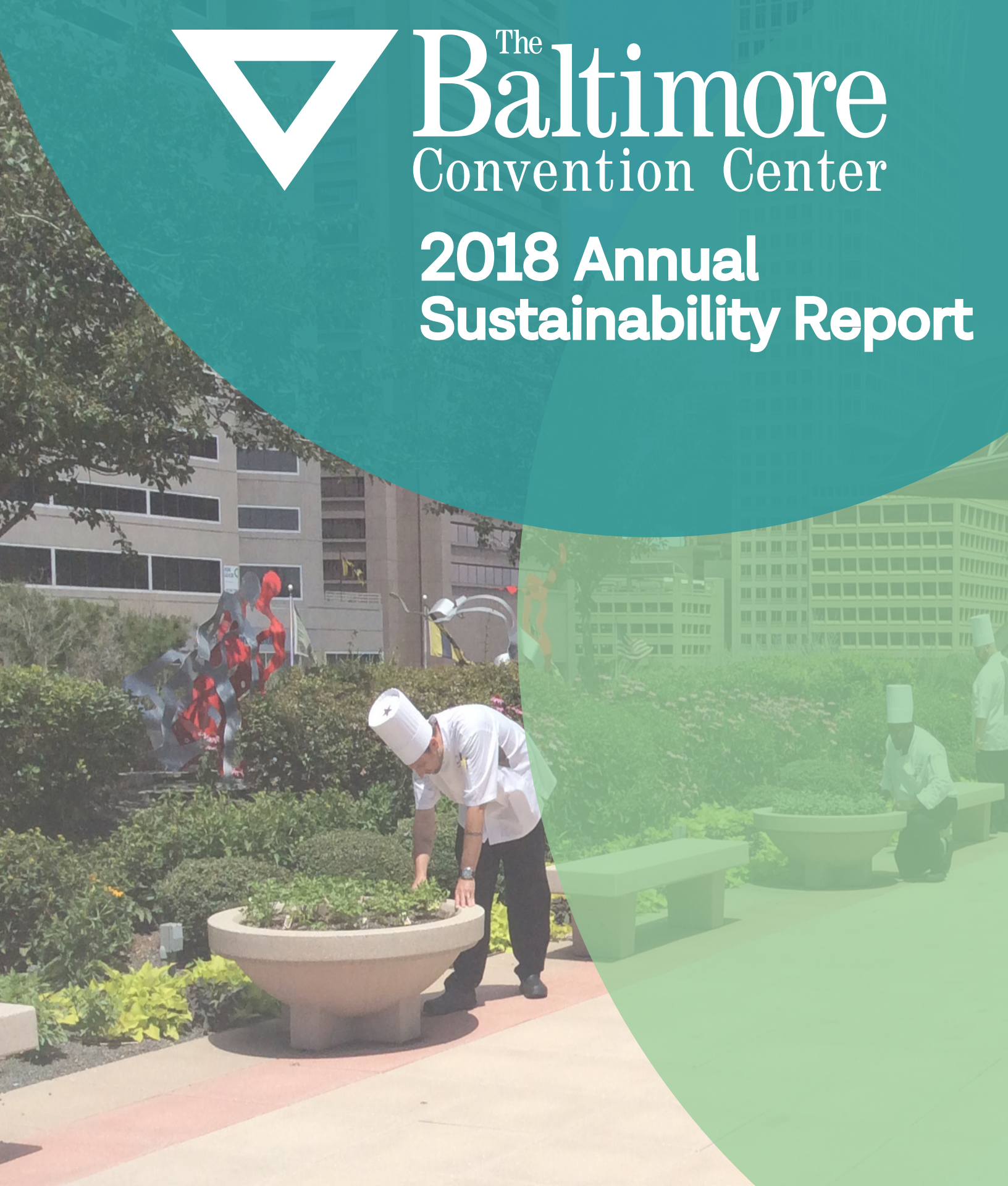




The Baltimore Convention Center

2018 Annual Sustainability Report



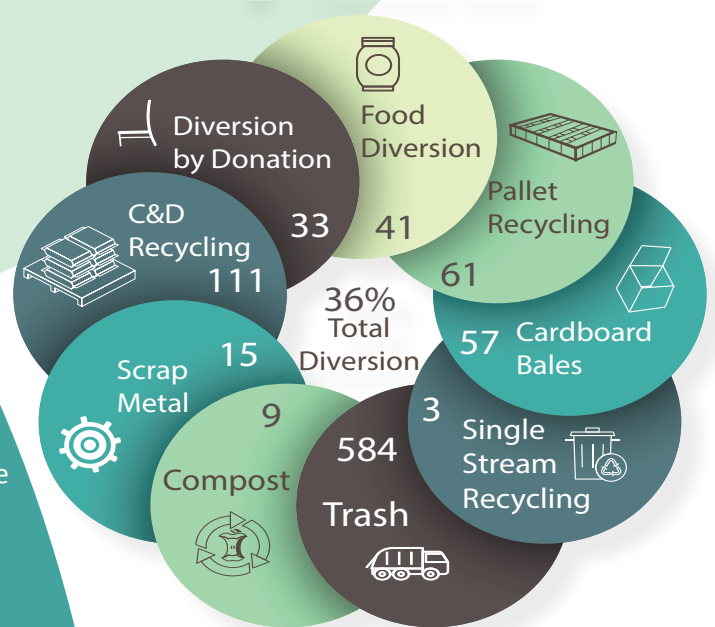
Sustainability 2018

The Baltimore Convention Center is continually seeking innovative ways to develop our Sustainability Programs that reach further into our surrounding community. Satisfying essential needs that can be met through the proper handling of goods and services which are the byproducts of the meetings and conventions industry is a cornerstone of our sustainability policy.

Building upon an established program, Diversion by Donation, was just one way the Center dug deeper to repurpose byproducts and assist the community at large. By introducing new partnerships with Baltimore City Agencies like Cylburn Arboretum and the Rawlings Conservatory at historic Druid Hill Park the Center was able to divert wood and other building materials to support ongoing projects in these two public parks. A total of 33 tons of construction & demolition materials were diverted from landfills in this program.

The Center's Green Team researched for and found ways to create more sustainable practices in the daily lives of employees through health & fitness, volunteerism, and by creating new standard operational procedures to decrease carbon footprint. The initiative to join Baltimore City's Billion Step Challenge was a fun way for employees to satisfy the goal of prioritizing health and fitness which lead to the Center contributing at total of 30 Million steps to the challenge. A discovery of a little known company TerraCycle, who has a zero waste solution for coffee pods, received over 165 lbs. of pods from the Center for employee use only. A team of 20 employees volunteered to work in the Maryland Food Bank logging in a total of 38 volunteer hours in the month of October. Those hours equate to saving the food bank \$1072.50 in labor costs and helping them to provide an additional 3,218 meals to food insecure Marylanders.

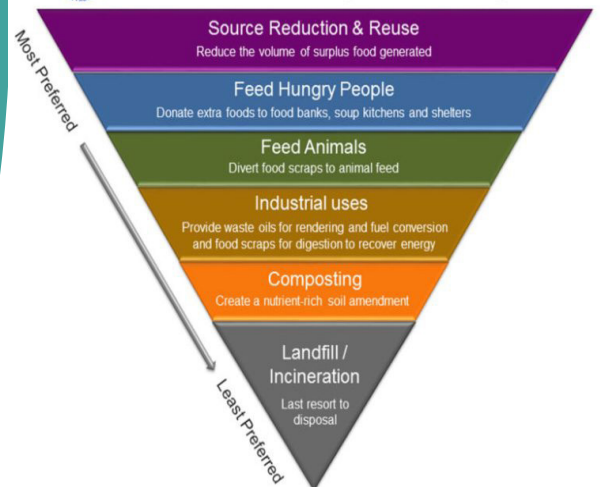
The newest, most innovative, program started in 2018 was the Food Waste Reduction Initiative, a partnership between the Center, Centerplate, Astrapto, Plisko Sustainable Solutions, and the World Wildlife Federation supported by the Rockefeller Foundation. Baltimore was selected by WWF in March of 2018 to expand upon its HOTEL I KITCHEN PROGRAM to explore place based dynamics in promoting food conservation. The program was led by Aurora Dawn Reinke and Joan Plisko. The goal of the program is to reduce kitchen waste using the six steps of the Food Recovery Hierarchy inverted pyramid. In total all of our new efforts contributed to a 4% increase in our diversion total.



2018 Diversion Rate
All measurements are shown in tons



Food Recovery Hierarchy



Food Waste Reduction

The HOTEL I KITCHEN Program

When the Baltimore Convention Center was approached by Dr. Aurora Benton of Astrapto to become one of two facilities in the country to participate in the “HOTEL I Kitchen Food Waste Reduction” pilot program we jumped at the opportunity. Two of the seven cornerstones of our environmental policy Waste Management & Reduction, and Diversion and Involvement in the Community, fit hand in glove with the goals of the initiative. In fact, the possibilities of the program would allow the Center to move these platforms forward and innovate in ways that were unimaginable.

The project team engaged the Center, Centerplate, and Visit Baltimore employees and developed:

- Training of onsite management and staff to be more knowledgeable about food waste efforts
- Regular food waste audits and establishment of food waste measurement and tracking protocols
- Creation of a food donation policy to increase donations for feeding the hungry
- Repurposing ‘waste’ into innovative new employee lunch menus
- The piloting of a food scraps donation program to benefit a nearby pig farm
- Experimentation with the latest composting and diversion technologies



L to Right Mac Campbell, Deputy Director for the Baltimore Convention Center, Dr. Aurora Benton-Astrapto, & Michael Barrett-Regional Vice President Centerplate Powered for Sodexo

Utilizing this training new partnerships were formed with local non-profit organizations that helped the Center and Centerplate reduce waste utilizing the tenants of the Food Recovery Hierarchy. Feeding Hungry People was the easiest tenant to expand upon. The introduction of the MEANS database, a nonprofit food rescue platform was implemented to reduce the amount of ready to eat food product going to waste. MEANS runs operations in 48 states with companies from Starbucks to The Washington Post helping to divert food from the trash to local emergency feeding services with the ease and speed of the internet. In addition, the staff has been challenged to re-innovate the daily staff lunches coming up with new dishes utilizing food already in place. Executive Chef Josh Distenfeld has been able to save close to \$5,000 per month on the employee lunch program.

The tenant of Feeding Animals was made possible by connecting with local farmer Gaylord Clark of Carriage House Farms, less than 20 minutes outside of Baltimore. The Center began a program that provides animal feed to the farm, in addition to, provide soil and soil amendment for crops. In 2018 the Center donated a total of 5,534 lbs. of feed to the farm, which helped in reducing our composting from 25,756 lbs. in 2017 to 6,899 lbs. Instead of composting food, the inclusion of these programs allowed us to move UP the food hierarchy feeding both people and animals.

On Wednesday, July 11th from 1pm to 5pm the Baltimore Convention Center hosted a workshop in conjunction with Centerplate, Astrapto, and Plisko Sustainable Solutions, where valuable information was shared with the local hospitality community about methodologies on food waste reduction strategies, technologies, and services that can be used to address the food vulnerable populations in Baltimore. The event also featured an expo with local makers, growers, and companies who offer sustainable solutions for the hospitality industry. Over 80 attendees from nearby hotels and other facilities joined the workshop. To learn more about the passion and drive behind this initiative visit our website www.bccenter.org for a look at our video.

Community & Culture

In June of 2018 the Center hosted a Lunch & Learn event focused on Sustainability. The presentations by Chef Josh Distenfeld & Director of Client Services Philip Costa focused on current Center initiatives, industry trends, and tours of the facility with a special focus on the Outdoor Terrace. The event was attended by 20 industry professionals.

A one day workshop was held on September 25th that featured a special training for operations and sales staff to discuss ideas and to increase awareness about materials and material use for recycling. Consulting companies and decorators joined the staff for this training.

A special training was held on July 30th by **Reduction In Motion**, a company that specializes in teaching the importance of proper trash sorting. In this class the Client Services Department learned detailed information on the proper trash sorting techniques to insure recycling is not contaminated. Over 40 employees participated.

What's New

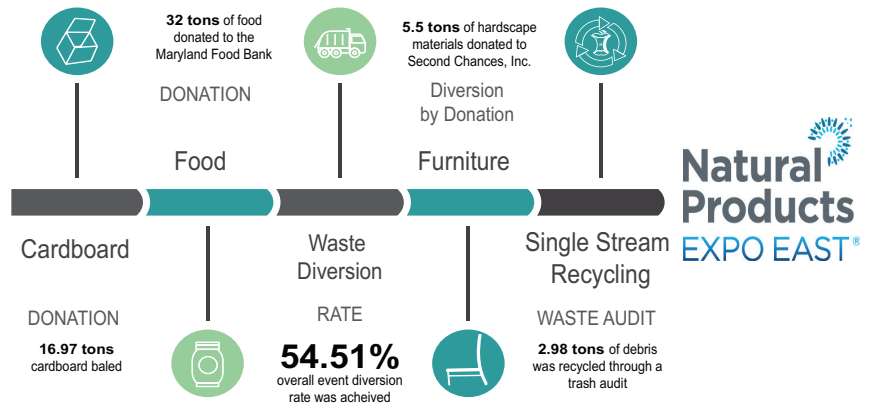
APEX Recertification! Level one of the APEX/ASTM Green Meeting for Venues Standard certification was reissued for the Center in February 2018.

Smoking is no longer allowed on the loading docks at the Center. The start of 2018 welcomed a newly designed smoking area for employees and contractors located near the docks but far enough away to promote a cleaner and healthier working area for employees who work in this area.

Trash monitoring with OnePlus Systems provides real time monitoring sensors for our trash compactors. This provides a more efficient and informed indicator of when compactors get filled, thus saving money due to a decrease in hauling.

Meetings in Focus

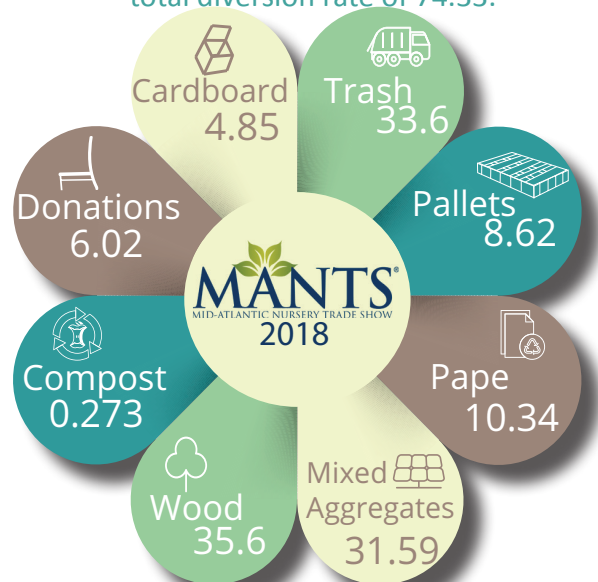
Natural Products Sustainability Summary



- In 2018, NPEE had an overall diversion rate of 54.51%. This is the highest percentage we have had since tracking for the event; this percentage is up 13% compared to 2017.
- We are continuing to see an increase in total waste, which is due to more booths and attendees. However we also seeing an increase in diversion. This year we diverted 75 tons from the landfill, compared to 60.95 tons in 2017 and 52.87 in 2016
- Over **64,000 pounds of food** was donated to the Maryland Food Bank. The USDA measures the average meal as 1.2 pounds, so this is equal to nearly **53,334 meals** that were **donated!**

The Mid-Atlantic Nurseryman's Trade Show (MANTS)

total diversion rate of 74.33.



2018 Total Diversion Rate 74.33

All units are measured in tons