

### **DUKE ENERGY CONVENTION CENTER SUSTAINABILITY PRACTICES**

The Duke Energy Total Environmental Plan:

Sustainability has become an ever-present initiative in the venue management industry as it exemplifies the triple bottom line: people, planet, and profit. Spectra and the Duke Energy Convention Center, in particular, have made great strides in diverting waste from our landfills and stretching energy efficiency goals to make a positive impact.

The following accomplishments highlight the initiatives of the Center:  
Some highlights of our efforts at the DECC include:

- In 2011, the DECC completed the installation of a 101.0 kW DC photovoltaic solar array on the roof of the Exhibit Halls. Since May 18, 2011 through FY 2015, the system has generated 510,662.03kwh, which is the equivalent of the following:
  - 2,914 60-watt bulbs for 1 year of 8 hour/day use
  - 366 Tons of CO<sub>2</sub> saved
  - 41,363 gallons of gas saved
  - Total CO<sub>2</sub> offset equals 9,191 trees
- Spectra's DECC staff works diligently to divert waste from landfills. Since 2010, we have diverted 311.32 tons of waste from landfill. Current diversion items include:
  - Co-mingling recycling items (glass, paper, aluminum, plastic), cardboard, and compostable food waste
  - Other items include used cooking oil, old electronic equipment, lamps and bulbs, batteries, and unused food from events. In addition, we also divert bulk items left over from the events we host.
- LED lighting upgrades including the first floor Exhibit Halls resulting in 526 metric tons of CO<sub>2</sub> emissions saved.
- A cardboard bailer has been installed on the loading dock. It is estimated that over the course of a year, the DECC will produce more than 50 tons in recycled cardboard. Staff has been trained in the use of the bailer and the decorators and vendors who utilize the facility have been informed of its presence.
- All public restrooms use green certified GOJO soap and eco-friendly tissue paper and paper towels.
- Only low or non-VOC paint products are used.
- Products purchased from recycled materials include copier paper, note pads, direct mail brochures, annual report documents and plastic pens.
- Utility costs have been reduced by 19% annually, resulting in \$265,000 in savings.

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## **GREEN INITIATIVES AT OAP 2020**

### Future initiatives include:

- Green Info Wall-A living wall to showcase the DECC green initiatives for guests of the DECC.
- Front of House Composting-This will increase our impact and encourage attendees to contribute to conservation.
- Additional Multi Stream Receptacles for Exhibit Halls-20 additional recycling units are being purchased to aid diversion in the Exhibit Halls. These will be in addition to the 29 units already existing throughout the lobby areas.

### **HYATT REGENCY CINCINNATI SUSTAINABILITY PRACTICES** **CARBON EMISSIONS AND WATER**

We strive to operate our building as efficiently as possible.

- Lights are turned on in meeting rooms only when needed.
- Our daily operational reports are used to effectively schedule heating and cooling needs.
- Through our Conserve program, we change linens every third day unless requested otherwise, and guests may choose to reuse towels by leaving them hanging.

### **INFORMATION ABOUT OUR DESTINATION**

- ECO friendly escalators
- Pineapple's hotel amenity line, Pharmacopeia, is made without synthetic fragrances, which will appeal to anyone with skin sensitivities, and are made without animal by-products.

### **WASTE**

We work to reduce waste where possible.

- Plastic straws are not used. Rather, straws made of paper are offered upon request.
- Water served using carafes is the default offering for meetings and events.
- If you would like to avoid disposable water bottles, hydration stations are available
- Recycle Bins in sleeping rooms

### **OUR FOOD PHILOSOPHY**

Hyatt's Food. Thoughtfully Sourced. Carefully Served. philosophy guides us in how we select ingredients that are better for people, communities and the planet.

- Cage-free eggs are used in our restaurants.
- Local products, fresh, seasonal produce, and other ingredients are emerging as a significant focus of hotel food and beverage programs. Hyatt Regency Cincinnati is 95% scratch kitchen.