



Welcome to
The Langham,
Boston

Boston Green
Tourism
Meeting

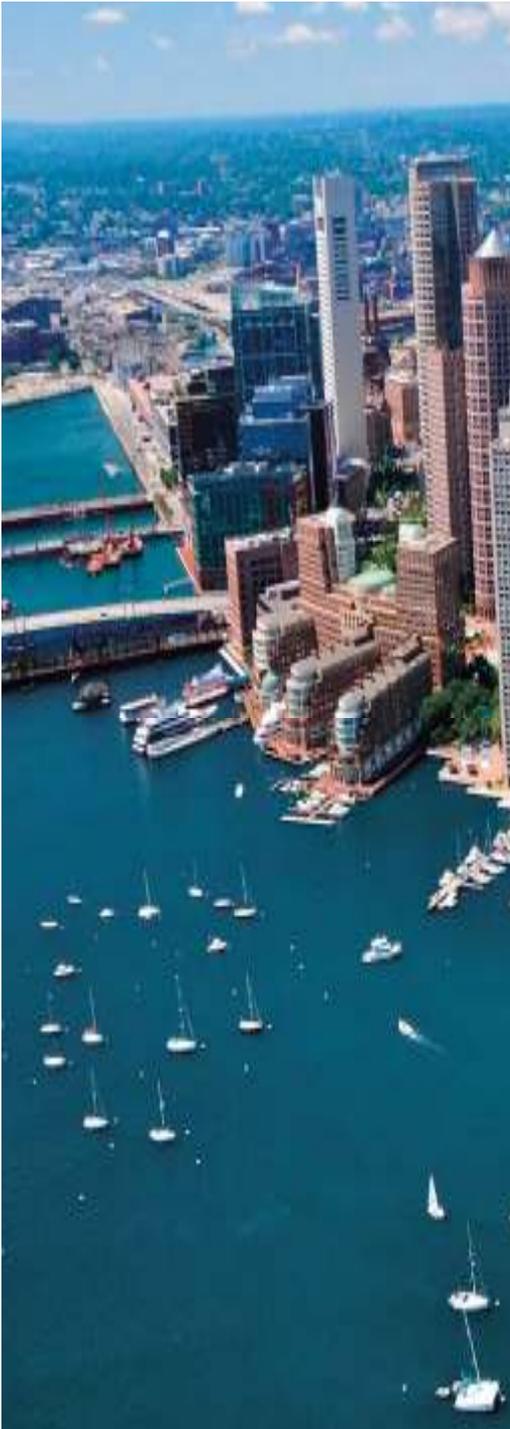
October 11, 2018



Social Responsibility



Creating a better
world for the next
generation is our
responsibility!

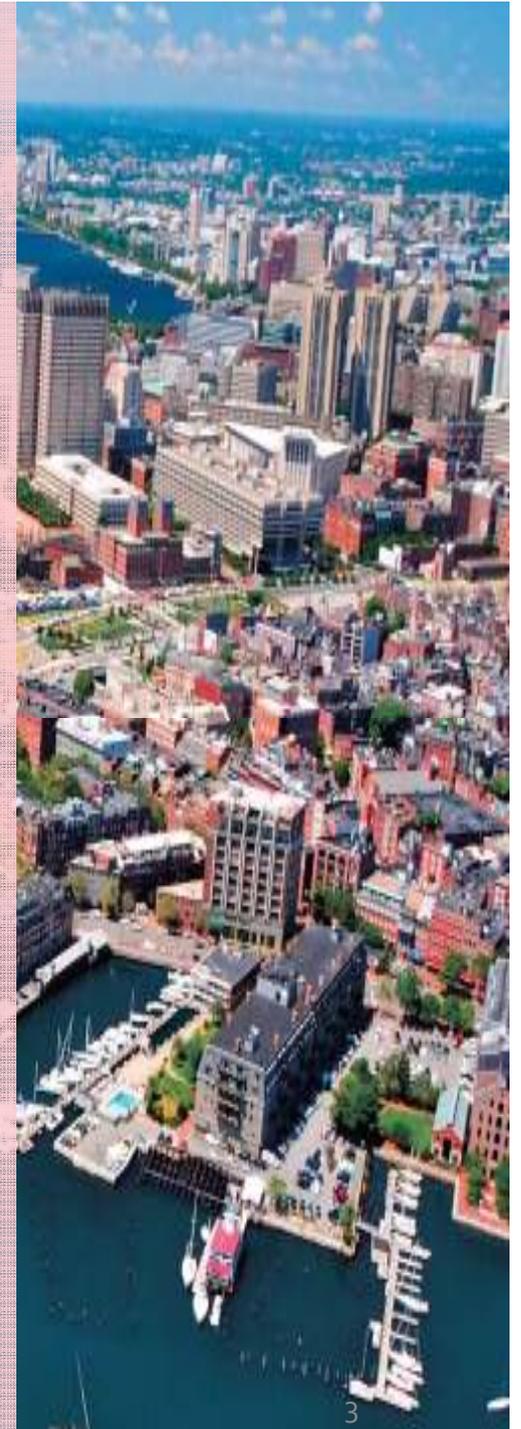


The Langham, Boston

Environmental
Sustainability



Green Initiatives





Environmental Coordinators:

Joe Riordan, Director of Engineering

Debbie Freckleton, Dir of Quality, Learning & Development

Responsibilities:

- Ensuring ongoing environmental performance
- Implementing and refining procedures
- Monitoring environmental impact
- Lead The Langham, Boston's Green Team



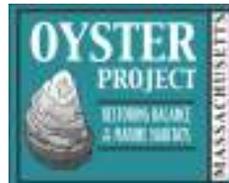
THE LANGHAM

BOSTON

Green Initiatives at The Langham, Boston

SUSTAINABILITY PRACTICES: SOLID WASTE

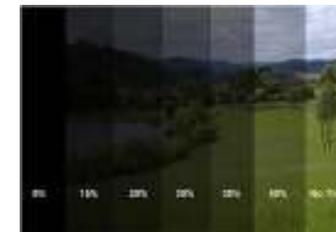
- Capture and recycle all paper, cardboard, glass, and plastic. These items are comingled and sent to a processing plant where they are converted into reusable materials.
- Alkaline batteries, florescent light bulbs, lighting ballast, printer cartridges and wooded pallets are returned to the vendors for reuse.
- Organic food waste composting
- **Oyster shell recycling to return them to local oyster beds via the Massachusetts Oyster Project.**
- **Housekeeping amenity bottle recycling with Boston Rescue Mission via Rock and Wrap It Up Organization.**
- **Housekeeping guest room soap recycling via Clean the World organization.**



Green Initiatives at The Langham, Boston

SUSTAINABILITY PRACTICES: ENERGY CONSUMPTION

- All energy provided by renewable sources.
- Motion sensors and timers on lights in emergency stairwells and other areas
- Energy efficient light bulbs are in place throughout the building.
- **Energy Management system in place which gives us the ability to schedule the HVAC (Heating, Ventilation, Air Conditioning) system in all areas of the hotel. The guest room heat/AC is automatically configured to turn on/off at pre-established minimum/maximum temperatures when the rooms are vacant. Guest temperature controls in the rooms are not activated until a check in is completed.**
- **Variable speed drives on the domestic water booster pump. This allows the pump to automatically speed/slow to meet the demands of the building.**
- **Variable speed drives on the kitchen hood ventilation system to reduce the amount of energy used by the kitchen exhaust system. It also automatically speeds/slows to meet the demands of the kitchen cooking systems.**
- **Window tinting on the 7th, 8th, and 9th floor guest rooms to reduce the temperature increases due to the direct sunlight in the rooms on these floors.**



Green Initiatives at The Langham, Boston

SUSTAINABILITY PRACTICES: WATER CONSUMPTION

- Low flow shower heads are in use in the guest rooms.
- Low flow toilets are in use in the guest rooms and public areas.
- Automatic faucets and soap dispensers are in all public restrooms.
- Ecolab Apex ware washing system is in use for Stewarding. It monitors and reduces water and chemical usage.
- Grease traps are in place to collect kitchen waste run off.
- Cards are placed in the guest rooms to encourage linen reuse by our guests
- **Xeros washing system in use in the Laundry to reduce water consumption. The system uses polymer beads in the wash cycle to increase . It allows for less water and soap for wash cycles in the new 60 lb. machine.**



Community Initiatives at The Langham, Boston

SUSTAINABILITY PRACTICES: COMMUNITY

- Various community service opportunities for colleague participation are offered such as the **Charles River Clean Up** project during Earth Month and **Coastal Clean Up**.
- When practical, products are purchased from local vendors thereby bringing sustainability to our guests.
- Local and seasonal produce and food items are used in our menus as much as possible to minimize the impact of our food and beverage production and ensure the freshest possible products at their peak of flavor.
- Obsolete inventory is donated to local charities such as **Rosie's Place**, **Salvation Army**, and animal rescue shelters.
- Partnering with **Community Servings** for 25+ years: Annual LifeSavor fundraising event, volunteering at their prep kitchen, Pie in the Sky Thanksgiving fundraiser.



EarthCheck Partnership

- EarthCheck is the largest environmental management system used by the travel and tourism industry
- We have partnered with EarthCheck to continue to achieve international Best Practice for our green initiatives
- EarthCheck Bronze Certified 2009
- EarthCheck Silver Certified 2010 – 2014
- Achieved Gold Certification in 2015 - Present
- First Langham in North America to be Gold Certified

Latest Projects & Next Steps



Continuing to Go Green



Eliminating Single Use Plastics

Langham Hospitality Group is committed to eliminating all single use plastics by 2022:

- By end of 2018, phase out the single-use plastic items include drinking straws, cocktail sticks, stirrers, bags in guestroom and dining outlets, and other items.
- By 2019, phase out the single-use plastic items include takeaway containers, takeaway coffee (lids), bottled water for meetings, and other items.
- Langham Hospitality Group Corporate is investigating modifying our guestroom amenities and working with individual hotels on the bottled water in guestrooms as well.



Indoor Pool: Maintenance System

ECO-FRIENDLY, ULTRA UV2 – ULTRAVIOLET POOL SYSTEM

Give your pool an additional layer of protection and sanitation beyond the capabilities of chlorine or salt-based chlorine generators. Water circulates through the Ultra UV2 chamber and the UV-C lamp immediately inactivates 99.9% of micro-organisms such as crypto, giardia and algae which are resistant to chlorine. This provides a cleaner, clearer swimming environment with zero harmful by-products. Plus, dramatically reduce the amount of chlorine needed to maintain an adequate level of residual sanitizer (a minimum residual level of chlorine or bromine should be maintained at all times). Paramount's eco-friendly, Ultra UV2 – Ultraviolet pool system for clean, healthy water in new or existing pools.



Cleaner, healthier water with reduced eye & skin irritations

99.9%

Inactivated 99.9% of bacteria, viruses, fungus, algae micro organisms



No harmful by- products so it's safe, eco-friendly & family friendly

2
YEAR

2 year limited warranty & assembled in the USA

Food Waste Elimination: The Orca System



OG100

- Average of 100 lbs per hour
- 115" L x 33.5" D x 49" H
- 1.20 kWh
- 180 gallons of water per day

ORCA uses an aerobic digestion process - meaning the process uses oxygen - to convert food waste into a liquid effluent that safely discharges into the sanitary sewer system.

Through, the use of our proprietary Microorganism solution and Bio Chips, oxygen and water, the ORCA is able to accelerate the breakdown of food waste, on average within 24 hours. The liquid exiting the machine passes through a 0.44mm screen before entering the sanitary sewer system.

Throughout the ORCA process:

- There is NO grinding or shredding
- NO chemicals used
- NO solids generated that require additional handling, and
- NO foul odors produced

To further demonstrate ORCA's superior environmental impact, we recently commissioned Golder and Associates to complete a lifecycle assessment that evaluates the effect that ORCA and other disposal options have on climate, land and water.

The findings showed that ORCA is:



Water Bottling for F&B: Banquets, IRD, & Outlets

WATER BOTTLING SYSTEMS

Vivreau's water bottling systems dispense unlimited filtered, chilled still and sparkling water into reusable Vivreau glass bottles. This eliminates the need to purchase environmentally-unfriendly, single-use bottled water, which saves our clients money, time and space.



High Volume
Bottler



Countertop
Bottler

High Volume Bottler

52 7/8" H x 23 7/8" D x 23 7/8" W / 134.30 cm. H X 60.64 cm. D X 60.64 cm

- △ High performance ice-bank refrigeration
- △ Capable of delivering very high volumes of chilled water, even during peak demand times
- △ LED control panel with alarms for CO2 bottle replacement and internal drip tray
- △ May be installed in component parts as a space-saving option
- △ 100 VIVREAU Designer glass bottles and one wash rack included

Countertop Bottler

24 3/4" H x 20 3/4" D x 14 3/4" W / 62.87 cm. H x 52.7 cm. x 37.47 cm

- △ A compact countertop dispensing unit
- △ Can also be installed under counter to resolve space challenges
- △ Perfect for office pantries, corporate kitchens and lounge areas
- △ 60 VIVREAU Designer glass bottles and one wash rack included
- △ Equipped with alarms for Co2 bottle replacement, power and service requirement

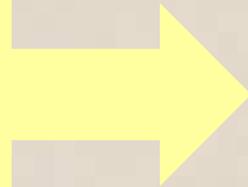




Our Food and Beverage Initiatives

Urban Cultivator

Allows us to
grow
microgreens
and herbs in
our own
kitchen



Do You Know that The Langham, Boston Has Bee Hives?

Follow the Honey

The Langham, Boston entered into a wonderful partnership with **Follow the Honey** in May of this year. Follow the Honey has a cozy retail shop in Cambridge on Mass Ave but they are also global partners to bee keepers around the world.

Through Follow the Honey, we established our own hives (also known as an apiary) in Western Massachusetts near the Quabbin Reservoir. This natural habitat is a much more robust environment for bees to thrive due to a diverse and native selection of plant growth in the region.





The Whim
Dinner at
Smolak Farm
in
North
Andover

Annually in
August



The Whim Dinner at Smolak Farm



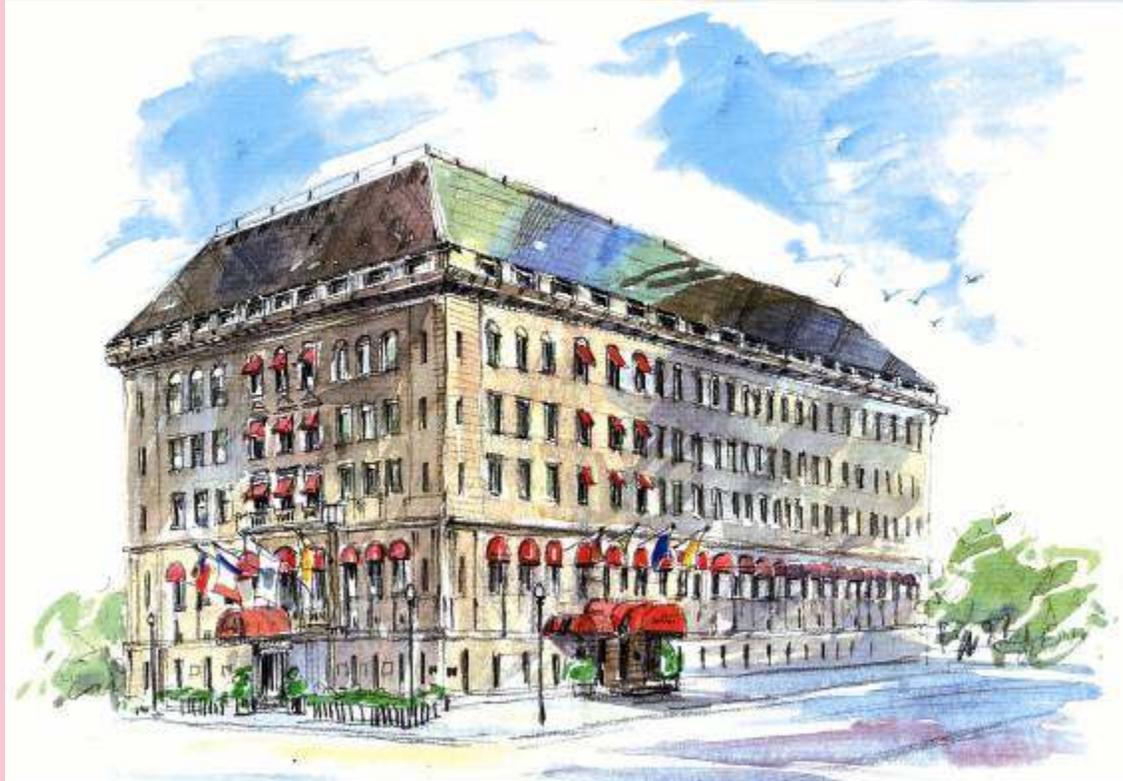
Arriving on the Farm and Making It Happen!



Farm Grown Produce from Smolak Farm



farm to table



Thank you for joining us today for
Boston Green Tourism at...

THE LANGHAM

BOSTON