

## Sustainability at SIT Nepal: Tibetan & Himalayan Peoples Learning Centre



- Our program is situated in the “Yantra House,” a historic Newar manor house constructed from traditional materials (stone, wood & mud plaster) that has been retrofitted to be earthquake resistant.
- Our outdoor classroom, greenhouses and garden trellises are all made from locally sourced bamboo.
- The program centre has its own solar panels and most of the power we use comes from the solar supply.
- We use drinking water dispensers in the program office and in homestays to reduce the need to purchase single-use plastic bottled water. We provide students with water treatment drops for their excursions and ISPs so they can continue to avoid buying plastic bottles.



- We have an extensive organic garden at the program centre, where we focus on implementing permaculture and food forestry methods. In addition to vegetables and herbs, we have over 58 species of trees and shrubs, including many fruit and nut trees.
- We keep chickens for fresh organic eggs and use their manure to make compost for the garden.
- We compost all food and garden waste and use it to fertilize & make a ground cover in the garden to retain moisture.
- All the lunches students eat at the program house includes fresh organic salad from our garden, as well as other homegrown seasonal vegetables. We serve meat only one day a week in order to reduce the carbon footprint of our meat consumption.

- We have a waste management system where all trash is sorted and picked up by [Doko Recyclers](#), a local organization that sustainably repurposes plastic, metal, paper, glass and electronic waste.
- In the program office, we repurpose old paper to make small notebooks for staff.
- At the end of the semester, students donate any unwanted clean and intact clothing to program staff and community members