



**MARRIOTT
WORLDWIDE
BUSINESS COUNCILS**

IN2FOOD Student Competition

Consortium Partners





TITUS ROSIER

General Manager - W Bali Seminyak
Chairman - Marriott Business Council
Indonesia

Marriott
INTERNATIONAL

5120

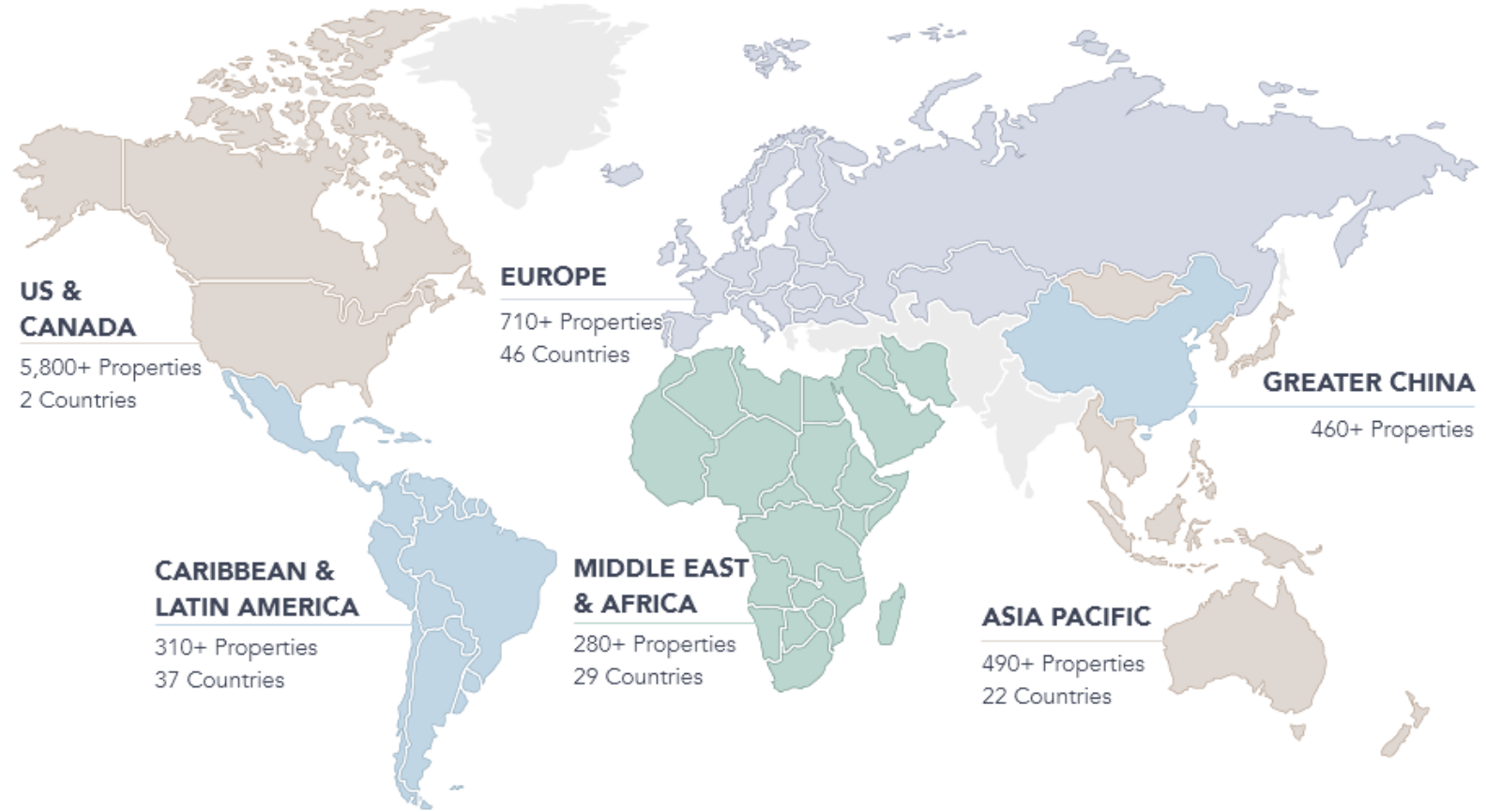
The Hot Shoppe

COFFEE
HOT TAMALES
CHILI CON CARNE

ROOT BEER

ICE
COLD

A World Of Opportunities



30
Brands

175⁺
Million Loyalty
Members

8300⁺
Properties

138⁺
Countries &
Territories

MEET THE TEAM



Our Brands

CLASSIC

DISTINCTIVE

LUXURY



RITZ-CARLTON RESERVE

BVLGARI
HOTELS & RESORTS

EDITION



PREMIUM



LONGER STAYS



AUTOGRAPH
COLLECTION
HOTELS

MERIDIEN



TRIBUTE
PORTFOLIO



SELECT

COURTYARD
BY MARRIOTT

FOUR
POINTS
BY SHERATON

SPRINGHILL SUITES
BY MARRIOTT

LONGER STAYS

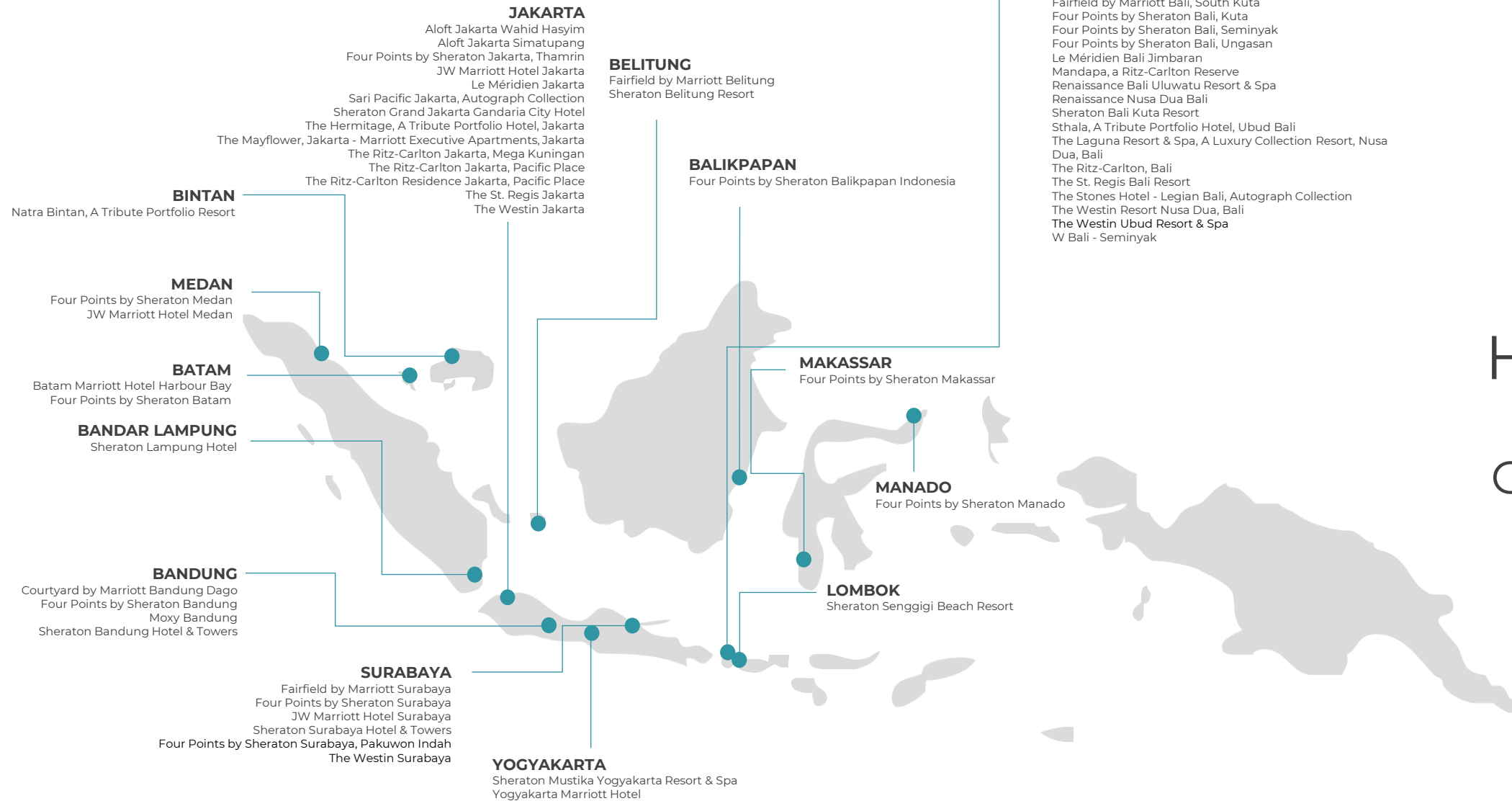
Residence INN
BY MARRIOTT

TOWNEPLACE
SUITES
BY MARRIOTT



LONGER STAYS





63 HOTELS AND GROWING

VISION

TO BE THE WORLD'S FAVORITE TRAVEL COMPANY

PURPOSE



Bridging Cultures
and Inspiring Discovery
Around the World

COMPANY VALUES



Put People First
Pursue Excellence
Embrace Change
Act With Integrity
Serve Our World

ASSOCIATE VALUES



Opportunity
Community
Purpose

HOW WE WIN



By prioritizing our:
Associates
Customers
Owners & Franchisees

SCORECARD



Associate Engagement
Customer Loyalty
Owner Preference
Shareholder Value



SERVE360
DOING GOOD IN EVERY DIRECTION

2025

Sustainability & Social Impact Goals

Nurture Our World

- ▶ **GOAL: By 2025, contribute 15M hours of volunteer service to support our company priorities and community engagement strategy**
- ▶ **By 2025, 50% of all reported volunteer activities will be skills-based**

Sustain Responsible Operations

- ▶ **GOAL: Reduce environmental footprint by 15% | 30% | 45% | 50% across the portfolio by 2025** (from a 2016 baseline; for water/carbon/waste/food waste)

Water: Reduce water intensity by 15%

Carbon: Reduce carbon intensity by 30%

» Commit to analyze the opportunity to set a science-based target

Waste: Reduce waste to landfill by 45%. Reduce food waste by 50%

- ▶ **GOAL: Responsibly source 95% in our Top 10 priority categories by 2025**

Responsible Sourcing: By 2025, responsibly source 95%, by spend, of its top 10 categories

» Top 10 priority categories include: animal proteins (inclusive of beef, [eggs](#), lamb, pork, and poultry), bottled water, cleaning supplies, cocoa, coffee, guest room amenities, paper products, seafood, sugar, textiles

» Marriott International is committed to sourcing 100% of our eggs (shell, liquid, and egg products) from cage-free sources throughout our global operations for all owned, managed and franchised properties by the end of 2025. [Read more >](#)

Local Sourcing: By 2025, locally source 50% of all produce, in aggregate (measured by total spend)

Welcome All and Advance Human Rights

- ▶ **GOAL: By 2025, 100% of on-property associates will have completed human rights training, including on human trafficking awareness, responsible sourcing and recruitment policies and practices**

Empower Through Opportunity

- ▶ **GOAL: By 2025, invest at least \$35M to increase and deepen programs and partnerships that develop hospitality skills and opportunity among youth, diverse populations, women, people with disabilities, veterans and refugees**

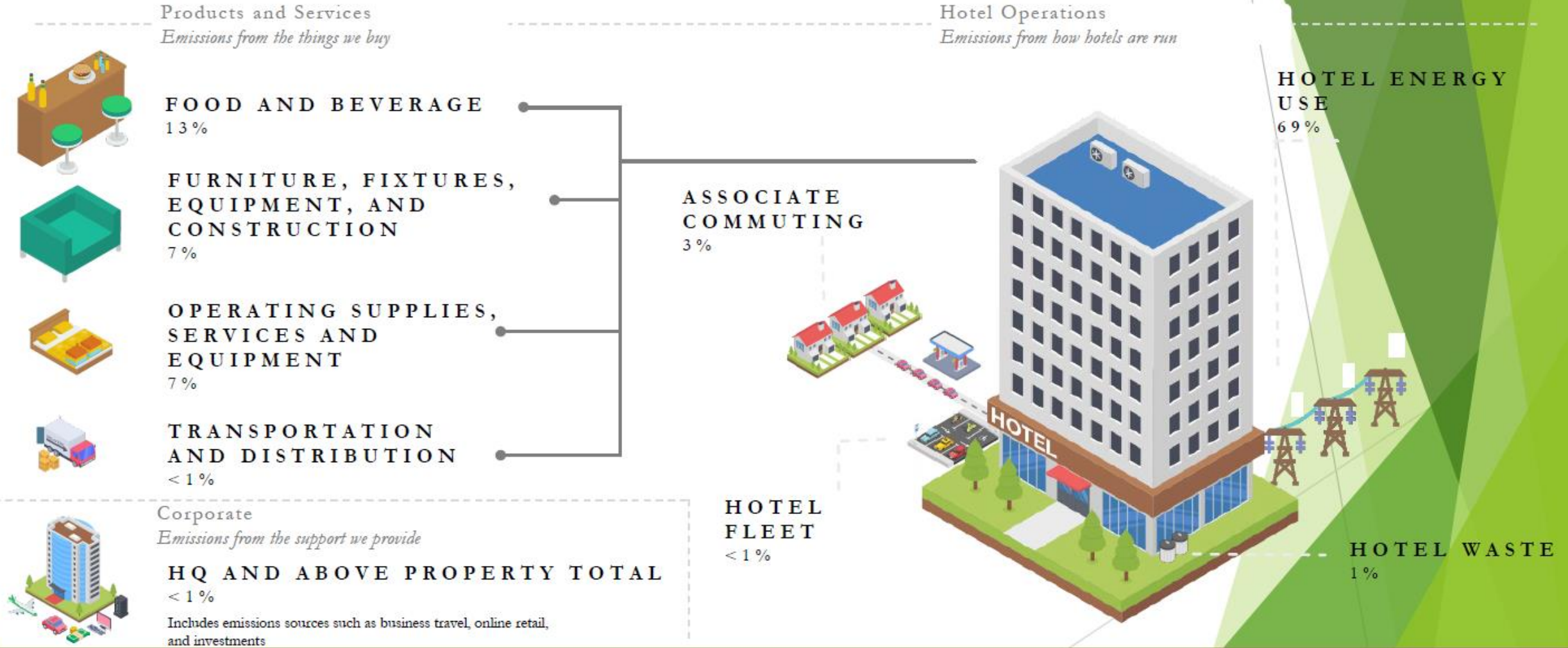


HotelEarth

WE'RE ALL GUESTS ON THIS PLANET

EMISSIONS AND REDUCTION LEVERS

Marriott International generates emissions primarily through energy consumption by 8,000+ hotels around the globe and procurement of products and services



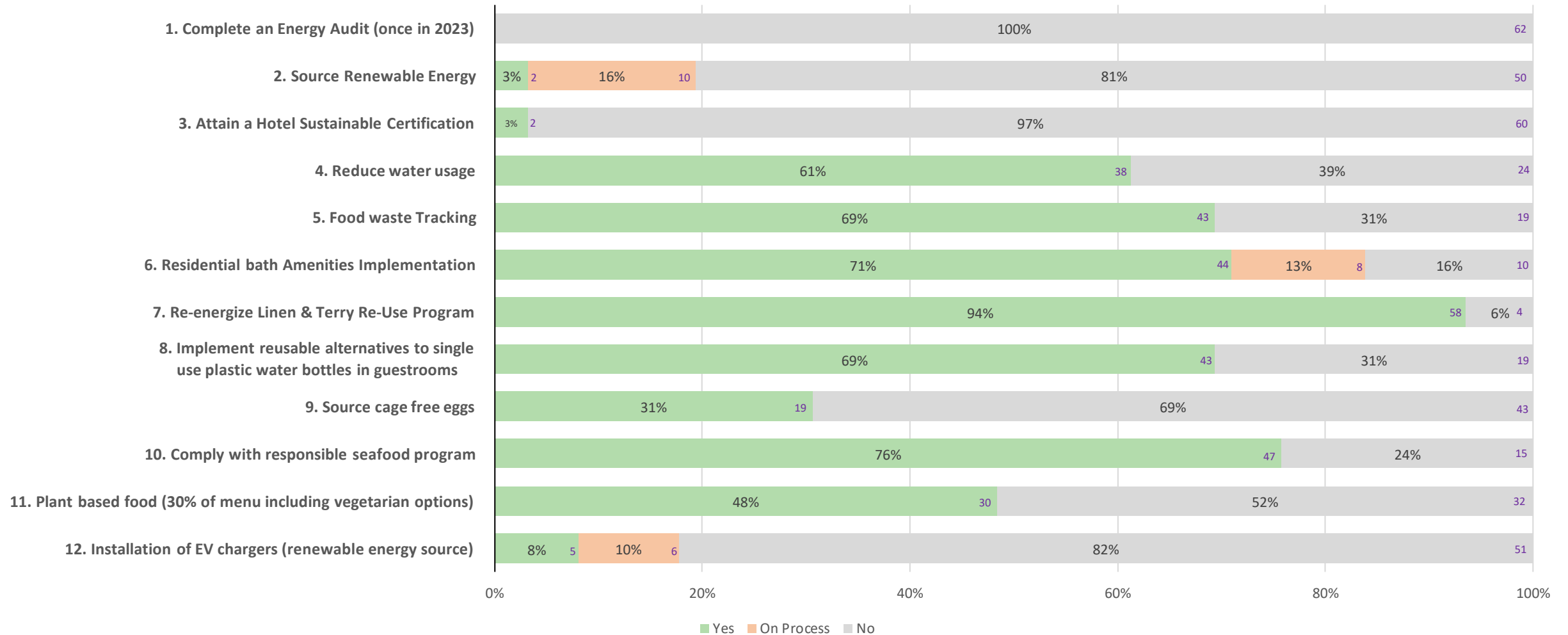
2023 APEC PRIORITIES

12 Subject Toolkit

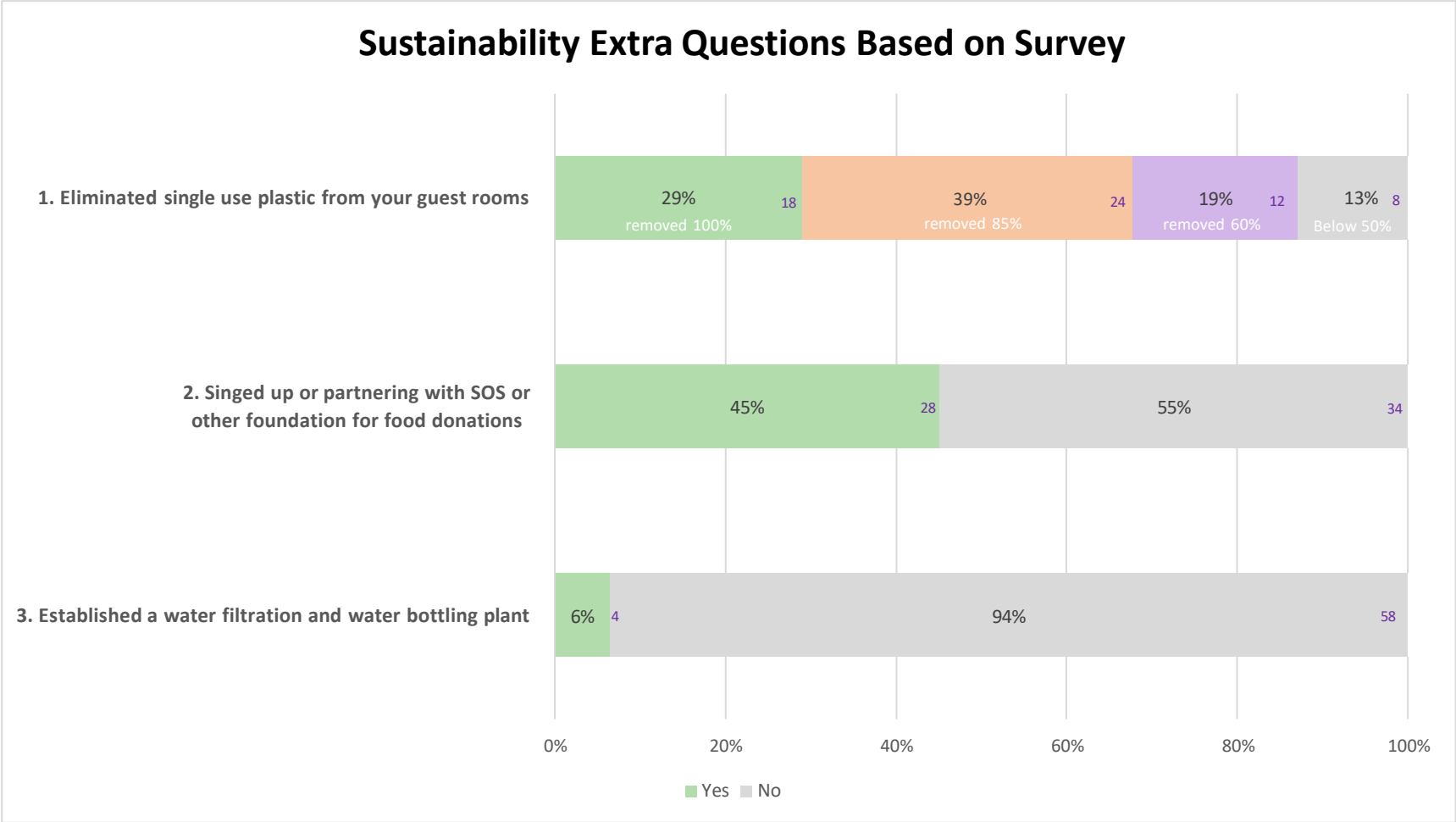
1. Complete a L2 Energy Audit (once in 2023)
2. Source Renewable Energy
3. Attain a Hotel Sustainable Certification (hold until Q3 and further guidance from Area Office)
4. Reduce water usage
5. Food waste Tracking
6. Residential bath Amenities Implementation
7. Re-energize Linen & Terry Re-Use Program
8. Implement reusable alternatives to single use plastic water bottles in guestrooms
9. Source Cage Free Eggs
10. Comply with Responsible Seafood Program
11. Plant based food (30% of menu including vegetarian options)
12. Installation of EV Chargers (renewable energy source)

APEC SUSTAINABILITY TOOLKIT BASELINE INDONESIA – MAY 2023

2023 APEC SUSTAINABILITY TOOLKIT INDONESIA ADOPTION RATE (as of 1st May 2023)



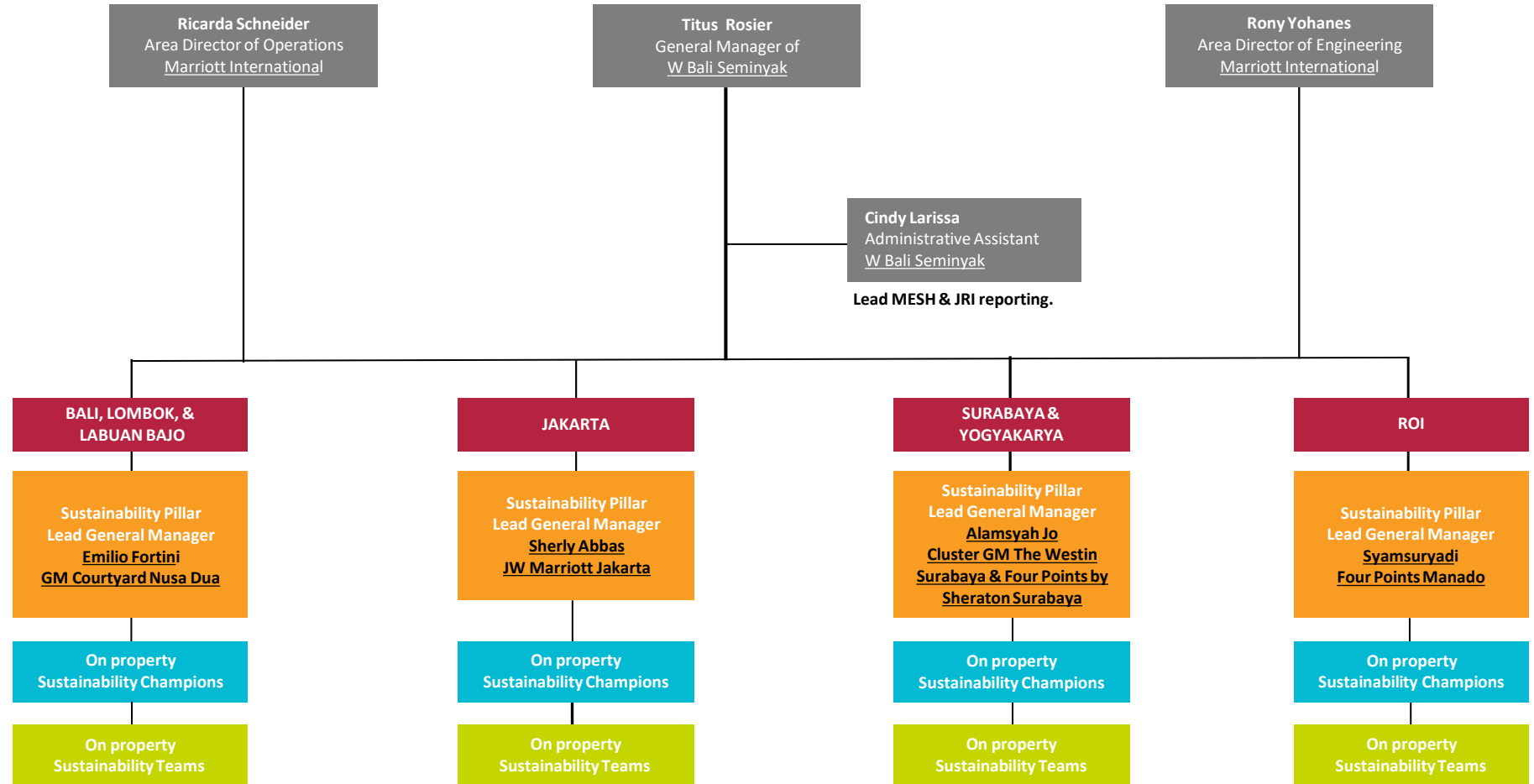
APEC SUSTAINABILITY TOOLKIT BASELINE INDONESIA – MAY 2023



IBC INDONESIA SUSTAINABILITY COUNCIL

KEY FOCUS:

- Develop, lead and implement overall sustainability initiatives for Indonesia with Area Operations.
- Support communication to regional/Corporate Offices.
- Facilitate PR/Marketing information to respective Markets.
- Measurement and success of efforts.



PLASTIC REDUCING INITIATIVES

DECEMBER 2022

AREA	HOTEL	GUESTROOM PLASTIC ALTERNATIVES	OTHER AREAS PLASTIC ALTERNATIVES	TOTAL SCORES
Bali	Bali Hotels	83%	80%	82%
Jakarta	Jakarta Hotels	64%	64%	64%
Others	Others Hotels	59%	67%	61%
	Total Indonesia	69%	71%	70%

MARCH 2023

AREA	HOTEL	GUESTROOM PLASTIC ALTERNATIVES	OTHER AREAS PLASTIC ALTERNATIVES	TOTAL SCORES
Bali	Bali Hotels	89%	88%	88%
Jakarta	Jakarta Hotels	78%	79%	79%
Others	Others Hotels	78%	80%	79%
	Total Indonesia	82%	83%	83%

Rating	U	P	SP	K
Criteria	<50%	51%-84%	85%-90%	>90%

Marriott[®]

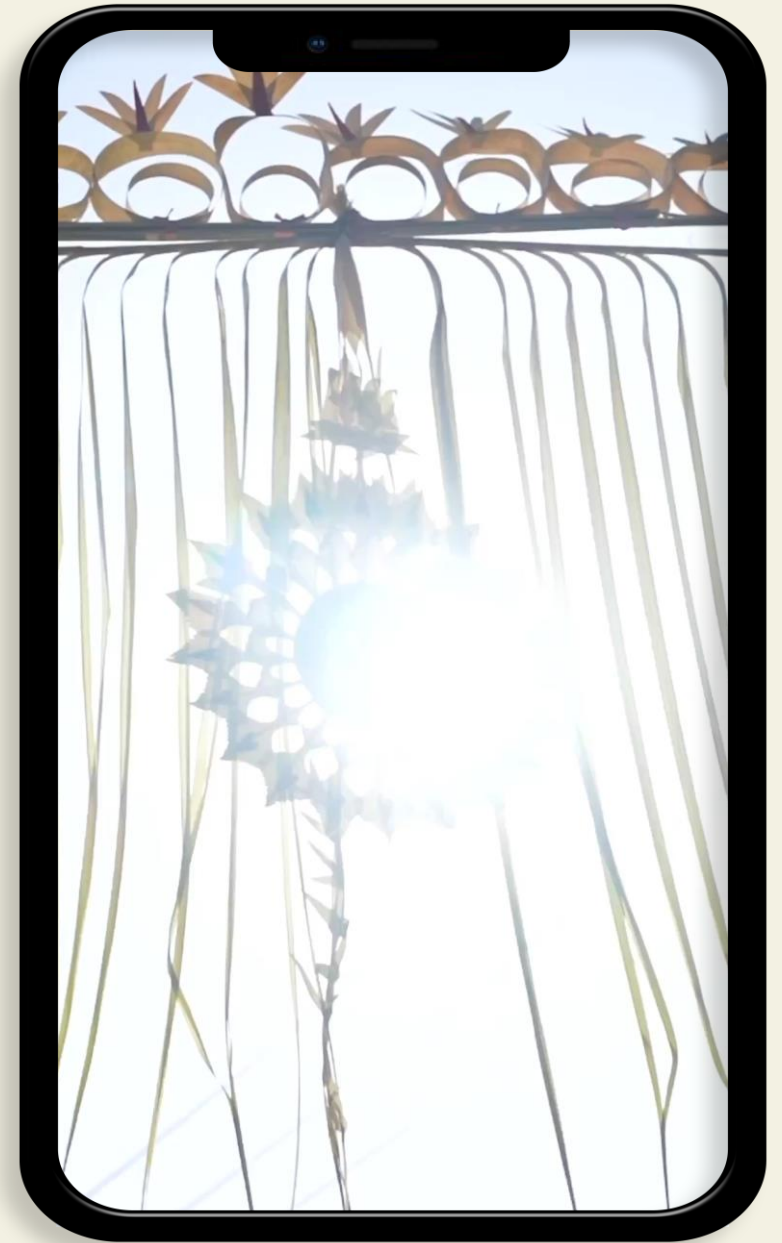
INTERNATIONAL

SUNGAI WATCH



Marriott[®]
INTERNATIONAL

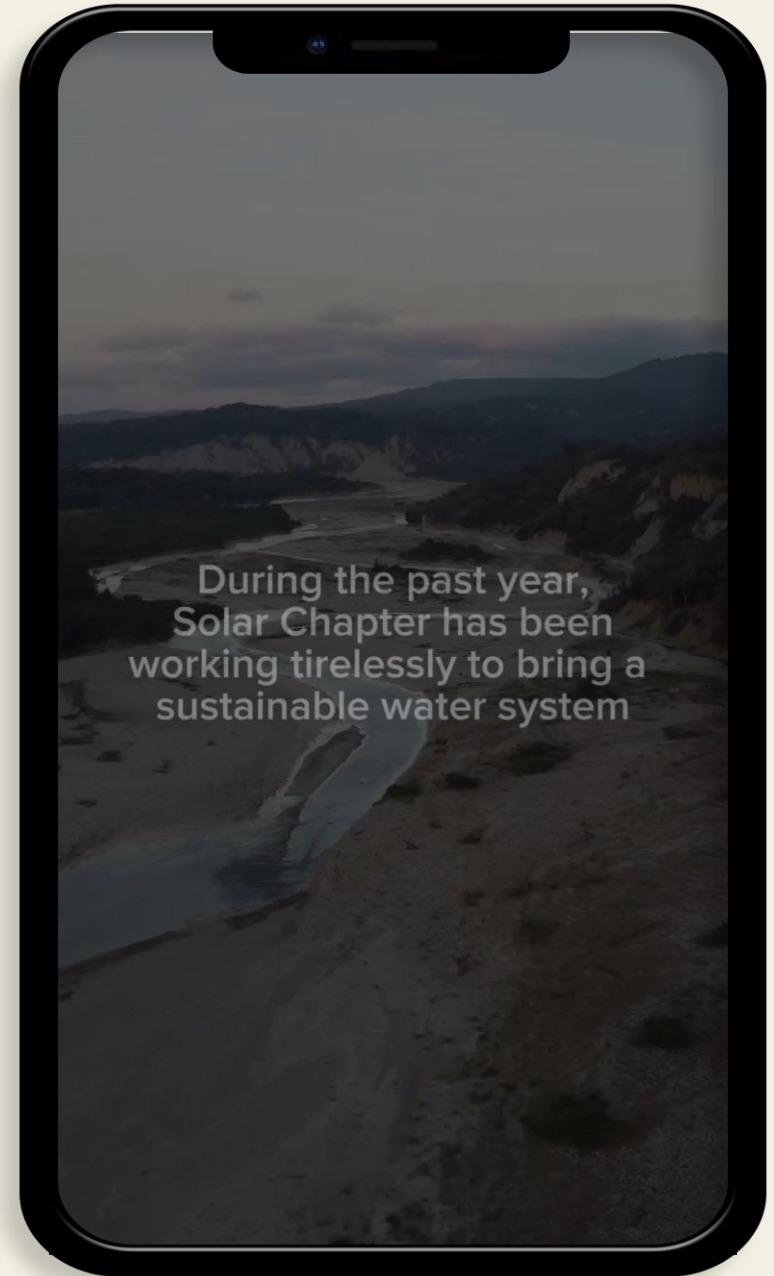
 **SUNGAI
WATCH**



Marriott[®]
INTERNATIONAL

Solar  lar 
Chapter

During the past year,
Solar Chapter has been
working tirelessly to bring a
sustainable water system





Food Waste

SERVE360

DOING GOOD IN EVERY DIRECTION

Marriott
INTERNATIONAL

30% of global food production is wasted; commercial businesses including hotels contribute to 40% of food waste.

Food waste consumes:

- 21% of all fresh water
- 19% of all fertilizer
- 18% of cropland
- 21% of landfill volume



2019 APEC RESULTS....



90M

KILOGRAM

Total Hotel Waste



\$6K

Total food donation



1.8M

KILOGRAM

Waste onsite digester
/ pulper



48K

KILOGRAM

Total recycling



5M

KILOGRAM

Waste food compost



1M

KILOGRAM

Waste food
non-compost



Our Serve 360 Goal:

Reduce food waste 50% by 2025

By eliminating food waste from entering landfills the following benefits result:



greenhouse gas emissions (those responsible for climate change) are significantly reduced (including those generated from transporting food waste to landfills)



increased use and distribution of excess food to people that are food insecure



operational efficiencies including more accurate purchasing and production, time savings



less demand for more agricultural food production that requires land, energy and water resources

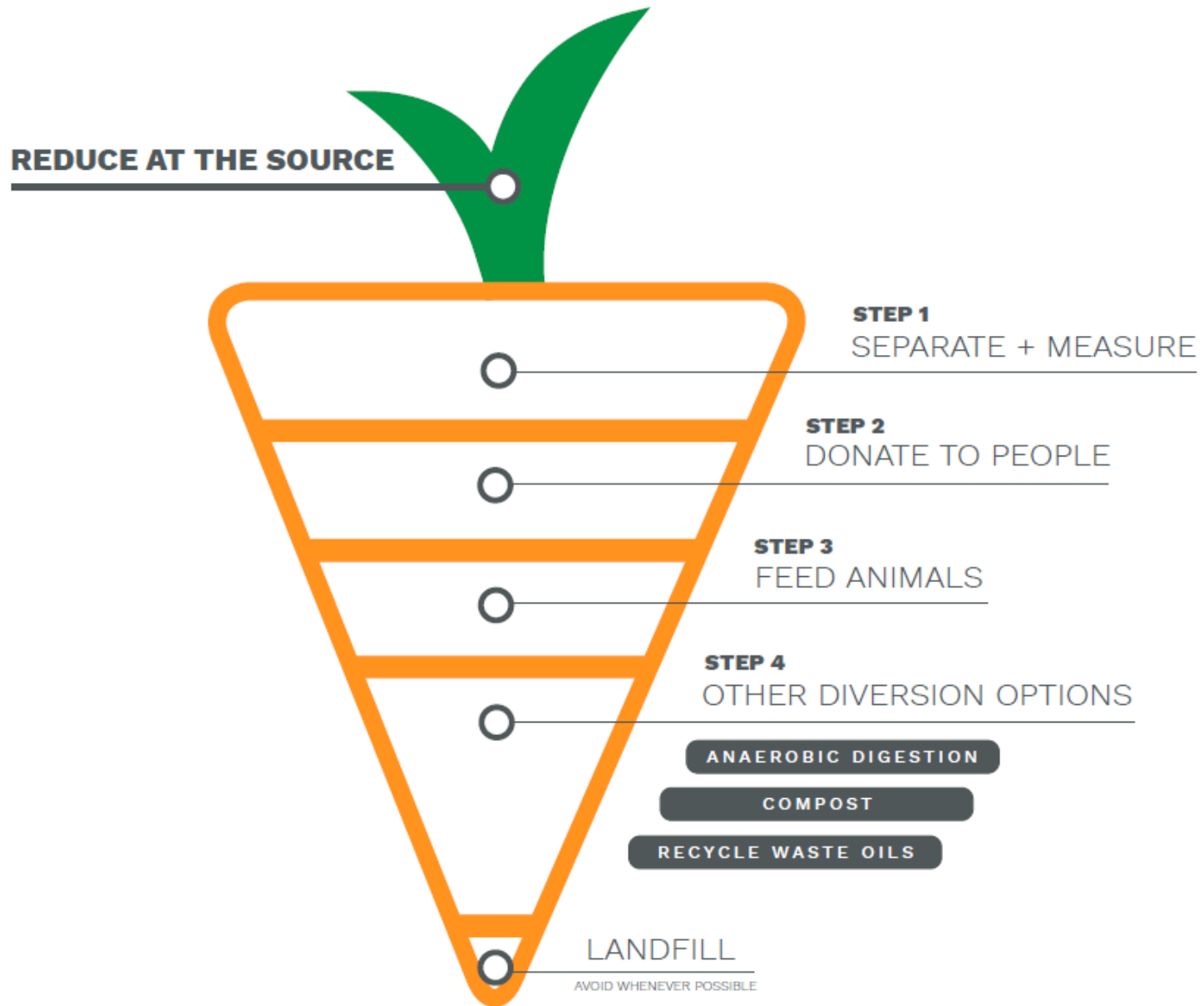


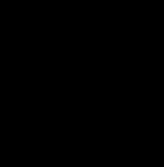
financial savings to use toward purchasing higher quality products/ingredients



meet growing customer demands for action to combat food waste

MI FOOD WASTE HIERARCHY







THANK YOU!