



IBU Cup/ Junior Cup OC Award for Excellence in Sustainability 2023 – Shortlist

Winner: OC Martell

OC Madona - Sustainability provision in IBU Junior Open European Championships 2023

The Organizing Committee in Madona implemented a range of sustainability measures in line with IBU regulations, aiming to protect the surrounding natural environment.

Around 200 crew members and volunteers were engaged in waste separation, with dedicated collection for cardboard, paper, plastic, metal and organic waste. Digital communication via QR codes, displays and WhatsApp reduced the need for printed schedules, flyers and banners, with information accessible to teams from 31 countries.

Competitions were scheduled during daylight hours to reduce the use of artificial lighting and electricity. Carefully planned bus routes also enabled several teams to share vehicles, reducing the number of buses required.

The initiative demonstrates how practical measures in waste management, digital communication, energy and transport can reduce the environmental impact of biathlon events.



OC MARTELL – Green energy in the Biathlon Center Martell

Since the 2022/23 season, the Biathlon Center “Grogg” in Val Martello has been powered entirely by green electricity from a newly built hydropower plant, covering snow production, service buildings and other facilities.

The plant produces around **2.19 million kWh of renewable electricity per year**, with surplus energy fed into the public grid. The center also uses woodchips for heating and provides a fast-charging station for electric cars.

Sustainability was further promoted through the IBU Junior Cup 1, which was awarded the highest-level **GreenEvent** certification. Measures included reducing printed materials through QR codes and online information, using reusable tableware and minimizing waste.

The project demonstrates a long-term commitment to creating a sustainable biathlon venue while protecting the natural environment of the Stelvio National Park.



OC Shchuchinsk – Food Waste Management

At the YJWCH 2023 Shchuchinsk implemented a strict food waste management policy to improve sustainability by carefully planning food purchasing, storage, preparation and serving.

Edible leftovers from the venue, VIP lounge, family club and fan village were redistributed to referees, volunteers, security staff and other event workers, benefiting around **250 people**. Overall, approximately **270 people** including chefs, waiters, athletes, volunteers, referees and partners contributed to the initiative.

The project aimed to use food more efficiently and minimize waste, demonstrating how careful planning and the involvement of volunteers can make food management more sustainable even during large-scale events.

