





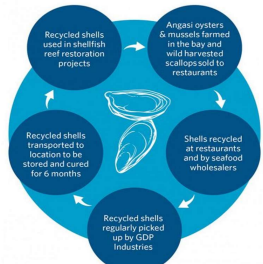














Sofitel Melbourne On Collins Sustainable Initiatives

<p>Became certified in 2015 ISO Environmental Management Systems 14001:2015 certified</p>	
<p>We use compostable coffee cups for take away coffees - Brand: Biopak https://www.biopak.com.au/</p>	 <p style="text-align: center;">SINGLE WALL HOT CUPS</p>
<p>We use landfill biodegradable cling film Brand: Biogone</p>	
<p>We use landfill biodegradable disposable gloves Brand: Biogone</p>	
<p>We use Landfill biodegradable 120L Wheelie bin bags - Brand: Biogone</p>	
<p>We use landfill biodegradable bin liner bags - Brand: Biogone</p>	
<p>We collect our oyster shells to help restore reefs - Shuck don't chuck recycling programme when we have oysters on the menu:</p>	
<p>We are in partnership with Greater Western Water and Choose Tap to promote Melbourne's tap water to our guests. No more use of plastic bottles in rooms and C&E. We encourage our guests to use the tap instead of using a plastic bottles. In Mini Bar, we sell glass bottles of water.</p>	
<p>We recycle our Nespresso pods through Nestle</p>	
<p>We use Purchase Plus, a digital platform to do the Purchase orders. No more use of paper.</p>	
<p>We use Tependium in rooms for our dry cleaning orders - no more dry cleaning forms in rooms.</p>	
<p>We use 100% plastic free compostable cutlery for our big functions - Brand: BioPak</p>	 <p style="text-align: center;">CUTLERY</p>

<p>We donate our hard bars of used soap to SoapAid</p>	
<p>We recycle our E waste https://ecocycle.com.au/</p>	
<p>We recycle our Cartridge via Close the Loop</p>	
<p>We aim to recycle 70% of our total waste</p>	
<p>We often donate our used equipment to Salvation Army to give them a second life.</p>	
<p>We recycle our used oil with Cookers https://www.cookers.com.au/</p>	
<p>All our food wastage in the hotel goes into food recycling bins. This food wastage goes through a composting system and ends up as fertiliser and other bi-products.</p>	
<p>We have a glass crusher onsite in our No35 Restaurant to recycle our glass waste. Crushed glass means less refuse uplifts, less refuse vehicles, less congestion, less fuel wasted, less pollution.</p>	
<p>We eliminated all cardboard boxes and soft plastics in every fish deliveries from our supplier Clamms. Blue initiative programme: supply reusable, sealed fish bins to remove the waste of cardboard and poly boxes. www.clamms.com.au</p>	
<p>We banned all Styrofoam and wax paper delivery containers - This is align with our Environmental Management Plan and our ISO 14001:2015 accreditation</p>	
<p>We worked in partnership with Sustainability Victoria and participated to the programme: Love Food, Hate Waste. In view to reduce our food waste, we conducted several food waste audit across our F&B outlets, to understand where our food waste came from the most. From the results, we have put in place several actions to reduce our food waste. For example, we changed the size of the dishes in our buffet to reduce the portions. We continually try to find new solutions to reduce our food waste as much as we can.</p>	
<p>We only provide straws on request but we have changed our plastic straws for home compostable straws from https://www.littlegreenpanda.com/ and they are HACCP compliant</p>	

<p>We give back our old carpet to the supplier Conveney. The supplier recycle used carpet.</p>	
<p>We donate each year to Plant for the Planet</p>	
<p>We transitioned onto paperless reporting for our Food Safety Program with SafeFoodPro</p>	
<p>SMOC is trialling a method to calculate the carbon footprint for Accor Experiences and offer guests to invest in carbon projects to balance emissions.</p>	
<p>We transitioned to Balmain 400ml pump pack dispensers to reduce single use 35ml bottles</p>	
<p>We repurpose or recycle our Textiles via Textile Recyclers Australia (TRA)</p>	
<p>We have started focusing on featuring local suppliers with indigenous ingredients in the Bars (Autonomy Distillers)</p>	
<p>Reduce paper usage for contracts and paperwork with T&C by going digital with Signnow</p>	
<p>We removed all plastic bottles from guest use; no more plastic in the minibar, guest rooms, bars, or restaurants, glass alternatives are in place</p>	
<p>We use Gregory's Recycling for: Scrap metal, Electrical cables, fridges, Plumbing, any items that are copper/brass</p>	
<p>In 2022 we eliminated 52 single use plastic items from all guest rooms</p>	
<p>In 2023 we begun offering a First Nations Turndown Service, working with Kinaway certified suppliers on gifting guests native and indigenous flavoured/themed products to our guests</p>	
<p>In 2023 we changed Chemical Suppliers to reduce plastic packaging, excess energy usage, reduce water consumption and use locally manufactured biobased chemicals in the guest rooms</p>	

<p>In 2023 we begun the process of being certified with Green Globe, an ecolabel that promotes sustainable and circular practices for health and safety, social-cultural, heritage, and sustainability</p>	
<p>In 2023 we joined the Go Full Circle Program, a project team with City of Melbourne, City of Stonnington and City of Borondoorra to promote Circular Economy practices</p>	
<p>In 2023 we began trialling The Udder Way, a closed loop for eliminating single use plastic milk bottles with an 18L milk keg system that is refilled by Melbourne's only micro-dairy, St David's Dairy</p>	
<p>In 2023 we began working with MODA to eliminate single use glass bottles of water in our restaurant</p>	
<p>In 2023 we began developing a baseline of Food Waste with Winnow, an AI Image recognition system that tracks and reports on prep waste in our Conference & Events Kitchen operation</p>	
<p>In 2023 we worked with William Angliss on reducing plate-waste in our Breakfast Buffet with experiential messaging to reduce the amount of food waste</p>	
<p>In 2023 we began working with PlantFactory, a local modular hydroponic farm that grow leafy greens, microherbs, flowers and living plants for our Kitchens and Bars</p>	
<p>From the 1st of January 2024 all energy and gas used in the hotel will be 100% Green Energy with GreenPower</p>	