

Highlights of this issue >>>

- Spring Step Up Challenge in Las Vegas
- Global Clean Plate Challenge
- Cornell Student Sustainability Project

Sands ECO360 Quarterly

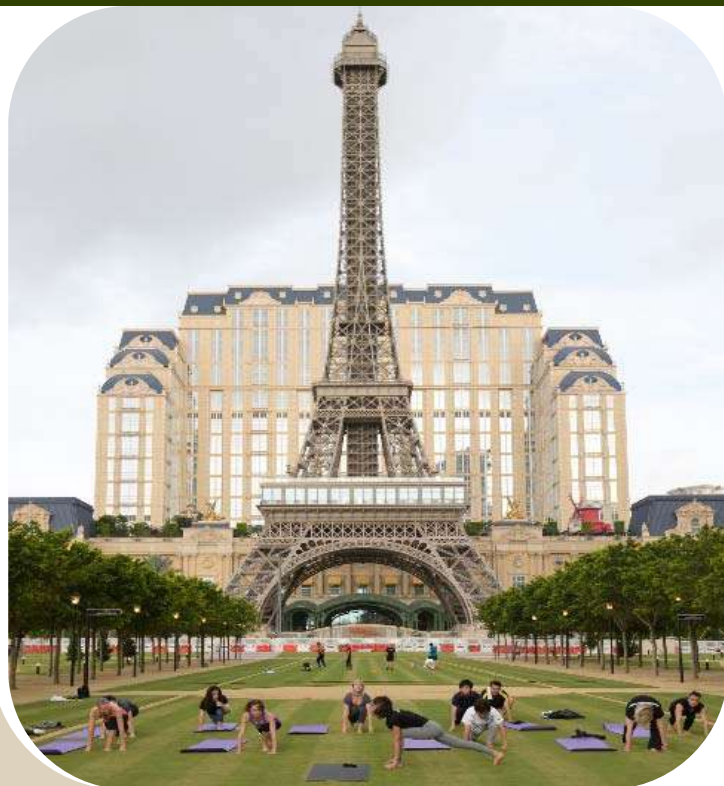
“A Quarterly Insight into Las Vegas Sands Corp. Sustainability Activities”

By: Brandon Morrison, Global Sustainability Manager

Community Engagement >>>

Second Annual Earth Day Fair at Donegan Elementary School

Sands Bethlehem and Donegan Elementary School teamed up again to host their second annual Earth Day Fair, which gave students the opportunity to learn about sustainability-related issues by playing games and creating crafts made from recycled materials. Some examples included recycled bottle ring toss and painting on repurposed plates. All the materials used for the crafts and games came from everyday items found at Sands Bethlehem.

*Green Meetings >>>*

Yoga with a View: New Wellness Offerings for Green Meetings in Macao

Sands China Ltd. properties have begun offering additional wellness opportunities to meeting clients. Partnering with local small- and medium-sized enterprises (SMEs), the Convention & Exhibition teams in Macao recently created a three-day wellness program in conjunction with their ongoing green meetings offerings. In total, 57 meeting attendees took part in the wellness activities, which included early morning Yoga, Tai Chi and a workout boot camp. The yoga session (pictured) was held in the new Le Jardin courtyard, where participants were treated to a gorgeous view of The Parisian Macao.

Awards >>>

Sands Cotai Central Joins List of Macao Green Hotel Gold Winners

Sands Cotai Central, including The St. Regis Macao, has received the Macao Green Hotel Gold Award. This ranking marks the highest possible certification level offered by the Macao Environmental Protection Agency, which recognizes those hotels that have adopted environmental measures and worked to lower the environmental impact of their operations. The Parisian Macao, which opened in September 2016, will seek to achieve the same award next year.



Community Outreach >>>

Building Gardens to Benefit the Local Community in Bethlehem



Sands Cares and Sands ECO360 recently partnered with several community groups to build planting beds for the Lynfield Community Center in Bethlehem. The center works to mitigate the effects of poverty by offering a safe and supportive place for children to thrive. In addition to providing monetary support and supplies, Sands Bethlehem Team Members spent several hours constructing and readying six planting beds for herb and vegetable gardens. Not only will this initiative result in fresh produce and herbs for the local youth, but it will also provide educational opportunities on gardening, food preservation and a healthy diet.

Wellness >>>

Las Vegas Team Members ‘Step Up’ For Sustainability

During the month of April, more than 1,000 Team Members at The Venetian, The Palazzo and Sands Expo in Las Vegas walked more than 86.5 million steps as part of the Sands ECO360 “Spring Step Up Challenge”. Taking an average stride distance (approximately 2.1 to 2.5 feet), this is equivalent to 43,250 miles, or nearly two times the circumference of the Earth. In addition to promoting more daily activity and movement, the voluntary wellness challenge also served to raise awareness about energy conservation and carbon footprint reduction. The top three finishers in the challenge each logged over 700,000 steps. Cassandra Mingmuang from the Front Office team was chosen via raffle as the grand prize winner and received a new Peloton exercise bike.



Sustainable Food >>>

Mushrooms on the Menu: Sands Expo Competes in the Blended Burger Project™



For the third year in a row, chefs nationwide are re-imagining the classic hamburger as part of the James Beard Foundation’s Blended Burger Project™. Contestants are tasked with blending at least 25% mushrooms with ground meat to create a more delicious, nutritious and sustainable burger. The texture and flavor profile of mushrooms allow them to be seamlessly incorporated with nearly any meat, while simultaneously cutting calories, fat and food costs. Blended burgers are also better for the environment, as they have half the carbon footprint of an all-beef burger. Sands Expo Executive Chef Emmanuel Zoppas participated in the contest, creating a burger that features a mixture of ground beef and chopped roasted oyster mushrooms, served with sliced kumato, fresh mozzarella, parmesan crisp, micro basil and micro arugula mix and a truffle aioli. The burger is being offered in all food stands within Sands Expo, and was also featured in The Venetian | The Palazzo Team Member Dining Rooms.



A Behind-the-Scenes Look at Hydroponic Farming in Singapore

To highlight local sustainable farming and produce, the sustainability team at Marina Bay Sands organized a tour for Team Members to visit one of the most successful hydroponics farms in Singapore: Oh Chin Huat Hydroponic Farms Pte Ltd. Oh' Farms cultivates a wide variety of pesticide-free local vegetables, such as Chinese cabbage, butterhead lettuce and kang kong. Each day, the farm produces more than one metric ton of vegetables. During the tour, participants experienced the various stages of hydroponic farm production, including the germination room, a nursery greenhouse and the harvesting center.

Sands ECO360 Partners with Cornell University

For three years, Las Vegas Sands (LVS) has partnered with Cornell University by sponsoring their Sustainable Global Enterprise (SGE) Immersion program, which provides graduate students opportunities to work with sponsoring organizations to solve real world social and environmental issues. Working in unison with LVS' corporate sustainability department, this year's SGE Immersion team was tasked with developing a proactive, forward-looking environmental sustainability branding and marketing strategy for the Sands ECO360 global sustainability program. The group's final presentation and recommendations on how to best design and implement a company-wide marketing strategy were presented at the Sands ECO360 global strategy meeting in June.



The Cornell student team of four – Di An, Fargo Balliett, Corey Gallagher and Anna Poplasky – visited The Venetian | The Palazzo in March to see the Las Vegas properties in action firsthand.

Building an Outdoor Classroom at Helen Herr Elementary School

The Venetian, The Palazzo and Sands Expo Team Members partnered with Green Our Planet to build a fully functional outdoor garden classroom at Helen Herr Elementary School. The team braved the hot temperatures to install six garden beds, which are equipped with irrigation drip lines in order to minimize water use. Volunteers also built a garden shed and a bin for composting garden waste. In addition to creating the outdoor area, Sands Cares and Sands ECO360 have committed to funding the project's maintenance and upkeep for the next three years. Helen Herr Elementary school has developed lesson plans for their outdoor classroom that include teaching kids about nature, nutrition, water and solar power.



Partnerships >>>



Sands China Partners with WWF for Climate Action

Sands China Ltd. has partnered with World Wildlife Fund (WWF) to launch the 'Just One' Hotels Program in Macao, a three-year campaign to raise environmental awareness and make a positive impact on the planet. Hotel guests at The Venetian Macao and The Parisian Macao can now donate to WWF by adding USD 1 (MOP/HKD 8) to their bill for every night they spend at the resorts. The collected funds from the 6,000 guest rooms will go towards supporting two eco-friendly initiatives: a WWF-China Biomass Fuel Stove Project and the distribution of nearly 5,000 Earth Hour home LED kits in several local schools in Macao. The biomass fuel stove project will improve the indoor air quality for more than 1,000 families in several villages in mainland China, where coal is the current energy source used for cooking. The Venetian Macao and The Parisian Macao are the first hotels in Macao and Hong Kong to partner with WWF through 'Just One.'

Food Waste Reduction >>>



Global Clean Plate Challenge Helps Reduce Food Waste

In May, Las Vegas Sands Team Members around the world participated in the company's annual Sands ECO360 Clean Plate Challenge to reduce food waste in Team Member Dining Rooms (TDRs). During the three-day global challenge, a total of 98,152 clean plates were recorded. Leftover food was either donated to a local charity or put into on-site food waste digesters that turn food into greywater, which prevented any food waste from ending up in a landfill. Prior to the event, property sustainability teams consulted and collaborated with their respective TDR chefs in order to encourage a "zero-waste" meal service, helping the company cut food waste during the preparation and cooking of menu items.

Some properties supplemented the Clean Plate Challenge by offering additional activities. In Las Vegas, Team Members were treated to cooking lessons and wellness demonstrations. Chef Eric Piston showed participants how to utilize local, sustainable ingredients in creating healthy and delicious meals. The Canyon Ranch Spa staff provided tips to Team Members on maintaining a balanced diet and active lifestyle despite busy schedules. The Las Vegas properties also completed their first ever Virtual Food Drive, donating 60,000 meals to Three Square Food Bank. Not only did the campaign help the local community, but it also benefitted the environment as the virtual-nature of the event avoided the greenhouse gas emissions that would have occurred from transporting canned food throughout the Las Vegas Valley.



Team Member Event >>>

Promoting Ocean Conservation at Marina Bay Sands

Did you know that 90% of global fishing grounds are already over-fished or fully exploited? This was one of many facts shared with Team Members at Marina Bay Sands when the resort partnered with World Wild Life Fund (WWF) to host an awareness event for ocean conservation. In addition to testing their knowledge with a sustainable seafood-themed quiz, Team Members also had the opportunity to donate to WWF in support of sustaining ocean ecology. Through its partnership with WWF Singapore, MBS has pledged to remove highly vulnerable species from all resort menus. Please see the 2017 Q1 Sands ECO360 newsletter to read more on MBS' sustainable seafood efforts.



In the Next Issue >>>

- Sands ECO360 annual report
- Recycling Tour in Las Vegas

*We'd love to hear from you!
Email your comments and/or questions to
SandsECO360@Sands.com.*