



Raytheon`s Food Recovery Challenge Partnership

Integrated Defense Systems (IDS)

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RAYTHEON COMPANY – A TECHNOLOGY AND INNOVATION LEADER SPECIALIZING IN DEFENSE, CIVIL GOVERNMENT AND CYBERSECURITY SOLUTIONS THROUGHOUT THE WORLD.

- 2016 NET SALES: \$24 BILLION
- 63,000 EMPLOYEES WORLDWIDE
- HEADQUARTERS: WALTHAM, MASSACHUSETTS



Agenda

- Enterprise Sustainability Goals
- Preventing food waste and source reduction
- Raytheon and Eurest Food Recovery Challenge Partnership
- Sample Programs



2020 Sustainability Goals

Operations

Energy Consumption



10%

Water Use



10%

EHSS

Solid Waste Diversion Rate



82%

Zero Waste Certification



20 sites

Engineering

Product Material Content



Materials of Concern in Design



Supply Chain

Supplier Sustainability Assessment



90%

Supplier Sustainability Commitment



90%

Renewable Energy



5%

Greenhouse Gas Emissions



12%

IT

Next-Gen Virtual Collaboration Environment



100%

Enterprise Data Centers: Advanced Energy Mgt



100%

Eco-Friendly Procurement: Tech Data Packages



80%

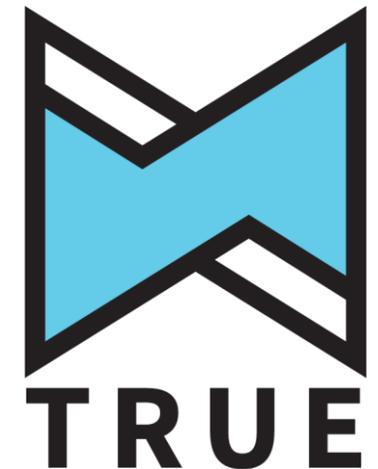
Supplier Packaging



10%

Preventing Food Waste & Source Reduction

- Component of the TRUE (Total Resource Use and Efficiency) Zero Waste certification system through Green Building Certification Inc. (GBCI)
- Several questions in TRUE rating system center on food waste hierarchy
 - Food donated?
 - Pursue highest & best use of waste materials?
 - Track material flow program in dining center to eliminate waste?
- Raytheon has six sites certified by GBCI as Zero Waste



It's the right thing to do but we can not do it alone

Partnership between Eurest & Raytheon

- Raytheon incorporated sustainability language in the Eurest Enterprise agreement
- Annual Eurest/Raytheon safety and sustainability summit
- Raytheon & Eurest partnered in FRC to focus on achieving goals

grab. reuse. save.
return and repeat.

make the smart decision...
with a one-time purchase of a hard plastic clamshell container for \$3.00 in the café.



save
10¢
ON "TO GO" ORDERS

Here's how it works...
Whenever you make your order "to go," use the clamshell you previously purchased. When you've finished your meal, bring it back to the café and pick up a clean one to use on your next visit. Nothing more to do, except receive a 10¢ DISCOUNT each time you use the reusable clamshell.

LOVE FOOD | NOT WASTE



DEEPLY ROOTED
-in-
SUSTAINABILITY

Our sustainability commitment is deeply rooted in our responsibility to clients, guests and employees.

Fresh yogurt & milk free of artificial growth hormones

Local produce that supports American family farms

Certified humane cage-free eggs

Sustainably sourced seafood

Serving Up Sustainability

- Emphasized reusable dining ware
- Replaced polystyrene and plastic take out containers and utensils with compostable alternatives



Eliminated Polystyrene From Dining Centers

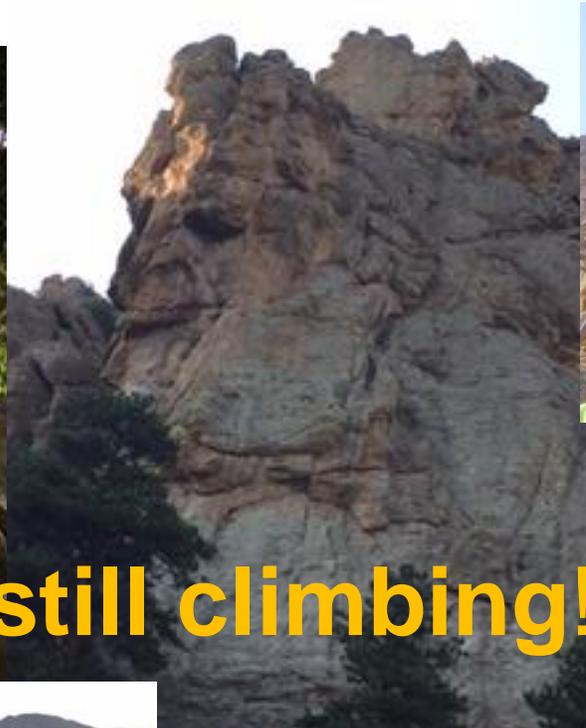
Zero Waste Program

- Focused on two streams
- Includes “front and back of the house”
- Composted 516 tons in 2016



No more “Trash”

Have we reached the summit?



We are still climbing!

