

2014 Spring Webinar Series

Join the S.C. Green Hospitality Alliance for a series of **FREE WEBINARS** aimed at helping your hotel, motel or restaurant be more sustainable. Hear how other hotels and restaurants in South Carolina are improving their bottom line and customer relations by going green. Learn practical tips and practices you can implement at your property. Each interactive webinar will start at 3 p.m. and last only 30 minutes, giving you plenty of time to ask questions.

■ February 6, 2014

Get Started with Green Hospitality
– Learn about the Green Hospitality Alliance and hear testimonials from current members.

■ March 6, 2014

Profit with Waste Reduction Strategies – Hear how restaurants and hotels in South Carolina have saved time and money by increasing their recycling and reducing their waste.

■ April 3, 2014

Gear up for Summer: Conserve Energy and Water – Listen to the strategies hospitality managers across the state use to reduce energy and water consumption.

■ May 1, 2014

Prepare a Sustainable Menu – Talk with South Carolina chefs and suppliers about greening your food service operation.

■ June 5, 2014

Understand Your Green Purchasing Options – Learn how to reduce your environmental footprint by selecting environmentally preferred products for your hotel or restaurant.



The S.C. Green Hospitality Alliance – a program of the S.C. Restaurant and Lodging Association and the S.C. Department of Health and Environmental Control's Office of Solid Waste Reduction and Recycling – is designed to help hotels, motels, restaurants and other hospitality facilities go green. Technical support of this webinar series is provided by the Environmental Sustainability Resource Center (ESRC) – part of the Pollution Prevention Resource Exchange network of regional information centers.