

MIMIMIZATION OF ENVIRONMENTAL IMPACT

Centerplate is committed to incorporating environmentally sustainable practices into the design and operations of the Rum Room and Venu at the Carl Fisher Clubhouse.

LOCAL SOURCING AND SEASONAL MENUS

Centerplate has been a leader in local sourcing, supporting South Florida brands, businesses, and suppliers for more than two decades. Our trademark approach to incorporating and promoting local flavors and communities has been proven to build brands and reputations—in Miami Beach and beyond. By diligently curating a South Florida “food identity,” for the Carl Fisher Clubhouse and MBCC campus, we will leverage our longstanding partners and suppliers to deliver a consistent high-quality product and drive incremental food and beverage revenue.

GREEN SERVICEWARE

As part of our efforts to be good stewards of the environment, we utilize reusable serviceware and disposable products that are customizable and 100% recyclable and/or compostable. We plan to work with local agencies to ensure that all compostable packaging is approved by the local composting facility. Each year we conduct an audit of our compostable materials and cleaning supplies to identify more earth-friendly alternatives for integration into our operations.

ENERGY EFFICIENT EQUIPMENT

Centerplate’s extensive supplier partnerships with highly regarded manufacturers result in our company providing top notch culinary equipment known for quality, durability and capacity. Furthermore, we optimize energy performance through the use of high efficiency equipment and appliances whenever possible and pride ourselves on proactively seeking solutions for our client’s benefit.

SUSTAINABLE DESIGN MATERIALS

Centerplate also makes an effort to utilize locally sourced and sustainable building materials throughout its portfolio of construction and renovation projects. For example, we plan to utilize local woods, such as black cherry hardwood sourced in Florida, to create the warm and intimate feeling featured in the Rum Room.

BETTER TOMORROW

Click here to watch a video about the Better Tomorrow program we are proud to participate in with our parent organization, Sodexo.

NORTH AMERICA

SUSTAINABILITY AT SODEXO

Brought to Life

us.sodexo.com

sodexo
QUALITY OF LIFE SERVICES

IF THIS IS TODAY...



Vast patches of plastic pollute our oceans, threatening the health of wildlife and humans alike.



A third of food produced for human consumption goes to waste each year, while one in seven Americans goes hungry.



Small farmers, fishers and producers struggle to access markets that provide a sustainable income and improve their communities' quality of life.



Carbon emissions continue to push global temperatures higher, putting communities at risk.

...THEN WE WANT A BETTER TOMORROW



At Sodexo, our 425,000 employees make things better, safer, healthier and easier for 75 million consumers around the world. We're passionate about raising the quality of life for everyone – and it's part of what we do every day.

In 2019, Sodexo celebrated 15 years in a row as Industry Leader on the Dow Jones Sustainability Index. This unequalled distinction recognizes our robust roadmap for making our business practices more sustainable. Known as **Better Tomorrow 2025**, this roadmap helps us use what we do best to make positive contributions to society and the environment – and to help our clients to do the same.

To do our part in creating a better tomorrow, it takes concrete action, behavior change, measurement and an understanding of what works, drawing on best practices from across our global and multi-sector business. We must

show what commitments mean in practice at a client site, what it looks like when we're all "doing the right thing," when we're doing enough and when we need to do more or better.

Because so much of our work with clients is behind the scenes, it's not always easy to see. Whether you're a Sodexo employee, client, consumer, supplier partner, shareholder or other stakeholder, these pages bring our sustainability commitments center stage. You can hold us accountable to our goals and understand how we make a positive contribution to the environment so that we can do more of it – together.

Ready for more?

Because we agree that it's better to leave a reader wanting more rather than overwhelmed with too much, the initiatives and client examples we share here barely scratch the surface of all we're doing.

Throughout this document you'll find these icons.



Means that you can ask your Sodexo contact for more information.



Indicates that you can find more examples and details online.

"There is an urgency to ensure we can sustain our collective quality of life despite a changing climate. We're making sustainable choices because it's not only the right thing to do for the environment, but it also makes sense from a business point of view."

— Denis Machuel, Chief Executive Officer, Sodexo

BETTER TOMORROW 2025

Since Sodexo's founding in 1966, our mission has been to improve the quality of life of our employees and all those we serve, and to contribute to the economic, social and environmental development of the communities, regions and countries in which we operate.

Because of that mission, corporate responsibility lies at the core of everything we do.



Better Tomorrow 2025 is our global corporate responsibility strategy. This roadmap, **developed in accordance with the United Nations' Sustainable Development Goals**, helps us make good decisions that serve the needs of today and tomorrow.

As a global business, we have three different, but connected, roles: we are an employer, a service provider and a corporate citizen. With nine measurable commitments, Better Tomorrow

2025 focuses our actions in each of these three roles to ensure a positive impact on individuals, communities and the environment.

OUR 9 COMMITMENTS & OBJECTIVES

	 OUR IMPACT ON INDIVIDUALS	 OUR IMPACT ON COMMUNITIES	 OUR IMPACT ON THE ENVIRONMENT
 OUR ROLE AS AN EMPLOYER	Improve the Quality of Life of our employees, safely 80% Employee Engagement Rate	Ensure a diverse workforce and inclusive culture that reflects and enriches the communities we serve 100% of our employees work in countries that have gender balance in their management populations	Foster a culture of environmental responsibility within our workforce and workspaces 100% of our employees are trained on sustainable practices
 OUR ROLE AS A SERVICE PROVIDER	Provide and encourage our consumers to access healthy lifestyle choices 100% of our consumers are offered healthy lifestyle options every day	Promote local development and fair, inclusive and sustainable business practices 10 billion euro of our business value benefiting small and medium enterprises	Source responsibly and provide management services that reduce carbon emissions 34% reduction of carbon emissions
 OUR ROLE AS A CORPORATE CITIZEN	Fight hunger and malnutrition 100 million Stop Hunger beneficiaries	Drive diversity and inclusion as a catalyst for societal change 500,000 women in communities educated through job training centers	Champion sustainable resource usage 50% reduction in our food waste

While Better Tomorrow 2025 includes nine commitments, we cover just the three environmental-focused commitments here.



To learn more about our other corporate responsibility commitments, please visit:

- Sodexo Diversity and Inclusion Annual Report
- Sodexo Stop Hunger Foundation Annual Report
- Sodexo Culinary Annual Report 2019: Love of Food
- Better Tomorrow 2025 roadmap
- Sodexo Canada Corporate Responsibility Report
- Supplier Diversity at Sodexo



You also may contact us via email at: officeofcorporateresponsiblity@sodexo.com.

OUR IMPACT ON THE ENVIRONMENT

“We will achieve our objective by focusing on our four environmental priority actions: preventing food waste, promoting plant-based meal options, sourcing responsibly through local and short supply chains; and finally, helping our clients reduce their emissions through better energy and waste management.”

— Denis Machuel, Chief Executive Officer, Sodexo

AS AN EMPLOYER

WasteLESS Week is our annual campaign to raise awareness and empower our teams to reduce waste.

AS A SERVICE PROVIDER

Our food waste prevention program, WasteWatch powered by Leanpath, reduces food waste by 50% on average.



AS A CORPORATE CITIZEN

In accordance with the UN Sustainable Development Goals, we commit to reducing food loss and waste 50% by 2025.

PREVENTING WASTE

PROMOTING PLANT-BASED MEALS

AS AN EMPLOYER

With the Humane Society of the U.S., we trained our chefs in plant-based culinary cuisine.



AS A SERVICE PROVIDER

We have created over 200 new plant-based recipes and used our more climate-friendly beef and mushroom blend in more than 1 million burgers.

AS A CORPORATE CITIZEN

We partner with the World Resources Institute’s (WRI) Better Buying Lab to study, test and adopt new ways to help our customers choose more sustainable food options.

AS AN EMPLOYER

All our supply management professionals incorporate sustainability and corporate responsibility into our category strategies.

AS A SERVICE PROVIDER

We require our produce partners to source local and seasonal foods whenever possible.

Sodexo is the first in the industry to have a company-wide animal welfare policy and is committed to sourcing 100% sustainable seafood by 2025.

AS A CORPORATE CITIZEN

Our responsible sourcing efforts have been recognized by the Sustainable Purchasing Leadership Council two years in a row.

SOURCING RESPONSIBLY

MANAGING ENERGY EFFICIENTLY

AS AN EMPLOYER

We have over 120 U.S. Green Building Council LEED Accredited Professionals within Sodexo North America. We also train our frontline employees in waste, water and energy reduction practices.

AS A SERVICE PROVIDER

The Sustainability Management and Reporting Tool (SMART) is Sodexo’s proprietary solution for assessing sustainability performance at client sites, including carbon and energy.

AS A CORPORATE CITIZEN

Sodexo is committed to a science-based target to reduce its carbon emissions 34% between 2017 and 2025. This goal was endorsed by the Science Based Targets initiative, a collaboration of CDP, the United Nations Global Compact, WRI, and World Wildlife Fund.

*The examples provided are purely for illustrative purposes and are not a comprehensive list of the work we do in all these areas.

PREVENTING WASTE

OUR COMMITMENT:

As a corporate citizen, we champion sustainable resource usage.

OUR TARGET:

Eliminate avoidable waste by 2025

HOW WE'LL GET THERE:

- Implement WasteWatch powered by Leanpath to an initial 3,000 sites globally and reach 70% of relevant sites by 2021.
- Recover surplus food.
- Eliminate single-use plastics.



Source: "Food Wastage Footprint & Climate Change" (FAO, 2015)

As a corporate citizen, **operating in over 80 countries**, and with a history of over 50 years, we have a responsibility for conducting a business that brings **positive impact** to the world, drives progress and respects the resources on which our future depends. This means **reducing, recovering and repurposing** to minimize or eliminate waste.

WHAT IT LOOKS LIKE IN PRACTICE: Reducing Waste at the Source with WasteWatch Powered by Leanpath

WasteWatch powered by Leanpath (WWxLP) is Sodexo's global comprehensive program to prevent and reduce food waste by tracking, monitoring and taking informed action. Using an automated food waste tracking and analytics platform, we measure, analyze, optimize and empower to prevent food waste from being created in the first place.

CLIENT RESULTS: Providence Everett Medical Center

WWxLP at Providence Everett Medical Center helped reduce food waste: between 2013 and June 2018 we avoided 290,348 lbs. of food loss. On average, we reduced pre-consumer food loss against baseline by weight by 53%.

CLIENT PROFILE: Glaxo Smith Kline

"GSK has a goal of Zero Waste to Landfill by 2020 and WasteWatch Powered by Leanpath is helping support that mission. Most of our waste goes to compost – and we pay for that service – so this extra effort helps save GSK money. Sustainability plus saving money is a win-win."

– Tracy Vincent Howe, Site Operations Director,
Glaxo Smith Kline Research Triangle Park

50%

WasteWatch powered by Leanpath reduces food waste by 50% on average.



**IMPLEMENT WWxLP
AT YOUR SITE!**

A PLAN FOR PLASTICS REDUCTION

SODEXO'S COMMITMENT TO REDUCE SINGLE-USE PLASTICS IN NORTH AMERICA

WHY PLASTICS?

More than
8 MILLION
tons of plastic get dumped
into our oceans every year.

It can take almost
200 YEARS
for a plastic straw to break
down into **tiny toxic particles**.

Approximately
4 TRILLION
plastic bags are used worldwide annually,
but only **1% of those are recycled**.

Globally,
less than
14%
plastic waste
overall is **recycled**.

THAT'S WHY SODEXO NORTH AMERICA HAS COMMITTED TO DO THE FOLLOWING:

- ✓ **Eliminate single use plastic take out bags and plastic stirrers by the end of 2019.**
- ✓ **Reduce straw use by adopting a 'by request' policy and shift plastic straws to more sustainable materials (unless plastic is required for accessibility) by 2019.**
- ✓ **Eliminate polystyrene foam serviceware by 2025.**

The plan is estimated to eliminate over 245 million pieces of single-use items and, because of Sodexo's expertise in providing quality of life services for people with disabilities, patients in hospitals, seniors and people with food allergies, we are confident we'll be able to avoid the unintended consequences that accompany the bans and full-scale eliminations being undertaken elsewhere.

sodexo

WHAT IT LOOKS LIKE IN PRACTICE: **Partnering with Suppliers to Minimize Packaging Waste**

Sodexo has joined Global Environmental Management Initiative's Post-Industrial Contaminated Plastic Work Group to enhance domestic recycling and material management capabilities for potentially contaminated post-industrial plastics. Our first project will address the unique challenges related to post-industrial contaminated food film packaging.

 [HTTP:// GEMI.ORG](http://gemi.org)

Photo courtesy of Eco Products



WHAT IT LOOKS LIKE IN PRACTICE: **Recovering Surplus Food**

Every single day, Americans produce enough food waste to fill the Rose Bowl. Imagine if at least half of that food instead went to filling plates of hungry families? Sodexo Stop Hunger Foundation was a founding funder of Food Recovery Network, the largest student movement against food waste and hunger in America. Our initial investment helped them grow from 12 chapters in 2012 to 187 in 2019.

 **RECOVER FOOD AT YOUR SITE!**



594,997

In 2019, Sodexo teams rescued 594,997 pounds of food from our sites to serve to hungry families.

WHAT IT LOOKS LIKE IN PRACTICE: **WasteLESS Week**

425,000

Most of our 425,000 employees operate the parts of our clients' businesses – facilities and food service – with the **biggest environmental footprint**.

Because of that, we have the opportunity and responsibility to foster a culture of sustainability within our workforce and workplaces.



WasteLESS Week is our annual, global engagement campaign to raise awareness about the importance of waste reduction at our sites and empower our teams to improve quality of life by wasting less. In 2018, over 1,200 of our sites in North America participated in WasteLESS Week.

"The participant's reaction was priceless when they thought about the amount of water it takes to make our food..."

— **Chantal Fortin, Sustainability Coordinator, Sodexo @ Florida State University on WasteLESS Week "Water Feeds Us" event.**

 **CELEBRATE AT YOUR SITE!**

FOOD WASTE: NOT ON MY WATCH!



NOT ON MY WATCH



PROMOTING PLANT-BASED MEALS



OUR COMMITMENT:

As a service provider, we source responsibly.

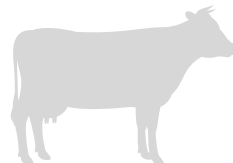
OUR TARGET:

34% reduction in carbon emissions by 2025
(compared to 2017 baseline)

HOW WE'LL GET THERE:

Promote and provide plant-forward menus.

20x



Beef requires 20 times more land and emits 20 times more GHG emissions per gram of edible protein than common plant proteins, such as beans.

(World Resources Institute, Sept 2019)

As a service provider to clients, **we serve over 75 million consumers each day.** We have a duty to understand and provide for their unique needs, as well as their long-term aspirations. This includes helping them meet their sustainability and corporate responsibility goals, align business practices with their missions, and respond to increasing interest in sustainable practices among their customers, employees and shareholders.

WHAT IT LOOKS LIKE IN PRACTICE: Sustainable Menu Innovation

In 2018, we created over 200 new plant-based recipes and joined forces with the Humane Society of the U.S. to train our chefs on plant-based culinary cuisine. Also in 2018, we launched "The Natural," a mix of ground beef with 25% mushrooms,

resulting in a big-flavor product that's healthier and kinder to the environment than traditional ground beef. Through June 2019, we used "The Natural" in the equivalent of **nearly one million burgers.**



Humane Society blog:
<https://tinyurl.com/r7qqsem>

WHAT IT LOOKS LIKE IN PRACTICE: Creative Marketing

As a member of the World Resources Institute's Better Buying Lab we study and pilot new ways to help our customers choose more sustainable food options through effective marketing and positioning. Research shows that simply changing the name of vegan dishes to sound more indulgent, such as Hong Kong pot stickers and Carrot Osso Bucco, can increase the number of diners opting for plant-based choices by up to 41%.

CLIENT PROFILE: Seattle Pacific University

From Meatless Mondays to full-time vegan lifestyles, today's consumers want plant-based options. This is especially true at Seattle Pacific University whose signature commitments include a belief that our Earth is a gift that must be cared for and cherished. To meet the growing demand for plant-based alternatives, Sodexo expanded our vegan dining platform, combining creative cooking techniques and marketing to encourage carnivores and vegans alike to try new things.



www.wri.org/our-work/project/better-buying-lab



BETTER
BUYING
LAB



COOL FOOD
DELICIOUS CLIMATE ACTION



FUTURE
50
FOODS



THE HUMANE SOCIETY
OF THE UNITED STATES

SOURCING RESPONSIBLY



OUR COMMITMENT:

As a service provider, we source responsibly.

OUR TARGET:

34% reduction in carbon emissions by 2025
(compared to 2017 baseline)

HOW WE'LL GET THERE:

Amplify local and sustainable sourcing from the communities where we operate, along with the economic, social, environmental and health benefits that follow.

89%

In 2019, nearly 89% of the seafood Sodexo purchased in the U.S. met our standard of sustainability, developed in consultation with World Wildlife Fund.



Check out our many globally audited commitments at us.sodexo.com/about-us/growing-responsibly.html

WHAT IT LOOKS LIKE IN PRACTICE: Maine Course

When food travels shorter distances from source to plate, it's fresher and requires less carbon intensive transportation. Sodexo's Maine Course is our commitment to make a positive economic, environmental and social impact in the state of Maine through the purchase of local products, produce, services and responsibly harvested, underutilized seafood from the Gulf of Maine.

Through Maine Course, Sodexo committed to purchasing 100% Gulf of Maine Research Institute certified responsibly harvested fresh white fish by 2020. Sodexo also surpassed our commitment – ahead of schedule – to sourcing for our major client, University of Maine system, a minimum of 20% local product.



<https://mainecourse.sodexomyway.com/>

WHAT IT LOOKS LIKE IN PRACTICE: Sourcing for Impact



To supply our Chicago-area clients, including Chicago Botanic Gardens, we partner with Midwest Foods, a woman-owned & operated regional produce distributor. Midwest Foods' partnership with Windy City Harvest, an urban agriculture program, allows us to provide as much seasonal and local produce as possible to our clients.

In turn, we help Windy City Harvest expand their programs that strengthen the community in Chicago, including career development opportunities for vulnerable teens and adults, nutrition education and fresh food access.

MANAGING ENERGY EFFICIENTLY



OUR COMMITMENT:

As a service provider, we provide management services that reduce carbon emissions.

OUR TARGET:

34% reduction in carbon emissions by 2025
(compared to 2017 baseline)

HOW WE'LL GET THERE:

- Audit, benchmark and track energy consumption.
- Reduce energy use and increase operating efficiencies.
- Design energy awareness programs.

#2

Utility costs are the second highest expense for most clients.

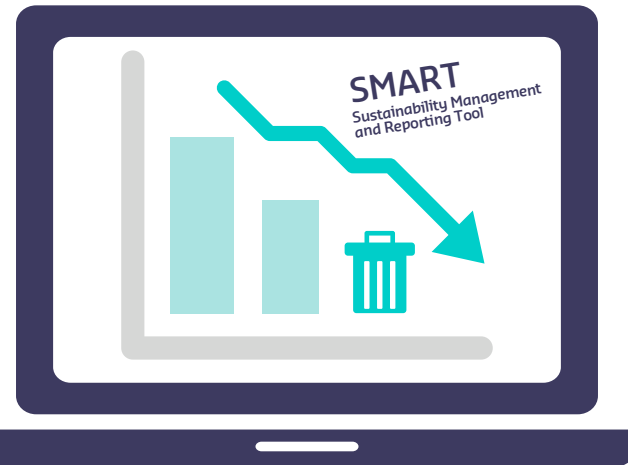
CLIENT RESULTS: Nixa (MO) Public Schools

Sodexo upgraded the entire school district's interior and exterior lighting to LED and will maintain it for the next 10 years.

- **10,784 lamps** upgraded across 14 buildings
- **Estimated annual savings of \$139,932**
- **1,197,693 kWh** saved annually
- **Improved quality of life** for students and optimized learning environment

WHAT IT LOOKS LIKE IN PRACTICE: SMART

The Sustainability Management and Reporting Tool (SMART) is Sodexo's proprietary solution for assessing sustainability performance at client sites. A comprehensive, yet easy to use dashboard, SMART helps managers assess baseline sustainability performance, prioritize initiatives, and track continuous improvement in four key areas: carbon and energy, water, waste, and healthy and sustainable food and environments.



GET SMART AT YOUR SITE!

CLIENT PROFILE: Asbury Communities

With a close-to-100-year legacy, Asbury Communities understands the importance of preserving the earth for future generations. In 2013, in partnership with Sodexo, Asbury entered an energy management program that fixes their energy expenditures for five years eliminating the uncertainty of energy expenditures.

Sodexo teaches residents energy smart behaviors such as using their large appliances in the evening when the drain on energy is lowest. A dedicated Sodexo energy professional monitors and reports all community energy usage to Asbury quarterly, and recommends strategies and innovations that reduce their carbon footprint.

"We've had great success. In just over five years we've reduced our electricity use by 14%, our carbon emissions by 12%, and our natural gas use by 8%. And, we've saved eight million gallons of water."

— **Doug Leidig, President & CEO of Asbury Communities, Inc.**



AWARDS

We need a bigger trophy case!

Below are a few of our awards that we think you'll think are cool.



Dow Jones Sustainability Index top-rated company in its sector 15 years in a row

Sustainable Purchasing Leadership Council's Leadership Award for Sustainable Purchasing (2018)



EPA's national Endorser of the Year for food recovery achievements during the 2017 Food Recovery Challenge

USDA and EPA U.S. Food Loss and Waste 2030 Champion (2016)



Robeco SAM's annual "Sustainability Yearbook 2018" Gold Class (top scoring company)

World Wildlife Fund Palm Oil Buyers Scorecard, awarded maximum score (2015)



Find a complete and up-to-date list at <https://us.sodexo.com/about-us/awards.html>

