SAVOR... Presents McCormick Place Sustainability Efforts at WHITE HOUSE Symposium

McCormick Place Food Service Provider remains committed to sustainable food service practices at the nation’s largest convention center.

(l. to r. Sara Eckhouse, Chief of Staff, Agricultural Marketing Service, U.S. Department of Agriculture; Beth Forester, Blue Apron; Casey Gleason, Sweetgreen; Kevin Jezewski, SAVOR...Chicago; Rhonda Cole, Whole Foods)

FOR IMMEDIATE RELEASE

CHICAGO – February 22, 2016 – The United States Department of Agriculture invited McCormick Place to present at USDA Market Summit - Tomorrow’s Table which is a symposium held at the White House. Representing McCormick Place was Kevin Jezewski, Sustainability Director for SAVOR...Chicago, who presented within the discussion on the major needs and challenges of businesses along the supply chain.

The USDA called this Summit, led by Deputy Secretary Krysta Harden, to better understand the resources needed for the next generation in agriculture, farmers’ interest in accessing new markets, the major needs and challenges of businesses along the supply chain, and the best practices that innovative players are using.

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Jezewski presented the sustainability solutions that have been implemented at McCormick Place and have resulted in a number of awards, including the Illinois Governor’s Sustainability Award for 2014 and recognition four times by the EPA. He discussed the need for local purchasing and urban agriculture and shared ways that the McCormick Place team has made this a reality. McCormick Place’s 20,000 sq. ft. rooftop garden was a solution of interest for many attendees.

“The MPEA is committed to being at the forefront of sustainability throughout our food service operations and the convention campus,” said Lori Healey, CEO of the MPEA. “Participating in events like these allows us to collaborate and share the best practices and planning that has been established. We encourage our partners to seek and maintain initiatives that uphold environment-friendly standards for our customers as we continue to strive to further enhance innovation as it relates to sustainability.”

“Through national forums such as these we have the opportunity to share McCormick Place sustainability practices and work with the USDA, the agriculture industry and suppliers to continually enhance sustainable agriculture,” said Jezewski. “We are energized to have been a part of this Symposium and have committed to purchase more local and sustainable food for our customers.”

About MPEA: The Metropolitan Pier and Exposition Authority (MPEA) owns McCormick Place, the largest exhibition and meeting facility in North America, and the Hyatt Regency McCormick Place Hotel. The North, South and West Buildings as well as the Lakeside Center offer 2.6 million square feet of exhibition space. Located along Chicago’s lakefront, McCormick Place also offers 173 meeting rooms, the 4,249 seat Arie Crown Theater and one of the largest ballrooms in the world.

SAVOR... SAVOR is an industry leader in green standards and programs for public facilities. As the food and beverage provider to facilities with some of the most stringent environmental policies in the world, SAVOR has extensively researched sustainability and works closely with community and facility managers to introduce and maintain environmentally friendly operations focused on minimizing carbon footprint by purchasing locally produced, sustainably raised products, using environmentally friendly materials, and recycling or composting waste whenever possible. www.savorsmg.com.

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