Table of Contents

- Waste Diversion
  - Vision and Guiding principles
  - Early Learning- Prior to SAVOR
    - Seize Opportunities
      - How to improve for the future
      - What is the process?
    - Related Psychology
  - McCormick Food Volume and Scope
  - Signage and Containers
  - Managing Post – Consumer Waste Handling
    - Green Angels
  - Reduction over time
  - Impact of committed Clients
  - Next Steps
Why we do What we do

At our core, the SAVOR company is a Restauranteur. From the very origin of the word Restaurateur, SAVOR takes the higher intention for a company that serves food, of restoring with the food we serve. Restoring the energy and health of our customers, maintaining those neighborhoods we work in and restoring the environment that we all live in.

In the accounts that we have the privilege to work in, we endeavor to not only operate every day preparing and serving the best food, in the best way possible, but to also use our platform to showcase what can be done...

The following slides tell some of the story of how we work to bring our philosophy to life at McCormick Place, the largest convention center in the Americas, for our Customers, our Clients, and for Chicago.

These slides also tell some of the journey I have been on from the perspective of recognizing opportunities and tools for waste reduction making the most of those opportunities to lessen our waste impact.
Waste Diversion-
Summer Games

- Liquids
- Cutlery
- Compostable
- Recyclable

General
Waste Diversion - Summer Games

**Evolution of an Idea**

**Beginning** - Taping examples of waste on the can lid

Specific signage with photos of actual waste items
Waste Diversion - Summer Games

Seize the opportunities- In prior Games the waste was sorted into streams and disposed of appropriately, in 2012, by adding one additional Manager and 2 hourly workers we were able to capture what the actual weight in each category was, while also providing additional screening for contamination.

Each Bag was weighed prior to disposal.
Food Volume

- 46 Million USD
- 4 Halls, 1 Arena
- 3 Main Kitchens
- New Commissary Kitchen
- State of the Art Cooking Equipment
Managing post consumer waste in a convention center, or any large venue is an immense challenge. With thousands of guests, or attendees, many wanting to do the right thing and support the proper disposal of waste, there is still an incredibly finite amount of time to communicate to them what to put in each rubbish receptacle. We seize that moment by utilizing graphics of the specific items that belong in the can on the can labels.
Waste Diversion

• In our large Brick and Mortar locations, The South Food Court and the West Food Court, we staff our proprietary Green Angels program. In these locations our customers simply bring their trays to the Green Angels Kiosk and leave it with our team members. They then sort the waste according to the three streams, Recycle, Compost and General.
Waste Diversion

• Reduction over time
  The efforts that SAVOR has put into the reduction of waste have had a measurable impact. From the time SAVOR took over the foodservice contract there was been a nearly twofold increase in the percentage of Waste that has been diverted.

<table>
<thead>
<tr>
<th>Year</th>
<th>Diversion %</th>
</tr>
</thead>
<tbody>
<tr>
<td>2011</td>
<td>35.68</td>
</tr>
<tr>
<td>2012</td>
<td>58.71</td>
</tr>
<tr>
<td>2013</td>
<td>55.7</td>
</tr>
<tr>
<td>2014</td>
<td>64.22</td>
</tr>
<tr>
<td>2015</td>
<td>50.34</td>
</tr>
<tr>
<td>2016</td>
<td>52.55</td>
</tr>
<tr>
<td>2017</td>
<td>59.29</td>
</tr>
</tbody>
</table>
• Commitment by Event Planners helps support the efforts. These results came during the 2018 Greenbuild Convention.

<table>
<thead>
<tr>
<th>Service</th>
<th>Container</th>
<th>Ticket #</th>
<th>Date</th>
<th>Total Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>Trash</td>
<td>10-2.0 Yard Containers</td>
<td>417943</td>
<td>11/10</td>
<td>0.051</td>
</tr>
<tr>
<td>Trash</td>
<td>10-2.0 Yard Containers</td>
<td>375078</td>
<td>11/12</td>
<td>0.213</td>
</tr>
<tr>
<td>Trash</td>
<td>10-2.0 Yard Containers</td>
<td>375084</td>
<td>11/15</td>
<td>0.306</td>
</tr>
<tr>
<td>Trash</td>
<td>10-2.0 Yard Containers</td>
<td>411101</td>
<td>11/24</td>
<td>0.298</td>
</tr>
<tr>
<td>Compost</td>
<td>40 gallon Plastic Containers</td>
<td>E-mail 1/17/2019</td>
<td></td>
<td>6.730</td>
</tr>
<tr>
<td>Wood and Plastic</td>
<td>Food Containers, Pallets, Bread Racks and Milk</td>
<td>In House</td>
<td></td>
<td>0.850</td>
</tr>
<tr>
<td>Plastic Container Recycling</td>
<td>Recycling</td>
<td>42.0 Yard Compactor</td>
<td>2265555 11/10</td>
<td>0.325</td>
</tr>
<tr>
<td>Recycling</td>
<td>42.0 Yard Compactor</td>
<td>2267387</td>
<td>11/14</td>
<td>1.260</td>
</tr>
<tr>
<td>Recycling</td>
<td>42.0 Yard Compactor</td>
<td>2271370</td>
<td>11/24</td>
<td>1.104</td>
</tr>
</tbody>
</table>

**Total Waste Stream** 11.136
**Total Recycling** 2.689
**Total Landfill** 0.570
**Total Compost** 6.730
**Total Diversion Weight** 9.989
**Total Diversion** 89.696%
Weight in Tons of Processed Waste

<table>
<thead>
<tr>
<th>Sites</th>
<th>Waste Processed Rate (tons/week)</th>
<th>Mean Daily Usage (times/day)</th>
<th>Mean Run Time (mins/run)</th>
<th>Total Waste Processed (tons)</th>
<th>Total Run Time (hours)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Your site</td>
<td>1.4</td>
<td>8.5</td>
<td>5.4</td>
<td>25.4</td>
<td>97</td>
</tr>
</tbody>
</table>
Waste Diversion

Sustainability Report
PREPARED FOR: McCormick Place - Chicago
PERIOD: 2019 to 2019 (through August)
LOCATION(S): MCP - McCormick Place (2301 S Lake Shore Drive, Chicago, Ill.)

Energy
Your slurry was used to generate 4,555 kWh of additional electrical power

CO2 Reduction
By diverting your waste from landfills, you reduced carbon emissions by 17 tCO2e

Bio-solids for Fertilizer
The remainder of the slurry after extracting the energy yielded 1.4 tons of fertilizer

Technical References:
- Carbon emissions and heat generated from EPA Waste Reduction Model (WARM), assuming national average for landfill gas recovery, re-curing of digestate after digestion and application
- Typical food waste mix adopted: Beef 14%, Poultry 11%, Grains 11%, Fruits and Vegetables 49%, Dairy Products 18%
- Miles from EPA’s Greenhouse Gas Equivalencies Calculator
- Year 2 electricity conversion efficiency adjusted at 66%
- Average Household consumption from U.S. Energy Information Administration (EIA)
- Fertilizer based on O.17%N (17-0-0) & 20%TS, Kim et al. 2010. Synergism of co-digestion of food wastes with municipal wastewater treatment biosolids. Waste Management.
A further note on Grinding organic waste - we believe this model can be a game changer for compostable waste... The slurry increases methane production in anaerobic digesters, this will lead to being able to sell the waste we currently pay to have hauled away.
Thank-You

Questions?