



Dear Valued Guests of the Tampa Convention Center,

Enclosed you will find our Corporate Initiatives encompassing our continued focused efforts regarding environmental responsibility, waste minimization, and Aramark's Food Donation Program.

The programs listed below ensure our commitment as a proven leader in the food service provider industry and help our valued team members understand how decisions today have an impact on tomorrow and the future.

- Green Thread Initiative
- Food Donation Program
- LeanPath Food Waste Prevention Technology

Aramark's commitment to health, wellness and sustainability are central to our mission to enrich and nourish lives. As a food-service provider, we make decisions every day that have a significant impact on food waste and have an incredible opportunity to make a positive impact through simple operational changes and awareness. To support Aramark's waste minimization efforts, we utilize LeanPath's industry-leading food waste prevention technology to support real time food waste tracking, insight, and behavior change. Knowing what foods are wasted and why is essential to wiping out waste. Our frontline teams use the LeanPath Tracker to monitor all wasted foods. This real-time food waste smart meter highlights the estimated value and environmental impact of that waste to heighten awareness and change behaviors. Data and insights from the system also help managers make operational changes in furtherance of this critically important program.

The Aramark Team at the Tampa Convention Center is excited about your upcoming visit and we look forward to hosting and serving you with unparalleled hospitality.

Sincerely,

Jason Orchard

Jason Orchard
General Manager
Aramark Sports and Entertainment/Tampa Convention Center

WEAVING ENVIRONMENTAL RESPONSIBILITY INTO EVERYTHING WE DO.

At Aramark, environmental sustainability is a fundamental part of our mission to enrich and nourish lives, guiding how we operate at thousands of locations around the world. Through Green Thread, our environmental sustainability platform, we bring innovative and efficient solutions to life wherever people work, learn, recover and play.

WE PLACE SPECIAL EMPHASIS ON:



RESPONSIBLE SOURCING

local, seasonal & responsibly-sourced products



WASTE MINIMIZATION

reducing, reusing & recycling



EFFICIENT OPERATIONS

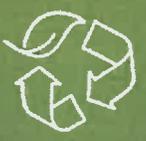
conserving natural resources



TRANSPORTATION MANAGEMENT

reducing fuel usage & emissions

QUICK GUIDE WASTE MINIMIZATION OPERATIONAL PRACTICES



Green Thread is Aramark's ongoing commitment to reduce our environmental impact through programs and practices that enrich and support the natural environment. *Many of the operational practices you do every day – such as purchasing from authorized suppliers and following the Food Management Process – support Green Thread.* If the operational practice(s) outlined below are in place at your location, take advantage of the suite of consumer marketing materials available on [net](#) to share our story.

OPERATIONAL PRACTICE (do this)	TARGET	TEMPLATES (use this)	CONSUMER MESSAGE (say this)
Source Reduction	Compliance with Aramark's Food Management Process	<ul style="list-style-type: none"> • Source Reduction Process Signage 	<p>Headline What We Do To Minimize Food Waste</p> <p>Additional Copy Managing food waste in our operations positively impacts our society, environment and economy</p>
Food Donation	Compliance with Aramark's Food Donation Program	<ul style="list-style-type: none"> • Flyer • Poster • Banner 	<p>Headline We've Donated XX Pounds of Food So Far This Year</p> <p>Additional Copy Food insecurity exists in every county in America.* We donate safe, surplus food to those in need in our local community. *www.feedingamerica.org</p>
Various Waste Reduction	Reducing Food Waste 50% by 2030	<ul style="list-style-type: none"> • Progress Report • Banner • Signage • Infographic 	<p>Headline Wipe Out Waste</p> <p>Additional Copy Select icons that represent each action taken at the location</p>
Single Use Plastics	Significantly reduce single-use disposable plastics, across global food service operations. by 2022	<ul style="list-style-type: none"> • Infographic • POS Card • Flyer • Poster 	<p>Headline Slip Smarter</p> <p>Additional Copy Skip the straw and turn the tide on plastics in our oceans</p>



RECYCLING



COMPOSTING



FOOD DONATION



FOOD WASTE PREVENTION



REUSABLE TO-GO CONTAINERS



TRAYLESS

WASTE MINIMIZATION SUPPLEMENTAL ACTIVITIES



In addition to adhering to the enterprise-wide operational requirements, there are a number of supplemental activities that bring Aramark's Green Thread commitment to reduce our environmental impact to life. The activities below are not required but are a great way to complement enterprise-wide waste minimization commitments.

OPERATIONAL PRACTICE (do this)	TEMPLATES (use this)	CONSUMER MESSAGE (say this)
Reusable Service Ware <ul style="list-style-type: none"> • Napkin Signs • Flyers • Poster 	<ul style="list-style-type: none"> • Instructions • Photos 	Headline Choose To Reuse Additional Copy What's the best way to reduce waste? Don't create it in the first place.
Trayless Dining <ul style="list-style-type: none"> • Flyers • Banner 		Headline We Dine Trayless Additional Copy <ul style="list-style-type: none"> • What's the best way to reduce waste? Don't create it in the first place. • Skipping a tray reduces food waste, conserves energy and water, and reduces use of cleaning products.
Recycling <ul style="list-style-type: none"> • Signage • Banner 		Headline Wiping Out Waste Additional Copy We Recycle: (include photos of all items recycled onsite)
Composting <ul style="list-style-type: none"> • Signage • Banner 		Additional Copy <ul style="list-style-type: none"> • Composting: We composted and diverted XX pounds this year • Composting is nature's way of recycling organic waste into nutrient rich soil.
Waste Stations <ul style="list-style-type: none"> • Composite Signage • Recycling Signage • Landfill Signage 	<ul style="list-style-type: none"> • Instructions 	Headline Compost/Recycle/Landfill These Items Additional Copy Use photos to show which items go into which waste stream (compost, recycling, landfill).
Zero Waste Events <ul style="list-style-type: none"> • Event Guide • Event Signage and Posters 	<ul style="list-style-type: none"> • Landfill Signage • Instructions 	Headline This Is A Zero Waste Event Additional Copy Zero Waste is a goal to divert 90% or more of our waste from entering the landfill. Help us achieve this goal by reducing, reusing, recycling and composting.



RECYCLING



COMPOSTING



FOOD DONATION



FOOD WASTE PREVENTION



REUSABLE TO-GO CONTAINERS



TRAYLESS

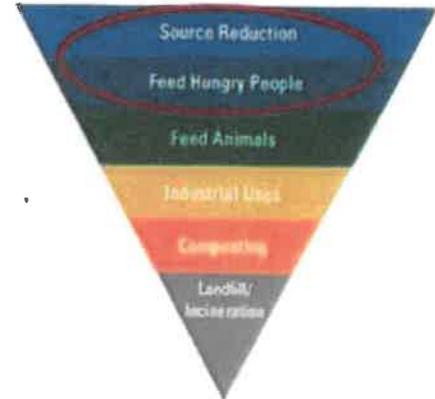


Aramark is committed to reducing food waste and identifying alternative solutions for food surplus. At times and during unique operating circumstances, such as a cancelled catering event or shut down due to unexpected weather event, there may be a need for an environmentally and socially responsible alternative to disposing of edible food waste. Aramark's Food Donation Program details the required process to donate surplus food when appropriate.

Our Food Donation Program aligns with four core elements of our business:

- **Our Mission** – Aramark's mission is to enrich and nourish lives, and it is also our responsibility.
- **Our Commitment to Environmental Sustainability** – Through Green Thread, our Environmental Sustainability platform, we weave environmentally responsible practices into everything we do to reduce our environmental impact.
- **Our Commitment to Food Safety** – Serving safe, nutritious and quality food is our top priority. We have ongoing, rigorous quality assurance and food safety processes to ensure we meet our high standards.
- **Our Food Management Process** – We provide our operators with tools to reduce food surplus through source reduction, the most important preventive measure in waste minimization.

Aramark's commitment to environmental sustainability comes to life through our approach to waste minimization. We **prioritize source reduction** as the most important step. We ensure **safe handling of surplus food** by adhering to the Aramark Food Donation Program. Our approach follows the U.S. Environmental Protection Agency's Food Recovery Hierarchy.



Aramark's food donation partner is Food Donation Connection (FDC). Founded in 1992, FDC links food service donors to local hunger relief agencies in your community. FDC provides Aramark with expertise, insurance coverage, and risk mitigation to ensure implementation of a safe and secure food donation program.

FDC's practices and protocols serve as the foundation of Aramark's food donation program. Through our partnership with FDC, Aramark's Food Donation Program:

- ✓ Provides risk mitigation and insurance coverage
- ✓ Ensures safe food handling practices
- ✓ Increases operational efficiencies
- ✓ Meets client and consumer demand
- ✓ Supports local communities
- ✓ Demonstrates environmental and social responsibility

In addition to identifying a local agency approved by the health department, FDC supports and trains location management; offers packaging, labeling and storage supplies; and provides tracking reports on donations. With ServSafe® certified trainers on staff, FDC maintains a network of 17,000 contributing restaurants and 9,000 recipient agencies in the US, Canada, UK, and Ireland.

To ensure safe and responsible management of surplus food, all locations must adhere to the Aramark Food Donation Program.



WHAT'S THE CATCH?



SUSTAINABLE SEAFOOD

Seafood, fished or farmed, in ways that lessen environmental impact and address social issues affecting workers.

WE HAVE BEEN COMMITTED
TO PURCHASING 
SUSTAINABLY SOURCED SEAFOOD SINCE
 **2008**

WIPING OUT WASTE!

Reducing waste through
the following programs:



**FRYER OIL
RECYCLING**



RECYCLING



TRAYLESS



**FOOD WASTE
PREVENTION**



FOOD DONATION

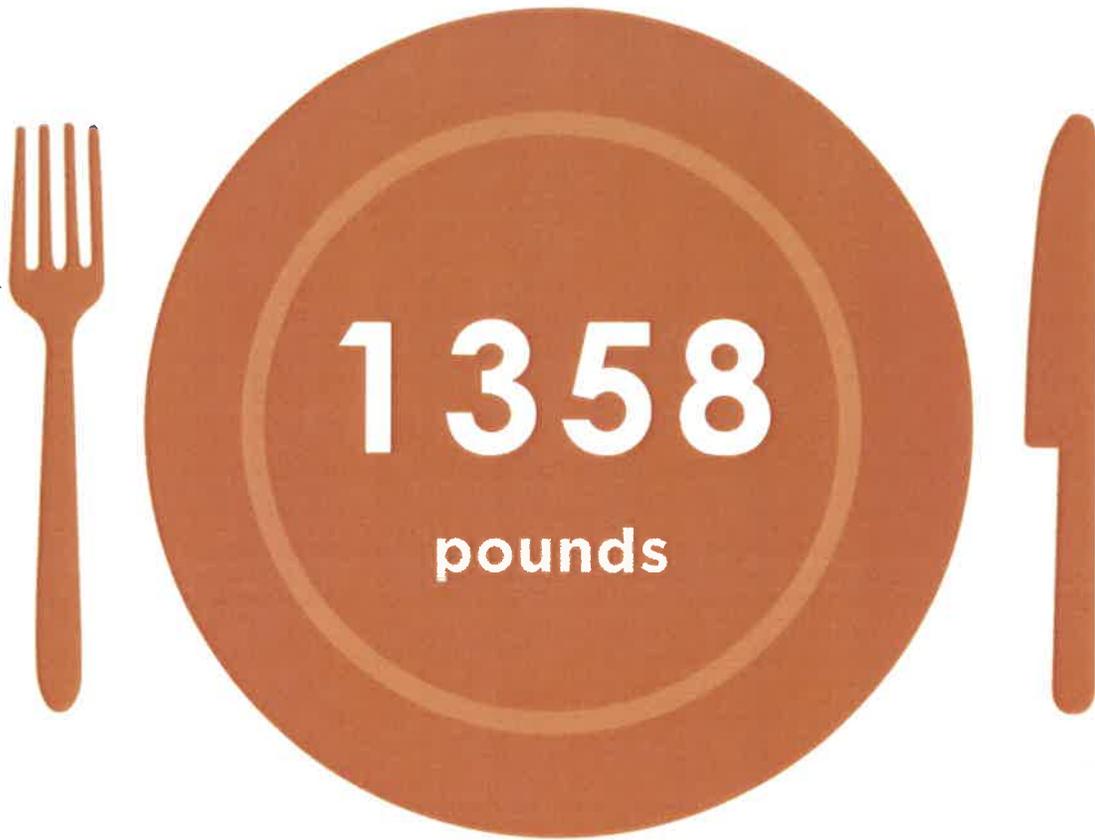


**REUSABLE TO-GO
CONTAINERS**

THANK YOU FOR HELPING PREVENT WASTE!

green
THREAD

WE'VE DONATED



OF FOOD SO FAR THIS YEAR!

Food insecurity exists in every county in America.*

Dining Services donates safe, surplus food to those in need in our **LOCAL** community.

*www.feedingamerica.org

WIPING OUT WASTE.

THANK YOU FOR HELPING PREVENT WASTE!

green 
THREAD