InterContinental. BOSTON

GREEN INITIATIVES

"LET'S ENGAGE"

Green Engage Recap for 2014

■ **Recycling** – finished the year at 45 % - the highest we have for the past 8 years.

■ **Food waste – Composting** – started in October of 2014 – collected over 25 tons of food waste

■ Received **Green Key Plaque (4 Green Keys)**

■ Renewed Certification by the Green Restaurant – still holding 3 stars.
■ Participated on Earth Hour & Earth Day
■ Participated on Global Hand Washing Soap Day

RECYCLING GOAL FOR 2015:
46.3 %

FOOD WASTES FROM THE PULPER

- In January , we started the single stream program with JRM company –
- Now every recycled items goes to the compactor such as: bottles, papers, plastic, cardboards, cans, etc.)
- Trash goes to the recycle room in the barrels

- Food waste goes to the pulper and then diverted to composting bins– containers are throughout the kitchens.

-Last year we collected 25.09 tons of food waste

- January & February recycling rate 64.37% (and 45 tons of food)

FOOD WASTE DELIVERED TO COMPOSTING FACILITY FOR ENVIRONMENT –

Food waste goes to a WeCare facility for composting:

- Turf enhancing soil products for golf courses, parks and athletic fields
- Soil amendments, liming and fertilizer products for the agricultural community
- Compost, Topsoil, Root-zone blends, Roof-top blends, and Landscape backfill mixes
- Topsoil for use in landfill closures

PROS and CONS OF COMPOSTING

PROS

1. Sustainable for our Green Engage Program
2. Add Points towards our Green Restaurant & Green Key Certification
3. Saves money
4. Reduces carbon footprint
5. Reduces impact on the environment

CONS

1. Space – can be challenging
2. Odor of the space – (if it is not picking up on daily basis)
3. Costs money when loads are contaminated
4. Labor – more usage in the kitchens especially in busy seasons
5. Requires a lot of efforts from everyone

WeCare Organics

GREEN KEY
Eco-Rating Program

green restaurant ASSOCIATION
dinegreen.com

COLLECTION OF SOAPS & AMENITIES – DONATED TO GLOBAL SOAPS & CLEAN THE WORLD

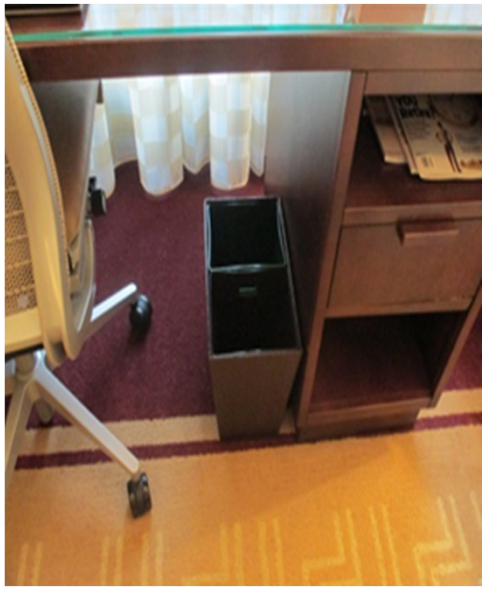
- Last year we donated 1,945 pounds of soaps – processed into 7,750 new bars estimate to provide soaps to 160 people for the whole year.

- We donated 3, 746 pounds of bottles amenities – and over 1,500 were donated to One Project

Donated lost and found to local shelters in the community – such as Rosie's Place, Sant Belvi & Commonwealth Land Trust, Inc – focus to prevent homelessness and to rebuild lives and communities.

RECYCLE PROGRAM IN THE GUESTROOMS

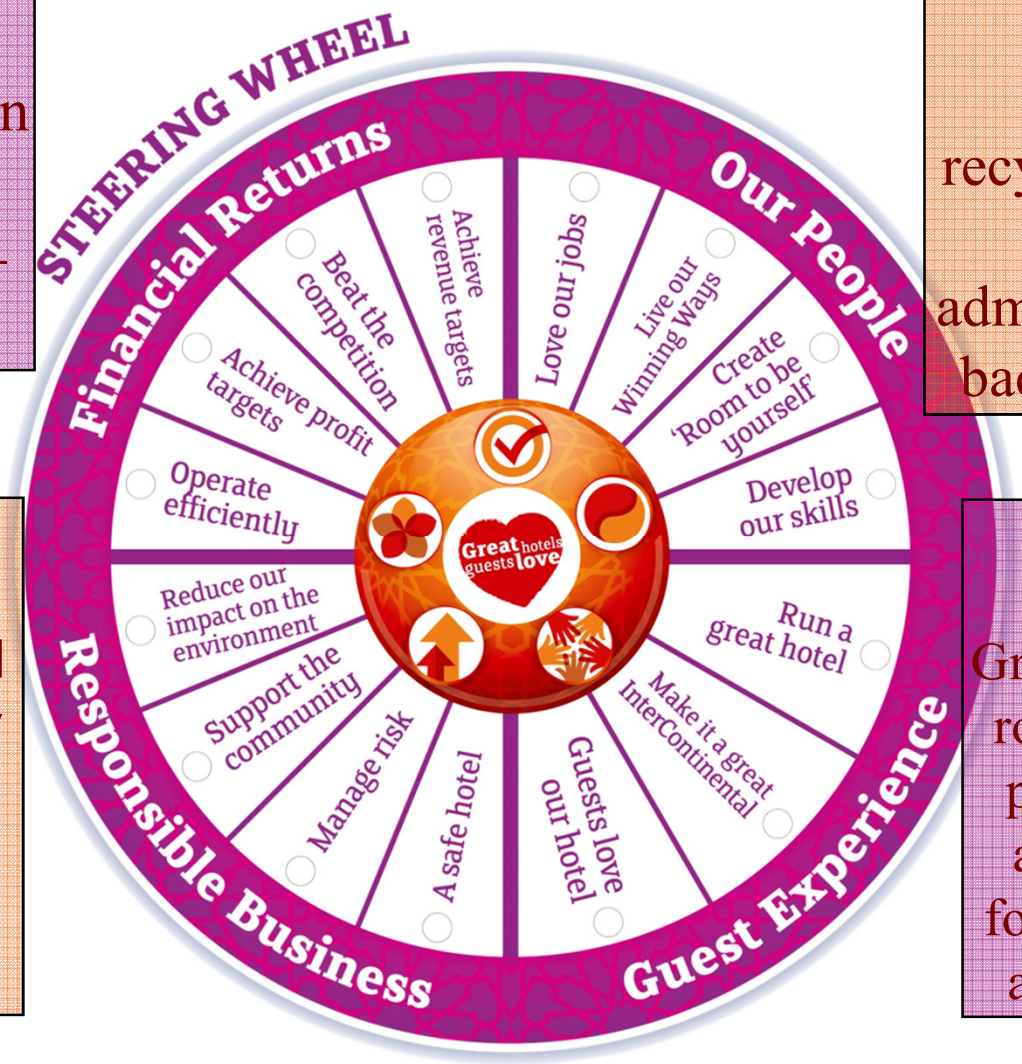
- Room attendants have a different bags on their carts (trash & recycle – for single stream)
- All the guestrooms have both recycle bins and trash bins
- Conduct multiple trainings for employees
- Room attendants sort and organize the soaps and amenities for shipment



How our green initiative impacts our Wheel!

FINANCIAL RETURNS: Attract loyalty of guests who seek "green hotels" Save on the hauling – cost less

OUR PEOPLE: education and promotion of recycling in culinary, front lines, administrative and all back of house areas

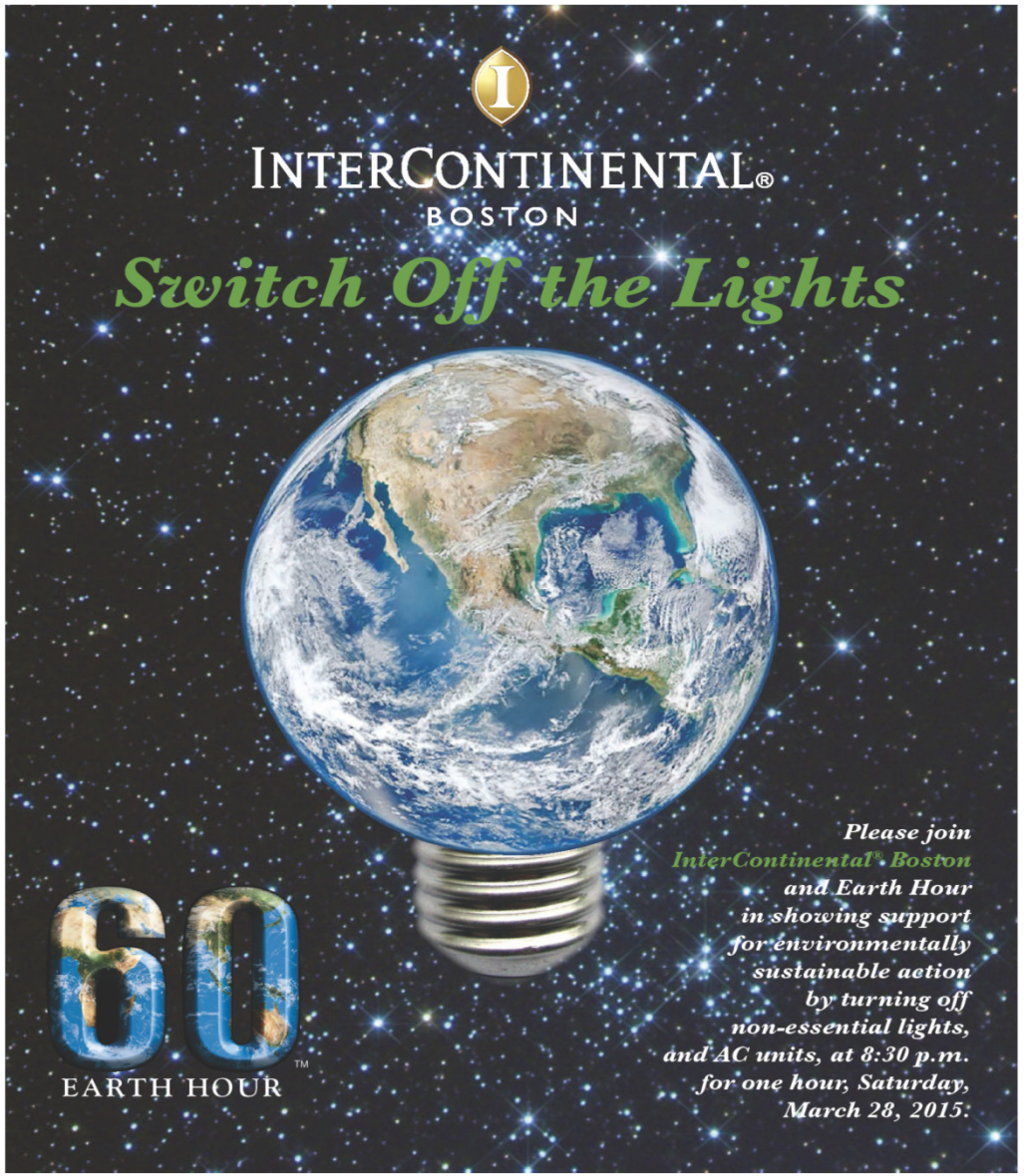


RESPONSIBLE BUSINESS: Recycling properly and ,supporting community service events, Green Restaurant initiative, Boston Green Tourism membership

GUEST EXPERIENCE: Green initiatives in guest rooms, promote all our programs. Using bees and other sustainable food resources to create authentic experiences

EARTH HOUR 2015

- Turning essential lights and AC in the hotel
- 3 course candlelight dinner with special drink “Clear Tahoe”
- Promotion Drink in the bar
- Facial or Swedish massage with all Naturopathica products including sample products in the spa



CONTACTS

- **Joseph Kreis – Director of Stewarding**

Tel: 617-217-5043

Email: joseph.kreis@ihg.com

- **Arlete Burgo – Director of Housekeeping**

Tel: 617-217-5024

Email: arlete.burgo@ihg.com

- **Fabienne Eliacin**

Engineering Coordinator

Tel: 617-217-5027

Email: fabienne.eliacin@ihg.com