Raytheon`s Food Recovery Challenge Partnership

Integrated Defense Systems (IDS)

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RAYTHEON COMPANY – A TECHNOLOGY AND INNOVATION LEADER SPECIALIZING IN DEFENSE, CIVIL GOVERNMENT AND CYBERSECURITY SOLUTIONS THROUGHOUT THE WORLD.

- 2016 NET SALES: $24 BILLION
- 63,000 EMPLOYEES WORLDWIDE
- HEADQUARTERS: WALTHAM, MASSACHUSETTS
Agenda

- Enterprise Sustainability Goals
- Preventing food waste and source reduction
- Raytheon and Eurest Food Recovery Challenge Partnership
- Sample Programs
2020 Sustainability Goals

Operations
- Energy Consumption: 10%
- Water Use: 10%

Supply Chain
- Supplier Sustainability Assessment: 90%
- Supplier Sustainability Commitment: 90%
- Eco-Friendly Procurement: Tech Data Packages: 80%

EHSS
- Solid Waste Diversion Rate: 82%
- Zero Waste Certification: 20 sites
- Renewable Energy: 5%
- Greenhouse Gas Emissions: 12%

Engineering
- Product Material Content
- Materials of Concern in Design

IT
- Next-Gen Virtual Collaboration Environment: 100%
- Enterprise Data Centers: Advanced Energy Mgt: 100%

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Preventing Food Waste & Source Reduction

- Component of the TRUE (Total Resource Use and Efficiency) Zero Waste certification system through Green Building Certification Inc. (GBCI)

- Several questions in TRUE rating system center on food waste hierarchy
  - Food donated?
  - Pursue highest & best use of waste materials?
  - Track material flow program in dining center to eliminate waste?

- Raytheon has six sites certified by GBCI as Zero Waste
Partnership between Eurest & Raytheon

- Raytheon incorporated sustainability language in the Eurest Enterprise agreement
- Annual Eurest/Raytheon safety and sustainability summit
- Raytheon & Eurest partnered in FRC to focus on achieving goals
Serving Up Sustainability

- Emphasized reusable dining ware
- Replaced polystyrene and plastic take out containers and utensils with compostable alternatives
Zero Waste Program

- Focused on two streams
- Includes “front and back of the house”
- Composted 516 tons in 2016
Have we reached the summit?

We are still climbing!