



Corporate Citizenship
& Sustainability
Hawai`i Market



Making every day a better day

Introduction



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Hawai'i District Manager

Corporate citizenship and sustainability are enormously important to doing business today. In Hawai'i we have a unique responsibility to conserve and protect the `aina (land) while also supporting and being a part of the communities that we have the privilege to serve and work with. As a comprehensive services solution leader we look at every opportunity to ensure that we are acting responsibly and making a difference in the communities that we serve. As our motto states, we strive toward "making every day a better day."

To do this we are dedicated to addressing three different, but related, issues: environmental sustainability, economic sustainability and social sustainability. In the following brochure you will be introduced to our many efforts and accomplishments in these areas. We look forward to our continued work in making Hawai'i a better place to work and live, and to ensure that future generations will thrive and enjoy these beautiful islands.

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"Through simple acts, we improve the quality of life everywhere, with respect for people and the environment."
-Michel Landel, CEO, Sodexo Alliance, the parent company of Sodexo Inc.



Local First Policy

Buying Local

In Hawai`i, we have the unique opportunity to drastically reduce our environmental impact by purchasing locally grown foods and products from locally owned businesses. Being that almost everything consumed in our state must be shipped long distances, every local purchase that we make benefits not only the local community, but contributes to a healthier global environment by reducing greenhouse gases used during transportation and waste needed for packaging, among other things.

By utilizing local vendors and diverse suppliers, we are able to:

- offer diners the freshest produce available
- fortify the local economy with locally grown products
- meet customer demands for local favorites like mochi, mangos and saimin
- reduce petroleum usage through limited transportation

A recent study conducted by the Hawai`i Department Of Agriculture indicated that if Hawai`i replaced just 10 percent of foods with locally grown and manufactured foods (based on the assumption that 85% of food in Hawai`i is imported), it could generate an economy-wide impact of \$188 million in sales, \$47 million in earnings and \$6 million in state taxes. It was also estimated that it could generate over 2,000 jobs.

The study is available at

<http://Hawaii.gov/hdoa/add/FoodSSReport>

LOCAL FIRST

On Oahu, Sodexo uses 30% local produce and hopes to increase that number as more local produce becomes available.

On The Big Island, Sodexo uses 60% local produce.



**A definition of sustainability:
Development that meets the needs of the present
without compromising the ability of future generations to
meet their own needs.**

**Brundtland Report
1987 United Nations World Commission**

Meet Our Farmers

These are some of the farmers that we support with local purchases in Hawai`i.



Kekela Farms

Kekela Farms is a family-run business dedicated to growing vegetables of the highest quality and with exceptional flavor. Their Farm Market showcases more than 30 different vegetables-over 100 varieties in all. Most are available year-'round, while some come and go with the Waimea seasons. On the farm they practice safe, responsible and sustainable agriculture, growing their jewel-like lettuce and other produce to meet the standards of the U.S. Department of Agriculture's National Organic Production program.



Nalo Farms

Dean Okimoto was raised on the Waimanalo farm started by his father in 1953. Dean now owns and manages 'Nalo Farms, raising herbs and specialty " 'Nalo Greens" all at the foot of the beautiful Ko`olau mountain range. Dean began growing a variety of herbs in 1986 such as basil, tarragon, thyme and rosemary, only to have his farm devastated by a soil disease. After recovering, Dean has become one of the most successful farmers in Hawai`i. Servicing 110 restaurants and acting as President of the Hawai`i Farmer's Bureau, Dean has greatly contributed to the local farming community's wellbeing.



Hamakua Springs Country Farms

Hamakua Springs Country Farms, located on the slopes of Mauna Kea in beautiful Pepe`e keo on the Big Island of Hawai`i, is run by three generations of the Ha family. The family has been growing bananas for 30 years, and has since expanded its harvests to include many crops.

Some of the more familiar crops include Manoa lettuce, Japanese cucumbers, Williams bananas, Apple bananas, and a large variety of tomatoes.

Natural Resource Conservation

Reduce, Reuse, Recycle

Sodexo is committed to conserving, reusing and recycling resources. To do this we have developed several initiatives locally and nationally. Some of our initiatives are outlined below.



Eco-feed

- In Hawai`i, our wet food waste goes to pig farmers, diverting thousands of pounds of food waste from going to the landfill annually. In 2008 over 200 tons of wet food waste from Sodexo's UH Manoa account was diverted from the landfill.



Napkin Dispensers

- We use Xpressnap dispensers that only dispense one napkin at a time. After only one year, Sodexo's switch to recycled napkins in 1,300 foodservice operations nationwide has resulted in saving nearly ten million gallons of water, more than 23,000 trees, half a million gallons of oil and five and a half million kilowatts of energy nationally.
- Energy was saved because less power is used to recycle paper products than to create them from virgin material-enough was saved through the napkin program to power 600 American homes for an entire year! In addition, more than half a million gallons of oil were saved-38 tanker trucks worth-and 41 tons of pollutants were kept out of the environment. Further, 4,131 cubic yards of paper were diverted from landfill space. This is enough to cover an entire football field with a two and a half feet deep stack of paper.

Bio-compostable containers, utensils and plates

- At the University of Hawai`i, Sodexo offers bio-compostable cups, plates, utensils and take-out containers whenever possible. This is important to us, especially in Hawai`i, because of the limited space available in landfills. Although there are no facilities that currently compost these containers in Hawai`i, we hope to send a message to the state that this is an important initiative that we are willing to support.
- Additionally, by using the bio-compostable containers we can be sure that they are safe to burn in our HPower plant and will not leach potentially hazardous chemicals into our air.

Food Waste Reuse

- Cooking oils left from food production can become a valuable substitute for fossil fuels
- Oil transformed to biodiesel runs smoothly in all diesel engines (including cars)
- Replacing fossil fuels with biodiesel dramatically reduces sulfur dioxide, which causes acid rain as well as neutralizes the amount of carbon dioxide released into our atmosphere
- Sending grease to be made into fuel saves the costs of conventional disposal
- Campus transportation can take advantage of the generation of bio-fuels on campus

Food Waste Recycling

- The ultimate goal for environmental sustainability is to create a "closed loop cycle"
- Composting closes the loop and creates an agricultural product used to increase soil fertility
- Conventional fertilizers give plants a boost of concentrated nutrients to grow, composting keeps soils alive. It safely adds vital organic material back into the ground to maintain an appropriate balance of microbial life, humus, fungi, bacteria, and protozoa – the invisible things that make soil into more than just dirt
- Composting gathers a mix of organic waste (including food scraps) and allows it to decompose naturally

Natural Resource Conservation (continued)

Recycling cooking oils and grease

- Our used cooking oils and grease are turned into biodiesel right here in Hawai`i. In one year, we were able to recycle 4000 gallons of oils that will be used to power machinery,

APEX Dishwashing System

- We replaced our existing dishwashing systems with the new Ecolab Apex™ program. Apex™ combines technology and products designed to save water and energy as well as minimize the impact on the environment. The system uses non-caustic chemistry and 95 percent less packaging material than prior methods.
- In one year, across the country, Sodexo saved an estimated 22,440,641 gallons of water. That's enough to fill 34 Olympic-sized pools.
- Sodexo saved 11,332,524 kilowatt hours of energy—enough energy to power more than 1,069 homes for a year!
- Sodexo also saved 141,878 pounds of waste—that's more waste than 551 average homes produce annually.



Trayless Dining

- On opening the Gateway Café and Campus Center Dining locations on Campus, we decided to go trayless. In going trayless, electricity, water and chemical usage are reduced because there are far fewer dishes and trays to wash. This effect alone can save thousands of gallons of water every day and generate hundreds of dollars in detergent and electricity savings.
- Less detergents, solid waste and grease down the drain also improves our local community's water supply. Food materials discharged to local waste water treatment plants contribute to increased levels of BOD (biological oxygen demand), COD (chemical oxygen demand), TSS (total suspended solids), and O/G (oil and grease). Also, food materials discarded into the solid waste stream contribute to odor and methane generation at disposal facilities and to increased BOD and COD levels in local landfills.
- Trayless dining substantially diminishes food waste by encouraging guests to take only the amount of food they can carry.

Corporate Citizenship

We strongly believe in the importance of being an active member in the local community. In Hawai`i, we have a special opportunity to enrich the lives of the people and clients we serve. Below are some of the ways that we have contributed to *"making everyday a better day"* in Hawai`i.

Feeding Our Future



Across the U.S., more than 89% of the 17.9 million children who depend on federal food programs for free and reduced-price lunches during the school year go without nutritious lunches during the summer– that's nearly 16 million children.

To help with this problem, Sodexo proudly provides thousands of meals to needy children through our 8 to 10 week summer Feeding Our Future program. This resourceful program donates food and labor necessary to provide summer lunches to children who would otherwise go hungry.



In 2009, Sodexo at the University of Hawai`i donated over 13,500 meals to disadvantaged children across the island.

Awards & Partnerships

Sodexo in Hawai`i manages 1100 employees, who are very proud to be making a difference in their communities and recognized by some of the awards listed below.



- Locally, Sodexo holds an annual food drive on campus as well as participates in the Annual Food Drive for the Hawai`i Food Bank. In April's food drive, over forty Sodexo employees were at the intersection of the Hawai`i Convention Center to help collect money.



- Sodexo was named "One of the Top 200 Intern Employers" by CollegeGrad.com.
- Sodexo is a diamond sponsor of the American College and University Presidents' Climate Commitment (ACUPCC).
- Sodexo has been ranked among the world's Top 50 Green Vendors as part of the Black Book's Best Managed Global Outsourcing Vendors 2009 study.
- FTSE4Good designation- Launched in 2001, the FTSE4Good Index Series is a series of benchmark and tradable indices for socially responsible investors.
- Honored with distinction, in Sustainability Asset Management's (SAM) "Sustainability Yearbook", which identifies companies within the world's 2500 largest corporations that combine economic performance with sustainability. Our listings include: SAM Sector Leader 2009, SAM Gold Class 2009, SAM Sector Leader 2008, SAM Gold Class 2008 and SAM Sector Mover 2008.



Other Community Support

- Hawai`i Food Bank's Annual Food Drive and donations to Aloha Harvest
- Board Members, Hawai`i Restaurant Association and Hawai`i Meals on Wheels
- Member of the Honolulu Japanese Chamber of Commerce
- Books and Breakfast and Read Across America support at Kalihi Waena
- Dietetic Internship Programs
- Proud Corporate Partner for UH Athletics
- On the Manoa Campus—Relay for Life support of food, Moiliili Clean-up Day support with lunch, UH Manoa Campus Beautification Day, Volunteer for the Campus Center Beautification Project
- On the Big Island—Member for Community Food Security Coalition, American Culinary Federation, East and West of Hawai`i Region, Institute of Food Technologists–Hawai`i Section, Society for Food Science and Technology, Hawai`i Island Chamber of Commerce, Japanese Chamber of Commerce and Industry of Hawai`i, Hilo Bay Rotary Club, Hilo Huli–Fundraising for Hilo's Parks and Recreation, and Community Development Corporation, support development of economically-feasible locally grown and value-added agricultural products, Director of East Hawai`i CDC, Hui Ka'ua a community based committee which supports our UH Hilo campus, UHH/HCC Scholarship Committee, Taste of Hilo a benefit for UHH Asian Studies Scholarship and Mentorship Program, Waiakea High School, Hilo High School, Kea`au High School

Sodexo's Commitments for a Better Tomorrow



We will promote choices with reduced sugar, salt and fats.



We will provide and promote varied and balanced food options.



We will develop and promote health and wellness solutions.



We will ensure compliance with a Global Sustainable Supply Chain Code of Conduct.



We will support local community development.



We will increase the purchase of products from fairly and responsibly certified sources.



We will fight hunger and malnutrition.



We will reduce our carbon intensity across all our operations and clients' sites.



We will reduce our water intensity across all our operations and clients' sites.



We will source local, seasonal or sustainably grown or raised products.



We will source sustainable fish and seafood.



We will reduce organic waste.



We will reduce non-organic waste.



We will source and promote sustainable equipment and supplies.

sodexo
Making every day a better day

To learn more about Sodexo's commitment to corporate citizenship and sustainability please visit SodexoUSA.com Or contact Sodexo's Hawai`i District Office, 2465 Campus Road #220A, Honolulu, HI 96822 808-956-9777 or UHManoa.USA@sodexo.com