

The BCC has implemented various sustainability initiatives that allow customers to have passive involvement in our efforts. By choosing to partner with the BCC for your event, you are supporting efforts to establish an environmentally-friendly, inclusive future in our industry.

Look for a  below to see what actions you can take to participate in the BCC's sustainability efforts. For more information, please ask your CSM!

Composting

Waste Neutral Compost

Material is sorted automatically in the food preparation process and after food & beverage functions. Food scraps and other organic materials collected by the BCC are processed into high-mineral-content fertilizer. This compost is then taken to a local composting facility and resold to a locally owned small business as a soil conditioner.

 **If requested, 20 portable front-of-house composting units are available to include at food & beverage functions. It is important to promote the composting process to event attendees to avoid contamination.**

Compostable Disposable-ware

 **Customers can request the use of compostable disposable-ware instead of using china. This disposable-ware can be put in front-of-house composting units.**

Food Donation Programs

Perishable Food Donation

The BCC uses the Careit Food Donation + Rescue Software to donate surplus food directly to local non-profits in Baltimore. This provides an important opportunity for small non-profits to have access to small batches of prepared food. This process happens automatically after food & beverage functions are broken down. Leftovers are uploaded to the app and non-profits are immediately able to claim and pick up perishable food items.

Non-Perishable Food Donation

The BCC does post-show inventory evaluations to identify opportunities to supply shelf-stable goods to Baltimore's food vulnerable populations. Through these efforts, we work closely with the Maryland Food Bank.

 **The BCC works with in partnership with organizations to host food collection events.**

Carriage House Farms

Since 2018, the BCC has partnered with Carriage House Farms, a local, family-owned farm, to provide food scraps for pig feed. The BCC collects all organic food scraps from the meal preparation process and after food & beverage functions. Collected food scraps are sorted and pickup of these materials is facilitated by the BCC.


Material Diversion

Grease and Oil Cleaning & Recycling

The BCC works with FiltaFry and Wind River to filter and clean any grease that is reusable. Uncleanable grease is recycled and turned into biofuels, soaps, and other new products.

Single Stream & Material Recycling

The BCC uses single stream recycling at loading dock #22 to reduce waste. We provide recycling bins at all waste receptacles throughout the building.

 **For large amounts of recyclable materials (i.e., metal, wood, paper, C&D), the BCC can work on custom collection programs when notified by a customer in advance.**

Diversion by Donation Program

In support of the environment and the local Baltimore community, the BCC increases waste diversion by donating reusable materials to local non-profit partners through this program. Exhibitors can reach out directly or work through show management.

 **Customers can request our Exhibitor Kit insert to provide advanced information and promotion to their exhibitors, staff, and speakers. Please feel free to reach out at donations@bccenter.org**


Cardboard Baling

The BCC will bale leftover cardboard in our on-site baler and coordinate for recycling pickup.

 **Cleaning companies and exhibitors can leave behind uncontaminated cardboard in the cage behind Hall F.**


Pallets

The BCC partners with Freeman on our pallet reuse program.

 **Customers can participate in our Take One, Leave One practice, which is available for all show contractors, staff, and exhibitors. Decorators and exhibitors are encouraged to take what they need or donate what they don't. This program is located at loading dock #28 where a 53' trailer is staged for pallets only.**

Plastic Bottle Waste Reduction

The BCC has (26) water bottle refill stations throughout the facility, which promote reusable water bottle use.

 **Customers can request food & beverage outlets to offer aluminum canned water or boxed water at retail locations. Ask your CSM about a map of these locations to include on your website or app. Water cooler rentals are also available for individual placement throughout events.**

Water

Low Flow Fixtures

The BCC converted our sinks, toilets, and urinals to low flow fixtures. Fixtures also include auto-sensor faucets and toilets in the public restrooms.

Rain Chains

The BCC installed rain chains on our green terrace to assist with water management and efficient irrigation, which directs runoff into plant beds.

Water Tracking & Consumption

To track water usage, the BCC has two ultrasonic water meters that attach to our main domestic supply of water. The BCC also monitors the use of steam and chilled water through Vicinity Energy.

Energy

LED Lighting

The BCC replaced 3,840 CFL bulbs with LED bulbs in all meeting rooms, ballrooms, and most lobby and pre-function spaces. We also replaced 30 exterior lights with LED bulbs on the east building, along with 1,500 other types of bulbs with LED bulbs throughout the rest of the building.

Energy Saving Policies


- The BCC requires the use of half lighting in exhibit halls on move in and move out days.
- The BCC requires that all escalators are turned off when there is no event function and during move in and move out days.
- The BCC utilizes automatic occupancy sensors in all meeting rooms to reduce the use of artificial light, which are tied to our heating and air conditioning system and set to automatically shut off when a room is unoccupied.
- The BCC has a no idling policy in effect for all trucks and vehicles awaiting to offload in the loading dock.
- The BCC significantly reduces heating and air conditioning when no events are in the building. Our comfort zone during occupied functions is set at 68-74°F.

Environmental Initiatives

Beehive

The BCC collaborates with Urban Beekeeping Company, Alveole to host a beehive on-site as well as (2) bee homes. These are home to about 25,000-40,000 bees. This collaboration brings many benefits including education of bees and all pollinators, more pollinators growing the city's ecosystem, and honey for catered meals.

Sustainability Tours

 Sustainability Tours are available upon request for customers as a part of their planning process or in conjunction with their event. Advance notice is required.

Landscaping

The BCC has a 27,000 square foot green roof on our main terrace, which was installed in 2010 as a pilot program for the City. Featured on the green roof are 13 types of native, drought-resistant, and pollinator-friendly plants integrated in our landscaping.

Diversity, Equity, and Inclusion

Kulture City

The BCC trains our staff and works to accommodate guests with Sensory needs with sensory bags provided by Kulture City and by providing quiet spaces where possible if needed. Sensory bags are available upon request from Lobby Attendants.

Assisted Listening Devices

ALDs are available in certain meeting rooms, and all four ballrooms and exhibit halls.

 **ALD accommodations are available for customers who are working with our in-house AV provider, Projections. Our equipment works only with our house sound system.**

Additional Accessibility & Disability Accommodations

- The BCC has large print locational signage, and braille on room signs.
- The BCC website is equipped with an accessibility map for ease of use.
- All entrances to the BCC are accessible.

Please feel free to reach out at accessibility@bccenter.org

Resources & More Information

Interested in learning more about the BCC's sustainability initiatives? Please ask your CSM or explore the resources below!



BCC MyHive
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BCC
Sustainability
Page

Coming
soon!

ADA
Guide