

RESPONSIBLE PORK PROGRESS PLAN

Marriott International (“Marriott”) is committed to responsible business practices. As part of our 2025 goal to responsibly source in our top 10 categories, including animal proteins, we are working to support a reduction in the number of days sows are housed in gestation crates and increase the percentage of spend on responsibly sourced pork throughout our global supply chains. Responsible pork spend for 2023 can be found in Marriott’s 2024 Serve 360 report.

Marriott considers pork products responsibly sourced when they are sourced from supply chains that have either reduced the use of gestation crates during a sow’s 16-week pregnancy period (through “group housing”) or eliminated their use (through “crate-free” production).

Marriott’s Responsible Pork Progress Plan was first developed in 2022 and is comprised of four key areas. Information below reflects actions through Q1 2024. We anticipate updating the plan annually.

Evaluate Corporate Programs

- ⦿ **Complete broad review of pork product specifications**
 - Continue to review pork product specifications to identify opportunities to transition to responsible products.
- ⦿ **Benchmark other companies to identify best practices**
 - Contacted companies that purchase pork products to help identify best practices to incorporate into our strategy.
- ⦿ **Enhance global responsible pork tracking and reporting**
 - Track responsible pork spend and report to leadership quarterly on MI’s global internal sustainability scorecard and annually in Marriott’s publicly available Serve 360 report.

Enhance Supplier Collaboration

- ⦿ **Evaluate activities underway impacting responsible pork sourcing to identify opportunities to increase supply**
 - Collaborate with animal welfare organizations to help pork producers convert to responsible pork.
 - Work with suppliers to create new responsible pork products.
 - New responsible sausage and bacon products have been created in collaboration with one of our largest suppliers. The products are expected to meaningfully help the transition to responsible pork in the U.S. and Canada starting in 2024.
- ⦿ **Establish a cadence of engagement to measure progress and address challenges**
 - Meet with key pork suppliers regularly.

Engage Owners, Franchisees, and Hotels

- ⦿ **Develop guidance and tools to educate owners, franchisees, and associates about responsible sourcing**
 - Published internal training for associates on responsible sourcing.
 - Provided internal responsible sourcing guidance, including information on responsible pork for hotels.
- ⦿ **Identify ways for hotels to purchase responsibly sourced pork products more easily**
 - Working to update Marriott’s e-procurement system with enhanced tagging for responsible products.
 - Developing continent-specific responsible pork vendor and product lists for hotels.

Support Customer Demand

- ⦿ **Educate customers about responsibly sourced pork products**
 - Continue to provide hotels with access to educational messaging to communicate when responsible products are served.
- ⦿ **Partner with hotels to highlight responsibly sourced pork products to customers**
 - Continue to explore opportunities with hotels to highlight responsibly sourced pork.