

At Prakriti, farm-to-table isn't just a trend. It's our way of sharing nature's goodness with you fresh, flavorful, and full of joy. Because good food starts with good soil.



Guest Feedbacks

What people love?

1. Warm, helpful staff & good service:

Guests frequently mention how kind, attentive, and welcoming the staff are. Things like assisting with special requests (birthday cakes, helping when someone is ill) get praise. ([Booking.com](#))

2. Beautiful, peaceful location & views:

Many reviews point out that the surroundings are stunning green hills, mountain vistas (when skies are clear), serenity away from city noise. The views from garden/farm areas are often cited as one of the best parts. ([Wanderlog](#))

3. Organic / farm-to-table food:

Guests like that much of the food comes from the resort's own garden/farm, giving meals freshness, flavor, and authenticity. ([Tripadvisor](#))

4. Comfort & amenities:

Rooms are clean, comfortable, with verandas, hot showers (electric blankets offered in some cases), cozy restaurants. Good value for what you get, especially if you enjoy nature. ([Tripadvisor](#))

5. Sustainability and eco-practices:

Many guests appreciate the resort's green efforts the organic gardens, minimal plastic use, composting, locally-made toiletries, and overall eco-design of cottages. ([Tripadvisor](#))

Points of criticism / things to know:

1. Road access / getting there:

A few reviews mention that the roads leading to the resort are rough or off-road, especially for regular cars. Travel time from Kathmandu may be longer than expected depending on traffic and road conditions. ([Prakriti Resort](#))

2. Visibility issues / weather affecting views:

Because of weather (clouds, mist) some guests noted that the mountain views aren't always visible. So if one is going mainly for the Himalayan panorama, luck plays a part. ([Prakriti Resort](#))

3. Not ideal for large, loud groups or parties:

Since the resort emphasizes peace, nature, and low disturbance, guests say it's not the place for loud music, big party events, or very large gatherings. ([Prakriti Resort](#))

Stakeholders:

At Prakriti Resort, we believe that our success is closely connected to the people and communities around us. We regularly engage with our key stakeholders, including local community members, employees, guests, farmers, suppliers, government agencies, and tourism partners, to better understand their needs, expectations, and ideas.



Through open communication, community interactions, required trainings, staff meetings, guest feedback, and collaborative partnerships, we strive to build strong and lasting relationships based on trust and mutual respect. By listening to and working alongside our stakeholders, we are able to improve our services, create local employment

opportunities, support local businesses and farmers, and ensure that the benefits of tourism are shared more widely. This ongoing engagement helps us make informed decisions, strengthen community well-being, and advance our commitment to responsible and sustainable tourism.



Governance & Partnerships:



The model integrates the resort, the Nepal Environment and Tourism Initiative Foundation (NETIF), and local community/farmers as shareholders/stakeholders. NETIF played as a bridge for the discovery of Prakriti Resort.

While NETIF was conducting the Shivapuri Development Project, our founder Mr. Arun Shrestha happen to stumble upon Haibung and was captivated by the beauty & the idea of developing a peaceful stay. His will to establish Prakriti Resort as a tourism destination were supported by Haibung Villagers and with the shared partnership Prakriti Resort and Organic farm is at this reckonable paradise. It is said a passion requires a spark and without diming the spark of passion Prakriti resort thrives in both national and international market.



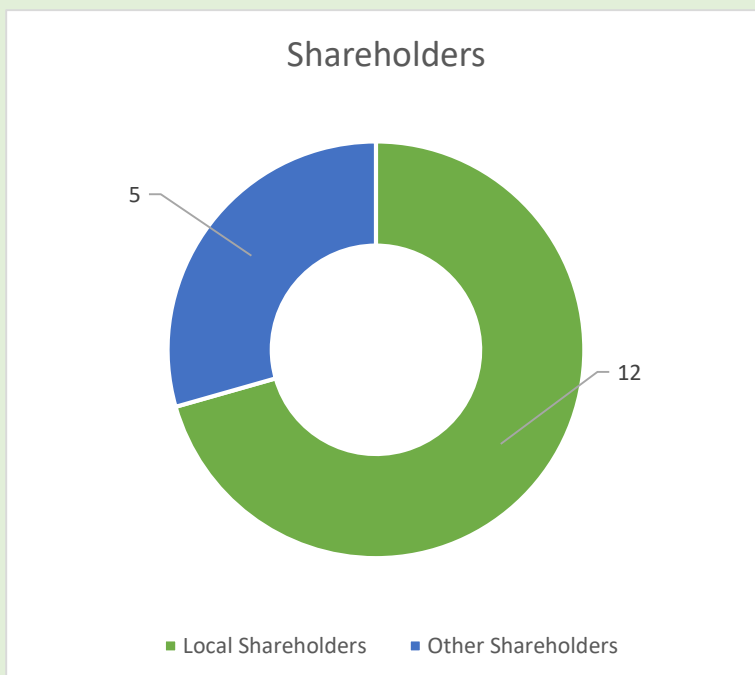
Collaborative governance:

20% of equity holders of Prakriti Resort are from Haibung Community. Local including in decision making bodies, ensuring that development plans reflect local priorities and cultural values. Locals being present in all the conditions & development plans directly affects the presence of community driven decisions that helps to secure the state of community rather than an only a profit driven motives. Better employment opportunities to the locals, source of income and chance to flourish for cultural aspects and economical trades in favor of the Haibung community.



Prakriti Resorts Shareholders:

S.N	Shareholders of Prakriti Resort
1	Arun Shrestha
2	Bimala Gurung
3	Gyan Bahadur Gurung
4	Hari Krishna Gurung
5	Keshav Kunwar
6	Krishna Bahadur Shivabhakti A
7	Krishna Bahadur Shivabhakti B
8	Laxman Shivabhakti
9	N.E.T.I.F
10	Pasang Nuru Sherpa
11	Pema Gyalzen Sherpa
12	Purna Kumar Sherpa
13	Rajendra Tamang
14	Raju Gurung
15	Shyam Sherpa
16	Tilak Bahadur Lama
17	Subash kaji Shrestha



Haibung Tourism Committee:

The Haibung Tourism Committee has played an important role in supporting the overall development of the Haibung community by creating opportunities for local people to benefit from tourism while improving their quality of life. In addition to promoting the village's culture, traditions, and natural beauty, the committee regularly organizes training and awareness programs on water, health, and sanitation to support community wellbeing. It has also



provided seeds and agricultural support to local farmers to encourage crop production and strengthen food security. Through regular community meetings and discussions, the committee brings residents together to identify priorities, address challenges, and plan for the future development of Haibung. By fostering collaboration, supporting livelihoods, and investing in community capacity building, the Haibung Tourism Committee continues to contribute to a stronger,

healthier, and more sustainable community.

Sakal Bio Enzyme Nepal:

An Organic and Eco - friendly partnership was signed on **15th April 2025** between **Sakal Bio Enzyme Nepal** and **Prakriti Resort and Organic Farm Pvt. Ltd.**, celebrating a shared vision for a cleaner, greener, and more sustainable future. Sakal Bio Enzyme Nepal is a women-led eco-startup based in Lalitpur that produces natural, chemical-free household and personal care products using bio-enzymes made from fermented organic waste such as fruit peels. The company focuses on reducing environmental pollution and chemical exposure by promoting sustainable, eco-friendly alternatives while supporting waste reduction and a circular economy. Through this collaboration, Sakal Bio Enzyme Nepal will provide Prakriti Resort with eco-friendly products such as **organic shampoo, organic hand wash, organic toilet cleaner, organic liquid dish wash soap**, and more. This exciting partnership highlights a strong commitment to organic living, environmental care, and offering guests a truly natural and responsible experience.



Bamboo Bazar Pvt. Ltd

A Bamboo Eco - Alliance partnership was formed on **25th May 2025** between **Bamboo Bazar Pvt. Ltd.** and **Prakriti Resort and Organic Farm Pvt. Ltd.** to promote sustainable living and reduce plastic use. Bamboo Bazar Pvt. Ltd. is a Kathmandu-based company that promotes sustainable living by offering eco-friendly bamboo products as alternatives to plastic, while supporting local artisans and traditional craftsmanship. Through this collaboration, Bamboo Bazar provides Prakriti Resort with eco-friendly bamboo products such as **bamboo dental kits, natural loofahs, tumblers, combs, note pads**, and more. Together, they are taking a strong step toward making bamboo a popular, planet-friendly alternative and offering guests a greener, more responsible experience.



Environment and Public Health Organization (E.N.P.H.O)

An important and exciting partnership was formed on **20th May 2025** between the **Environment and Public Health Organization (ENPHO)** and **Prakriti Resort and Organic Farm Pvt. Ltd.** The Environment and Public Health Organization (ENPHO) is a Nepal-based NGO that works to improve public health and environmental sustainability through initiatives in water, sanitation, hygiene, and eco-friendly technologies. Through this collaboration, ENPHO will provide hands-on training and practical guidance to the resort staffs on safe and sustainable water and sanitation systems, along with regular technical support. The partnership also includes ENPHO's support in the **concept development and detailed design of grey and black water treatment systems, wetland and grease trap construction** at the resort, helping strengthen environmentally responsible water management practices.



Khaalissi Management Pvt. Ltd.:

A dynamic partnership was launched on **2nd April 2025** between **Khaalisisi Management Pvt. Ltd.** and **Prakriti Resort and Organic Farm Pvt. Ltd.** to champion sustainable waste management and eco-friendly practices. Khaalisisi, a leader in recyclable waste collection and management, will serve as the resort's official recycling partner, helping create an efficient and environmentally responsible waste disposal system. As part of the collaboration, Khaalisisi also **trained Prakriti Resort's staffs on proper waste segregation, disposal, and recycling methods**, ensuring that sustainable practices are implemented effectively across the resort. Together, we are taking an exciting step toward **greener hospitality, responsible tourism, and a cleaner planet.**



Zero Circular Pvt. Ltd.

As part of our **Zero Plastic Agenda**, **Prakriti Resort and Organic Farm Pvt. Ltd.** proudly embraces eco-innovation by adopting **bio-plastic products from Zero Circular Pvt. Ltd., made entirely from corn starch.** This step helps us **eliminate single-use plastics** across the resort, from packaging to daily guest amenities, while keeping everything fully biodegradable and environmentally safe. By replacing conventional plastics with these sustainable alternatives, we are not only protecting the planet but also creating a **truly plastic-free, green, and natural experience** for our guests. This initiative reflects our **commitment to responsible tourism, circular economy practices, and leading the way in eco-friendly hospitality.**

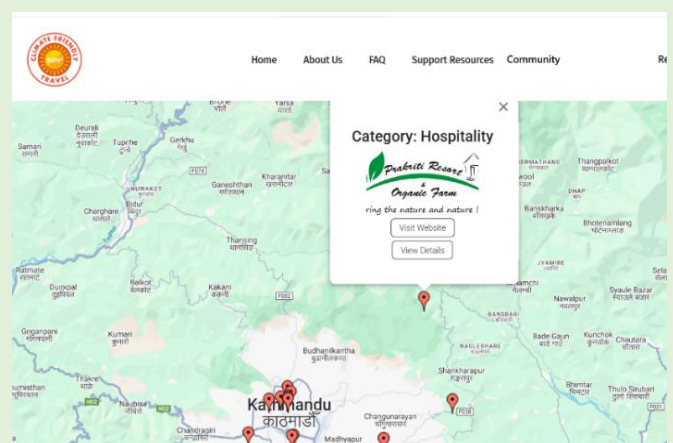


Climate Friendly Travels:

On **3rd April 2025**, **Prakriti Resort and Organic Farm** was officially registered with **Climate Friendly Travel**, underscoring its commitment to sustainable and climate-conscious tourism. This registration recognizes the resort's initiatives to minimize environmental impact through eco-friendly operations, organic farming practices, and responsible hospitality, while actively contributing to the advancement of sustainable tourism development in Nepal.



Climate Friendly Travel is an international initiative aimed at promoting low-carbon and sustainable tourism practices across the global travel industry. The program encourages tourism businesses and destinations to systematically reduce greenhouse gas emissions, implement environmentally responsible operations, and actively support climate mitigation strategies. Through structured assessment tools, capacity-building programs, and guidance on best practices, Climate Friendly Travel enables operators to adopt resource-efficient measures, integrate renewable energy solutions, manage waste responsibly, and participate in verified carbon offset initiatives. By fostering accountability and sustainability across the sector, the initiative contributes to the development of climate-resilient tourism destinations, enhances environmental stewardship, and supports the long-term goal of minimizing the ecological impact of global tourism.



Tourism Cares:

Prakriti Resort and Organic Farm Pvt. Ltd is proud to collaborate with Tourism Cares in advancing sustainable and responsible tourism practices. This partnership focuses on protecting natural cultural resources while creating meaningful benefits for local communities and visitors. Through shared initiatives, knowledge exchange, and sustainability focused programs, both organization work to promote environmental, conservation, community empowerment, and responsible travel experiences. The collaboration supports Prakriti Resorts commitment to reducing its environmental footprint, preserving local heritage, and contributing to the long-term well-being of the destination. By aligning with Tourism Cares mission, Prakriti Resort continues to strengthen its role as a responsible tourism leader dedicated to creating positive social, environmental and economic impacts.



➤ *Media Coverage:*

Khadka, R. (n.d.). *Pioneering a sustainable tourism revolution in Nepal: Prakriti Resort & Organic Farm*. The Kathmandu Post. <https://prakritiresort.com/the-kathmandu-post-pioneering-a-sustainable-tourism-revolution-in-nepal-prakriti-resort-organic-farm/>

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Prakriti Resort & Organic Farm. (n.d.). *Official website*. <https://prakritiresort.com/>

Certification and Membership:

1. Travelife Certification for Accommodation Sustainability:

- In July 2025, the resort was awarded the **Travelife Certification for Accommodation Sustainability by Travelife UK.**
- **Travelife certification** is a globally recognized sustainability accreditation program for hotels, accommodations and tour operators designed to improve environmental, social & economic impacts. It helps business measure performance in areas like energy use, waste management, human rights & child protection often aiming for GSTC recognition.
- The certification followed an audit (May 31, 2025) verifying compliance with **143 criteria** aligned to **GSTC (Global Sustainable Tourism Council)** and **UNWTO (United Nations World Tourism Organization)** standard.



Press Meet:

Post achieving Travelife certified for Accommodation Sustainability Prakriti Resort successfully hosted a press conference.

Prakriti Resort & Organic Farm Travelife Certification

Date: 8th July 2025

Venue: Nepal Tourism Board

Prakriti Resort & Organic Farm proudly announces its **Travelife Certification for Accommodation Sustainability** from Travelife UK, recognizing its commitment to responsible hospitality, environmental stewardship, and community empowerment.



Founded in 2012, the resort integrates **eco-conscious hospitality with organic farming**, zero-waste management, and community collaboration. Located near **Shivapuri Nagarjun National Park**, the resort was developed with sustainable infrastructure while empowering local communities as active partners.

The **Travelife Certification** journey, initiated in May 2024, aligned the resort with **143 rigorous sustainability standards** under **GSTC** and **UNWTO** frameworks. The audit conducted in May 2025 validated the resort's compliance in **energy use, waste reduction, sustainable sourcing, fair labor, and community engagement**.

This milestone positions Prakriti Resort as a **regenerative tourism model** and highlights Nepal's potential to lead in **responsible and climate-conscious tourism**. The resort's achievement reflects the dedication of its team, guests, and local community partners in fostering a **sustainable, inclusive, and transformative tourism experience**.

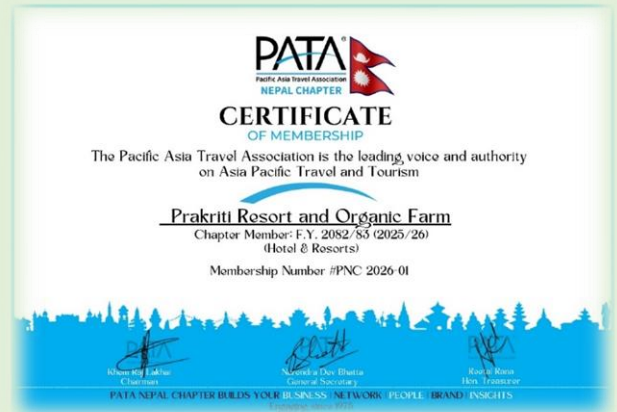
Key Message:

Sustainable tourism is not an exception it's the future. Prakriti Resort & Organic Farm exemplifies how eco-conscious practices can deliver meaningful experiences while supporting environmental and community well-being.



PATA Membership

Prakriti Resort and Organic Farm is officially registered as a member of the Pacific Asia Travel Association Nepal Chapter (PATA Nepal), which reflects its recognized and credible presence within Nepal's tourism industry. This membership is not just a formal affiliation; it highlights the resort's ongoing commitment to sustainable and



responsible tourism practices. By aligning itself with PATA Nepal Chapter, the resort demonstrates its dedication to environmental conservation, promotion of eco-friendly operations, and support for local communities' values that are increasingly important in today's tourism landscape.

As part of its commitment to continuous learning, collaboration, and responsible tourism development, Prakriti Resort and Organic Farm Pvt. Ltd. participated in the inauguration ceremony of the PATA Nepal Chapter Himalayan International Travel Mart. The event brought together tourism leaders, innovators, and industry stakeholders from across the region, providing a valuable platform for knowledge exchange and partnership building.

During the event, Prakriti shared its experiences and best practices in organic farming, community engagement, wellness tourism, environmental stewardship, and responsible hospitality.



Participation in the forum strengthened the resort's connections with key tourism stakeholders and provided insights into emerging trends and opportunities for sustainable tourism development. Such engagements contribute to the organization's ongoing efforts to promote regenerative tourism, foster innovation, and create positive social, cultural, and environmental impacts within the local community and the wider tourism sector.

H.A.N Membership:

Prakriti Resort & Organic Farm is proud to be an active member of the Hotel Association of Nepal (HAN). Being part of HAN means we're plugged into the same network that sets the quality and service benchmarks for the country's hospitality sector. Through the association we attend the quarterly workshops where fellow hoteliers share what's working from new waste-reduction tricks to the latest eco-tourism marketing trends. Last spring, for example, we helped shape a policy brief on water-saving practices that was presented to the Ministry of Tourism; that kind of direct dialogue is exactly why we value the membership.



Beyond the professional benefits, the network feels personal. When a new regulation is announced, we're the first to hear about it and can adjust quickly, which is a huge relief for a remote operation like ours. In short, HAN connects us to the broader hospitality conversation, helps us stay ahead of industry shifts, and reinforces our commitment to responsible tourism all while reminding us that we're part of a larger family working to make Nepal's tourism sector stronger and more sustainable.

Bhutan Regenerative Forum:

Bhutan has taken a bold new step in tourism with the launch of **regenerative tourism**. Unlike traditional tourism models that mainly aim to minimize harm, regenerative tourism goes further it seeks to restore *nature*, revitalize communities, and *foster deeper connections* between visitors and the places they experience. This transformative approach was officially introduced at the inaugural **Regenerative Bhutan Forum**, held at **Dungkar Dzong in Paro**.

Prakriti has recently started our Regenerative Tourism journey and the Regenerative Bhutan Forum was an eye opening and fruitful experience. Bhutan's sustainable flow is so meticulously crafted; the moment we enter we land on a different bubble

that hasn't been affected by urbanization.

With the launch of Regenerative Tourism, Bhutan's alignment with Prakriti Resorts underscores a shared commitment to sustainability, community empowerment, cultural preservation, and ecological restoration, creating a pathway to thriving landscapes, strengthened local livelihoods, and leadership in nature-positive tourism.



Key Impact Areas:

Community Wellbeing and Sustainable Living

Prakriti has played an important role in raising environmental awareness and encouraging more sustainable lifestyles among villagers, homestay operators, local households, tourism stakeholders, and school students. Through practical demonstrations, experiential learning, and community engagement programs, participants are exposed to simple and replicable sustainability practices that can be implemented in their own homes, farms, schools, and businesses.

The resort regularly demonstrates waste segregation at source, composting, circular resource use, greywater reuse, eco-sanitation systems, soak-pit sanitation, chemical-free cleaning alternatives, organic farming practices, and responsible resource management. These initiatives have encouraged surrounding communities to adopt improved environmental practices, contributing to cleaner surroundings, reduced pollution, improved hygiene awareness, and stronger public health consciousness.

Many participants have successfully replicated these approaches within their households, farms, homestays, schools, and community initiatives, extending the positive environmental and social impacts beyond the boundaries of the resort.

Economic Empowerment and Community Resilience:

Prakriti's community-centered hospitality model directly contributes to local economic resilience and livelihood security. More than 70% of the resort's workforce is recruited from local communities, creating stable employment opportunities, professional skill development, and long-term livelihood support.

The resort further strengthens the local economy through approximately 50 % local procurement, sourcing goods and services from nearby farmers, artisans, suppliers, and small enterprises whenever possible. This approach supports local value chains, encourages rural entrepreneurship, and helps retain tourism revenue within the destination.



Farmers Market:

Every Saturday, based on guest flow, we organize a farmers' market at the resort where we showcase produce from our farm alongside products sourced from the Haibung village community. The market features a variety of seasonal fruits and vegetables, local rice, ghee, grains, farm-fresh eggs, chia seeds, and other locally produced goods. This initiative supports local farmers, promotes community engagement, and provides guests with access to fresh, locally sourced products.



Prakriti also incorporates a shared equity participation model, ensuring that local communities benefit more directly from tourism development. Several families and community members in Haibung Village have experienced improved economic stability and quality of life through both direct and indirect involvement with the resort's operations and tourism network.

The integration of organic farming, composting, circular resource management, and sustainable agricultural practices helps reduce agricultural input costs, strengthen food security, support local farmers, and create additional economic opportunities within surrounding communities.



Leadership within the Tourism and Hospitality Sector



Prakriti serves as a practical example of how responsible and sustainable hospitality can be successfully implemented in Nepal. Its operational systems demonstrate that high standards of environmental responsibility, sanitation, community engagement, and sustainability can coexist with quality guest experiences.

The resort's approach has encouraged other hotels, resorts, homestays, and tourism operators to explore and adopt similar practices, particularly in waste segregation, plastic reduction, composting, responsible water management, wastewater treatment and reuse, local sourcing, environmental education, and community engagement.

By linking sustainability with operational excellence and market credibility, Prakriti contributes to broader behavioral change within Nepal's tourism sector and supports the transition toward more responsible, resilient, and competitive tourism destinations.

Educational and Experiential Impact

Prakriti functions as a living learning center for responsible and sustainable hospitality. Students, academic institutions, tourism professionals, community groups, homestay operators, government representatives, and hospitality stakeholders regularly participate in hands-on experiential learning programs.

These programs focus on organic farming, composting, permaculture, biodiversity awareness, circular economy systems, water conservation, sanitation systems, waste management, environmental stewardship, and responsible tourism practices. Through direct observation and participation, visitors gain practical knowledge and skills that can be applied within their own communities and organizations.

The resort has welcomed numerous educational groups from nearby villages, Kathmandu, and other parts of Nepal, creating valuable opportunities for youth engagement and environmental learning. Many participants have later adopted similar sustainability initiatives within their homes, schools, farms, and community projects.

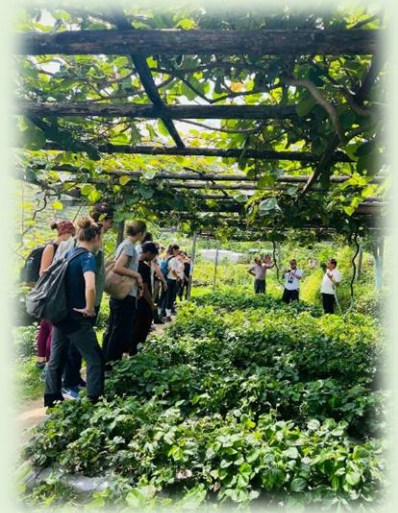
Environmental Stewardship and Biodiversity Conservation

Environmental quality across shared spaces has significantly improved through reduced plastic consumption, responsible waste management, composting systems, circular resource recovery, and community-led clean-up initiatives. These efforts help protect forests, agricultural land, biodiversity, and natural water systems while strengthening environmental stewardship and local pride among residents and visitors alike.

Situated within the buffer zone of Shivapuri Nagarjun National Park, Prakriti serves as a model for biodiversity conservation and responsible nature-based tourism. The resort actively minimizes plastic and non-biodegradable waste through circular economy practices and collaborates with certified recycling partners to ensure responsible waste handling. Its environmental management systems include environmentally responsible wastewater treatment, greywater reuse, composting, elimination of harmful chemical cleaning agents, and measures to reduce light and noise pollution. These systems help prevent contamination of soil and water sources while minimizing disturbance to surrounding wildlife and ecosystems.



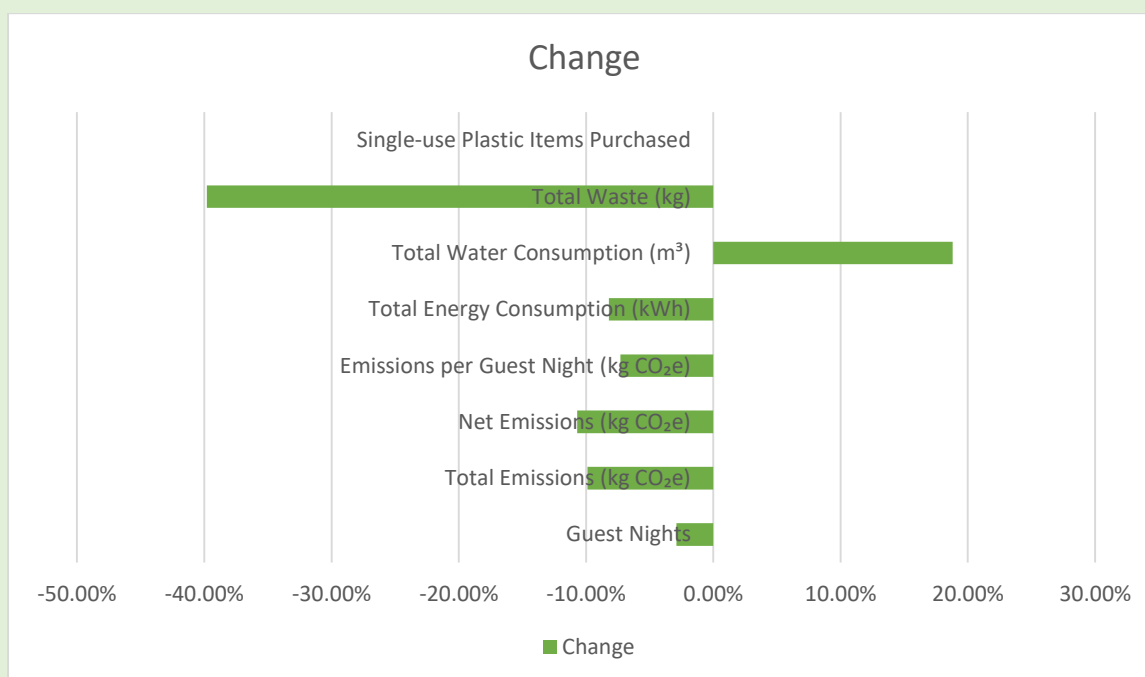
In addition, Prakriti has rehabilitated and maintained more than 20 acres of integrated organic and permaculture farmland through composting, bio-fertilizers, nature-based farming methods, and circular resource systems that improve soil fertility, strengthen biodiversity, conserve natural resources, and enhance ecological resilience. Prakriti Resort promotes hiking and requests hikers to gather all the garbage that are found on the way and in return we provide them with an environmental stewardship certificate for their hard work. For public and environmental cleanliness Prakriti Resort constructed a toilet at the rest area with full water access, and a shopkeeper of the rest area that keeps the toilet clean.



Measuring our Impact:

Prakriti Resort continued its commitment to sustainable tourism and environmental stewardship throughout 2025. Despite welcoming a similar number of guests, the resort successfully reduced its overall carbon footprint, improved resource efficiency, and significantly decreased the use of single-use plastics. These achievements demonstrate the organization's dedication to responsible hospitality, environmental conservation, and continuous improvement. For keeping our metrics and analyzing our results we use a metrics recording platform (EPIT) provided by Travelife. All the data above are recorded and can be found on the Travelife EPIT database.

Key Sustainability Performance			
Indicator	Previous Year	Current Year	Change
Guest Nights	3,492	3,390	-2.90%
Total Emissions (kg CO ₂ e)	25,413.74	22,887.94	-9.90%
Net Emissions (kg CO ₂ e)	24,195.61	21,612.98	-10.70%
Emissions per Guest Night (kg CO ₂ e)	7.28	6.75	-7.30%
Total Energy Consumption (kWh)	116,864.16	107,284.35	-8.20%
Total Water Consumption (m ³)	2,916.71	3,466.00	18.80%
Total Waste (kg)	5,261.77	3,167.08	-39.80%
Single-use Plastic Items Purchased	349.13	18.14	



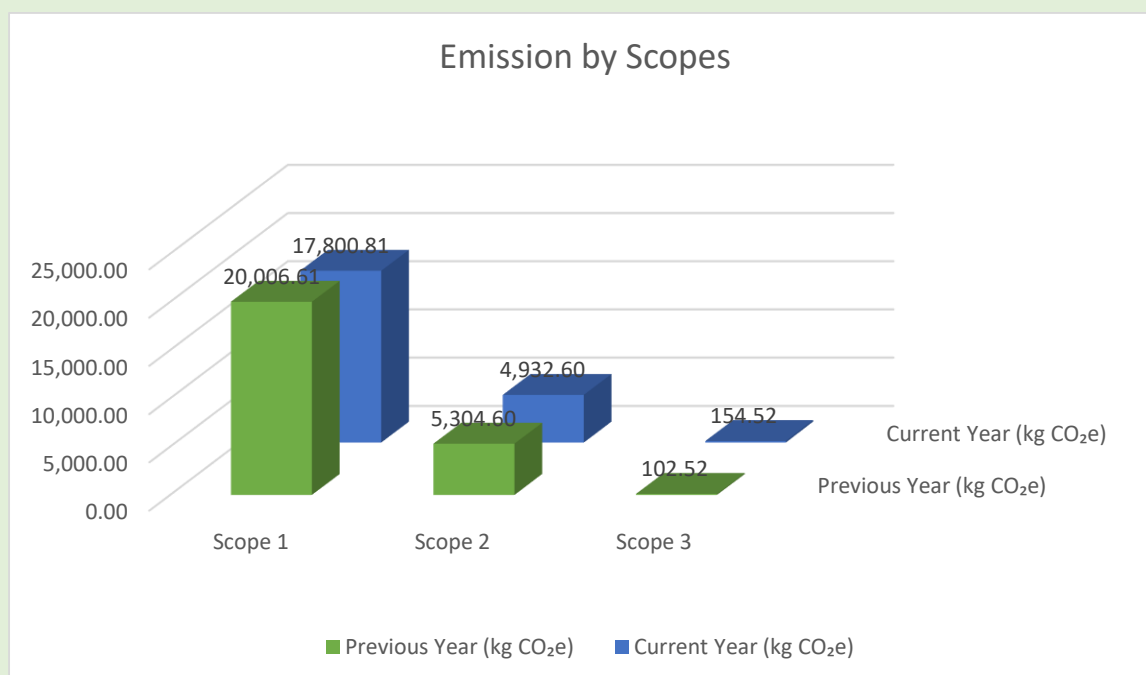
Climate Actions and Carbon Reduction:

One of the most significant achievements during the reporting period was the reduction of greenhouse gas emissions. Total emissions decreased by nearly 10%, while emission per guest night fell from 7.28 kg CO₂e to 6.75 kg CO₂e. The reduction primarily driven by:

- Improved energy efficiency measures.
- Lower fuel consumption from sourced.
- Increased awareness among staff and guests regarding energy conservations.
- Ongoing implementation of sustainability initiatives across resort operations.

Emission by Scopes:

Emission Source	Previous Year (kg CO ₂ e)	Current Year (kg CO ₂ e)
Scope 1(Direct emission)	20,006.61	17,800.81
Scope 2 (Indirect Energy Emission)	5,304.60	4,932.60
Scope 3 (Other Indirect Emission)	102.52	154.52



Scope 1 emissions were reduced by approximately 11% reflecting improved fuel management and operational efficiency.

Energy Performance:

Total energy consumption decreased from 116,864.16 kWh to 107,284.35 kWh, representing 8.2% reduction. Key contributions included:

- More efficient use of electrical equipment.
- Improved monitoring of fuel consumption.
- Continued use of energy saving technologies and operational practices.

Average energy consumption per guest night decreased from 33.47 kWh to 31.65 kWh, indicating greater efficiency despite maintaining high service standards.

Water Stewardship:

Total water consumption increased from 2,916.71 m³ to 3,466.00 m³. Water consumption per guest night rose from 0.84 m³ to 1.02 m³.

The increase may be associated with:

- Seasonal operational requirements.
- Agricultural and landscaping activities.
- Deep cleaning of water tanks might have affected the sudden increase in water consumption.
- Increased maintenance and facility usage.

To address this trend, the resort plans to strengthen water conservation measures, improve monitoring systems, and promote water saving practices among staff and guests.

Waste Management:

Prakriti Resort achieved substantial improvements in waste management. Total waste generation decreased by nearly 40% from 5,261.77 kg to 3,167.08 kg.

Notable achievements include:

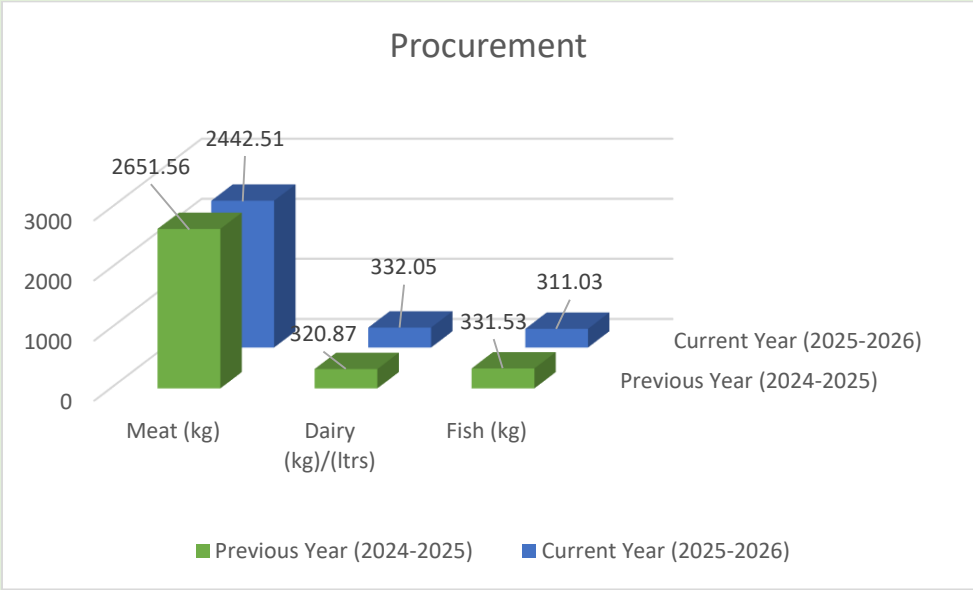
- Enhanced waste segregation.
- Increased recycling efforts.
- Improved composting practices for organic waste.
- Reduced material consumptions through operational efficiencies.

Total	Category	Previous Year (2024-2025)	Current Year(2025-2026)	waste
	Meat (kg)	2651.56	2442.51	
	Dairy (kg)/(ltrs)	320.87	332.05	
	Fish (kg)	331.53	311.03	

emissions also declined from 51.79 kg CO₂e to 34.42 kg CO₂e representing a reduction of approximately 34%.

Responsible Procurement:

The resort continued to prioritize responsible sourcing and sustainable procurement practices.



Total high emission food purchases decreased from 3,303.91 kg to 3,085.59 kg, supporting the resort’s efforts to reduce supply-chain related environmental impacts.

Plastic Reduction Success:

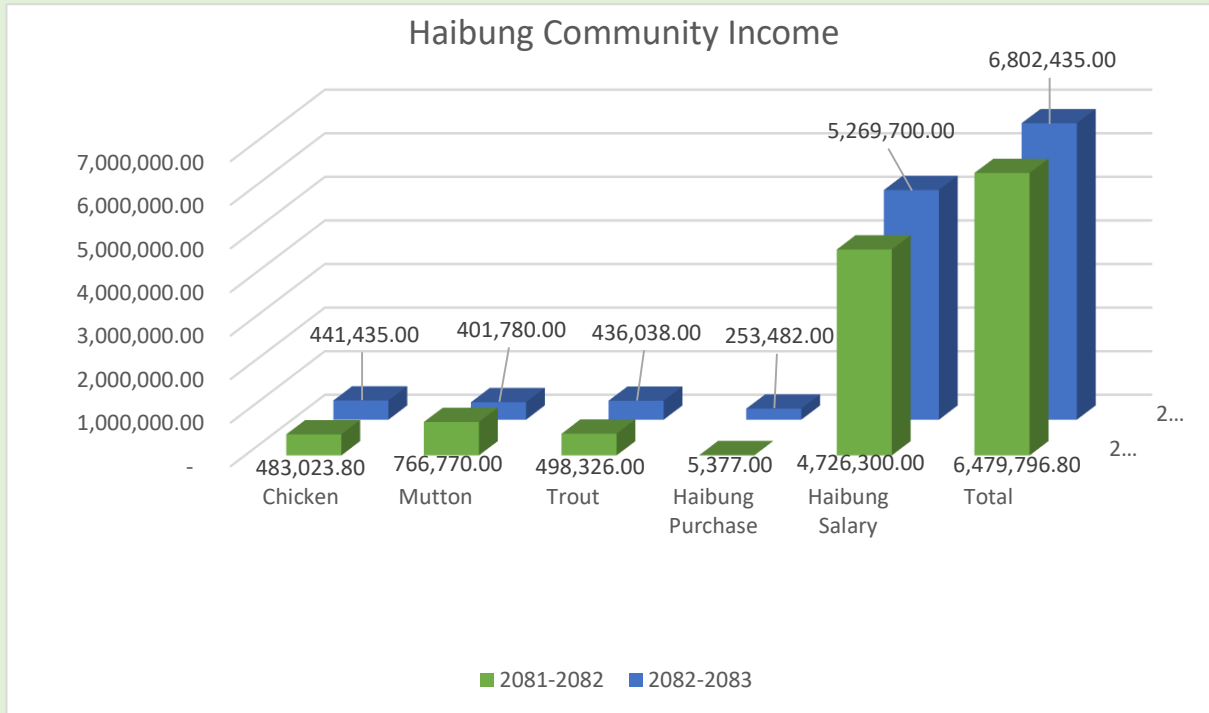
One of the most outstanding achievement was the reduction in single-use plastic purchases.

- Previous Year: 349.13
- Current Year: 18.14

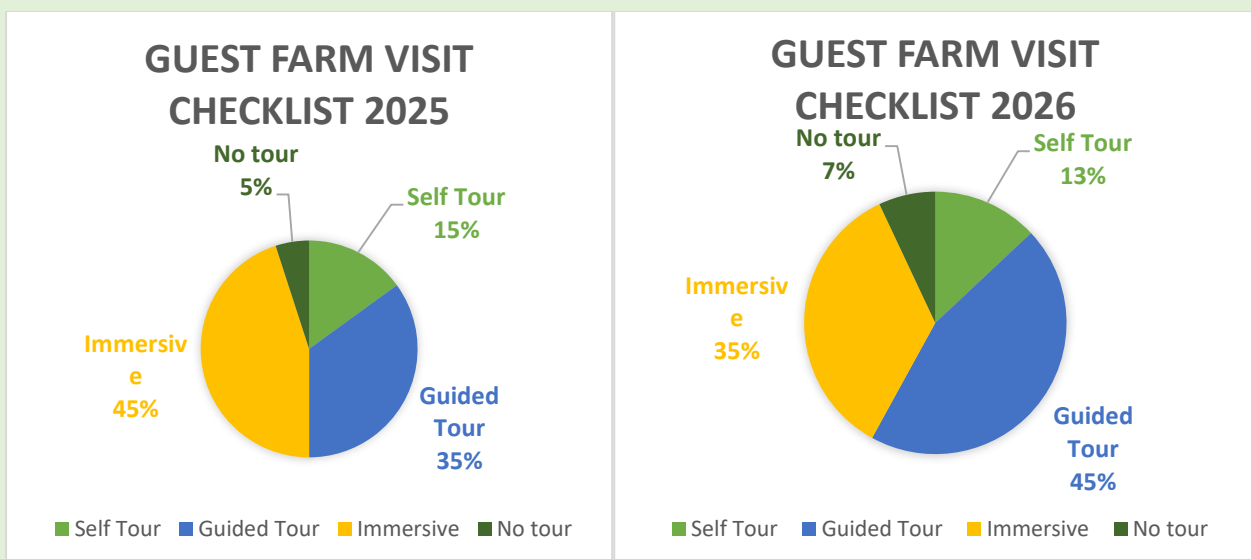
This represents a remarkable 94.8% reduction, demonstrating the resort’s commitment to eliminating unnecessary plastic use and promoting environmentally friendly alternatives.

Community and Sustainable Tourism Impacts:

Prakriti Resort and Organic Farm Pvt. Ltd. continues to support local communication through responsible tourism practices, local employment opportunities, and the promotion of sustainable agriculture. Through its organic farm operations and environmentally responsible hospitality services, the resort contributes to local economic development while protecting natural resources for future generations. Prakriti Resort has been directly involved with the locals of Haibung, we share our goals and together represent for the development of the community as a whole.



Farm Tour Statistics:



Action Plan:

Prakriti Resort and Organic Farm Pvt. Ltd. has developed a focused action plan to further strengthen its regenerative hospitality approach. The plan prioritizes reducing environmental impact through efficient energy and water use, improved waste management, composting, and expansion of circular practices within daily operations. It also emphasizes the continued development of organic farming, biodiversity conservation, and sustainable land management. On the social side, the resort aims to enhance regular staff training, strengthen community engagement, and support local livelihoods through education, WASH awareness, and tourism-based opportunities. Moving forward, Prakriti will also improve sustainability monitoring and expand guest learning experiences, reinforcing its long-term commitment to creating positive environmental and social impact.

Prakriti Sustainability Action Plan 2025-26						
Greenhouse Gas Emissions Goal 1 (Travelife Requirement A18) Goal: Reduce greenhouse gas emissions by 20%.						Comments
	Actions/Activities	Deadline	Status	Coordinator	Designation	
1	Finalize collaboration with Khaalisisi Waste Management.	Spring 2026	DONE	AAKASH SHILPAKAR	Sustainability Coordinator	Khaalisisi MOU signed. First recyclable waste sent to them and report received from them
2	Scale solar power installations to cover 30% of energy needs.	Spring 2026	On-Going	AAKASH SHILPAKAR	Sustainability Coordinator	For now we were only able to get solar heater for water in each of our rooms, we have our solar dryer and solar cooker for cooking breakfast.
3	Delete gas bank/ install optimal nozzle system in Kitchen.	AUT 25	DONE	RAJENDRA TAMANG	Liaison Officer	Optimal nozzle system installed and is working fine. Data Collection going on since Dec 2025
4	Purchase induction cooker for Kitchen.	Sum 25	DONE	ARUN SHRESTHA	Managing Director	2 Induction cooker installed and is working fine. Staff are using it for preparing tea, boiling water. We are adding 4 more induction cooker by mid-2026
5	Purchase electric water heating system for dishwashing.	SUM 25	DONE	ARUN SHRESTHA	Managing Director	Electric water heater installed and is working fine. Still collecting data and interview staffs to analyses improvements
6	Research on scaling bio gas plant systems/find grants.	Mon 2026	On-Going	AAKASH SHILPAKAR	Sustainability Coordinator	. Research on bio gas plant system is going on and an application for grants has been submitted.

Greenhouse Gas Emissions Goal 1 (Travelife Requirement A18) Goal: Reduce all plastics dependencies and delete all single use plastics						Comments
1	Audit supply chain & identify weaknesses.	Mon 2026	On-Going	SHYAM SHERPA	Procurement Officer	Plastic has been reduced in procurement. Alternatives for reducing food packaging is ongoing. Prior inspection for plastic procurement is ongoing. Working closely with our vendors to aware them and also reduce our plastic uses. Alternatively we are using cotton bags while going to purchase products for our resort.
2	Reduce food packaging.	Mon 2026	On-Going	DEVENDRA THAKUR	Store In charge	
3	Reduce plastics in procurement.	Mon 2026	On-Going	DEVENDRA THAKUR	Store In charge	
Biodiversity Goal 1 (Travelife Requirement A19) Goal: Eliminate single-use plastics by 100%. Reduce dependencies on all Plastics.						Comments
1	Audit and eliminate single-use plastics from procurement (e.g., toiletries, packaging).	Mon 2026	DONE	AAKASH SHILPAKAR	Sustainability Coordinator	-MOU signed with SAKAL Bio Enzymes. All products have been well integrated with Prakriti's operations. Need feedback from Guests and Staff to analyses impacts. -MOU signed with Zero. Circular which provides bio bags and has been used for internal use at the resort. -MOU signed with Bamboo bazaar to replace all single use toiletries from the resort. -Any plastics collected and segregated in the resort is sent to Khaalissi which is then recycled in their plant.
2	Partner with suppliers to switch to biodegradable alternatives.	Fall 2025	DONE	ARUN SHRESTHA	Managing Director	
3	Train staff on new plastic-free policies.	AUT 25	DONE	AAKASH SHILPAKAR	Sustainability Coordinator	
4	Introduce vegan "From our Farm" menu.	Win 25	DONE	SHREYANI SHRESTHA	Marketing	
Water Goal 1 (Travelife Requirement A20) Goal: Reduce mains water consumption by 25%.						Comments
1	Audit and fortify wastewater management systems.	Mon 2026	On-Going	AAKASH SHILPAKAR	Sustainability Coordinator	ENPHO has given us a preliminary waste water testing results. Even if the results look bleak at the moment we are working on researching the best alternative and solution for our waste water management.
2	Install smart water meters to monitor real-time usage.	Fall 2025	DONE	AAKASH SHILPAKAR	Sustainability Coordinator	Water Meter has been installed. Has been very useful to record our water uses for EPIT reporting.
3	Retrain housekeeping staff on water-saving practices (e.g., towel reuse).	Fall 2025	DONE	AAKASH SHILPAKAR	Sustainability Coordinator	Preliminary training and protocols overhaul has been carried out. Feedbacks have been taken from the HK supervisor. Need AUDIT the LAUNDRY supplier in Kathmandu. Wetland system operational, preliminary water test done, Nutrients composition work happening for plant growth.
4	Partner with ENPHO and develop "Wet Land" system and recycle water for farm irrigation.	Mon 25	DONE	ARUN SHRESTHA	Managing Director	MOU signed with ENPHO. ENPHO has overseen the entire water and waste-water systems of Prakriti. Beautiful developments have already started- built kitchen grease trap, installed ECO-SAN toilets. Advanced grey water treatment systems have been developed- Wet Lands.

5	Develop Aquaponics system by utilizing rain water	Win 25	DONE	ARUN SHRESTHA	Managing Director	We have integrated trout and carp fish in all our water reservoir ponds where their poop is integrated in our farming system while irrigating the fields. Proper aquaponics system needs to be studied more for our region specific design.
Community Support Activity 1 (Travelife Requirement A23) Goal: Strengthen partnerships with the Haibung community.						Comments
1	Hire & train Guest Relations Officer (from Haibung community)	Fal 25	DONE	SAMBRIDDHI RAI	H.R Supervisor	Aakash has taken the role of GRO at the moment and has been working closely with staff and local communities to communicate sustainable tourism destination development in Haibung
2	Launch a Haibung culture show program.	mon 26	On-Going	AAKASH SHILPAKAR	Sustainability Coordinator	The official launch of Haibung culture show will commence from end of May where we will be presenting the culture show to PATA delegates.
3	Finalize and commence culture show program.	Mon 2026	On-Going	ARUN SHRESTHA	Managing Director	
4	Start hosting formal & documented meetings of all stakeholders at the Haibung Environment & Tourism Development Committee and work on the participation of the villagers, authorities, representatives.	Mon 2026	DONE	ARUN SHRESTHA	Managing Director	- Formal meeting with the Haibung Community Committee organized and exchange of knowledge and sharing done around Agriculture, Tourism and Environment. Haibung Homestay network established and baseline survey is done with 6 homestays around our destination.
5	Host a formal & documented meeting of all stakeholders at the Haibung Environment & Tourism Development Committee.	Mon 2026	DONE	AAKASH SHILPAKAR	Sustainability Coordinator	
6	Scale Haibung monthly and seasonal procurement.	Mon 2026	On-Going	DEVENDRA THAKUR	Store Incharge	50% of our hospitality procurements are being done from the local community. This includes dairy products, meat items, seasonal fruits, grains and some vegetables.
7	Research Haibung Souvenir shop	Fall 2026	On-Going	ARUN SHRESTHA	Managing Director	-Planning is still ongoing. Concrete plan still not finalized so far.
8	Research and develop Haibung Development Fund	Win 25	Not-Started	ARUN SHRESTHA	Managing Director	-Planning is still ongoing. Concrete plan still not finalized so far.
Additional Activities & IMPROVEMENTS						Comments
1	Upgrade farm trails and install educational signposts on biodiversity.	Winter 2025	DONE	AAKASH SHILPAKAR	Sustainability Coordinator	Directional Sign-posts for the Farm trail is complete. Temporary solutions for the Informational sign-posts have been installed.
2	Conduct staff survey on workplace fairness and sustainability engagement.	Winter 2025	DONE	AAKASH SHILPAKAR	Sustainability Coordinator	Individual Staff survey conducted to understand the workplace fairness. This was done anonymously so staff feel safe to share their views.
3	Build infographics on Responsible Tourism for Shivapuri National Park.	Winter 2025	DONE	AAKASH SHILPAKAR	Sustainability Coordinator	Different signage was kept around the road to Prakriti but infographics were not allowed to be kept inside National Park. A FAM trip will be organized to the national Park officers to show our initiatives later in 2026.
4	Create and distribute pamphlets on Human Rights.	Sum 25	DONE	AAKASH SHILPAKAR	Sustainability Coordinator	Pamphlets have been distributed to staffs, partners and suppliers. Conduct a massive FAM Trip + Responsible Partners workshop for the partners and Suppliers is still ongoing
5	Bring waste powered alcohol brewery into production.	Mon 25	DONE	BINOD GIRI	Head Chef	Alcohol brewery is in full operation. Chef is working on the taste and quality profile improvement of the product. We are infusing different fruits from our farm to create new products of local wine.
6	Increase solar food dryer.	Mon 2026	On-Going	RAJENDRA TAMANG	Liaison Officer	We are researching on better service providers for a bigger solar dryer system. For now we are using the one

						we have and also using traditional methods to dry our food.
7	Scale “Environmental Stewardship” program.	Mon 2026	On-Going	AAKASH SHILPAKAR	Sustainability Coordinator	We are organizing different retreats and promoting the hiking routes such as Rhododendron Blossom Hikes, Regenerative Farm Tour Hikes where we incorporate the waste collection activity to promote the environment stewardship program. Guests are given farm tours and this also shows our different sustainability initiatives tied to ESP.
8	Overhaul procurement along with menu	Fall 2026	On-Going	ARUN SHRESTHA	Managing Director	Massive overhaul of the Procurement system is being carried out. This is a very difficult challenge.
9	Audit septic tank systems	Win 25	DONE	AAKASH SHILPAKAR	Sustainability Coordinator	-Enpho has been monitoring our septic tanks. Our fecal sludge toilets are also monthly monitored by our staff for optimum output.
10	Fortify waste water management system	Win 25	DONE	ARUN SHRESTHA	Managing Director	-Enpho has been monitoring our waste water system. We have also introduced BOJO and natural water filtering plant in the waste water treatment system which has brought good results.
11	Strengthen responsible tourism awareness program.	Mon 2026	On-Going	AAKASH SHILPAKAR	Sustainability Coordinator	-Responsible Tourism clauses have been added into Booking Confirmation procedure. Clients will now need to acknowledge reading of the Responsible Tourism Guidelines. Brochures for Responsible Tourism has been developed and all guests will receive this before venturing to Prakriti. -Designed Guidebook for the Prakriti Resorts sustainable initiatives.
12	Organize meeting with Shivapuri National Park	Fal 25	DONE	AAKASH SHILPAKAR	Sustainability Coordinator	Meeting done with the Chief Warden of Shivapuri-Nagarjun National Park regarding waste management, road condition, environment safeguarding. A mutual understanding has been reached and MOU has been signed between the resort and the national park.
13	Audit water/septic systems, identify impacts and remedy.	Fal 25	DONE	AAKASH SHILPAKAR	Sustainability Coordinator	ENPHO has carried out the audit, including tests of water quality. Critical areas have been identified and work has begun on addressing these.
14	Bring experts to train staffs on conservation	Winter 2025	DONE	AAKASH SHILPAKAR	Sustainability Coordinator	Experts from Bird Conservation Nepal (BCN) have been brought in to train staffs with good success. Need to bring in more experts on more subjects.
15	Standardize monthly staff training and capacity building	Winter 2025	DONE	AAKASH SHILPAKAR	Sustainability Coordinator	HR Policy and Sustainability Policy has been developed and is being integrated into Prakriti's operation. Trainings are now standard and happening monthly
16	Repurpose used kitchen oil for the purpose of painting on our wooden hoses mixing with red color.	Win 25	DONE	ARUN SHRESTHA	Managing Director	Kitchen oil has been repurposed for painting the wooden panels in the resort property
17	Install photovoltaic solar power for garden lights	Fall 2026	Not-Started	ARUN SHRESTHA	Managing Director	-Planning going on but no concrete plan formed yet for this.
18	Repurpose used kitchen oil for making soap	Spring 2026	DONE	ARUN SHRESTHA	Managing Director	Dishing washing soap made from used kitchen oil and it is howling wonderful results.

Through this action plan we keep our goals in check and try to complete what we planned to complete in the year agendas.

Sustainable Agriculture Practices

- Prakriti runs an **organic farm**, growing vegetables, fruits, herbs, spices, sometimes mushrooms and crops adapted to local climate.
- No chemical fertilizers or pesticides are used. Instead, we use natural agents (e.g. *Trichoderma*, *Pseudomonas*), crop rotation, use of cow/buffalo dung & urine, collection of seeds of well adapted local & indigenous varieties.
- The farm includes animal husbandry (cows, buffaloes), fish farming (carp), which integrates with the agricultural cycles (e.g. animal manure feeding into compost, waste fed to animals, etc.).
- Beekeeping is also practiced, to support pollination and the biodiversity of flora.



Water & Energy Use

- Water reuse: We have separate drainage for **grey water** (showers, sinks) and **black water** (toilet). Grey water is reused for irrigation of farm / gardens.
- Total water use is monitored and recorded for the control and proper water use.
- Kitchen wastewater is also treated / reused for gardens / tea farms after going through grease traps and bio-filtration or filtration systems.
- Black water is treated via soak pits or septic / appropriate waste management "soak-pit" or septic systems.
- On the energy side: They use renewable energy where possible: solar panels are used (for lighting, hot water, solar water heaters, solar dryers), solar cookers, etc.
- Efficient lighting (LEDs), sensors for lighting (automatic garden lights) to reduce unnecessary electricity use.



Waste Management:

- **Segregation** of waste at source: biodegradable / non-biodegradable / recyclables. Already in kitchens, guest rooms, activity areas.
- **Organic / kitchen / garden waste** is composted (including via vermicomposting), or used as animal feed.
- Ash from fireplaces or burner are used as fertilizer / soil amendment. Eggshells crushed for calcium. Dry leaves added to compost.
- Non-biodegradable wastes (plastics, bottles, cans, tin) are collected, stored centrally, and sent to recycling centers (e.g. in Kathmandu) periodically.
- Plastic avoidance: refillable containers for toiletries, soaps and shampoos, bamboo toothbrushes, use of bio-bags, etc.



Biodiversity & Conservation

- The resort is located in the **buffer zone of Shivapuri Nagarjun National Park**, which means it's in an ecologically sensitive area with significant biodiversity.
- They are preserving local/native plant species: indigenous seed preservation, growing heirloom crop/vegetable varieties.
- Beekeeping helps pollinators. Also landscaping includes indigenous plants, ferns, and vines around premises.
- Fish farming (carp) in ponds, wildlife / bird-viewing, nature & hiking walks in surroundings are part of the experience and connect with conservation.

Carbon Footprint (or equivalent / related metrics)

- Related indicators exist:
- 1. The resort has obtained **Travelife Certification for Accommodation Sustainability**, which among its 143 criteria includes energy use, waste reduction, sustainable sourcing, etc. This suggests that their practices meet international benchmarks for reducing environmental impact.
- 2. Practices like reducing long supply chains (locally sourcing a large portion of food, using own farm produce) reduce emissions associated with transport.)
- 3. Energy-efficiency measures (LED lighting, solar energy, etc.) also help in lowering energy-related emissions. Waste composting and reuse close loops also reduce methane or other emissions compared to letting waste decompose in landfills.

Employment Practices & Local Hiring

- A significant majority of the staff are locals. About **70% of the staff** are from Haibung, Indigenous Gurung and Tamang people.
- Locals are involved not just in manual/operational roles, but also as shareholders and project contributors.
- During construction of the resort, local farmers supplied materials (stones, clay, and timber) and earned wages which are also converted into share value.
- Hiring locals also gives the resort an authentic and cultural values enhancing the resorts values.

Training & Development

Capacity Building and Knowledge Sharing

Prakriti Resort and Organic Farm Pvt. Ltd. continues to invest in the professional development of its staff and the empowerment of local communities through regular trainings, workshops, and knowledge-sharing initiatives. These programs have strengthened service quality, enhanced sustainability practices, improved environmental awareness, and increased community participation in tourism development. By building local skills and promoting continuous learning, the resort has contributed to creating a more resilient workforce and a stronger foundation for responsible and regenerative tourism in the Haibung area.

Key Trainings and Workshops Conducted:

- Sustainability and Responsible Tourism Training
- Way forward Regenerative Tourism Training
- Regenerative Hospitality and Tourism Workshop
- Internal Staff Capacity Building Training
- Customer Service and Guest Experience Training
- Quality assurance Training
- Emergency Preparedness Safety and Security Training
- Workplace Health, Safety, and Hygiene Training
- Waste Management and Environmental Stewardship Training
- Organic Farming and Sustainable Agriculture Training
- Water, Health, and Sanitation Awareness Training
- Seed Distribution and Crop Development Workshops
- Community-Based Tourism Development Workshops
- Environmental Conservation and Biodiversity Awareness Programs
- Leadership and Team Building Sessions for Staff
- Community Development and Planning Meetings with Haibung Tourism Committee

Impact Achieved:

These initiatives have improved staff competencies, strengthened sustainable operational practices, enhanced environmental performance, and increased awareness of regenerative tourism principles among employees and community members. The trainings have also supported local farmers through agricultural knowledge sharing, improved sanitation awareness, encouraged active community participation in tourism planning, and strengthened collaboration between the resort and local stakeholders. As a result, Prakriti Resort continues to create positive environmental, social, and economic impacts while delivering meaningful and authentic experiences for its guests.

Qualitative Indicators

1. Local sourcing of food & inputs

- Prakriti sources meat (trout, chicken, goat, and pheasant), dairy, etc. from villagers around the resort.
- The goal is to reduce dependence on Kathmandu: 65% of food supply is locally sourced.
- Local materials (stone, clay, timber) used in construction and maintenance, often procured from local farmers/vendors, with wages or supply being converted partly into share value.
- The resort also hosts a **farmers' market** at its premises (every Saturday) for local producers to sell their goods.

2. Local employment & shareholding

- In the 11th Annual General Meeting (AGM) report, it mentions that **12 local residents and farmers** hold 20% of share equity.
- The resort employs 25 staff from the local community.
- The resort has converted some of the costs (land lease, wages, and materials) into share value for local farmers, aligning their economic interest with the success of the resort.
-

3. Land value uplift & local benefit

- Since the resort's establishment, land value in the surrounding village is claimed to have **quadrupled**.
- The resort lobbied and supported installation of public electricity lines (transformer, poles) for the village, bringing electricity access to community members.

Cost Savings & Efficiency Gains via Sustainable Practices

Though exact numerical cost savings are not publicly disclosed, the resort's sustainable strategies are likely to generate savings / reduce cost risks in several domains. Some documented practices:

1. Reducing supply chain & transport costs

- By sourcing locally (food, materials) they avoid transportation costs (fuel, logistics, spoilage, lead times) associated with bringing in goods from Kathmandu.
- Shorter supply chains also reduce the risk of delays or perishability losses.

2. On-site production & self-sufficiency

- Their organic farm reduces reliance on purchased inputs. The more they produce onsite (vegetables, fruits, dairy, herbs, etc.), the lower their external procurement cost.
- Animal husbandry (cows, buffaloes) provide manure (for fertilizer) and dairy. Waste streams (kitchen scraps) feed animals or are composted. This closes loops, reducing cost of fertilizer, waste disposal, or external feed.
- Vermicomposting converts organic waste into high quality soil amendment, reducing or eliminating need to purchase synthetic fertilizers.

3. Waste & resource management efficiencies

- Composting, recycling, waste segregation reduces costs of waste disposal (transport, tipping fees).
- Use of bio char stoves, solar cookers, energy efficiency (LEDs, sensors) likely reduce fuel / electricity consumption.
- Greywater reuse and water harvesting help reduce water procurement / pumping costs. (Though specific cost savings not stated)

4. Marketing & value addition

- The resort markets high-value crops (chia, quinoa, foxtail millet) and even converts surplus produce (e.g. strawberries) into value-added products like strawberry wine, sold through farmers' markets. This can raise margins beyond raw agricultural sales.
- The eco / sustainability branding can allow premium pricing, differentiation, and potentially higher occupancy / revenue per room. (While not quantified, it is part of their positioning)

In conclusion, Prakriti Resort continues to demonstrate its commitment to sustainable tourism through responsible energy and water management, organic farming, community engagement, and ongoing training initiatives. By integrating regenerative practices, environmental stewardship, and capacity building into its operations, the resort creates positive impacts for the environment, supports local livelihoods, and delivers meaningful experiences for guests while contributing to the long-term sustainability of the Haibung community.

Highlights of 2025-2026:

Certifying Employees on Travelife Achievement:

Prakriti Resort successfully achieved the Travelife Gold Certification after meeting all 143 sustainability criteria, marking an important milestone in its sustainability journey. This achievement reflected the collective effort, dedication, and commitment of the entire team, where each and every staff member was certified and actively engaged in meeting the required standards. The certification process strengthened the resort's systems, practices, and awareness across all levels of operation, reinforcing its commitment to responsible and sustainable tourism.



The milestone was made possible through the valuable guidance and support of Rakshit B. Khadka, whose expertise helped the resort navigate the Travelife certification process from start to finish. As he concluded his journey with Prakriti, the team expressed deep appreciation for his contribution in shaping its sustainability pathway. At the same time, the resort welcomed Aakash Shilpakar as the new Regenerative Tourism Coordinator, bringing renewed energy to further strengthen regenerative practices.

The certification event stood as a meaningful reflection of teamwork and shared purpose, highlighting Prakriti's continued dedication to regenerative hospitality, staff capacity building, and long-term positive impact for both people and nature.

Café Zero:

Prakriti Resort and Organic Farm Pvt. Ltd. participated in the Café Zero initiative, sharing its experiences and achievements in sustainable and regenerative tourism. The presentation highlighted the resort's efforts in waste reduction and composting, organic farming, responsible resource management, local sourcing, community engagement, and the integration of regenerative practices into daily operations. By showcasing practical examples of how sustainability can be implemented within the hospitality sector, the presentation demonstrated the positive environmental and social impacts created by the resort.



Zero Waste Exhibition:

The session attracted significant interest from attendees, including members of the Rotary Club, who recognized the value and replicability of Prakriti Resort's approach. As a result, the resort was invited to join as a panelist at the Zero Waste Exhibition hosted by the Rotary Club. This opportunity enabled the resort to share its knowledge and experiences with a wider audience,

contribute to discussions on waste management and sustainable tourism, and inspire businesses and individuals to adopt more responsible and regenerative practices. The recognition further reinforced Prakriti Resort's position as a leader in sustainable hospitality and community-centered tourism in Nepal. This year has been really fruitful and Prakriti was able to make further links and recognitions that helps us reach to vast audience. At the exhibition we were able to connect with various organizations having similar objectives. Connecting with people with such mindsets really was a very proud moment personally for myself. Zero waste is an enormous project that requires strong dedications and controlled discipline. With such large group of aware entrepreneurs and our agendas we can make a huge difference for both environment as well as community. Through this exhibition we got inspiration on many innovative ideas on how to reduce and eliminate waste. Zero Waste Exhibition was both educational and inspirational event for Prakriti Resort.

Prakriti Series:



The **Prakriti Series** is a simple but meaningful video initiative shared on various social media platforms. It started after Prakriti Resort and Organic Farm Pvt. Ltd. received its Travelife certification, as a way to take the ideas and values practiced at the resort and share them with a wider audience. Instead of keeping sustainability as something experienced only on-site, the series brings those conversations into everyday life through short, engaging videos.

Each video in the series focuses on different values like living closer to nature, supporting local communities, practicing organic farming, or making small eco-friendly choices in daily routines. The tone is not overly technical or formal; it feels more like a conversation. The aim is to make these ideas easy to understand and relatable, so people can see how sustainability isn't something distant or complicated, but something



they can practice in their own way.



At its heart, the Prakriti Series is about connecting people to nature, to culture, and to more mindful ways of living. By sharing real stories, experiences, and simple practices, it encourages viewers to pause and think about their impact. It's less about perfection and more about awareness, showing that even small steps can

make a meaningful difference over time. Audience can find more detailed and in depth ideas on the practices that has included in the operation of Prakriti Resort. It's a small initiative towards sharing our story and making people aware a small step can create a greater difference. Viewers can learn and make changes in their own lifestyles as well as the environment. Let's make our environment and the way we live less burdensome and make a green and clean environment for our future generations.

Waste Cooking Oil to Soap?

As part of its commitment to regenerative hospitality and zero-waste operations, Prakriti Resort and Organic Farm Pvt. Ltd. has introduced a dishwashing soap-making initiative that transforms used cooking oil from its kitchen into dishwashing soap. Rather than treating used oil as waste, the resort repurposes it into a valuable resource, preventing potential water and soil pollution while reducing reliance on commercially produced cleaning products. This initiative reflects both circular economy and regenerative principles by extending the life

of a resource, minimizing waste, and reducing the

environmental footprint of daily operations. Through this simple yet impactful practice, Prakriti Resort demonstrates how innovative resource management can contribute to environmental restoration, operational sustainability, and a more regenerative future for the hospitality sector.



W.A.S.H at Prakriti:

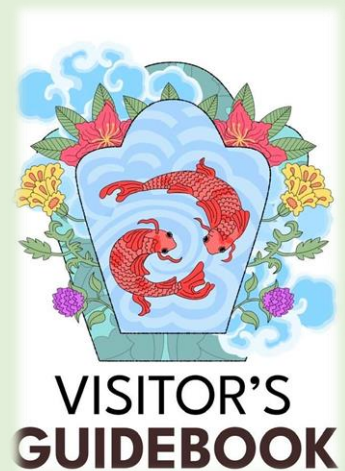
Prakriti Resort and Organic Farm Pvt. Ltd. was honored to host participants of the Global South Conference on WASH Financing and Sustainability for a one-night, two-day learning experience. The visit provided an opportunity to share the resort's practical approaches to water conservation, sanitation, waste management, and public health. Participants explored how Prakriti manages greywater, Blackwater, kitchen wastewater, and fecal

sludge through environmentally responsible systems while promoting efficient water use and conservation. The experience also included a guided hike to Dhaap Dam, where participants collected waste along the trail, helping protect the local environment. In recognition of their efforts, Environmental Stewardship Certificates were awarded to participants. Prakriti Resort also took part in Rotary Club WASH-related events and awards, sharing its experiences in sustainable water management, sanitation, and regenerative hospitality. These engagements helped raise awareness, encourage knowledge exchange, and showcase how responsible tourism can support both environmental conservation and community well-being.



Self-Guide Tour Book:

To enhance visitor awareness and engagement, Prakriti developed a Self-Guided Visitor Guide Book that allows guests to explore and learn about the resort's sustainability and regenerative practices at their own pace. The guide highlights key initiatives such as organic farming, permaculture, water stewardship, waste management, biodiversity conservation, and community engagement, providing visitors with a deeper understanding of how these practices are integrated into daily operations. By transforming a guest stay into an educational experience, the guide encourages responsible travel, promotes environmental awareness, and inspires visitors to adopt sustainable practices in their own lives. This initiative reflects Prakriti's commitment to knowledge sharing and demonstrates how tourism can be used as a tool for learning, connection, and positive environmental impact.



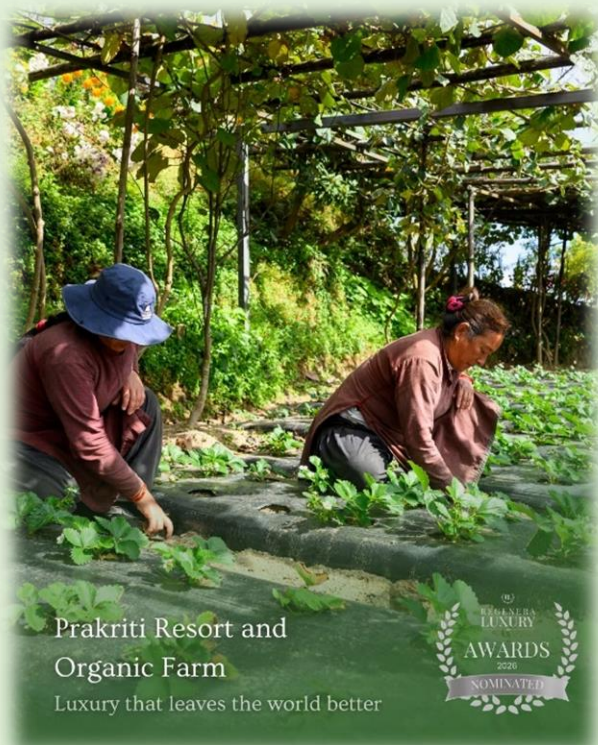
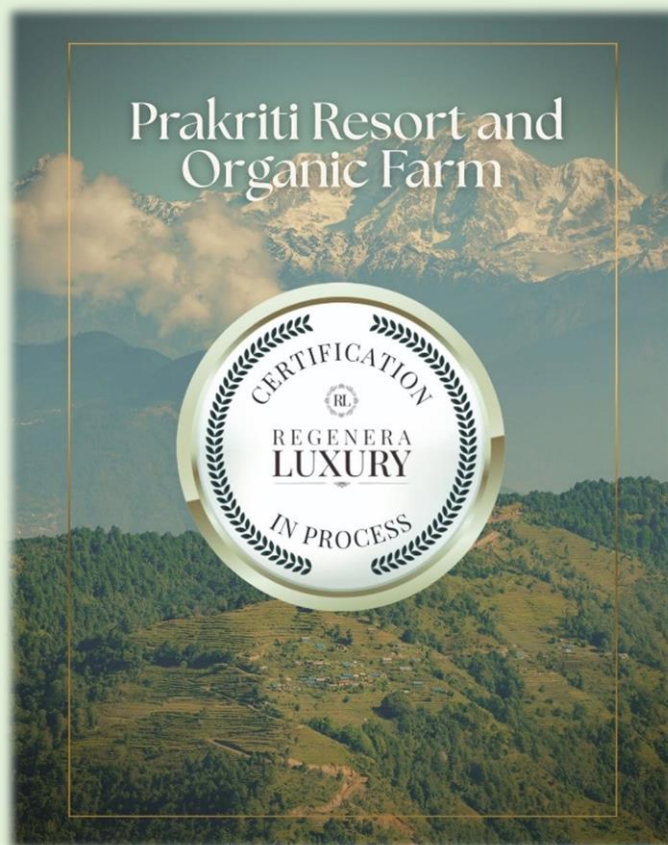
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| 3. Bio-Compost Zone | 10. Rainwater Harvest & Fish Pond Zone | 18. Tea Garden Zone |
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Map 1: Bird's eye view visual guide to various spots in the resort

Regenera Luxury:

Prakriti Resort and Organic Farm Pvt. Ltd. continues to strengthen its commitment to regenerative hospitality through its collaboration with REGENERA LUXURY. This global certification program recognizes hotels and retreats creating positive impacts for nature, communities, and local cultures. This partnership has supported the resort in further aligning its operations with regenerative tourism principles, including environmental stewardship, biodiversity conservation, sustainable farming, community engagement, and guest well-being. In



recognition of these ongoing efforts, Prakriti was nominated for a REGENERA LUXURY Award, highlighting its contribution to responsible and regenerative tourism in Nepal. The collaboration has provided valuable opportunities for learning, improvement, and international visibility, reinforcing the resort's vision of creating meaningful experiences that not only minimize harm but actively contribute to the restoration and resilience of the environment and local communities. With this collaboration Prakriti wishes to expand its

horizon and fully commit to Regenerative Practices which helps to uplift both community and the Resort hand in hand.

Our Team:



FOUNDER/ MANAGING DIRECTOR
President, Nepal Environment and Tourism Initiative Foundation (NETIF)
ARUN SHRESTHA



Board Member
Representative, (NETIF)
Keshav Kunwar



Board Member
Representative, (NETIF)
Subash Kaji Shrestha



Board Member
Representative, Himland Trekking & Tours
Tilak Bahadur Lama



Board Member
Local Community Representative
Raju Gurung



Board Member
Local Community Representative
Shyam Sherpa



Board Member
Local Community Representative
Rajendra Tamang



Shareholder
Pemba Galjen Sherpa



Sr. ACCOUNTANT
SANJU SHRESTHA



MARKETING EXECUTIVE
SHREEYANI SHRESTHA



SALES EXECUTIVE
UJJWAL BHUJEL



RESORT INCHARGE
PREM GIRI



H.R. MANAGER
SAMBRIDDHI SUNUWAR



Regenerative Tourism Coordinator /G.R. O
AAKASH SHILPAKAR



RESERVATION OFFICER
UTSAV RAJKARNIKAR



Store Incharge/ H.R Officer
DEBENDRA THAKUR



FARM SUPERVISOR
KRISHNA SHIVABHAKTI



EXEXECUTIVE CHEF
BINOD GIRI



CAPTAIN
SHAILENDRA GURUNG



Front Office Supervisor
DHIREN POUDEL



RECEPTIONIST
MANISHA GURUNG



SOUS CHEF
KUMAR GURUNG



COMMIS I
TEK BAHADUR GIRI



BAKERY CHEF
SUBEEN TAMANG



COMMIS II
PRAKASH DANUWAR



KITCHEN HELPER
GOVINDA GIRI



BARISTA/WAITER
BIBEK CHAUDHARY



WAITER
FRIJAN TAMANG



WAITER
MUGA GIRI



Housekeeping Supervisor
NIRMALA GURUNG



Housekeeping Staff
BIMALA GHALE



FARM STAFF
DURGA GURUNG



FARM STAFF
TIKA KUMARI GURUNG



FARM STAFF
LAXMI GURUNG



FARM STAFF
BIMALA GURUNG



FARM STAFF
PUSPA GURUNG



FARM STAFF
SUNA MAYA BHUJEL



FARM STAFF
SONI GURUNG



FARM STAFF
PRAMILA GURUNG



FARM STAFF
SARITA TAMANG



FARM STAFF
JAYMAN TAMANG



FARM STAFF
DHAN B. DHANUKI



CANTEEN COOK
ARJUN GHALE



IN HOUSE ENGINEER
RAJU GURUNG



SECURITY GUARD
DAWA LAMA



SECURITY GUARD
RAM BDR B.K

Summary:

This Impact Report highlights the progress made by Prakriti Resort during 2025–2026 as we continued our journey toward more sustainable and regenerative tourism. Throughout the year, we remained committed to creating positive impacts for the environment, our guests, and the local community.

Our organic farm continued to play a central role in our operations by providing fresh produce for our farm-to-table menu while promoting sustainable farming practices. We also strengthened our environmental efforts through improved waste management, responsible resource use, and ongoing sustainability initiatives. A significant milestone this year was achieving the Travelife Gold Certification, recognizing our commitment to internationally recognized sustainability standards.

People and community remained at the heart of our work. We continued to invest in local employment, staff development, and partnerships with the Haibung community, while offering guests meaningful experiences that connect them with nature, local culture, and everyday farm life.

The progress shared in this report reflects the dedication of our employees, community members, guests, and partners who have supported our sustainability journey. While we are proud of what we have achieved, we recognize that sustainability is an ongoing process. We remain committed to learning, improving, and creating lasting positive impacts for both people and the environment.

Gratitude & Recognition

This report is a reflection of the people who have been part of our journey, and we would like to sincerely thank everyone who has supported Prakriti Resort & Organic Farm throughout the year.

To our dedicated team, thank you for your hard work, passion, and commitment to creating meaningful experiences while caring for our environment and community. To the Haibung community, thank you for welcoming us as partners and working alongside us to protect our shared home and create opportunities for future generations.

We are deeply grateful to our stakeholders, partners, suppliers, and collaborators for your trust, guidance, and continued support. Your encouragement has helped us grow and strengthen our commitment to sustainable and regenerative tourism.

Most importantly, we thank each and every guest who chose to visit Prakriti Resort & Organic Farm. By staying with us, exploring our farm, enjoying local traditions, and supporting our community, you became an important part of our journey. Your visits inspire us to continue improving and creating experiences that leave a positive impact on both people and nature.

Together, we are proving that tourism can be more than a journey, it can be a way to care for the places we love and the communities that call them home.

Call to Action

As we reflect on the past year, we are reminded that every meaningful change begins with people. This report is not just about the milestones we have achieved, it is about the relationships we have built, the community we have grown with, and the shared belief that tourism can create positive change.

At Prakriti, we believe every visit has the power to make a difference. When you choose to stay with us, enjoy a meal made from our organic farm, explore our village, or simply spend time in nature, you become part of something bigger. You are supporting local families, encouraging sustainable farming, protecting our natural environment, and helping us preserve the culture and traditions that make our home unique.

Our journey is far from over. There is still so much to learn, improve, and achieve, and we know we cannot do it alone. It takes the support of our guests, our local community, our partners, and everyone who believes that businesses should create value not only for themselves but also for people and the planet.

We invite you to continue this journey with us. Visit us, share your experiences, support local products, inspire others to travel responsibly, and be part of a movement that values nature, community, and meaningful connections.

Thank you for being part of our story. Your trust, encouragement, and support inspire us to keep growing and doing better every day. Together, we can prove that even small actions when taken together can create a lasting and meaningful impact.

We look forward to welcoming you to Prakriti Resort & Organic Farm, where every stay gives back to nature, every experience supports the community, and every step brings us closer to a more sustainable future.



Prepared by
Sambriddhi Sunuwar