



KUALA LUMPUR CONVENTION CENTRE

HEALTHY VENUE & SUSTAINABLE FOOD WASTE MANAGEMENT





Our Carbon Neutrality Commitment



The Net Zero Carbon Events (**NZCE**) is a global initiative designed to help the events industry achieve net-zero carbon emissions by 2050. This global collaboration of NZCE is hosted by The Joint Meetings Industry Council (JMIC) and aims to connect the events industry globally with the rapidly growing movement towards net zero by 2050.

Kuala Lumpur Convention Centre signed the pledge for NZCE in 2021.

We are committed to the Net Zero Carbon Events Pledge, recognising the urgency of addressing climate change and achieving net-zero greenhouse gas emissions by 2050.

To fulfill these commitments, we have:

- Published our pathway to net-zero emissions with interim targets set for the end of 2023.
- Collaborated with partners, suppliers, and customers to drive sustainability throughout the value chain.
- Measured and tracked our carbon emissions following the Greenhouse Gas Protocol and industry best practices.
- Reported on our progress using a 3-year comparative carbon emissions performance data set.

These commitments signify our unwavering efforts towards sustainability and our active role in advancing the environmental stewardship of the events industry



Net Zero Carbon Events Pathway

We formalised our Net Zero Carbon Events Pathway in December 2023 as a signatory to address and combat climate change. The Pathway outlines our strategies and commitments to eliminate carbon emissions associated with our operations and supply chain covering Scope 1, Scope 2, and Scope 3 in alignment with the Greenhouse Gases Protocol.

Net Zero Carbon Neutrality of Scope 1, Scope 2 and Scope 3 Greenhouse Gases Emissions.

Scope 1 and Scope 2: Achieving Net Zero Carbon Neutrality by 2040.

Scope 3: GHG emissions reduction target by 60%.

Scope 1 and Scope 2: GHG emissions reduction target by 50%.

Scope 3: GHG emissions reduction target by 20%.

We start to track our GHG emissions of Scope 3 and working with stakeholders to conduct Scope 3 baseline setting and reduction framework.

We started to track our GHG emissions reduction of Scope 1, Scope 2 and energy consumption intensity compared to the baseline year.

2050

2045

2040

2035

2030

2025

2024

2023

2020

2019

Scope 1 and Scope 2: Maintaining Net Zero achievement and collaborate with our partners in supply chain to support them in achieving shared Net Zero goals.

Scope 3: GHG emissions reduction target by 80%.

Scope 1 and Scope 2: GHG emissions reduction target by 75%.

Scope 3: GHG emissions reduction target by 40%.

Scope 1 and Scope 2: GHG emissions reduction target by 25%

Scope 3: First-year implementation and tracking of Scope 3 emissions.

We formalized Net Zero Carbon Events Pathway with interim targets.

Baseline Year

We initiated to implement GHG emissions of Scope 1, Scope 2 and energy optimisation.

Healthy Venue Bronze Accreditation

The Kuala Lumpur Convention Centre (the Centre) is the first Malaysian venue to receive a 'Healthy Venue' certification from the Healthy Venues organisation. The Centre has achieved the Healthy Venue's Bronze Level accreditation.





Healthy Venue



To achieve this certification, the Centre had to comply with a variety of stringent requirements set by the Healthy Venues organisation. These requirements included demonstrating catering practices that support national dietary guidelines, ensuring that at least 25% of menu items on offer are healthy options, providing a choice of low or no-sugar drinks where drinks are served, providing free drinking water on site, promoting active meetings to event planners and implementing a written policy to promote physical activity and healthy eating in the workplace.

The Centre has also incorporated conversations around healthy meetings in its interactions with clients and organisers, at relevant stages, and provides option to further customise menus to increase healthy items offered. Its flexible spaces can also be transformed to cater to recreational and relaxing activities within the event area, promoting physical and mental wellness amidst a hectic conference, exhibition or meeting programme.

Sustainable Food Waste Management

As Malaysia's premier purpose-built venue, we are committed to combating food waste, we invested in an AI system analyzing discarded food. This data empowers chefs for better menu planning, reducing waste. We also implemented a food composting system, donating nutrient-rich compost to Orang Asli communities.





Waste Management



Artificial Intelligence (AI) Technology Food Waste Management System

Food waste has become a critical issue in our sustainability efforts. To address this, we have invested in a technology-based food waste management system. This system employs a scientific approach, using data-driven analytics to optimise our food waste management. Our goal is to minimise food waste and prevent it from reaching landfills. The system tracks and measures food waste before directing it to our Food Composting Machine. There, it is transformed into organic compost, which is then donated to urban farming communities in need.



Giving Food Waste a New Life

In 2022, we invested in a food composting machine, advancing resource circularity by transforming food waste into organic compost. This compost is subsequently donated to local farming communities for use.

Furthermore, we have formed a partnership with a recycling company to convert food waste into fish feed. This initiative significantly contributes to reducing the amount of food waste sent to landfill.

Food Waste



Diversion of waste from landfills

Fertiliser and Food supply



Donation of Surplus Food

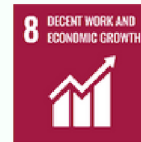


Food Donation

We have established a partnership with the Food Aid Foundation for the donation of food. The Food Aid Foundation is a Malaysian food bank NGO that rescues surplus food from corporations and the food industry. This food is then distributed to welfare homes, the refugee community, impoverished families, the destitute, and soup kitchens.

Our donations have not only provided essential nutrition to local communities but have also supported our commitment to reducing food waste and preventing its diversion to landfill. From the end of 2019 through to 2023, the Centre has donated over 25,000 meals. We have actively responded to requests from the Food Aid Foundation, especially during national crises such as floods and the COVID-19 pandemic.

As a result, we have donated approximately 9,921 kg of food within that period preventing it from ending up in landfill. This effort equates to an estimated saving of 24,803 kg of CO₂ equivalent in greenhouse gas emissions.



Supply Chain Management

We dedicated to promoting sustainability practices among our vendors and suppliers as part of our journey towards building a sustainable future.

We uphold good business ethics in our engagements with suppliers by providing them with equal access to opportunities. A rigorous tendering and bidding process is conducted before any purchases to ensure that our selected suppliers are credible and reliable. This screening process is governed by clear and transparent procurement policies and practices. Our suppliers can refer to the Supplier Guidelines to benchmark their Environmental, Social, and Governance (ESG) practices against industry best practices.

The Centre aims to formalise a Sustainable Procurement Policy in 2024 to develop best practices in sustainable procurement. All suppliers completing the supplier registration form are required to declare their current ESG practices, and we conduct an annual assessment of vendor performance using Vendor Evaluation Forms. The information gathered is recorded and maintained across all business divisions



Accreditation



ISO 9001 Quality MS



ISO 14001 Environmental MS



ISO 22000 Food Safety MS



ISO 37001 Anti Bribery MS



ISO 45001 Occupational Health & Safety MS



MS 1500 : 2019
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EarthCheck



Trust-MyCatering

