

Sustainability Policy and Progress Report



2024



The Forum
Alice Lane
SANDTON



The Forum
Hyde Park
SANDTON



The Forum
White Light
LANSERIA



The Forum



The Forum
The Campus
BRYANSTON



The Forum
L'antico Giardino
LANSERIA



The Forum
Embassy Hill
CONSTANTIA

Introduction

The Forum, a leading venue and event management company in South Africa, is dedicated to prioritising kindness and respect towards both clients and the environment.

In 2019, we proudly became the first African company to receive a Gold Healthy Venues certification from the World Obesity Foundation, showcasing our commitment to health and wellness.

Embracing a progressive approach, we have aligned our strategies with the United Nations' Sustainable Development Goals, focusing on 17 interconnected objectives. Through leveraging our influence and resources, we strive to address issues such as Zero Hunger, Good Health and Wellbeing, Responsible Consumption and Production, and Climate Change. By monitoring our progress annually and leading by example, we aim to inspire positive change within our industry and among our clientele.



Our approach



Managing Director
Glynis Hyslop

**Sustainability
and business
resilience go
hand in hand.**

This policy and report will serve as a foundation for assessing the ambitious goals outlined in our Sustainability Strategy. The strategy aims to decrease waste, address climate change, and create a positive social impact.

Our evolving approach to diversity and inclusion concentrates on promoting gender equality, enhancing accessibility, and fostering inclusivity in all aspects of our operations.

By collaborating with South African charities and community groups that share our values we have established the foundation for impactful partnerships.

As a unified entity, we are committed to continually enhancing our Sustainability Management Systems, upholding Fair Trade practices, and protecting the environment.



Priority SDGs

Recognising the breadth of the 17 Sustainable Development Goals (SDGs) and their 169 targets, we have strategically prioritised initiatives based on their relevance and feasibility within our organisation. Our initial focus was on areas where we could quickly implement impactful changes, leading us to undertake a comprehensive upgrade of our lighting infrastructure and adopt more efficient cooling systems.

Subsequently, we turned our attention to optimising purchasing and production practices within our kitchen environment, given the significant potential for waste generation and its adverse environmental implications.

Our highlights on our focused goals below:

1 Global Goal 2 [Zero Hunger]

- We have partnered with FoodforwardSA and the Virtual Food Bank, donating past sell by date and safe produced food to those in need.
- Working with @outsidethebowlglobal purchasing locally produced nutritious pies for employee late night and off-site meals. This project feeds a young child a meal in the poverty-stricken Eastern Cape South Africa with each pie purchased.
- A dedicated report on our overall contribution will be generated at the end of 2024.



2 Global Goal 3 [Good Health and Nutrition]

- We are committed to maintaining our partnership with the World Obesity Foundation and ensuring the renewal of our accreditation. As part of this commitment, we have prioritised the creation of nutritious meals for both our employees and clientele, utilising traceable produce and ingredients.
- We have made significant investments in employee well-being through the Kaleo Lifestyle and AskNelson Programme. This comprehensive program offers a range of services including counselling, coaching, and financial aid programs to support our employees' holistic wellness.
- We have established designated walking routes at our venues, clearly labelled and easily accessible to both employees and attendees. Encouraging movement and physical activity is a priority for us as we strive to promote a healthy environment for our clients and employees alike



3 Global Goal 12 [Responsible Consumption & Production]



- We have implemented an internal food traceability process for all food items, with a focus on prioritising purchases from small businesses and sourcing local (South African) products whenever feasible. Our goal is to procure all food products for our conference meals from the respective regions where our business units operate.
- Our production kitchens adheres to HACCP controls, ensuring that any surplus meals (e.g., from no-show events) are safe for donation to the Virtual Food Bank.
- We manage food trimmings through our Bokashi program, collecting them in sealed units twice a week from the production kitchen and ultimately using them as fertiliser in our gardens.
- Seafood procurement is strictly adhered to through the WWF-SASSI (Southern African Sustainable Seafood Initiative) list, opting for sustainable seafood options for our menus. Furthermore, we've embarked on educating our clients about the "Best Sustainable Choice" practices.

2 Global Goal 13 [Climate Action]



- We have prioritised using biodegradable packaging when necessary and minimising single-use plastics.
- Our venues are adorned with potted local plants as part of our general décor.
- In terms of operations, we utilise washable and reusable cutlery, crockery, and glassware, alongside clearly labelled recycling bins for waste segregation.
- We have implemented various measures including water-efficient fixtures in our bathrooms, grey water systems, and encouraging guests to use water responsibly as part of our water conserving efforts
- Our venues boast LED lighting, energy-efficient appliances, and maximise natural light to reduce energy consumption. We also encourage presenters to utilise energy-saving settings on their devices to further minimise energy usage.
- In embracing technology, we've adopted OPUS, a checklist reporting system that facilitates a paperless environment for our standard operating procedures and policies, aligning with our commitment to sustainability.

Measuring Progress

Through our business plans and strategies, we have joined the Net Zero Carbon Events industry initiative, that commits to support the goal of net zero greenhouse gas (GHG) emissions by 2050, in line with global efforts set out by the Paris Agreement to limit warming to 1.5°C and reduce total global GHG emissions by 50% by 2030.

At The Forum, the team will detail and measure the following to making a positive impact to the Net Zero Carbon Pledge:

Key Indicator	Activity / Project	Data / Outcome
Provide a minimum of 40% low carbon meals at events by 2025.	We update our menu offering to prioritise vegetarian/ vegan options. No benchmark has been set for calculating a low carbon meal.	<ul style="list-style-type: none"> • 2/3 of the menu plant based • 100km radius menu, sourcing local ingredients
EarthCheck Cerification	Certification training and planning to take place in 2024	<ul style="list-style-type: none"> • Aim for bronze award in 2025
75% of our Venues Waste diverted from Landfill	0% organic waste to landfill by 2025. Managing delivery packagiing to no more then 20%	<ul style="list-style-type: none"> • weighing waste to recycling by waste type • Partnerships with suppliers to curb plastic waste to be implemented
Reduce electricity consumption by 10% by 2025	What green power options can be considered? Movement sensitive switching for lighting	<ul style="list-style-type: none"> • Measure electrical invoice on a monthly bases. • measure gas consumption

Next Steps

Moving forward - our next steps. Sustainability reports aren't merely retrospective; they also pave the way for future endeavours. Our Sustainability Policy and Progress Report represents an ongoing journey, continuously evolving to monitor our impact and drive improvements over time.

Our projects and tasks going forward will include:

1 NetZeroCarbonEvents

Establish our science-based net zero target and publish our net zero roadmap, in line with the Net Zero Carbon Events Pledge

2 Waste Audit

Conduct a comprehensive waste audit to understand further ways to avoid, reduce, reuse and recycle materials.

3 Accessibility and Inclusivity

Develop and deliver an updated Accessibility and Inclusivity Action Plan.

4 Greener Buildings

Enter into the Greener Buildings Programme to improve the energy efficiency of our buildings and reduce greenhouse gas emissions.

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