

Spice Village Thekkady, Periyar Locally Centred Excellence and Empowering Women



Thatching using traditional techniques and labour.

More than 70% of staff are from the local community ensuring that wages are ploughed back into the local economy. Empowerment for women is notable. Several positions in the hotel operations are filled by women across roles including Front Office where they serve as guides with the naturalist during the tour around the property, Food & Beverage, Chefs in the kitchen and making handmade paper from recycled materials on site. A further twenty local women are employed to work on the resort's organic farm.

Spice Village engages with the local community in a myriad of ways from the person who supplies milk and meat, the lady who makes poppadoms, the women's group who make candles, the farmers who supply fresh produce, the local guides who take guests on treks in the forest, the cooperative that supplies honey and members of the native Mannan tribe who thatch the resort's roof in the traditional way.



Women occupy a range of roles at the resort including Chefs and Front Office positions



Women employed for handmade papermaking from recycled materials.

The lodge's restaurant, which serves local recipes, sources its ingredients from within a radius of 50 miles. Natural Harvest – a joint venture of the lodge's parent company, CGH Earth, in partnership with Ecoland and Lacon GmGH, purchases organic pepper grown by 580 tribal farmers at 33% premium over the market price.

The resort supports and promotes a range of local initiatives such as cultural performances, Bullock Cart Discoveries and the Tribal Trekkers Eco Development Committee, set up to bring economic benefits to local communities and turn poachers into protectors.



Tip box for sharing tips between staff.



Mohiniyattam, an indigenous art form of Kerala, performed at the resort.