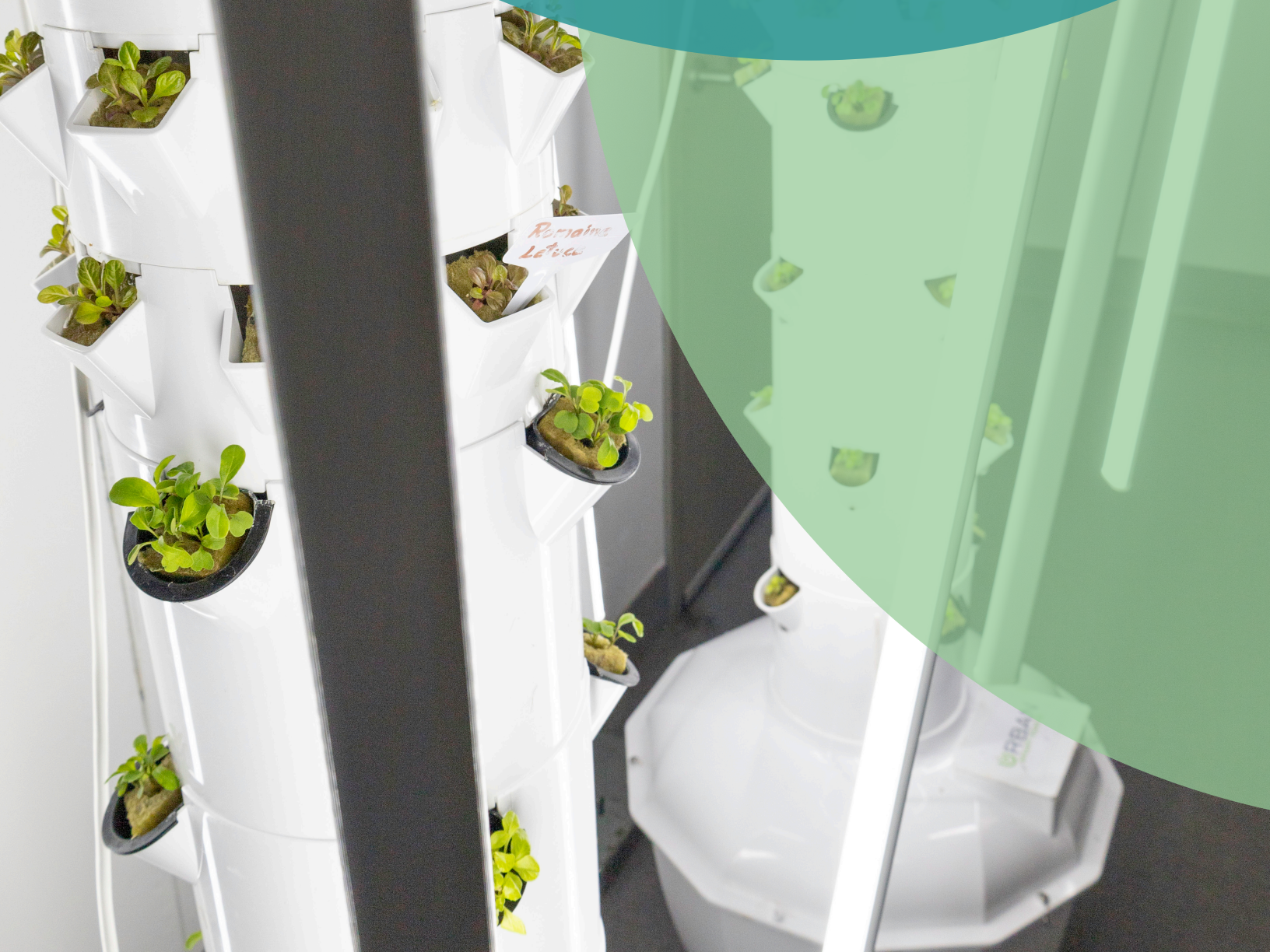




The Baltimore Convention Center

2023 Social Responsibility & Sustainability Recap



Environmental Policy

The Baltimore Convention Center is committed to building, implementing, and expanding on an innovative environmental management system that sustains the needs of the center's daily operations, meets the standards of the City of Baltimore's sustainability efforts, and serves to educate and benefit our staff, industry partners and clientele on the importance of the reduction of our carbon footprint. The cornerstones of our environmental policy are: waste reduction and diversion, energy conservation, water quality and consumption, air quality, responsible procurement processes, continuing education, and involvement with the community.

1. Waste Management: Reduction and Diversion

The Baltimore Convention Center implements a single stream recycling program throughout the building and conducts annual waste audits to ensure we continue to meet or exceed our target waste diversion rate. In addition to fully commingled recycling, The Center employs separate programs to dispose of pallets, corrugated cardboard, scrap metal, donatable, and compostable food waste. Among these programs, is our partnership with the Maryland Food Bank and Carriage House Farms to divert food to those in need, or to local farmers for livestock prior to composting or throwing away.

2. Energy Conservation

The Center entered into a conservation agreement with local provider Constellation Energy that provided upgrades to the facility's lighting, heating, and water systems which will produce a guaranteed 20% reduction in energy usage.

3. Environmental Design

To reduce water consumption, the Baltimore Convention Center is equipped with a highly efficient irrigation system consisting of timed sprinklers, drip irrigation, and sensors and water-saving devices for toilets, urinals, and faucets in all restrooms. The Center's Outdoor Terrace is equipped with a drought resistant vegetative roofing pavilion and rainwater recapturing system.

4. Air Quality

The facility continuously monitors both carbon dioxide (CO₂) and volatile organic compounds (VOCs) through our energy management system to ensure air quality performance throughout the facility. The Baltimore Convention Center is a smoke-free facility. MERV-16 Air filters are deployed throughout the entire facility to ensure airborne pathogens and particulates are kept to an absolute minimum.

5. Responsible Procurement Processes

The Convention Center, along with its exclusive food and beverage provider, Sodexo Live!, prioritizes sustainable preferential purchasing systems and supports buying locally whenever possible. In addition, effort is made to ensure that the healthiest and least harmful cleaning products and practices are in place throughout the facility and that recycled, recyclable and biodegradable products are utilized in facility operations.

Environmental Policy

6. Continuing Education

The Center is currently developing Green Action Teams (groups formed by employee representatives from all departments and partners) who will ensure each department is doing what it takes to contribute to and grow the Center's sustainability programs.

7. Involvement with The Community

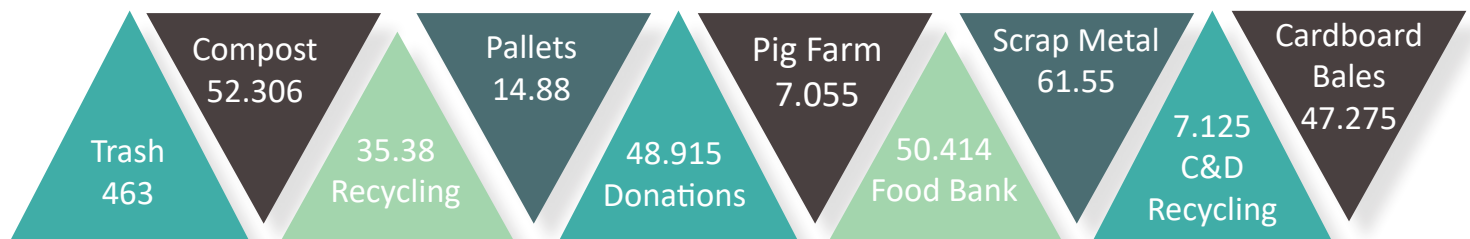
The Convention Center plays a leadership role working in tandem with the City of Baltimore, industry partners, and clientele to ensure that green meeting practices are met. We further our green initiatives through volunteerism, food donations, reuse of composting materials, and involvement in other programs that reinforce our stewardship.

Executive Director, Mac Campbell CVP

2023 Diversion

Total Diversion 41.236%

All Units Are Measured in Tons

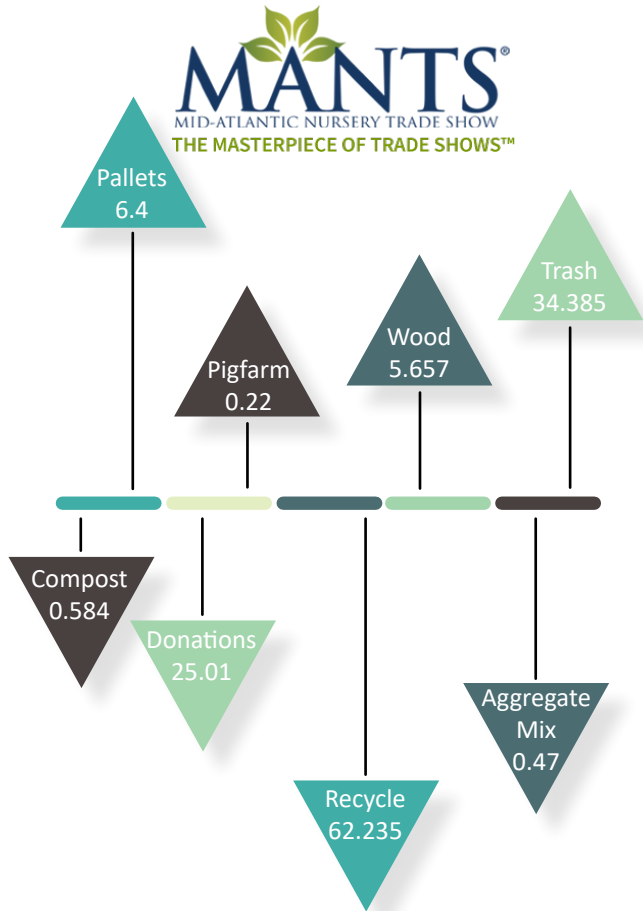


Staff Volunteering at MD Toolbank



Donation Haul, MANTS

Meetings Make Big Impact



In January 2023 the Center hosted the **Mid-Atlantic Nursery Tradeshow (MANTS)** for its 53rd year bringing in over 900 booths and over 11,000 visitors to Baltimore. This event has consistently made a significant impact on the city's local businesses, non-profit organizations, the ecosystem, and various other aspects for more than 40 years.

At the end of every MANTS show our team collaborates with exhibitors to divert unwanted materials from the event. In 2023 we diverted over 95 tons of material resulting in a diversion rate of 73.62%. In total 94 trees, 116 shrubs, and 210 plants were donated to organizations including Baltimore Tree Trust, The Baltimore Tool Bank, and Midtown Baltimore. Our catering partner's SodexoLive! also donated around 500 pounds of food scraps to local pig farm, Carriage House Farms along with composting 1,668 pounds of food. These donations resulted in saving these organizations over \$17,500!

53 Families Foundation and Goodwill's 66th Thanksgiving Dinners

The Center played a pivotal role in fostering community spirit during the Thanksgiving Season by hosting two significant events on November 21 and 22. The venue welcomed the 53 Families Foundation Thanksgiving Event and Goodwill's 66th Thanksgiving Dinner, drawing a combined attendance of over 8,000 visitors. This annual tradition not only provides a warm and catered Thanksgiving meal for attendees but also offers a platform for the community to engage in enjoyable activities and access valuable resources.

What sets these events apart is the ability for the Center to give back; by providing complimentary rental space to clients, the center actively contributes to the community's welfare by saving them significant costs.

Additionally our collaboration with SodexoLive! throughout these dinners adds another layer to our initiatives as all leftover preserved meals are then donated to local non-profits including Paul's Place and Rescue Mission.



NFL Ravens Football Players and Volunteers



Goodwill Volunteers

The Center of Growth

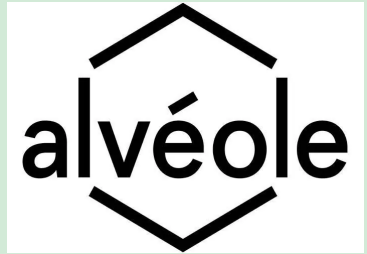
Sustainable Event Professional Certificate Event

On December 13, the Center hosted its Sustainable Event Professional Certificate Program for employees and local industry professionals for the second time in the venue's history. The full-day program featured a sustainability panel, moderated by Deputy Director Phil Costa. Panelists included representatives from Reduction in Motion, the Baltimore Division of Energy, and our Executive Director, Mac Campbell. This occasion represented a noteworthy achievement as it offered a certification program through EIC, and concluded with a networking happy hour and a BCC sustainability tour highlighting the organization's corporate social sustainability initiatives.

38 participants attended the event and enjoyed a sustainably catered meal served by our culinary team, SodexoLive!. SEPC not only empowered industry professionals with valuable knowledge but also provided an opportunity for our team to grow their understanding of sustainability within the hospitality industry.



Alveole beekeeper and Staff



Alveole Bee Workshops

Over the past year, the BCC partnered with the urban beekeeping company Alveole to organize two educational bee workshops in conjunction with our rooftop bee farm initiative.

On Wednesday, October 4 our employees along with our service partners and Visit Baltimore participated in a Hive to Honey Jar workshop. This training session provided participants with hands-on experience as they collaborated with our hive beekeeper to understand the intricacies of extracting honey from bee colonies. Attendees had the chance to uncap and spin honey out of honeycombs, as well as package their own jars for personal consumption. The workshop included an informative session on the life cycle of a honey bee and the annual process they undergo to produce honey.

Aligned with the SEPC event, the Center organized its second workshop in collaboration with Alveole, highlighting alternative uses for beeswax. Participants created two candles during the workshop to take home, all while gaining insights into the positive influence of urban bee farms on the local community.

Service

Each year the Center's catering partner SodexoLive! holds donation drives and volunteer events throughout the holiday season to give back and serve the community surrounding us. From food drive donations, catered meals, to toys for tots, our team works to collect resources to help families who face food and financial hardships.



Sodexo Live!, Catering Staff and Volunteers

SodexoLive! Stop Hunger Big Soup Event

The culinary team at the Center collaborated with volunteers to organize the annual Stop Hunger Big Soup Event by SodexoLive! During the event, participants prepped and cooked large quantities of chicken noodle soup, which was then distributed to local nonprofits and communities struggling with food scarcity. In this year's initiative, a generous donation of 120 gallons of soup was made to support the missions of local non-profits, Paul's Place and Helping Up Mission. These organizations are committed to serving local residents, particularly those facing challenges such as drug addiction, homelessness, and lack of access to medical care.

Maryland Food Bank Pack to Give Back

On Friday, November 3 the Baltimore Convention Center and its staff had the opportunity to host and participate in the Maryland Food Bank's Pack to Give Back event. This donation drive brought volunteers from around the region and our staff were able to contribute our services and pack 10,800 boxes for donation.

Annual Thanksgiving Food Drive

In 2023, our team generously donated 25 meal kits for SodexoLive!'s annual Thanksgiving Food Drive, surpassing the previous year's contribution by more than double. Each package contained the following items:

- Instant Stuffing Mix
- Instant Mashed Potatoes
- Turkey Gravy
- Canned Cranberry Sauce
- Canned Yams
- Canned Green Beans
- Cream of Mushroom Soup
- Crispy Onions
- Corn Muffin Mix
- Shelf Stable Boxed Milk
- Bag of Mini Marshmallows
- Brown Sugar Apple Pie Filling

Toys for Tots

For this year's Toys for Tots drive, our catering partner and employees came together to donate 55 toys to the Ronald McDonald House. Donations included:

- Games
- Arts and Crafts Kits
- Headphones
- Dolls
- Vehicles
- Sporting Goods



SodexoLive! Catering Team and Center Employees

Sustainability and Social Impact Plan

In 2023, the Baltimore Convention Center took significant strides towards embracing sustainability within the hospitality industry. Now the organization is taking a look into the future for 2024 we're implementing our Sustainability and Social Impact Plan. Building upon the foundation laid in the previous year, this new initiative aims to further minimize our environmental impact.

Organization Management

We seek to align ourselves with Baltimore City's aim to be an employer of choice through attracting, developing and maintaining a diverse and high-performing team. We strive to aid in the promotion of Baltimore City's Violence Prevention Plan that focuses on three pillars, Public Health Approach, Community Engagement and Inter-Agency Collaboration, Evaluation and Accountability to educate and prevent against abuses of labor, violence, and human trafficking.

Marketing, Communication and Engagement

We strive to publically share our message and impact through constant updates to our website and social media platforms. We prioritize our core values of Empathy, Pride, Growth, Inclusion, and Service in training and employee focused functions and efforts.

Climate Change

As an organization, The Baltimore Convention Center wants to reduce the cost and energy use associated with utility and HVAC in the building on non-event days. The Baltimore Convention Center will implement a strategy of tracking individual utility electric and HVAC usage to evaluate and monitor baseline greenhouse gas emissions to generate year over year goal setting in order to reduce those values. This will be completed through increased use of technology to identify and track utilities.

Water Management

The Baltimore Convention Center's goal is to reduce the use of potable water for non-potable sources and to limit the amount of waste as it pertains to water usage. As an organization we will develop a plan and process to track domestic water usage and use monthly and event-based reporting to establish baseline use as well as identify anomalies in our water potable water consumption.

Supply Chain Management

We are committed to the practice of responsible purchasing that intentionally provides opportunity to Black, Indigenous, People of Color (BIPOC) and women owned businesses (MWBE), minimize carbon footprint with reduced shipping by purchasing locally, and utilizing green seal products post consumer grade products.

Diversity, Equity & Inclusion

Host a "Let's Chat Series" to invite diverse groups of customers share their purpose, background, culture etc, with our team members prior to their event to help create understanding and a welcoming environment for their attendees while providing cultural education and exposure to our team members.

Accessibility

Maintain a Accessibility Coordinator to lead our accessibility initiatives and improve our accessibility communication to clients and attendees.

Social Impact

Provide opportunities for community engagement and advancement by our Convention Center team which will allow us to facilitate meaningful client conversations on local impact. Maintain prioritizing wellness education for mental and physical health.

Our Partners



The Midtown Community Benefits District is a neighborhood advocacy and improvement group created by a voter referendum in the mid-1990s to strengthen the neighborhoods for all who live and work here.

**1120 N. Charles Street, Suite 220
Baltimore, MD 21201
www.midtownbaltimore.org**



NOW IT'S UP TO US

Helping Up Mission provides hope to people experiencing homelessness, poverty or addiction by meeting their physical, psychological, social and spiritual needs.

**1029 E Baltimore St, Baltimore, MD 21202
www.helpingupmission.org**



Second Chance's mission is to retrain and create employment for displaced and unemployed workers; reclaim building material to reduce environmental harm and demolition debris in burgeoning landfills; and to renew both people and products to useful, purposeful life.

**1700 Ridgely St, Baltimore, MD 21230
www.secondchanceinc.org**

Additional Nonprofit Partners:

**Baltimore Hunger Project
South Baltimore Station
Baltimore Outreach
Bea Gaddy Center**



Our mission is to restore Baltimore's urban forest through increased tree planting, community engagement, and advocacy. Since our inception, we have planted over 10,000 trees on private property and in disadvantaged neighborhoods throughout Baltimore City.

**2631 Sisson St., Baltimore, MD 2121
www.baltimoretreetrust.org**



Our vision is an America where no one is hungry. Our mission is to advance change in America by ensuring equitable access to nutritious food for all in partnership with food banks, policymakers, supporters, and the communities we serve.

**161 North Clark Street,
Suite 700 Chicago, IL 60601
www.feedingamerica.org**



FOOD FOR A NEW LIFE

New Life Food Pantry expanded its mission to provide hope, help, healing, and food to anyone who comes to our doors looking for food assistance so he or she can get the supplies they need to prepare and serve a healthy meal for themselves and their families.

**2401 East North Avenue, Baltimore, MD
www.newlifefoodpantry.org**



The Baltimore Community ToolBank serves community-based organizations by providing tools, equipment & expertise to empower their most ambitious goals.

**1029 E Baltimore St, Baltimore, MD 21202
www.helpingupmission.org**