

**OUR
PLEDGE**

- » Energy Conservation
- » Waste Reduction & Recycling
- » Interior Environment (acquisition/disposal policies)
- » Staff/Client Awareness

ENERGY CONSERVATION

- » Installed Power Factor Correction devices to moderate electrical demand.
- » Installed occupancy sensors in washrooms and storage rooms. Office equipment enters sleep mode when not in use.
- » 90% of our fan units are equipped with VFDs (variable frequency drives).
- » Implementing our "Lights Out" campaign. Cleaning our building during off hours using reduced lighting.
- » Integrating natural daylight to the greatest degree possible in our convention space.
- » Changing cooking practices (cook with lids on pots, turn off ovens when not in use, etc).
- » Recent Energy Performance Improvements:
 - Steam boiler modernization, equipped with VFDs.
 - BAS upgrades, programmable heating & fan unit controls.
 - Facility lighting upgraded to LED.

WASTE REDUCTION & RECYCLING

- » 90% of our washrooms are fitted with water saving fixtures.
- » Single-stream recycling bin for all paper, plastics, glass, and cans. Collection of organic waste for composting.
- » Creating mass recycling stations for tradeshow and large scale events for collecting cardboard, pallet wrap, paper and other recyclable materials. Hosting "Zero Waste" events to reduce the impact in landfills.
- » Using china, glassware and stainless flatware is our standard practice. Using linens to dress our tables.
- » Providing juice, water and coffee condiments in bulk containers. Avoiding pre-filling water glasses.
- » Recycling our kitchen cooking oil. Using "green" cleaning products.
- » System upgrades with mobile access to move toward paperless event management.
- » Emailing documents and referring clients to our website resources. Printing & copying 2-sided documents.
- » Wireless internet is provided to encourage laptop use.

ACQUISITION/DISPOSAL POLICIES

- » We purchase competitively priced recycled paper products and support FSC approved suppliers.
- » Food and beverages are sourced locally as much as possible. Chefs have created menus to maximize the use of seasonal & organic produce where available.
- » Serving "Fair Trade" coffee & tea.
- » TCU Place partners with local agencies donating leftover food to charity and encourages clients to do the same.
- » Batteries, light bulbs, outdated electronics and paints are recycled at approved locations.

STAFF/CLIENT AWARENESS

- » Our centralized location in the heart of downtown Saskatoon provides easy access by mass transit or bicycle.
- » Developing partnerships with environmental organizations and working to improve our practices on a daily basis. Member of "Green Stem" - powered by Tourism Saskatoon.

**DIVERTING
WASTE**



In 2019, TCU Place diverted more than 30,630 kgs of recycled material from the landfill – 1/3 of which was organic waste since transitioning from partial to full organics recycling in May 2019.