

The Grand Plan Report 2022



THE GRAND PLAN

Community • Environment • Collaboration

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Introduction

Sustainability is at the forefront of what we do and Olympia London was one of the first UK venues to commit to the Net Zero Carbon Events pledge.

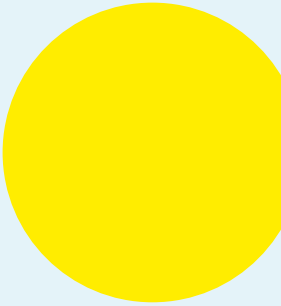
Our Grand Plan, created by our sustainability working group in 2017, is driving us on our net zero pathway. Made up of 18 passionate people from all areas of our business, the Grand Plan focuses on three key areas to make a difference: Community Environment and Collaboration.

Olympia London's CEO, Julie Driscoll commented: "Sustainability is so important to us and in the last year we have made strides towards our net zero commitment by measuring our impact and formulating our net zero strategy for the next few years.

Our ultimate goal is to have a positive impact through all that we do and our Grand Plan will enable us to remain focussed on making a difference."

Our Commercial Director, Anna Golden, said: "During the last decade we have achieved so much in sustainability at Olympia London but there is still a long way to go. Maintaining strong collaboration across the industry, setting clear goals and measuring progress will all help us along our Grand Plan's route to net zero and beyond."

Read all about sustainability at Olympia London [here](#).



The Grand Planners

We reinvigorated our Grand Plan after the pandemic to renew our focus and set our next set of goals. Our Grand Planners attended a continuity workshop to enable us to progress our objectives.

Anna Golden
Commercial Director/Executive Team
Grand Plan Champion

Siân Richards
Head of Sustainability/
Grand Plan Leader

Abbey Short
Catering Manager

Georgios Vitzilaios
HOST Olympia London

Adam Burnett
Security & Traffic Supervisor

Kristina Jearrad
Cleaning Manager

Amir Vered
Head of eForce & IT

Lance Barrett
Engineering Shift Technician

Andrew Theodorou
ATD Electrical

Lynn Leslie
Payroll & Benefits Administrator

Andy Kendall
Head of Marketing & Communications

Nico Stanford
Senior Sales Manager

Arek Samplawski
Car Park Supervisor

Paul Brough
Group Health & Safety Manager

Brian Jones
Head of Facilities

Paul Langford
Projects Manager

Georgina Forester
Outback Rigging

Susan Collyer
Head of Human Resources



Awards and Memberships



Net Zero Carbon Events Pledge

Global event industry net zero commitment



AEO Excellence Awards

2022 Sustainability Initiative Award



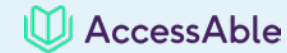
Green Tourism Gold Award

The highest level of recognition, demonstrating a commitment to people, places and our planet



London Venue & Catering Awards

Recognising and rewarding outstanding achievement in London-based venues and catering companies



AccessAble partnership

Recognition that Olympia London is committed to improving accessibility



Conference & Event Awards

The annual awards that celebrate and champion everyone involved in the events industry



EN Awards

Showcasing outstanding achievements within the UK and global exhibition industry



Park Mark Award

Confirming that Olympia London's car parks are properly managed and maintained to help reduce crime and the fear of crime



Guardians of Grub

An active member of the scheme developed by WRAP under the Courtauld Commitment 2025 to reduce food waste



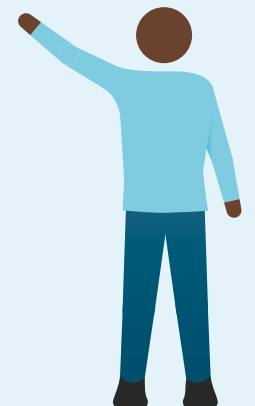
Simply Cups recycling scheme

A member of the world's first and leading cup recycling scheme



Healthy Workplace Achievement Certificate

Presented by the Mayor of London to businesses championing wellbeing in the Capital

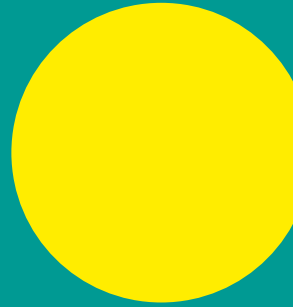


Environment

Our aim

To contribute towards the protection and regeneration of the planet by showing best practice, saving energy, reducing waste and working towards net zero.

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Pledging To Reach Net Zero

Having been one of the first signatories of the global event industry's Net Zero Carbon Events pledge, in 2022 we commissioned a net zero gap analysis from consultants JRP Solutions.

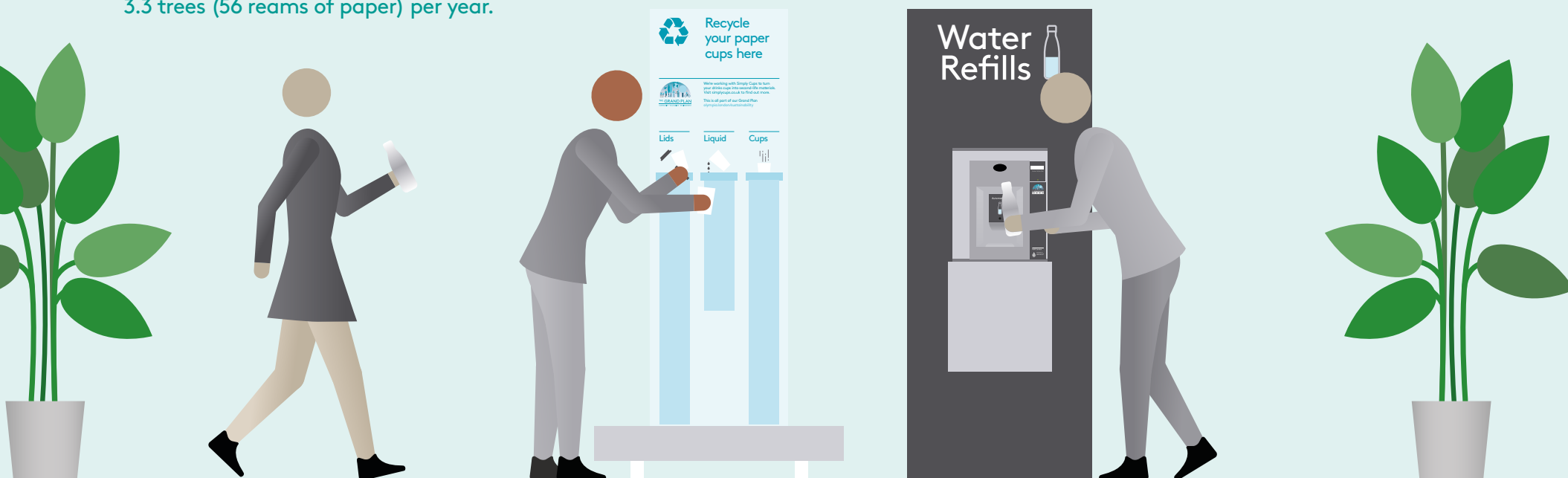
We chose 2018 as our baseline year, as this was our last year of trading before the Olympia redevelopment started. It was confirmed that our scopes 1 to 3 GHG emissions footprint for the base year totalled 3,850 tonnes of CO₂e, of which 21% were scope 1, 17% were scope 2 and the remainder, at 63% were scope 3 supply chain emissions.

We are now formulating our action plan to reduce emissions and aim to publish our roadmap to net zero before the end of 2023.



Helping Our Environment To Flourish

- We have saved around 53,500 plastic bottles since installing water refilling stations in our event spaces. We also provide an external refilling station for the public, which is listed on Refill London's app - a water refill scheme to reduce single-use plastic.
- We are using technology to help the environment. Since our payroll went electronic in 2020 and DocuSign was introduced for our client contracts, removing the need for printing out and posting contracts, we have saved the equivalent of approximately 3.3 trees (56 reams of paper) per year.
- The food waste dewatering system that has been installed in our main production kitchen is able to reduce the weight and volume of food waste by 80% prior to its transportation to the ReFood anaerobic digestion plant. This saves journeys and therefore emissions.
- As part of our energy-saving strategy, we made changes to our electrical distribution system to allow more individual areas to be switched off; we extended our LED lighting programme to include back-of-house areas and installed lighting sensors; we started switching stand power on one hour later.
- Working with our catering partner, Gather and Gather, 37% of food served was sourced from within a 10-mile radius of the venue.



Environmental Results

Consumption of resources and waste tonnage at the venue is heavily influenced by the number, size, and type of events that take place over the year.

The weather also plays a major part in energy consumption and this presents a challenge for the business in providing comparative data year-on-year. To facilitate this, data is 'normalised' for comparison purposes using the methods outlined below.

We have compared 2022 figures with those from 2019, as this was the last year the venue was open for a full 12 months pre-pandemic.

Carbon Footprint - Baseline year

Tonnes of CO ₂ e emitted	3,850
Tonnes of CO ₂ per m ² event space	0.5
Scope 1 emissions	20%
Scope 2 emissions	17%
Scope 3 emissions	63%

Commentary: These are the results of our net zero gap analysis, carried out in 2022, using 2018 as our baseline year.

Resources

	2019	2022	% change	No. of open days 2019	kWh/m ³ per open day 2019	No. of open days 2022	kWh/m ³ per open day 2022	% change
Electricity (kWh)	7,001,108	3,237,759	-54%	385	18184.70	156	20754.87	14.13%
Gas (kWh)	4,493,983	319,779	-93%	385	11672.68	156	2049.87	-82.44%
Water (m ³)	61,592	36,969	-40%	385	159.98	156	236.98	48.13%

Commentary: There was a significant reduction in consumption for the following reasons: Some areas of the venue were under development and therefore unavailable for event use; there were fewer events and so the venue was serviced for fewer days during the year; all heating and cooling plant had been replaced since 2019 and more efficient plant installed.

We have chosen to measure consumption by event 'open days'. This number includes every day that an event was open, i.e. if three events were open on one single day, this is counted as three open days.

Environmental Results

Waste Management

	2019		2022		Difference '19 – '22	
	Tonnes	%	Tonnes	%	Tonnes	%
Compacted waste	1107.97		488.70		-619.27	-55.89
Recycled	1085.82	98	478.95	98	-606.87	
RDF	22.14	2	9.75	2	-12.39	
Direct recycling, separated at venue (glass, cardboard, paper)	132.52		21.46		-111.06	-83.81
Food waste sent for anaerobic digestion	33.60		11.49		-22.11	-65.80
TOTAL WASTE	1274.09		521.65		-752.44	-59.06
Recycled	1251.94	98.26	511.90	98.13		
RDF	22.14	1.74	9.75	1.87		

Commentary: Waste tonnage also reduced significantly as a result of the reduced number of events in 2022. The percentage of waste recycled remained at just over 98%, with the percentage incinerated for energy remained at just under 2%.

Total Waste Production

	2019		2022	
	Tonnes per m2 day	Tonnes per m2 day	change	% change
Total waste	0.0001248	0.0001302	0.0000054	4.15

Commentary: To assess progress on waste reduction and recycling year-on-year, we use a 'tonnes per square metre day' calculation to normalise the data. This shows that there was a slight increase in waste produced at the venue per m2 day from 2019 to 2022. We continue to work with event organisers to promote waste reduction initiatives.

Collaboration

Our aim

Partnership working, internally within our organisation, with suppliers, customers, visitors, our community and the events industry.



Working As One To Create Change

- We take an active part in the event industry's cross-association Sustainability Working Group, recently sharing the results of a plastics audit we had commissioned, with the aim of working with our industry colleagues to reduce single-use plastic.
- We recruited a new apprentice from West London College, after our first apprentice successfully completed his Level 2 apprenticeship in Property Maintenance, having being nurtured by our experienced Facilities Management team.
- We formed a new Diversity & Inclusion Committee and participated in the new D&I industry working group.
- We co-hosted a sustainability roundtable with Exhibition News, bringing together exhibition organisers to discuss in depth how the industry can work together to achieve net zero.
- Our catering manager, who is an ambassador of WRAP, the Waste and Resources Action Programme, took part in a panel discussion on reducing food waste at the Speciality & Fine Food Fair.



Community

Our aim

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We aspire to act as a hub for our local community with charity partnerships, by employing local people, and by adding value to our local area. We remain guardians of an iconic venue with a valuable heritage, while working on enhancing the venue for future generations.



Community Engagement

- We continued to develop our programme of reusing leftover items from events for community and charity benefit and promoted this to clients via our operational newsletter.
- We partnered with Event Cycle and event organisers to repurpose items, including a banner that was made into tote bags; we also donated 10 chairs to a local refugee centre.
- We introduced our charity partner, Barons Court Project, to two of our key clients and facilitated stands at their events for the charity to sell greetings cards designed by their service users.
- We commissioned a sustainability assessment for a local primary school and provided a report aligned with the Department for Education's sustainability strategy, to help the school improve both the sustainability of the building and to embed sustainability further into children's education.

"HomeLess Made was delighted to exhibit at Top Drawer London and Ideal Home Show Christmas. Not only were we able to remind people that homelessness is prevalent and, sadly, increasing, we were able to sell our products and tell our story of how HomeLess Made is changing the lives of our artists and the whole community at Barons Court Project.

We learned a lot from exhibiting at our first shows and it gave our artists confidence to improve and increase our offer."

Michael Angus, Director, Barons Court Project



Volunteering To Make a Difference

All Olympia London staff can volunteer for one day a year in paid company time, either for the Grand Plan's official charity partners, or for another charity close to their heart.

During 2022, Olympia London staff volunteered their time to:

- help set up and staff stands at Top Drawer Autumn and Ideal Home Show Christmas for Barons Court Project.
- raise £4,500 for UNHCR to help refugees.
- act as governors at local primary schools.



Our Charitable Trust

Olympia London's Charitable Trust (Charity No. 1091254) includes councillors from the London Boroughs of Kensington & Chelsea and Hammersmith & Fulham as trustees and is focused on making a positive impact in the local community, particularly for young people.

During 2022, our charitable trust donated a total of £6,276. The beneficiaries were:

- **Linacre Court Tenants and Residents Association — £1,276**
The donation allowed the residents' association of this housing estate in the Avonmore and Brook Green Ward of Hammersmith and Fulham to set up an emergency kitchen to help residents in fuel poverty that are unable to afford heating and hot food.
- **Avonmore Primary School — £5,000**
Avonmore Primary School was awarded £5,000 to sponsor 12 pupils in receipt of free school meals on a residential trip to PGL Little Canada on the Isle of Wight.



Next Steps

Our key aims

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- Publish our roadmap to net zero before the end of 2023.
- Review our environmental policies and procedures, engage with our suppliers and carry out training to support our net zero project.
- Carry out Grand Plan refresher training and set objectives for all staff.





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