

# SUSTAINABILITY



we are a green conscious convention centre

# SECURING OUR TOMORROW, TODAY

This year, our waste, energy and, in particular, water management efforts have continued to be high priority, with our R8m investment in our own reverse osmosis potable water production plant taking centre stage. Local sourcing of food for our catering offering has also been a strong focus. Details of all these initiatives follow below.

We have always been focused on sustainability as a core business practice, which is why we have strategically formulated environmental sustainability initiatives to maximise our impact while creating real value for the beneficiaries of these partnerships.

Globally, consumers and event organisers are demanding that companies follow sustainable business practices and processes. This is why waste management, energy consumption, local sourcing and water conservation are key priorities for us.

We base our operations on the ten guiding principles of the United Nations Global Compact (UNGC), of which we are a member. These principles, contained in the UN sustainability goals for the year 2030, set out strategic policies for businesses that are committed to establishing a culture of integrity and upholding basic responsibilities to people and planet.

The UNGC focuses on a company's value system in respect of its responsibilities in the areas of human rights, labour, environment and anti-corruption, and contends that in upholding these basic responsibilities, a company also sets the stage for long-term success.

The 10 UNGC principles are split into the following categories: **human rights**, which encompasses respecting human rights and ensuring we are not complicit in human rights abuses; **labour**, which includes preserving the freedom of association and the right to collective bargaining, the elimination of forced, compulsory and child labour, and the rejection of discrimination in employment and occupation; **environment**, which includes approaching environmental challenges in a precautionary manner, undertaking initiatives to promote greater environmental responsibility and encouraging the development and dissemination of environmentally-friendly technologies; and, finally, **anti-corruption**, with principle ten stating that businesses must work against all forms of corruption, including extortion and bribery.

We continually align to the UNGC's principles, in particular by seeking new ways to mitigate its impact on the environment while advancing its people and providing them with new opportunities to grow within the organisation.

Driving our triple bottom line sustainability objectives is our Nurture Our World (NOW) committee, which has implemented various practices and raised awareness around sustainability.



**Human rights**



**Labour**



**Environment**



**Anti-corruption**

## The NOW Team:

- Informs, drives, and monitors our triple bottom line approach;
- Oversees the design and implementation of sustainable CSR initiatives that contribute to social growth;
- Raises the profile of the centre as a sustainability leader in its industry;
- Ensures the effectiveness of our efforts to minimise our environmental impact, while maximising the positive contribution made to a sustainable future for society.

To measure our impact on the environment, we use environmental indicators. These include our operational impact in terms of water, electricity, and fuel use, as well as the waste we produce. Our environmental indicators are a visual indicator of our commitment to minimising our own environmental footprint.

## The CTICC Nurture Our World team





A large, modern conservatory with a glass roof and walls, featuring a staircase and trees. The conservatory has a minimalist design with white structural elements and a glass facade. A staircase with orange steps and metal railings is visible on the left. Two large trees with green foliage are positioned in the foreground, one on the left and one on the right. The interior is bright and airy, with natural light streaming through the glass walls and roof. The floor is made of light-colored tiles, and there are some tables and chairs in the background.

Natural light streaming through our minimalist and modern conservatories



## Our state-of-the-art reverse osmosis plant



## A COMPLETE WATER SOLUTION: WHAT IT MEANS TO THE CTICC, OUR CLIENTS AND THE PLANET

Water conservation is a key concern for us, as it is in the City of Cape Town, which experienced a drought last year. One of our most significant initiatives during 2018 was the installation of the centre's reverse osmosis plant. We also harvest greywater and rainwater for use inside and outside our building and have introduced a number of other initiatives to save water.

### Reverse osmosis plant

In 2018, we installed our reverse osmosis plant, which extracts underground seawater using ultra-filtration, and reverse osmosis technology that removes the salt and contaminants from the water by pushing it through a semi-permeable membrane at high pressure. This plant produces purified and fully potable water that complies with the SANS/SABS 241 of 2015 Standard for Drinking Water.

It is purposely designed to cater to all our daily water consumption needs by being able to produce 200 000 litres of drinking water in a 24-hour cycle.

The plant integrates an additional storage tank with a capacity of 400 000 litres, which accommodates for our maximum demand scenarios. In

conjunction with our water storage capacity, we are able to provide twice our regular daily water consumption, which means that we can offer 100% water neutral events.

On some days over the review period, we used all 200 000 litres, and all of the water we use, including in the kitchens and drinkable water from the taps, is from the reverse osmosis plant, which has a 15-year lifespan. Should the need arise, there is a valve to switch us onto municipal water.

We can expect a five-year return on investment (ROI) in the plant. The ROI began with significant drops in the cost of water over the review year, and if that continues, we may see the ROI sooner than expected.

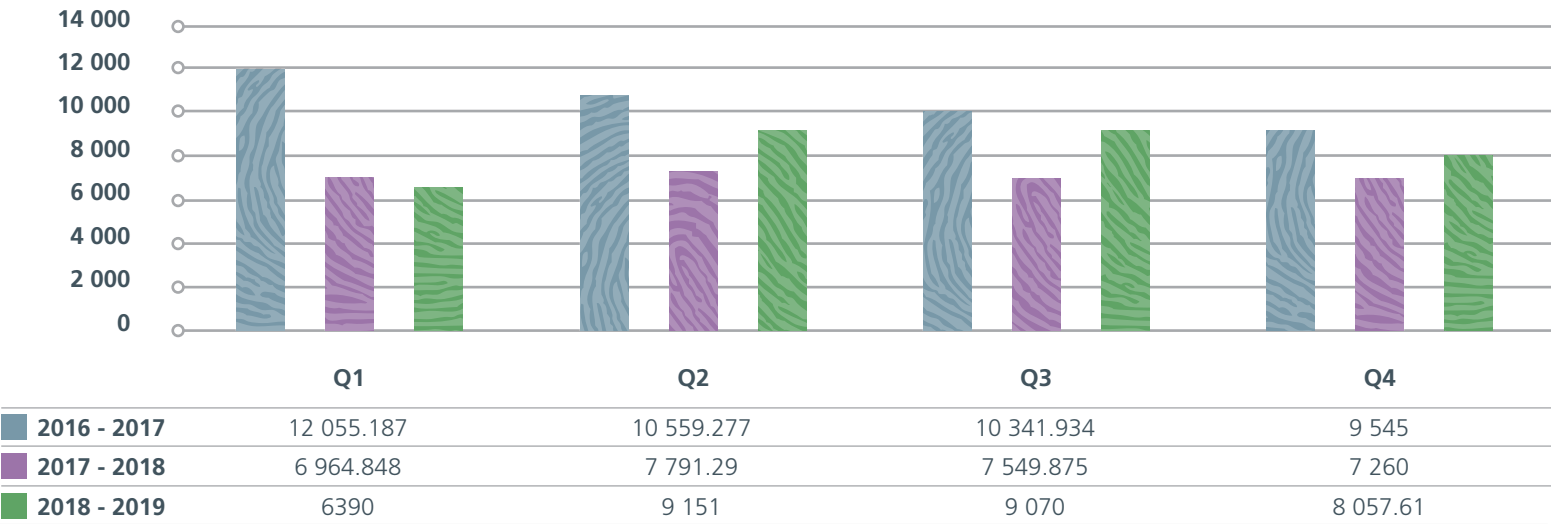
Greywater and rainwater harvesting, and waterwise initiatives

Cape Town’s dams have largely recovered from the drought in 2017, but we continue to use water wisely and save this precious resource wherever possible.

During the 2018/19 year, we used a total of 32 668.61kL, representing an increase of 10% from the previous 12-month period. This was mainly


because the 2017/18 financial year was off a low base due to the intense water restrictions still in place, and all hand washbasins were turned off. These restrictions have since been lifted, and all the hand washbasins have been turned on again.

Table 1: Total Water Consumption



We have several other initiatives in place to reduce our water consumption. These include:

- Utilising rainwater storage tanks, which capture up to 265 000 litres of water at a time. The water is being used for irrigation of indoor plants, cleaning and, in the winter months, provision of water to the cooling towers of the central air-conditioning system;
- Capturing condensate from the air-conditioning units. About 20 000 litres of water are captured a week and is used for cleaning purposes in and around the centre;
- The centre reduces dishwashing loads and water use by not using tablecloths, using disposable napkins, biodegradable cups in our coffee shops, and providing our clients with the option to use this type of crockery at their events;
- Minimising water usage with aerators in all taps in both the kitchens and ablutions;
- Monitoring activities from exhibitors and orders for plumbing. Previously, freshwater was used for ballasts at exhibitions for the erection of external structures. We banned this activity and only allow sand or sea water-filled ballasts.



265 000L

of water is captured in our rainwater storage tanks. This is used for irrigation, cleaning and the central air-conditioning system.

## Our talented and ISO-certified chefs serving up local cuisine



### FOOD FOR THOUGHT: SOURCING LOCAL TO REDUCE OUR CARBON FOOTPRINT

Our Executive Chef, Roberto De Carvalho, is particularly proud of the fact that all our food and beverage suppliers are now located within a 50km radius, the exception being food items sourced from upcountry to accommodate specific client requirements. By purchasing locally produced and grown produce, we reduce flyer miles, minimise our carbon footprint, and, most importantly, support local businesses.

What this means is that our kitchens only order what is needed for a particular event – a kind of just-in-time management process. In catering, this is called event-based ordering, and it means that we only use fresh ingredients for the events we service: today's lettuce, rather than yesterday's or the day before's. This ensures there is very little food wastage and that meals ordered at the CTICC are always of excellent quality.

We, therefore, only develop menus with available and seasonal produce. Not only do we use as many local ingredients as possible, but we also prepare traditional dishes, such as Cape Malay spiced lamb skewers, vegetarian curry vetkoek with tomato chutney and barbecue sirloin sosaties. Through our dynamic menus, we have found that our international delegates love to experience food that they cannot get in their own country, just as much as our locals love to see their ingredients being utilised in new ways.

One of the energy- and environmentally-friendly techniques used in the production kitchens to further reduce their carbon footprint is the ozone water system. It kills bacteria and reduces food-borne illnesses, meaning that our chefs use fewer chemicals to ensure that food is safe to eat.

Our maintenance team are always working on ways to make the kitchens more water and electricity wise. The kitchens use water from the reverse osmosis plant, and energy-efficient ovens reduce the electricity requirements for cooking and regenerating food.



# 50km

Radius for all food suppliers

OPTIMISING ENERGY EFFICIENCIES: PROTECTING OUR FUTURE

Our energy consumption, including our electricity, petrol and diesel fuel energy, increased in the last financial year by a combined 6%, which translates to a total of 44 743 gigajoules of energy from primary sources (fuel) and electricity generation.

This is a remarkable achievement considering that, with the addition of CTICC 2, our square meterage has effectively expanded by 31 148m<sup>2</sup>, adding 10 000m<sup>2</sup> of multi-purpose conference and exhibition space and 3 000m<sup>2</sup> of informal and formal meeting space.

On the other hand, we used an average of 1 032 553 kWh of electricity (excluding petrol and diesel energy measurements) per month, which represents an increase of 6% per month from the previous year. Additionally, an average of 33 600 kWh per day and approximately 0.76kWh/m<sup>2</sup> average was reached.

Looking at the kVA (kilovolt ampere) peak average per month, a reduction was achieved, which calculates to 2 569 kVA, and is 9% less than the previous period’s monthly average.

Our greenhouse gas emissions increased by 719 tonnes during the financial year. This is mostly because we used more electricity when CTICC 2 became officially operational in 2018. In light of this, the increase is still nominal if you consider the fact that an entirely new four-floor building has gone online.

We are committed to further reducing electrical energy consumption and, as outlined in our five-year strategy, we are investigating more sustainable electrical generation options, including photovoltaic solar PV panes and water heating by means of heat pumps.

In addition, we remain fully prepared for power outages, with several generators that start up automatically, ensuring that power is restored in under 60 seconds if there is an outage. However, generators are not sustainable and, therefore, we host events such as African Utility Week, where leaders in the field can come together and discuss sustainable solutions to increase electricity supply.

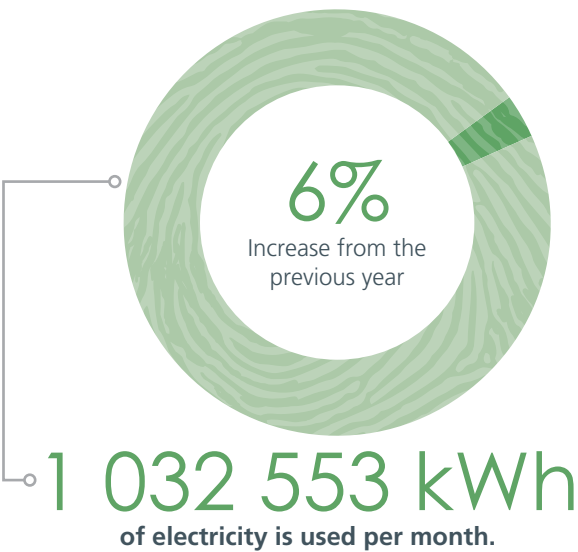


Table 2: Combined energy consumption for CTICC 1 and CTICC 2 for the 2018/19 year under review

Year	Total kWh	Fuel litres	Total gigajoules	Year-on-year	Baseline year
2016/17	8 643 600	1 237.90	31 161.3	-6.03%	
2017/18	11 684 111	1 309.13	42 110.7	35.14%	New baseline
2018/19	12 416 212	1 187.58	44 742.8	+6.25%	6.25%

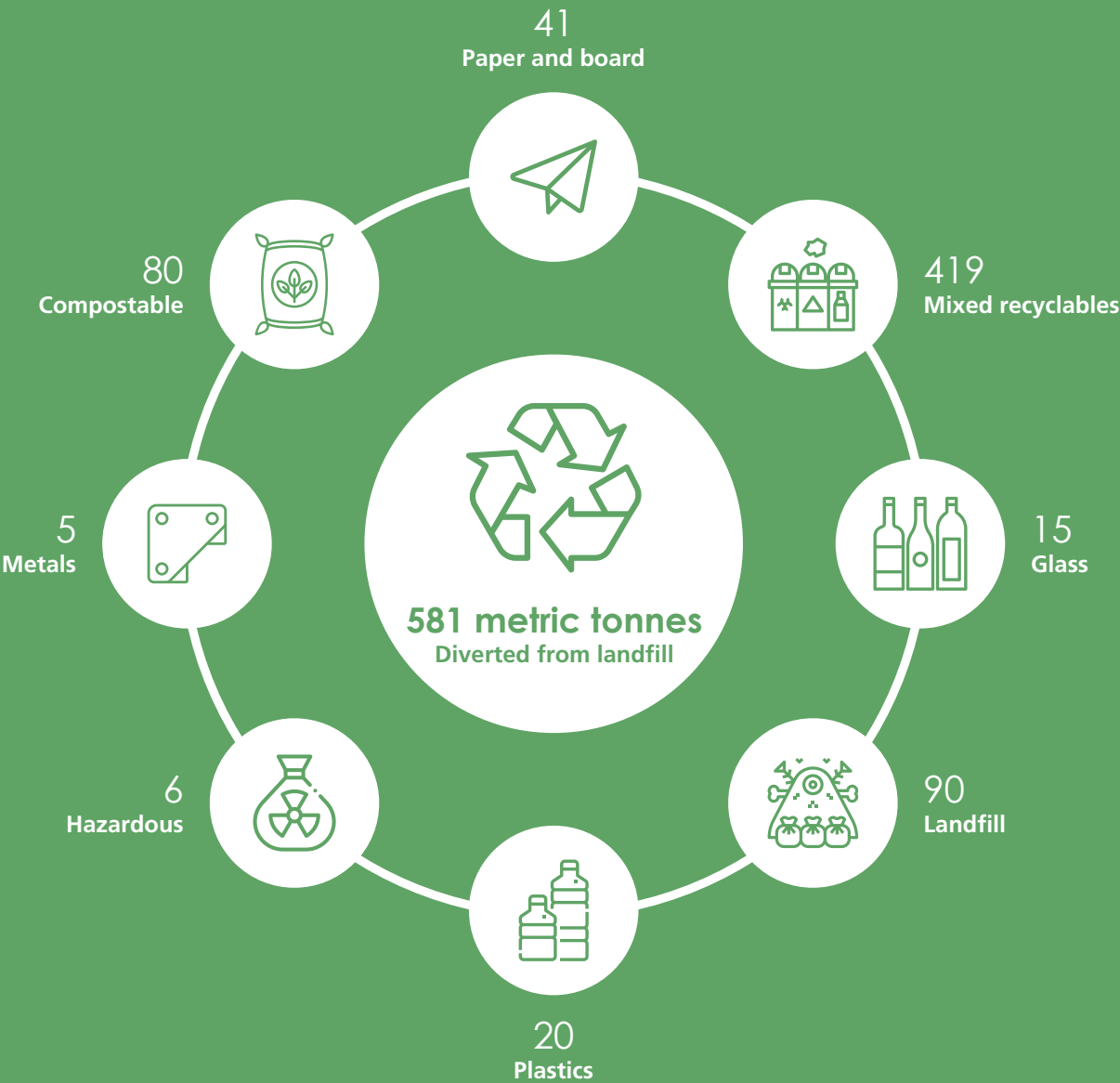


# INNOVATIVE WASTE MANAGEMENT

In the 2018/19 financial year, our total waste output was 676 metric tonnes, and 86% of it was diverted from landfill. We also actively engage with our clients to encourage recycling so that waste is reused in a socially beneficial manner.

We maintain a thorough waste management system (ISO 14001) and require all events to submit a waste management plan in accordance with city by-laws. Waste certificates are issued, and waste disposal is accurately recorded and managed by our waste management service provider.

Total amount of waste generated in 2018/19 (in metric tonnes)





## OUR GREEN INITIATIVES

- We contribute a portion of the value of each conferencing food package to our NOW Fund, which is used to aid local communities;
- A green events checklist is included in the marketing collateral to create more awareness around event greening, and printed material is provided on Forest Stewardship Council (FSC)-approved paper;
- We offer several fair trade wines on our wine lists, such as Reyneke Wines, which are fully organic and biodynamic. They use holistic, ecological and ethical approaches to farming, gardening, food and nutrition;
- We try to source wine bottles that are cork-less, while wine corks are disposed of in special bins and handed to a waste company for recycling;
- We use locally produced food, and most of our fish is from the SASSI Green list;
- We provide compostable takeaway food containers for all public catering events;
- All kitchen waste is segregated and diverted from landfill and sent to fly farms;
- Food waste that is unpackaged and left over, as well as any horse manure and straw (usually obtained from our Cape Premier Yearling event), is sent to our composting contractor, who distributes the waste for use in bokashi. Bokashi is a composting method where scraps of all kinds are placed in a container filled with a special type of bran, which is tightly covered for 10 to 12 days. The products become pickled and are then ready to be used in the garden.
- We provide a multi-bin system to encourage recycling, with separation at the source;
- Water is bottled on-site, utilising the Vivreau system, in water dispenser bottles or jugs of water;
- Waste from exhibitions or conferences is collected and donated to organisations in need, as far as possible;
- Event waste is diverted from landfill by upcycling exhibition items, such as wood from custom stands, furniture left behind from events, and packaged food, by donating those items to organisations in need;
- Natural light is used in venues, whenever practical.

As part of our overall sustainability objective, we always look for ways to green both our own business, through our sustainability efforts, and the events hosted by our clients. Our increasing focus on the environment has led to tangible benefits for our community and the planet.

This commitment to the environment earned us top honours after winning the Medium Stand Award category in the Event Greening Forum Awards at Meetings Africa 2019 held earlier this year in Johannesburg. These awards recognise stands and companies that excel in their commitment to 'going green' and environmental sustainability.



## Sasol exhibitors stand at Investing in African Mining Indaba 2019



# CASE STUDY: INVESTING IN AFRICAN MINING INDABA 2019

The Investing in African Mining Indaba is the world’s largest mining investment conference and the biggest mining event in Africa. It offers South Africa and the rest of the continent an opportunity to engage with global investors who are seeking prospects for new or further investment in Africa’s mining industry.

In celebration of its 25th anniversary, the organisers of Investing in African Mining Indaba made it their most sustainable and green event yet, and included a Sustainable Development Day aimed at bringing the issue to the attention of every mining business. This year’s theme was ‘Championing Africa’s Sustainable Economic Development’.

It is one of our biggest international events annually, and this year it attracted 6 050 delegates, among them ministers, senior government officials, major mining company representatives, investors and service providers.

## What we set out to achieve

Alex Grose, Managing Director of Investing in African Mining Indaba, said the mining industry places great importance on sustainability. The organisation was keen to lead from the front in this regard, and they believe that all event organisers should try to increase their sustainability efforts whenever they can.

For this reason, the CTICC collaborated with the Investing in African Mining Indaba with the aim of diverting all event wood and fabric waste from landfill. Numerous large exhibition stands were custom-built throughout CTICC 1 in Exhibition Halls 2, 3 and 4.

The centre hosted pre-meetings to guarantee that the event break down procedure was briefed and managed methodically. This ensured that wood was successfully separated, and clear and correct waste separation signage was placed on the wood skips.

By working closely alongside the centre’s service providers and stand builders, we ensured that the wood was carefully dismantled and contamination avoided. Additionally, one of the centre’s contractors, Scan Display, assisted in arranging and delivering the event fabric, banners and signage for donation.

## The final facts and figures

Eight skips of about 24 000kg of the wood used for the stands were donated to the Orion Organisation, a school for persons with disabilities, and Cabrico Genuine Clay Face Brick and Pavers. Sealand Gear, the recipient of the event fabric, reused the material to make upcycled goods.

Not only did the CTICC and Investing in African Mining Indaba meet their goal of creating an environmentally sustainable event, but the centre also aided in the creation of multiple jobs.

After the success of the Investing in African Mining Indaba’s 25th anniversary, an even bigger event is being planned for the 2020 Investing in African Mining Indaba. More space will be allocated to junior and mid-tiers within the Investment Pavilion.

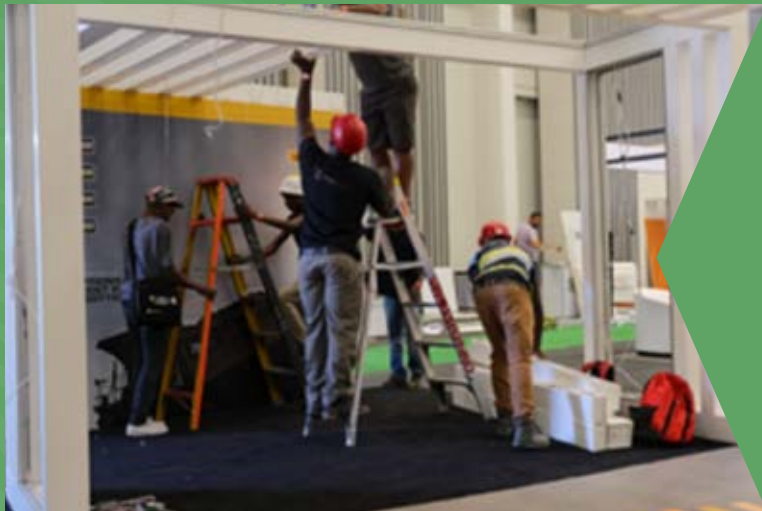


24 000kg

of wood used in the construction  
of exhibition stands was donated  
to our partners for repurpose



## Implementing the upcycling plan



### Step 1

We worked alongside service providers, Averda and Bidvest Prestige, and various stand builders who were instrumental in ensuring that the wood was disassembled in a usable condition without contamination in the skips.

### Step 2

The Orion Organisation, located in Atlantis on the West Coast, cares for adults and children with various disabilities. The organisation received 6 000kg of wood, which was used to create bedroom cupboards in their various hostels.



### Step 3

Cabrigo received 18 000kg of wood, which was used to fuel their oven, thus, drying their plaster bricks in an environmentally sustainable and energy-efficient manner.



### Step 4

Fabric from the event, including branding and directional signage, was donated to Sealand Gear, who upcycled the donation to produce bags, accessories and clothing.

### Recording the success of the initiative

We arranged for a videographer and photographer to capture the full deconstruction process to showcase the lifespan of a green event and the lessons we learned from implementing such a large-scale project.

The video captures the process, from identifying stands, breaking them down, separating waste at the event, to delivering the waste to the partner donor organisations.

We chose to share our experience so that other centres and conference and exhibition organisers could learn from us.

The video also features an interview with CTICC CEO, Julie-May Ellingson, outlining the importance of reducing waste to landfill, and showing the handover of donations.



Capturing the full deconstruction process



Delivering the waste to the partner donor organisations



Handing over the much-needed donations



Sharing our experience so that others can learn from us