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Sands ECO360° Quarterly*“More than just ideas...these are our steps to action”**By: Rene Brana, Global Sustainability Manager***Awards Update!****Green Leaders Award – Las Vegas**

A ‘commitment to green building’ is a common tagline spoken by many resorts around the world. When The Venetian Las Vegas embarked on a renovation of 3,000 guest rooms in 2014, it did more than talk. The remodel project received the 2015 Green Leader Awards from Las Vegas Business Press and Review Journal in two categories: “Large-scale Green Renovation” and “Best In Show”.

Although the Venetian resort and other Las Vegas Sands properties have received many green building certifications for new construction in past years, this is the first time we were recognized for our environmentally responsible remodel and renovation practices, thanks to the strong collaboration between the Development, Sustainability, and Facilities departments!

The Venetian remodel project involved the installation of energy-efficient minibars, televisions, telephones and 100% LED lighting; low-flow showerheads and faucets in all guestrooms; and building materials such as sustainable paints and flooring systems. Leadership in Energy and Environmental Design (LEED) green building standards were followed throughout the entire renovation process.

The project resulted in a savings of 4,808,815 million kWh of electricity and more than 30 million gallons of water, as well as the reduction of 2,611 metric tons of greenhouse gas emissions.

This accomplishment showed everyone again that “luxury hotel suites can also be sustainable”!



In this photo: Kobi Lucas, Development Program Manager (center) and James Brogan, Engineering Manager (right) accepting the award from the Las Vegas Business Press

Dow Jones Sustainability Index now includes LVSC!

Las Vegas Sands Corp. has been recognized for the first time in the Dow Jones Sustainability Indices (DJSI) for its industry leading corporate sustainability efforts in North America! We achieved particularly high rankings in the areas of environmental dimension, supply chain management, and stakeholder engagement.

One of the most highly regarded sustainability indices, the DJSI is based on an analysis of a corporation’s economic, environmental, and social performance. The DJSI are the longest-running global sustainability benchmarks worldwide and have become a key reference point in sustainable investing for both the investment community and companies alike. “Being included in the Dow Jones Sustainability North America Index demonstrates the commitment Las Vegas Sands has made to being a global leader in sustainable building and business practices, and we are very proud that our dedication to respect the environment in a comprehensive and impactful way has been acknowledged by DJSI,” said Katarina Tesarova, vice president of global sustainability.

Radiant Ceiling Cooling Pilot in Macao



We constantly research and analyze new cutting-edge technologies and innovative practices to identify the most appropriate conservation methods. A new system called “radiant heating and cooling” is being piloted at the Venetian Macao. The technology differs from traditional HVAC (heating, ventilation, and air conditioning) by heating or cooling a surface, such as ceiling tiles or flooring, instead of the air. For example, the radiant cooling system works by circulating chilled water through tubes in the ceiling panels, and since cold air falls, this cools the adjacent space.

Since fans are not needed to move the air with this technology, the system reduces operating costs and is relatively noise free. Currently, the panels have been installed in a few of the management offices and the team is looking to expand to other areas if all test results indicate that the technology is suitable for larger applications.

ArtScience Museum Engagement Event at Marina Bay Sands



Above: Winner “Angler Fish” by Rise Restaurant

Above: Photo of an Actual Angler Fish

The ArtScience Museum and the Sustainability team at Marina Bay Sands collaborated in the past few months to create “The Art & Science of Sustainability – “The Deep - Team Member Competition”.

The competition was inspired by an exhibit currently on display at the ArtScience Museum titled “The Deep”. It invites attendees to take part in a rare trip to the deepest parts of the ocean for a unique view of this fragile ecosystem. Team Members were divided into 15 teams to design and create sculptures made entirely out of recycled material during a two-week period. The first place prize, awarded for the most sustainable, creative, and relevant sculpture, was presented to the team from the Rise restaurant for their sculpture of an angler fish. The piece was created using repurposed kitchen materials like plastic cutlery for the teeth and egg trays for the body of the fish.

This Team Member engagement activity was only a portion of the total event which also included film screenings and workshops throughout the month.

Read more about the events here:

https://www.marinabaysands.com/content/dam/singapore/marinabaysands/master/main/home/museum/art-science-sustainability/ArtScience%20Museum%20presents%20the%20Art%20and%20Science%20of%20Sustainability_website.pdf

Sustainability in the Workplace – Marina Bay Sands

As part of a new sustainability series, we will be featuring Team Members whose work behind the scenes has contributed to the success of our Sands ECO360 Program. The following interview with Laurissa Generoso, conducted by Charlie Fisher, our Associate Director of Sustainability (MBS), highlights the green initiatives implemented by the Front Office Operations team at Marina Bay Sands.

What is your role in the company?

I'm the Assistant Front Office Groups Billing Manager. Our team is in charge of invoicing all contracted group accommodations and events.

How have you helped to integrate sustainability into your department operations?

Together with my department head, Mr. Shawn Ng, we came up with strategies focusing on the area where we can make the most impact: paperless transactions. We updated our processes, adjusted printer setups, conducted Team Member training, and educated guests on our GoGreen efforts to minimize the use of paper products.

Have you and your team seen a benefit of the new processes you have introduced?

Indeed! Our paperless check-out is utilized on an average of 625 reservations a day, around 52% of our departures, for the first half of 2015 alone. With an operation as big as ours, that translates to approximately 115,045 sheets of paper saved in a six months period! Our recycling numbers have also gone up to 170kg from 84 kg - about 47% above our 90kg-target. Most importantly, our Team Members now talk about sustainability every time they need to use paper – evidence of how the 'GoGreen' spirit has been unconsciously instilled in them.

What surprised you when you started working on the sustainability program?

The biggest surprise was that it is actually doable! I used to think "GoGreen" was just a slogan and we questioned its applicability in front office operations. But with the support of our department head, managers and Team Members, along with some creativity, we were able to "GoGreen" as well – it is really exciting when we can make a difference!



Above: Laurissa Generoso, Marina Bay Sands.

What was the biggest challenge you faced when integrating sustainability into your department's operations?

I think the biggest challenge with any integration or change is to help the individual Team Members understand and truly believe in MBS' values and practices in sustainability so they can apply the green actions both at work and in their daily lives at home.

Do you integrate sustainability into your life outside of the workplace as well?

It's difficult not to be "smitten" once you have been exposed to 'real' sustainability. My personal efforts are also focused on paper as influenced by the Front Office initiatives. I am quite particular about maximizing paper usage by saving bills that are single sided and reusing them as scratch paper or notepads. Additionally, I am now more conscious of any waste that I create – every little effort counts!

Sands Bethlehem on Foot Patrol!



The Security department at Sands Bethlehem has ditched fossil fueled transportation in favor of more sustainable options. Thanks, in part, to the nice weather over the past few months, the security department has increased the frequency of bike and/or foot patrols instead of using motor vehicles. This initiative has reduced fuel consumption and cut costs by more than 50% from May through July when compared with data from the same period in 2014. Additionally, this provides the secondary benefit of increasing the visibility of the security staff throughout the property. The security department not only provides the physical safety of the property, but shows their commitment to sustainability through their own actions!

SEC-Kimberly-Clark - Singapore Environmental Achievement

Adding to an already impressive list of achievements this year, Marina Bay Sands (MBS) received the SEC (Singapore Environmental Council) Kimberly-Clark Environmental Achievement Award for the service industry. Presented by the Singapore Environment Council, the award aims to inspire Singapore-based and regional organizations to become more committed to environmental and social responsibilities. It is the only local award that addresses overall environmental initiatives and awareness within an organization. The criteria for the Singapore Environmental Achievement Awards focuses on assessing the leadership displayed by the company, the real environmental improvement made, as well as the ability of an organization to establish procedures, train staff, and innovate to achieve breakthroughs in environmental performance.

This achievement is a true testimony of Marina Bay Sands' award-winning sustainability practices that have been integrated in all property's operations. This is the first Sustainability award that Marina Bay Sands has received from a local organization.



Community Hero Awardee - Ryan Green



Congratulations to Ryan Green, recipient of Three Square Food Bank's "Community Hero Award"!

Ryan successfully established a food donation program with Three Square Food Bank to utilize the surplus food prepared for catered events hosted at the The Venetian|The Palazzo|Sands Expo. Through this program, more than 120,000 meals have been distributed to local Southern Nevadans who are fighting hunger. We are the first property on the Las Vegas Strip to build a program of this magnitude. As Darwin Bosen, Director of Operations for Three Square, said "The recognition was a combination of the very large volume, the quality of the foods donated, and most importantly, your tenacity in ensuring that the right thing happened with the unused food."

From left to right the Sands Expo team: Jose Mejia, Executive Chef; Terry Salaices, Director of Food & Beverage; Kirsten Dimond, VP of Operations; Paul Martinez, Director of Engineering; Ryan Green, Sustainable Events Manager; David Garner, Banquet Operations Manager

Sands ECO360 Meetings Program Strategic Plan Workshop

First established in 2011, our Sands ECO360 Meetings program is the global standard in this area implemented at our properties in the United States, Singapore, and Macao. Throughout the past four years, our resorts have hosted many high profile sustainable events internationally and earned numerous world class green meeting certifications and awards. Thanks to the efforts of our team and the exceptional work of the Green Meeting concierges at each property, the Sands ECO360 Meetings program has been recognized as one of the best in the world.

While we are proud of our accomplishments, it is important to continually improve the program and stay ahead of the competition. Green meeting experts from our global team, Las Vegas, Singapore, Macao, and Pennsylvania properties, as well as our industry partner MCI gathered in Singapore to set the strategic direction for upcoming years. At the workshop, we reviewed our branding and marketing approaches, opportunities to collaborate with other stakeholders in the industry, and key focal areas for the program's development to maximize value created for both our clients and our resorts through sustainable events.

There are many steps ahead as we work toward the continued growth of the Sands ECO360 Meetings program and maintain our position as a premier green meetings destination!



Macao Housekeeping Week Celebration

As part of the Housekeeping Week Celebrations, the wardrobe team in Macao created a 3D model of Sands Cotai Central made entirely out of more than 20 different types of retired uniform fabric from departments such as F&B, Casino, Housekeeping, Front Office, and Recreation. The model took five Team Members one week to complete!

This is not the first time the wardrobe team has demonstrated their passion for sustainability. They reuse components like zippers and buttons from discarded uniforms for repair, and repurpose retired garments into cleaning cloths.

The winning 3D model is titled “Housekeeping Doll Band” with a background featuring the four Sands Cotai Central hotel towers. The towers were made entirely out of old fabric, and the “band members” are wearing replica housekeeping uniforms complete with mini name badges! The “band members” represent the housekeeping team working and cooperating, similar to how a band works together to ensure a smooth harmony. The daily housekeeping operations at Sands Cotai Central work just like a symphony in motion.



Sustainable Food Supplier Roundtable

One exciting aspect of our work is the on-going collaboration with our external partners to solve sustainably issues that are important to our company, guests, and Team Members. Over the years, sustainable food is an area we always want to tackle but find it to be challenging, especially without adding cost. However, sustainable food has such a positive impact on our environment, health, and community that we cannot overlook it. During a discussion on this topic in Las Vegas, Tracy Stephenson, Executive Director of Procurement, said “There must be something we can do.” And with that, the idea of a supplier workshop was born. Why don’t we talk to the people who are in the food business every day!

Led by Executive Chef Oliver Dubreuil and Tracy, our Procurement, F&B, and Sustainability departments teamed up right away. Through a survey, they first identified “star suppliers” - those with a strong commitment to sustainability. Then the team strategically invited the best suppliers of produce, meat, seafood, and coffee to attend the workshop. The goal was to discuss our suppliers’ sustainability practices, their understanding of the industry trends, and come up with solutions for cost-neutral sustainable food for our properties.

The workshop was a great success! Open conversations among the attendees led to many creative and actionable ideas. The suppliers were also excited to learn from their peers and even wanted to continue the talk after the workshop to find more opportunities for collaboration. We would like to thank our suppliers from Chef’s Warehouse, Freedom Meats, LA Specialty, Lavazza, and Supreme Lobster for participating in this informative discussion.



In the Next Issue >>>

- **CDP results fresh off the press!**
- **Las Vegas Recycled art Competition**
- **Clean the World Global event**

*We’d love to hear from you! Email your comments and/or questions to:
SandsECO360@Sands.com.*