Hawaii Green Business Program

Emerging Issues in Green Business Programs: Partnerships, Green Jobs and Technology

October 31, 2013 Sacramento Convention Center Sacramento, California





Background

Hawaii Green Business Program



What – Program that recognizes businesses that go beyond compliance to green their facilities, O&M, and events.

When - Started in 2002

Why – Receive technical assistance, realize savings, and promotion for efforts and for hotels and resorts, we send travel advisory groups our lists

How - Complete checklist / conduct site visit / and agree to mentor

Who – Checklists available for Hotel/Resort, Office/Retail, Restaurant/Food Service, Events, and Government. Coming soon: Grocery Stores.

Where - http://energy.hawaii.gov/green-business-program













































Participants

Hawaii Green Businesses Hotels and Resorts



Oahu Hotels

Aqua Aloha Surf Waikiki Hotel

Aqua Bamboo Hotel

Hale Koa Hotel

Hawaii Prince Hotel Waikiki

Hilton Hawaiian Village

Holiday Inn Waikiki Beachcomber

Hyatt Regency Waikiki

JW Marriott Ihilani, Ko Olina

Kahala Hotel & Resort

Ko Olina Marriott Beach Club

Moana Surfrider

Sheraton Princess Kaiulani

Sheraton Waikiki

Turtle Bay Resort

Waikiki Beach Marriott

Wyndham at Waikiki Beach Walk

Maui Hotels

Fairmont Kea Lani

Grand Wailea Resort

Hyatt Regency Maui Resort & Spa

Marriott Maui Ocean Club

Maui Prince Hotel

Ritz-Carlton Kapalua

Wailea Beach Marriott Resort & Spa

Westin Kaanapali Ocean Resort Villas

Kauai Hotels

Grand Hyatt Kauai Resort & Spa

Kilauea Lakeside Estate

Marriott Wajohai Beach Club

Sheraton Kauai Resort

Big Island

Hilton Waikoloa Village

Mauna Lani Bay Hotel & Bungalows











Participants

Hawaii Green Businesses Office/Retail + Restaurant



Belt Collins

Bishop Square

Boca Hawaii

Central Pacific Plaza

Core Group One

East West Center

Ferraro Choi

Hau'oli Mau Loa

Hawaii Pacific University

Honeywell Utility Services

KYA Design Group & Sustainability

Studio

Pacific Instruments

PBR Hawaii & Associates

Philip White Architects

Sustainable Island Products

Swinerton

Topa Financial Center

WATG Architects

Blue Hawaii LifeStyle

Downtown & Town Restaurants

Gyotaku Japanese Restaurant

Hard Rock Cafe Honolulu

Il Gelato Hawaii

Kona Brewing Company's Kona Pub & Brewery

Kona Brewing Company Koko Marina Pub

Whole Foods Market- Kahala Whole Foods Market- Maui





Green Classroom Professional Certificate Training and Toolkit



- USGBC Hawaii Chapter Green Schools Committee
- Hawaii Dept. of Education (public) & HAIS (private)
- State Energy Office and Hawaii Energy
- Kokua Hawaii Foundation 501c3
- Board of Water Supply and Recycling Office



Benefits of a Partnership

- Diversity of expertise
- Better outreach
- Adds Legitimacy
- Value added for participants

















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A paid sustainability internship program targeted toward current students or recent graduates of higher education programs.

Mission Statement:

"Leveraging diverse partnerships, RISE's mission is to create a sustainable future and green workforce for Hawaii through paid work opportunities."







KAUA'I



460 green jobs 1.9% of county jobs 71 additional green jobs by 2012

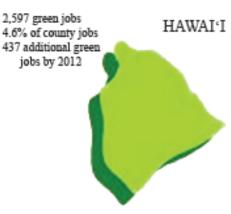
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6,866 green jobs 2.0% of county jobs 1,885 additional green jobs by 2012

MAUI





1,222 green jobs 2.5% of total jobs 510 additional green jobs by 2012

Growth in Green Jobs

"The number of green jobs in Hawaii is expected to increase by 26 percent over the next two years. This contrasts with a one percent average increase in total employment over the same period."

- Department of Labor and Industrial Relations



Working on the Green Business Program...

- Work with businesses: Act as POC to business, assist with filling checklist, ENERGY STAR Benchmarking, providing recommendations and other useful information, coordinating site visits
- Outreach and recruitment: Attend events, man booths, and promote program, recruit businesses from their own networks, make initial contacts, speak at events
- **Research:** other programs, produce fact sheets with information useful to HGBP participants
- **Development of new sector checklists:** research and develop a list of sector-specific and green attributes as a guide for businesses
- Website: create intuitive and informational content and post on HGBP website
- Other responsibilities: assistance with LEED O&M project, preparations for events and ceremonies, preparing presentation materials

Hawaii Green Events



Hawai'i Green Events Checklist











II. Energy & Water Efficiency	Yes	No
1. Use naturally lighted/natural ventilation meeting space or space that uses CFL or LED		
lighting		
2. There is signage to encourage staff and guests to turn off lights and electrical equipment		
when not in use and/or signage for water conservation in restrooms		
3. Event is hested in an Energy Star, HSSP, or LEED confiled building		
4. Review past event energy usage and waste generation to establish baseline. Devise ways to		
improve upon the baseline and track your results of the current event		
5. Plan your event precisely (looking at numbers, duration, size of venue and number of		
rooms required) then adject the right venue to fit, so you use minimum energy and resources		
6. Work with the venue to ensure lights and air conditioning are switched off when not in use		
7. Venue site has occupancy sensors installed		
S. A renewable energy source is used to power part of event (e.g. solar panels on building)		
9. Venue site has green roof/green wall/drought telerant plants		
10. Facility has low flow fixtures (faucets, toilets, etc.)		
11. Equipment used is Energy Star, 876AT, WaterSense, etc. certified		
III. Cataring	Yes	No.
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Primary Areas of Focus



- Alternate Transportation
 - •EV/Fuel Efficient Vehicle
 - Carpool
 - Bicycle
 - •Bus

- Waste
 - •Recycle
 - Donations
 - •Reuse

There were 320,105 meeting and convention goers that flew into Hawaii in 2012 according to the Hawaii Tourism Authority

http://www.hawaiitourismauthority.org/research/reports/annual-visitor-research/

A 2006 study of 25 different venues and events in California reported that 2.44 pounds of waste on average is generated per visitor, per day.

(Link to Report:

http://www.calrecycle.ca.gov/publications/Documents/Disposal%5C34106006.pdf)

Recent Events

Travel2Change



TEDx Honolulu Salon #4



Hawaii Build & Buy Green 2013







BBG Conf./Expo Results - 2013 vs. 2012

Type of Vehicle	Respondents
Single Occupant Vehicle	34
Bicycle	4
Bus	5
Low Emissions Vehicle	7
Moped/Motorcycle	3
Carpool	19
Walk/Run/Jog	7
Total Alternate	45
Total Responses	79
Response Rate	41%
Total Alternate Rate Observed	57%

Type of Vehicle	Respondents
Single Occupant Vehicle	36
Bicycle	2
Bus	10
Low Emissions Vehicle	11
Moped/Motorcycle	4
Carpool	22
Walk/Run/Jog	5
Total Alternate	54
Total Responses	90
Response Rate	28%
Total Alternate Rate	60%

Type of Waste	Weight in lbs.
Cardboard	16.8
White Paper	48.3
Bottles & Cans	7.5
Standard Trash	119.5
Total Weight	192.1
Weight per person	1.0
Diverted Weight	72.6
Diversion %	38%

Type of Waste	Weight (lbs)
Cardboard	28.6
White Paper	34.7
Bottles & Cans	3.1
Standard Trash	357
Total Weight	423.4
Weight per person	1.3
Diverted Weight	66.4
Diversion %	16%



Benefits of an Internship



- Projects get assistance and the ability to expand
- Interns get valuable experience (7 of our 9 interns found FT employment related to sustainability)
- Interns make industry contacts and develop a network
- Paid internships improve productivity and accountability







Contact Info

Mahalo!



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