

# Airports Going Green

vegware 

November 4-7, 2018

## CUSTOMER SPOTLIGHT: 2018 AGG CONFERENCE

### TEAMWORK MAKES THE GREEN WORK!



The annual Airports Going Green (AGG) conference brings together aviation leaders, experts, and innovators from around the world to conduct a knowledge exchange in the area of sustainability.

In its 11th year, the 2018 AGG was held at the Omni Hotel – CNN Center and hosted by Hartsfield-Jackson Atlanta International Airport and the American Association of Airport Executives (AAAE).

During this time, an interactive dialogue took place – real stories, experiences, and challenges were shared between peers and colleagues – with information learned on best practices, solutions, and new techniques.

Hosting hundreds of people over four days, the conference organizers prioritized sustainability in all it did, including its foodservice operations. **Vegware’s US-based Zero Waste Director, Julia Wetstein, prepared a zero waste plan organized with a full team of partners to support with the task at hand:**


#### DIVERT:


- ✓ food scraps
- ✓ unused food safe for human consumption
- ✓ used compostable Vegware containers

away from landfill and to places where it can best help the local community while contributing to its circular economy.



# THE ZERO WASTE TEAM

vegware  oversaw zero waste program & donated plant-based compostables

 NatureWorks plant-based PLA supplier



composting partner



food donation partner



RUBICON

waste, recycling & sustainability partner



# CONFERENCE HOSTS



AMERICAN ASSOCIATION OF AIRPORT EXECUTIVES



OMNI  HOTELS

Most of the food served by the hotel was on reusables – from cups to plates. As attendees were on-the-go, Vegware plant-based coffee cups were also in use. Vegware set-up clearly labeled bins and took the cups to commercial composting, where in under 12 weeks it created compost to help plants grow.



**Hosting a four-day conference focused on sustainability – specifically social, environmental, and economic topics, it was important for us to adopt green practices in all of our event planning.**

**Our excellent partnership with Vegware and the zero waste team helped establish a process to collect and divert all unused food to support the local community and its circular economy. We are extremely pleased with the results.**



**CHRISTOPHER ROCHETTE**  
DIRECTOR OF MEETINGS  
AMERICAN ASSOCIATION OF AIRPORT EXECUTIVES



To ensure there was no food wastage, the team took a two-pronged approach:

Food scraps, meaning food no longer suitable for human consumption, were placed in food waste recycling bins. At the end of the conference, CompostNow collected and hauled the waste to be composted in their nearby farm south of Atlanta using open windrow composting. In under 12 weeks, compost was created to help build nutrient-rich soil.

Unused food still safe for human consumption was picked up and delivered to food shelters and soup kitchens by Goodr. The organization provided 143lbs of food to local charities in the Atlanta-area, the equivalent of 163 plates of food, consisting of chicken, beef, halal meats, fish, fajitas, tacos, rice, and biscuits. Goodr transported the food using donated Vegware containers.



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**Closing the Loop to ensure food and used Vegware was diverted away from landfill is always top of mind for Vegware. CompostNow, Goodr, and Rubicon Global set up communications onsite using Vegware’s tailor-made bin signage for the Omni Hotel’s back-of-house team to have clear visual cues on using the recycling system.**

**The AGG zero waste team is thrilled that 634lbs of food scraps and used Vegware compostable cups has created 159lbs of compost to help feed Georgia farmers’ fields.**

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**JULIA WETSTEIN  
ZERO WASTE DIRECTOR  
VEGWARE US**





Hotel chef, Greg Wright, happily provided full cooperation to our food diversion mission. Vegware conducted in-depth training with the hotel catering staff, so they were prepared, enthusiastic, and confident with the new recycling system in place for the conference.

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**The Rubicon Global mission it to end waste, and aligning with companies that have similar missions – such as Vegware – helps solve the global challenge of ending the food waste problem.**

**We were thrilled to bring in CompostNow as part of the Rubicon commitment, and align ourselves with great organizations like Vegware, NatureWorks and Goodr to help move away from the make-take-waste model to more diversion and circular economy thinking.**

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**RYAN COOPER  
WASTE DIVERSION MANAGER  
RUBICON GLOBAL**

Kitchen staff and servers did a wonderful job, while Greening ATL team – Atlanta airport’s sustainability team – took a hands-on approach which kept everyone motivated to succeed. Our zero waste plan allowed all teams to work together for a sustainable AGG conference.

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