



SANDTON CONVENTION CENTRE

Johannesburg | South Africa

Sustainability Initiatives at Sandton Convention Centre

Sandton Convention Centre, plays host to more than 500 000 people who come through its doors annually.

As exhibitors, visitors, delegates, business people and staff, who are on a consistent sustainability drive to reduce their overall carbon footprint, Sandton Convention tries to assist in aspects of these aims.

Environmental sustainability at every level is key for us. As part of the Southern Sun group, we adhere stringently to our environmental policy and we are committed to integrating the best environmental practices into our core business strategy and achieving balance between economic, social and environmental results.

The Sandton Convention Centre's policy ensures compliance with legal requirements and best practices:

- Prevention of pollution to air, water and land.
- Waste management.
- Conservation of natural resources.
- Biodiversity management.
- Buy-in from suppliers, contractors and visitors.
- Positive involvement in the local community.

Implementation of an environmental system that will make the policy achievable, includes training team members, managing environmental risks and impact. Setting environmental objectives, targets and plans is vital and measuring and monitoring for consistently, is key to improvement

Waste management starts on site with a waste separation area that is managed full time, separating waste into recyclable (paper, carton, tins, plastic, glass, aluminum, and fluorescent light bulbs) non-recyclable material. A specialised outsourced waste company then collects and manages all the waste materials effectively.

Furthermore all food waste is recycled to compost via the Bokashi system.

Electricity and water usage is managed with a range of systems and sensors to ensure reduced consumption throughout the building.

Examples of such are:

- Lights switched off when venues and areas of the building are not in use.
- Environmentally friendly products for dry cleaning of carpets.
- A building management system that ensures air conditioners and chillers switch off at certain temperatures.
- Automated water control sensors in bathrooms
- Escalators switched off when not in use
- Careful attention to potential wastage at every water or electricity point.

When furniture and furnishings are replaced, the discarded items are donated to under-privileged crèches and schools to ensure ongoing re-use of items.

Bottled spring water for conference delegates and other visitors is now being provided in recycled glass rather than plastic bottles, ensuring a reduction in single use plastic bottle consumption.

In the Sandton Convention Centre kitchens, Executive Chef and President of the SA Chefs Association, James Khoza, is also intensively managing sustainability.

Southern Sun's strategy is to ensure high standards of sustainability in the kitchens throughout the group. Sandton Convention Centre has put various practices in place:

- Menus are designed to embrace sustainability initiatives.
- Buying SASSI approved seafood and fish.
- Use of more vegetables with proteins on the buffets and avoiding over-catering on buffets.
- Producing a single menu for daily conference delegates to reduce wastage.
- Oil removed by an oil management partner.
- More natural fats from proteins used in cooking proteins.
- Palm oil is not used due to its negative environmental impact.
- Ingredients are used in their entirety and other uses found for off-cuts.
- Unconsumed food is utilized in the staff restaurant.
- Waste is separated in the kitchen and removed.
- Only biodegradable packaging material is used.
- No plastic straws are used.
- Energy saving lamps and single ovens are used.
- Cold room and fridge seals are maintained.
- PVC strip curtains are used in cold rooms to minimise cold air loss.
- Pre-heating times are reduced.
- Vegetable refreshing under running water is avoided.

A Green Team meets regularly to review and/or implement new group sustainability directives. Sustainability aligned purchasing is practised, with suppliers engaged on traceability detail, buying only locally sourced ingredients, buying seasonal ingredients, and ordering according to event forecast, to avoid wastage.

These multifaceted sustainability initiatives are having a positive impact on our business and on the environment, while also ensuring that our collective mindset at Sandton Convention Centre is becoming more and more aware of the need to be vigilant and to be constantly on the lookout for new and improved ways to reduce our environmental footprint.