




SUSTAINABILITY

at the Anaheim Convention Center

A close-up, soft-focus photograph of lavender flowers in a field. The flowers are a pale purple color, and the background is a lush green, creating a serene and natural atmosphere. The text is overlaid on a semi-transparent white box in the center-left of the image.

We do not inherit the Earth from our
ancestors; we borrow it from our children.

Native American Proverb

ABOUT THE COVER

The Heirloom Organic Elberta Peach, old fashioned, creamy, buttery smooth with bright yellow flesh and popular in the late 19th Century, and in early 20th Centuries. ARAMARK annually adopts our own tree and travel Southeast of Fresno each year to the orchards of Masumoto Farms to harvest our own peaches. The Masumoto family has lived on the farm for three generations and has been Certified Organic for 20 years. Each year our chef prepares a delicious new recipe to share these delicate peaches with our guests.

A background image of lavender flowers in bloom, with some in sharp focus on the left and others blurred in the background. The flowers are a light purple color with green foliage.

SUSTAINABILITY PROGRAM

ARAMARK at the Anaheim Convention Center annually provides meal services for over 1.2 million visitors. This broad exposure provides us the unique opportunity—and responsibility—to make a meaningful impact with our sustainability measures. Our center is the largest convention facility on the west coast, and is also city owned and operated. Therefore, we feel it is imperative to consistently maintain environmental integrity throughout our operation. For almost forty years ARAMARK has partnered with the Anaheim Convention Center to provide food service to its guests, and we remain committed to protecting and improving our environment through making socially responsible and sustainable choices anywhere we can.

In 2004, an in-house environmental team was created at the Anaheim Convention Center that was tasked with developing a gap analysis of our existing operations. This team studied the ecological footprint of the convention center and developed a detailed plan that included specific goals and accompanying initiatives. The primary focus of the initial plan was our food service operation where a solid and sustainable ecological program was established. We accomplished this by studying the underlying issues surrounding the program and stayed focused on specific topics such as: reduction of waste stream to landfills, decreasing the distance our food travels, sourcing from sustainable and organic farms and ranches, reducing energy consumption, education of the staff and employees, and humane sourcing. Implementation of these initiatives was immediate, and most goals were met within the first year of the plan.

The resulting plan identified the following key areas:

- Energy
- Sustainable Menu Development
- Office Supplies and Cleaning Products
- Waste Stream Management
- Communication and Education

Since 2004 we have greatly expanded our focus. The points of focus from our original program were broadened in 2011 when we installed an environmental internship program. This environmental intern assisted us in enhancing our program to include:

- Whole Animal Sourcing/Purchasing
- Partnerships with Certified Rainforest Alliance & Fair Trade Products
- Sustainable Beverage Programs
- Green Zone/Recycling Center
- Food Donation Program
- Green Roof



ENERGY

The convention center installed the first, and largest grid connected solar power generating system in Anaheim. Because the solar power generating system is connected to the local power grid, we are able to supply an estimated 145,000 kilowatt hours of energy on an annual basis to the local community. This is enough power to support 27 homes for a full year. The implementation of greening measures like the solar power system eventually led to the convention center becoming Leadership in Energy and Environmental Design (LEED) certified in 2010. At the time of certification,

we were the largest convention center on the west coast to receive the designation. The center has developed a full Operational Policy surrounding our certification that focuses on energy savings. These include: Escalator Operation, HVAC use, Lighting Policy, Discovery and Handling of Hazardous Materials, Exterior Management Plan, Integrated Pest Management, Green Cleaning Policy, Water Efficiency Economic Assessment, Sustainable Purchasing Policy, Solid Waste Management, and Refrigerant Management. We are currently working towards the next level of Certification.



COMMUNICATION & EDUCATION

We felt it important to ensure that our employees and customers were not just exposed to the accomplishments at the Anaheim Convention Center, but that they would also achieve a level of understanding behind our reasons for making these changes. All of our buffets, printed menus, and other collateral posted and shared with our customers contain information regarding the sustainability of our offerings. Specific farms and partners are always acknowledged, Seafood Watch items are explained, and compostable and

biodegradable disposables are identified. Every effort is made to communicate with, and educate our customers. For everyone at the Anaheim Convention Center, it is always about sharing the knowledge, so that we can all understand that we have both an opportunity, and responsibility to work together to make a better planet. We look forward to partnering with our customers to enhance their experience through this educational process during their event planning, as well as throughout their event.

SUSTAINABLE MENU DEVELOPMENT

Our “farm to fork” program strives to utilize local, sustainable, and organic farms within our 120 mile radius whenever possible. Partnering with our local farms has allowed us to reduce our food travel mileage by over 500,000 miles per year. In addition to offering the freshest products available to our guests, our “farm to fork” program has also allowed us to economically support the local communities and municipalities in which we operate. Although we found that the local organic products we sought were typically 25-30% more expensive than those conventionally sourced, we were able to integrate these items into our menus with marginal impact because of the savings gained in sourcing from local partners. We have developed a map highlighting where our partners are located in relation to the convention center.



Additional local discoveries included:

- Heritage, specialty and heirloom cheeses
- New wine partner to supply all house wines
- Grass fed, humane certified beef producer

In 2010, we became the first convention center to purchase our own “whole animal” supply beef. Our herds are purchased locally from Hearst Ranch in San Simeon, Ca. Hearst Ranch beef is Grass-fed, Grass-finished, Hormone free, Antibiotic free, Free-range, and certified humane. The partnership with Hearst Ranch is one of our proudest achievements at the Anaheim Convention Center.

In addition we have:

- Become a partner with the Monterey Bay Aquarium’s Seafood Watch program — the first convention center in the country to obtain this recognition
- We selected Rain Forest Alliance and Fair Trade certificated coffee for use throughout the facility. Starbucks Coffee is served in our catering operation and Eco Grounds Java City in retail. We designed and built the first Eco Grounds operation in the country. This coffee, snack, smoothie operation serves coffee products that are all certified organic, certified Fair-Trade® and Rainforest Alliance certified®. The unit is constructed from all sustainable and re-useable products.
- Specified that all liquid dairy must be rBGH-free
- Serve only eggs certified humane and cage free
- Eliminated foie gras and other food items from our menu due to controversial production methods.
- Source free-range organic protein and center of the plate options such as poultry, pork and lamb.

BEVERAGE MENU DEVELOPMENT

Our Beverage Menu has been enhanced with the “Buy a bottle, plant a tree” wine program from Trinity Oaks. We support “Trees for the Future” through our house wine. Every time a bottle of our house wine is purchased, a tree is returned to the Brazilian forests. The Anaheim Convention Center also partners with the “Anaheim Brewery”, by serving four varietals of their locally crafted beer. Our Anaheim premium drinking water is bottled in rPET made from 100% post-consumer plastic. These bottles can be collected and recycled in the same waste stream as PET without contamination. Finally, we have recently partnered with Arrowhead Water for our 5 gallon water program. Arrowhead® 100% Natural Spring Water comes from our local natural springs located just 80 miles from the Anaheim Convention Center. Their Eco Sense® bottles are cleaned, re-filled, and re-used over 20 times before being recycled into a variety of products to include children’s playground equipment, and sneakers.

The menu is only one part of an event, so when developing our programs we looked for ways to also expand sustainable options beyond the plate.

Some options include:

- An innovative approach to utilizing recyclable, natural, and reusable items to replace water intense linen and one time use products
- Elimination of portion control condiments in all departments for more sustainable dispensers
- Use of 100% post-consumer recycled unbleached napkins at the concession stands
- Conversion from petroleum based disposables to renewable resource products such as bagasse, a renewable sugarcane by-product; corn and potato based polymers



COMMUNITY

Food donation is an integral part of every sustainable foodservice operation. At the conclusion of each event, we partner with "Chefs to End Hunger", by giving back to our local food bank facilities in Orange County. This comprehensive program allows the Anaheim Convention Center to be socially aware along side our hotel partners, restaurants, and other foodservice operations in a streamlined process driven by our produce partner, LA Specialty.

We have made it clear to the organic community through sponsorships and attendance at their events that we are serious and dedicated to a continuous improvement process within our property and our organization.

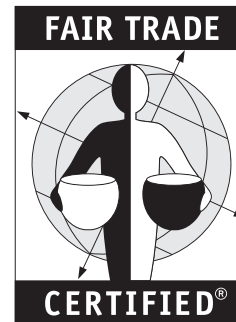
We have been specifically named and highlighted in the Orange County Register, Venues Today, Tradeshow Week, CONVENE Magazine, and Smart Meetings magazine. We have also been invited to speak at The Organic Summit, Natural Products West and Natural Products East shows, All Things Organic in Chicago, and Green Meetings International in Vancouver. We have recently been named by the US Green Building Council as the most sustainable city in Orange County. Our greatest achievement to date came when we were honored with receiving the IAVM Venue Excellence Award as the top venue in the world by the International Association of Venue Management in 2012.

EVENT CHECKLIST

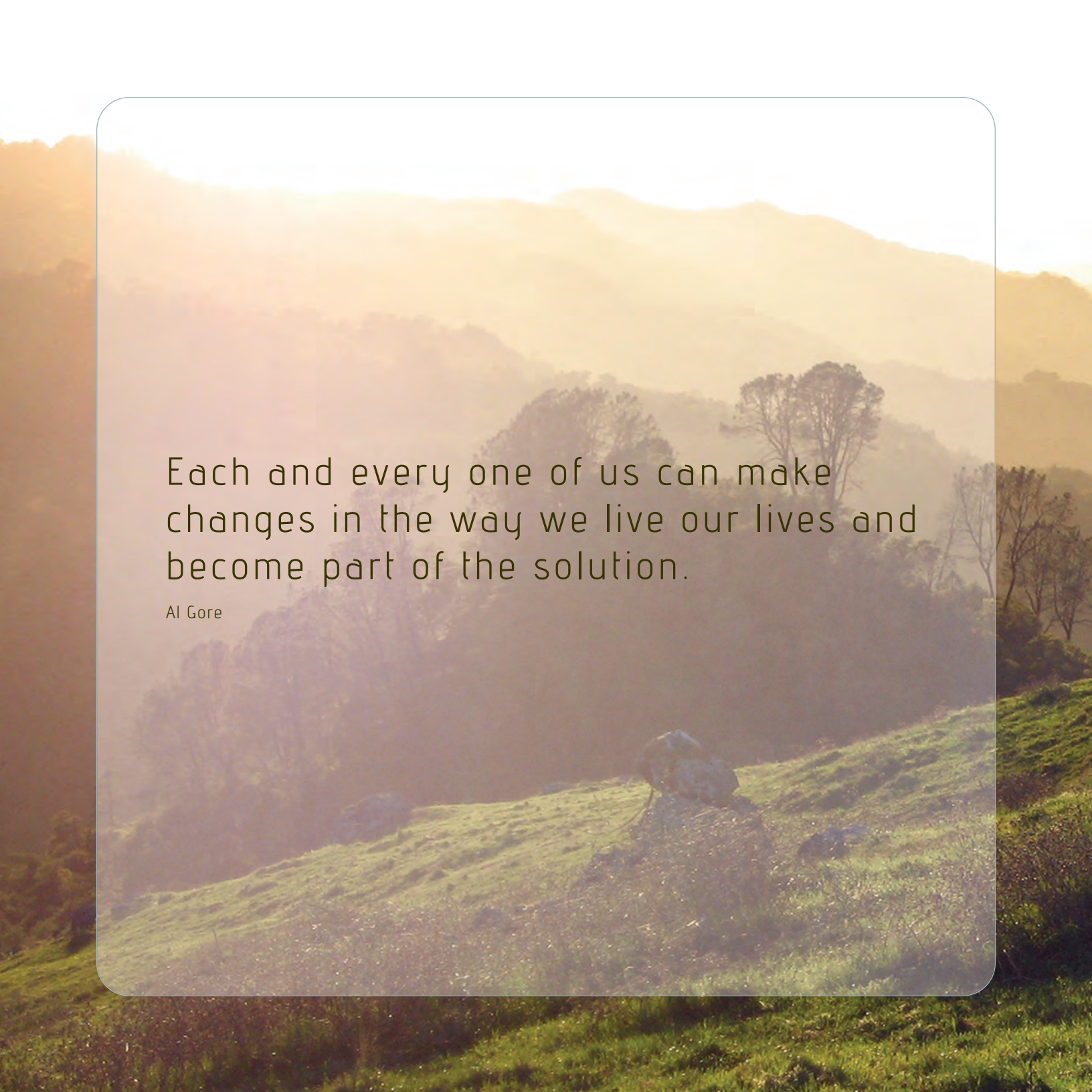
We have developed a property specific "Event Checklist" that you can utilize to align your meeting with sustainable criteria that mirrors your own corporate social responsibility platform. Our triple bottom line theory of Social, Environmental

and Economically viable solutions can assist you in planning for your visit to the Anaheim Convention Center. Please speak with your sales specialist for further details and review of your event.

ANAHEIM CONVENTION CENTER SUSTAINABILITY PARTNERS







Each and every one of us can make
changes in the way we live our lives and
become part of the solution.

Al Gore

WASTE STREAM MANAGEMENT

We met with our waste management company and discussed alternatives for diverting some of our waste. They already had in place, a 55% diversion rate of our waste due to our own state recycling mandates. To further reduce landfill waste we invested in two cardboard packers and two multiuse balers.

- With the packers, we were able to reduce our wet trash by an average of 1.5 hauls per month, diverting approximately one ton of cardboard each month.
- The first baler is targeted at PET, the most common material used for bottled water, soda and juice. Each bale of PET diverts about 450 pounds from our waste stream and has a large carbon offset value for the planet.
- We have paper receptacles for every office to manage separation.
- Our used kitchen oil is picked up and made into vehicle biofuel.

As these initiatives took root, it became necessary to further build on our program. In 2011 we constructed the

“Green Zone” to manage these processes. This gave us the on-site ability to compost and recycle glass, aluminum, and electronic waste. We have two SOMAT eCorect™ high-speed food-waste recycling machines used to convert leftover food scraps from our kitchen into a humus-rich soil amendment. We convert 500 lbs of wet waste into 100lbs of compost daily. The compost is distributed throughout the Resort and Anaheim Community, making our parks and recreation areas a safer environment to play in. An average of 33, 590 lbs a month are diverted from the landfill and recycled at the Green Zone.

We have implemented our very own Green Roof. The Green Roof project was made possible by a federal grant that enabled the Anaheim Convention Center to reinforce the Arena Box Office rooftop, and create an organic herb garden. The rooftop garden lessens the heat and air conditioning needs for the box office. Our culinary team grows herbs such as lavender, thyme, rosemary, and parsley as well as seasonal items like figs and heirloom tomatoes. These products are used for our smaller, VIP functions.

OFFICE SUPPLIES & CLEANING PRODUCTS

Running an efficient and effective ware washing operation is a necessary and important part of a foodservice operation. Evaluation of the waste water pollution that we were dumping into the municipal waste stream showed that the toxicity of that waste was extremely high. Minor modifications to chemical selections, coupled with a training program for the staff resulted in greater efficiency and a substantial reduction in toxicity.

Additionally we made adjustments to use:

- Forest Stewardship Council certified paper and office products
- Margin reductions to utilize more page space and eco font choices to reduce ink use
- 100% recycled content bathroom tissue
- Automatic flow urinals and hand sinks
- Low VOC products for ware washing, kitchen and restroom cleaning
- Green Seal approved external cleaning agents for concrete and glass
- Zero VOC paint and varnish

You can gauge the humanity of a nation by
the way they treat their animals.

Mohammed



We at the Anaheim Convention Center consider ourselves a leader
in providing sustainable products and practices in the Industry, our
Community and to our Customers.

Feel free to contact our Specialist, Jim Tripp at 714-765-8800
for more information.



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