NERC uses the following environmentally preferable (green) criteria and practices for implementing its events and for the selection of hotels at which the events are held:

**Food Waste Reduction Methods**
- Offer plated lunches instead of a buffet. (Many hotels will allow doggy bags from plated meals.)
- Reduce the number of meals ordered by the percentage of known no-shows.

**Waste Reduction Methods**
- Minimize the number of event handouts to two—the event agenda and Advisory Membership list.
- Select Hotel that:
  - Is able to use only reusable plates, cups, glasses, silverware, napkins, and tablecloths for NERC’s events.
  - Is willing to use items in bulk instead of single serve packages (i.e., creamers, sugar, jams, butter, etc.)
  - Implements a visible recycling program (at a minimum: paper & mixed containers) that includes bins in the sleeping and conference rooms.
  - Implements a food waste composting program. And for hotels that do not have a composting program, they are willing to allow NERC to bring in a composter to take the food waste (plate and kitchen waste) from our events.
  - Implements a linen and towel reuse program.