

Feature Story

MGM COTAI Scores the Highest Rank in China Green Building Operation Label

MGM has put great efforts into perfecting a green building management since the start. In 2018, MGM COTAI has achieved the highest ranking in the China Green Building Design Label from the China Green Building and Energy Saving (Macau) Association, labelling it as one of the most sustainable building designs in Macau. Following this achievement, MGM COTAI gains another prestigious honor from the Association, the China Green Building Operation Label Three-Star Certification. The acclaim marks MGM COTAI the industry's first mega complex in Macau and the Greater Bay Area to attain the highest-ranking recognition in both the building design and operation category.



Through comprehensive sustainable development strategies and continuous improvement, we strive to build an environmentally friendly business that also buttresses sustainable development. Here are the highlights of MGM COTAI's green building features:

- Recycles and uses unconventional water resources, and resulted in 12% utilization ratio
- Energy intensity achieves 24% lower than hotels of similar scale in Macau
- Achieved 25% reduction in energy use intensity in comparison to Cornell Hotel Sustainability Benchmarking Index in 2019
- Attained the latest edition of the ISO 50001 certification for Energy Management System



MGM COTAI has been aligning its operation with China's policies on green buildings and its climate pledges to the Paris Agreement. By investing in building green, we want to flip the conventional perspective of buildings being the intensive energy consumer, but rather a key to achieve a low carbon future.

The Go Green Week had returned! We attracted over 1000 team members to participate this year.

The theme this year is “Zero Waste, Better Place”, which is based on the concept that we could, together, build a better environment for present and the future with less.



Reusable food bag as lucky draw prizes to further encourage waste-free living

We kicked off the Week with a refashioned clean plate campaign - Clean Plate Challenge 2.0 - to bring attention to the reality of food waste and mobilize everyone to refuse excess and reduce food waste. The Challenge 2.0 incorporated technology into the traditional practice, affording a more comprehensive means for all team members to participate.

On top of the Challenge 2.0, our chefs also prepared some dainty green dishes for team members on Green Monday of the Week!



The Go Green Roadshow also incorporated the zero waste concept throughout. The recycling stall game that teaches people how to sort the recyclable items in Macau was assembled by repurposing leftover timber.



And we invited local eco-product merchants Mai Lon, Enough Reusable Product, and Food Trend to bring some of the most genius products to the Go Green Marketplace for team members to explore the different waste-free and eco- alternatives to everyday products!

The Week concluded with a workshop that we co-organized with Oxfam in Macau. The workshop flips the typical narrative of food waste and teaches people how to turn it into resources. Oxfam shared many tips on extending the life of food with us, and we also got hands-on experience making jam and eco enzyme with surplus fruits.



THANK YOU!

A heartfelt thank you to every team member and local vendor that had participated in our Go Green Week 2020! We are elated to see all of you showed up for the campaign, and more importantly, for a more sustainable and better future. See you again next year!

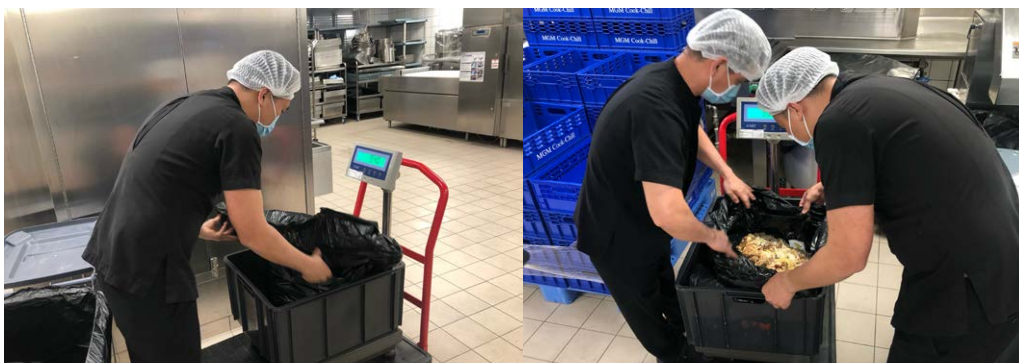
Briefings

Continuous Effort to Improve Energy Efficiency



Following the first certification to the ISO 50001 standard in 2016, MGM MACAU has attained the latest edition of the standard - ISO 50001:2018 - for its continuous efforts to maintain an efficient energy management system. This makes both of MGM's properties certified to the latest edition of the ISO 50001, demonstrating our commitment to continuously improving the energy efficiency of our buildings.

Reducing Food Waste



As an effort to understand the source and generation of food waste at our kitchens and restaurants, the Food and Beverage (F&B) team routinely carries out food waste audits across our properties in hope to reduce the food waste and its impact on the environment.

We are also keenly supporting the Environmental Protection Bureau of Macao (DSPA) with food waste sampling and data analysis as basis of their plan to build a central food waste treatment facility, which will be a new way to turn food waste into resources all the while reducing its environmental impacts.



*Simple and Natural tips brought to you
by Housekeeping and Sustainability team!*

DESCALE YOUR KETTLE

1.



Put 2-3 slices fresh lemon inside
(*you could also substitute with
vinegar for the same effect)

2.



Fill water until it covers all
the limescale

3.



Put kettle on,
turn off after boiled

4.



Let it cool for 1-2 hours.
Repeat step 3 if the limescale
remains

5.



Tip out the water, and rinse
again with cold water

6.



Good as new kettle!

SPARKLE UP YOUR TAP AND SHOWER HEAD

1.



Put a dab of toothpaste
on a cloth

2.



Rub the paste on stains in small
circles. Then wipe the paste off
with wet cloth.

3.



Sparkling tap again!

CONTROL PESTS THE NATURAL WAY

1.



Create a bait by mixing sugar and
baking soda in a half & half ratio

2.



Place the bait near dark corners in
your house, around plumbing pipes,
below sink, behind fridge, etc.



DID YOU KNOW?

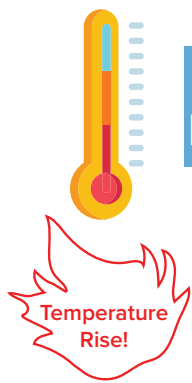


WHAT IS THE PARIS AGREEMENT?

An international treaty adopted by countries to limit global average temperature rise to well below 2, preferably 1.5°C, compared to pre-industrial levels



WHY IS IT IMPORTANT?



DIRECT IMPACT

More Frequent Typhoon



Ice Loss



More Frequent Drought



Heat Waves



INDIRECT IMPACT

Loss of Livelihood



Financial Loss



WAYS TO MEET THE TARGETS

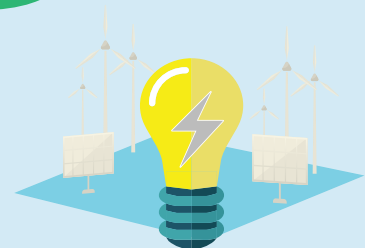
Global Action:



Reduce annual global emissions



Increase forested area



Increase share of primary energy from renewable sources

Local Action:



Shop local



Adopt a Green Diet



Consume Wisely

We welcome your feedback on our sustainability performance and how we can continue to improve.
Please share your comments to sustainability@mgm.mo