

前言



為解決香港的廚餘問題，香港餐務管理協會、現代管理（飲食）專業協會、香港食品及飲品行業總會、香港餐飲聯業協會和稻苗飲食專業學會合辦了「30•50綠色餐飲伙伴計劃」（計劃）（前稱「星星相惜」餐飲伙伴計劃）。香港特別行政區政府環境保護署、惜食香港運動及香港生產力促進局為此計劃的協辦機構，而香港生產力促進局則同時兼任此計劃的秘書處。

計劃名稱於2024年更新為「30•50綠色餐飲伙伴計劃」以配合政府實現碳中和的目標，並推動相關措施。「30」代表中國計劃於2030年前實現碳達峰的目標，同時強調聯合國2030年可持續發展議程的重要性；而「50」則指香港計劃於2050年前實現碳中和目標。新標誌融入了代表餐飲業和「30•50綠色餐飲伙伴計劃」最相關的8個聯合國可持續發展目標（UNSDG）的代表顏色。

「30•50綠色餐飲伙伴計劃」於2018年8月正式啟動，並獲得超過100個機構成為支持機構。此計劃旨在為各類型餐飲業和其持份者（包括酒店業、物業管理公司、政府部門、非政府組織、院校組織、工商業協會和回收企業等）創建一個共同平台。通過經驗分享、聯合行動和宣傳及協同建設，以共同合作解決廚餘問題。此計劃會為餐飲業提供指導和資源，涉及範圍包括但不限於避免廚餘產生、捐贈剩食、廚餘分類、收集和回收和展示避免廚餘棄置的創新方法和技術，並提供教育予員工和顧客等，以鼓勵行為上的改變，亦希望推廣食店的綠色形象，從而提高餐飲業的競爭力。我們已成立督導委員會以管理和監督整個計劃，委員來自不同界別，包括餐飲業、政府部門、公營機構、酒店業、物業管理公司、非政府組織、院校組織、工商業協會和發展商，成員名單如下：

機構	名稱
香港食品及飲品行業總會	黃家和（召集人）、卓鳳婷
歐綠保集團亞洲	王小偉（秘書長）
香港餐飲聯業協會	楊振年、陳家強
現代管理(飲食)專業協會	譚兆成
香港餐務管理協會	梁振華
稻苗飲食專業學會	江志恒、林國亮
香港特別行政區政府環境保護署	鄧建輝
惜食香港運動	吳文裕
香港生產力促進局	蔡劍虹
香港酒店業協會	胡瑞麟
齊惜福	梁唐青儀
香港物業管理公司協會	陳志球
香港浸會大學	黃煥忠
職業訓練局	余國柱
香港廢物處理業協會	譚志華
太古地產	何浩賢
鷹君集團有限公司	黎戈

CARBON
NEUTRAL

Preface



To tackle the food waste problem in Hong Kong, The Association for Hong Kong Catering Services Management Ltd, Association of Restaurant Managers, Chamber of Food & Beverage Industry of Hong Kong, Hong Kong Federation of Restaurants & Related Trades, and the Institute of Dining Professionals have jointly organised a “30•50 FoodSmart Partnership Programme” (FSPP) (formerly known as FoodSmart Partnership Programme). The Environmental Protection Department, Food Wise Hong Kong Campaign and the Hong Kong Productivity Council are the co-organisers, in which Hong Kong Productivity Council is also acting as the secretariat of the programme.

The official name of the programme has been updated in 2024 to “30•50 FoodSmart Partnership Programme” so as to be in line with the Government’s target of achieving carbon neutrality, and to promote the relevant strategies. “30” refers to the China’s target to achieve peak carbon dioxide emission by 2030 and highlight the importance of the United Nations’ 2030 Agenda for Sustainable Development; “50” refers to Hong Kong’s target to achieve carbon neutrality before 2050. The new logo of the programme has incorporated the colours that represent the 8 United Nations Sustainable Development Goals (UNSDGs) which are most relevant to the Food and Beverage (F&B) and FSPP.

The FSPP was launched in August 2018, with more than 100 organisations becoming Supporting Organisations. This programme aims to create a common platform for various types of F&B businesses and their relevant stakeholders, including hotel trade, property management trade, government departments, non-governmental organisations (NGOs), institutions, commercial and industrial (C&I) associations and recycling industry. Through experience sharing, joint actions, advocacy and collaborative building, the goal is to cooperatively solve the problem of food waste. The FSPP will provide guidance and resources to the F&B trade, including but not limited to avoidance of food waste generation, food donation, sources separation, collection and recycling, as well as demonstration of innovative measures and technologies to divert food waste from landfills. Education for staff and customers are also provided to encourage behavioural change, which could help promote the eco-friendly image of restaurants, hence improving the competitiveness of the F&B trade. A Steering Committee has been set up to manage and monitor the programme, with members representing different industries, including F&B trade, government departments, public institutions, hotels, property management companies, NGOs, institutions, C&I associations and developers. The following is the list of members:

Organisation	Name
Chamber of Food & Beverage Industry of Hong Kong	Simon Wong (Convenor), Phyllis Cheuk
ALBA Group Asia	Kenny Wong (Secretary General)
Hong Kong Federation of Restaurants & Related Trades	Winston Yeung, Tommy Chan
Association of Restaurant Manager	Tony Tam
The Association for Hong Kong Catering Services Management Ltd	Michael Leung
Institution of Dining Professionals	Maurice Kong, Ricky Lam
Environmental Protection Department, the Government of the HKSAR	Tang Kin Fai
Food Wise Hong Kong	Mike Ng
Hong Kong Productivity Council	Keith Choy
Hong Kong Hotels Association	Alex Wu
Food for Good	Regina Leung
The Hong Kong Association of Property Management Companies Limited	Johnnie Chan
Hong Kong Baptist University	Jonathan Wong
Vocational Training Council	Edmond Yu
Hong Kong Waste Disposal Industry Association	Thomas Tam
Swire Properties	Patrick Ho
Great Eagle Holdings Limited	Amie Lai

歡迎辭



黃家和教授, BBS, JP
30•50綠色餐飲伙伴計劃召集人

近年來，氣候暖化和極端天氣現象在全球及香港日益普遍，而碳排放量增加正是這些極端現象的主要原因之一。香港政府於2021年發布了《香港氣候行動藍圖2050》，並設定2035年作為中期減碳目標，旨在引領香港於2050年前實現碳中和，推動香港邁向一個可持續發展的城市。

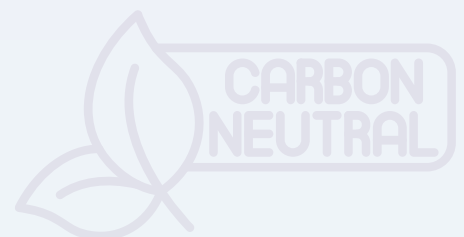
政府於今年四月已經實施對即棄塑膠餐具和其它一次性塑膠用品的管制，這可以說是餐飲業界在減少塑膠使用和減少碳排放方面邁出的重要一步。隨著餐飲業及各持份者於適應期的協作，社會各界逐漸開始接受減少塑膠的生活方式。

除了「走塑」外，減少廚餘也是近年來餐飲業界邁向碳中和的重要方針。政府一直推動「惜食香港運動」，透過不同計劃（例如簽署「惜食約章」、加入「咪睇嘢食店」）全面推廣「惜食、減廢」文化。同時，政府也為工商業免費提供廚餘收集服務，將不能避免的廚餘收集，再運送至處理設施「轉廢為能」，從而減少碳排放。業界亦積極在餐單設計及食材處理上減低碳足跡，例如選擇更具能源效率的烹調方法，並使用更多本地食材，以此為減少碳排放作出貢獻。

今年的會議將邀請多位著名學者、專業人士及業界代表，分享有關餐飲業管理、智能廢物管理及可持續發展等重要議題，幫助業界更深入了解及實踐減碳。

在此，我衷心感謝香港特別行政區環境及生態局局長謝展寰先生及環境保護署署長徐浩光博士撥冗出席，同時亦非常感謝其他演講嘉賓講者及參加者，以及所有協助籌辦「30•50綠色餐飲會議及展覽2024」的人士。我藉此感謝參與本會議及展覽的各界人士光臨，希望大家能從中得益，並繼續支持「30•50綠色餐飲夥伴計劃」未來將舉辦的其他活動。

最後，我呼籲餐飲業界、各位學者和社會各界人士，攜手合作，共同推動減碳行動。無論是從日常經營中採取可持續措施，還是參與政策倡導，每一分努力都是邁向碳中和的重要一步。讓我們共同努力，為可持續未來世代創造一個更綠色、更低碳的香港！



Welcome Speech



Prof. Simon WONG, BBS, JP
Convenor, the 30 • 50 FoodSmart Partnership Programme

In recent years, global warming and extreme weather events have become more prevalent, primarily due to the increase in carbon emissions. In 2021, the Hong Kong Government introduced the “Hong Kong Climate Action Plan 2050,” setting 2035 as the mid-term carbon reduction target. The main goal is to achieve carbon neutrality by 2050 and lead Hong Kong towards sustainable development.

In April 2024, the Government introduced regulations targeting disposable plastic tableware and other single-use plastic products, marking a significant step for the food and beverage (F&B) trade to cut down on plastic use and carbon emissions. With the collaboration of the F&B trade and various stakeholders during the adaptation period, society is gradually starting to adopt a lifestyle with less plastic usage.

In addition to reducing plastic usage, minimizing food waste has also become an important strategy for the F&B trade to move towards carbon neutrality in recent years. The Government has been promoting the Food Wise Hong Kong Campaign through different programmes (such as signing the “Food Wise Charter”, participating in the “Food Wise Eateries Scheme”) to widely promote a “Food Wise and Waste Less” culture. At the same time, the Government also provides free food waste collection services to the commercial and industrial sectors, transporting unavoidable food waste to treatment facilities for conversion into energy, thereby reducing carbon emissions. The industry is also actively making strides to reduce their carbon footprint through menu design and ingredient management, such as choosing more energy-efficient cooking methods and using more locally sourced ingredients, thus contributing to the reduction of carbon emissions.

At this year’s conference, we will invite an esteemed group of scholars, professionals, and industry representatives to share insights on crucial topics such as F&B management, smart waste management, and sustainable development. This will help the industry gain a deeper understanding and practice of carbon reduction.

I would like to express my sincere appreciation to Mr. Tse Chin-wan, BBS, JP, Secretary for Environment and Ecology, Environment and Ecology Bureau of the Hong Kong Special Administrative Region (HKSAR), and Dr. Samuel Chui, JP, Director of the Environmental Protection Department of the Hong Kong Special Administrative Region (HKSAR), for their participations. I also extend my sincere thanks to all the other guest speakers, participants, and everyone who has contributed to the “30•50 FoodSmart Conference and Expo 2024.” I hope all attendees will benefit from this conference and expo and continue to support future events of the “30•50 FoodSmart Partnership Programme.”

Finally, I call upon the F&B trade, scholars, and all sectors of society to join hands in promoting carbon reduction initiatives. Whether through adopting sustainable practices in daily operations or participating in policy advocacy, every effort is a crucial step towards achieving carbon neutrality. Let us work together to create a greener, lower-carbon Hong Kong for a sustainable future generation!

主題會議

Theme-based Conference

時間 / Time:
09:15 - 12:40

會議主題包括餐飲業管理與碳中和，智能科技與最新技術，以及本地餐飲業的經驗分享。

The Conference consists topics related to carbon neutrality for F&B Management, AI and latest technologies, and experience sharing by local F&B stakeholders.

討論環節 – 餐飲業攜手邁向碳中和

Discussion Session – Achieving Carbon Neutrality through Collaboration by the Food & Beverages Trade

主持人

Facilitators

時間 / Time:
11:00 - 11:40



黃家和教授, BBS, JP
Prof. Simon WONG, BBS, JP
30 • 50綠色餐飲伙伴計劃召集人
Convenor, the 30 • 50FoodSmart
Partnership Programme



王小偉先生
Ir Kenny WONG
30 • 50綠色餐飲伙伴計劃秘書長
Secretary General, the 30 • 50FoodSmart
Partnership Programme

小組成員

Group Members



梁振華先生
Mr. Michael LEUNG
主席
Chairman
香港餐務管理協會
The Association for Hong
Kong Catering Services
Management



楊浩宏先生
Mr. YEUNG Ho-wang
主席
Chairman
現代管理(飲食)專業協會
Association of Restaurant
Manager



楊振年先生
Mr. Winston YEUNG
主席
Chairman
香港餐飲聯業協會
Hong Kong Federation of
Restaurants & Related Trades



張玉瓊女士
Ms. Greeny CHEUNG
副主席
Vice Chairman
稻苗飲食專業學會
Institute of Dining
Professionals



卓鳳婷女士
Ms. Phyllis CHEUK
副主席
Vice Chairman
香港食品及飲品行業總會
Chamber of Food &
Beverage Industry of Hong
Kong



黃國安工程師
Ir WONG Kwok-on
企業銷售副總監
Deputy Director - Business
Sales
中華電力有限公司
CLP Power Hong Kong



江紹權工程師
Ir Sammy KONG
工商市務及營業助理總經理
Assistant General Manager,
Commercial & Industrial
Marketing & Sales
香港中華煤氣有限公司
The Hong Kong and China
Gas Co. Ltd



歡迎辭 Welcome Speech

黃家和教授, BBS, JP
Prof. Simon WONG, BBS, JP
30 • 50綠色餐飲伙伴計劃召集人
Convenor, the 30 • 50FoodSmart
Partnership Programme



主講嘉賓 Keynote Speech

徐浩光博士, JP
Dr. Samuel CHUI, JP
環境保護署署長
Director of Environmental Protection
香港特別行政區政府環境保護署
Environmental Protection Department,
the Government of the HKSAR

餐飲業管理與碳中和

Carbon Neutrality for Food & Beverages Management

時間 / Time:
09:30 - 10:30

煤氣減碳策略與智慧廚房應用

Towngas Decarbonisation Strategies and Smart Kitchen Applications



江紹權工程師
Ir Sammy KONG
工商市務及營業助理總經理
Assistant General Manager, Commercial
& Industrial Marketing & Sales
香港中華煤氣有限公司
The Hong Kong and China Gas Co. Ltd

實踐淨零發電，推動香港實現碳中和目標

Powering a Carbon Neutral Hong Kong



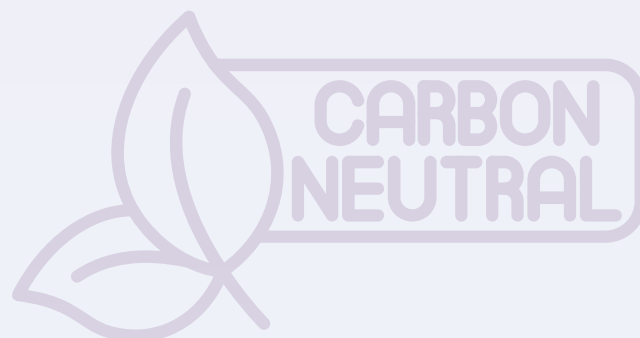
黃國安工程師
Ir WONG Kwok-on
企業銷售副總監
Deputy Director - Business Sales
中華電力有限公司
CLP Power Hong Kong

碳中和策略 – 前路與發展

Carbon Neutrality Strategies – The Way Forward



江焯榮先生
Mr. Kidman KONG
高級環境保護主任
Senior Environmental Protection Officer
香港特別行政區政府環境及生態局
Environment and Ecology Bureau,
the Government of the HKSAR



利用最新科技將廚餘轉化為材以達致碳中和

Transform Food Waste with Latest Technologies to Achieve Carbon Neutrality

時間 / Time:
11:40 - 12:40

開發食物廢料衍生的新型3D打印複合材料
Development of Novel Food Waste-derived
3D Printing Composite Materials



黃家興教授
Prof. WONG Ka-hing
香港理工大學
The Hong Kong Polytechnic University

從廢棄物到車輪：利用脂肪、油和油脂 (FOG)
實現未來城市的可持續城市交通
From Waste to Wheels: Harnessing Fat,
Oil, and Grease (FOG) for Sustainable
Urban Mobility in the City of Tomorrow



楊經倫教授
Prof. YEUNG King-lun
香港科技大學
The Hong Kong University of
Science and Technology

研發氨氮預處理 - 產電系統以實現廚餘厭氧消
化殘餘物的有價轉化
Study of Ammonia Pretreatment - Power
Generation System toward Complete
Valorization of Food Waste Digestate

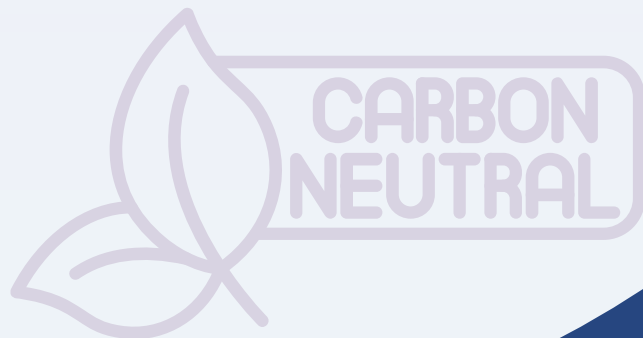


莊滙川博士
Dr. ZHUANG Hui-chuan
香港理工大學
The Hong Kong Polytechnic University

在香港可持續養殖奶牛：食物副產品的改用
The Upcycling of Food Co-products as Part
of Sustainable Dairy Farming in Hong Kong



葉銘萱獸醫
Dr. Joyce IP
農場主任
Dairy Farm Officer
香港城市大學
The City University of Hong Kong



碳中和(減廢)約章及惜食約章 暨 「咪嚟嘢食店」 計劃表揚儀式

Recognition Ceremony for Carbon Neutrality (Waste Reduction) Charter and Food Wise Charter cum Food Wise Eateries Scheme



時間 / Time:
15:00 - 15:55

主禮嘉賓 Officiating Guest



謝展寰先生, BBS, JP
Mr. TSE Chin-wan, BBS, JP
環境及生態局局長
Secretary for Environment and Ecology
香港特別行政區政府環境及生態局
Environment and Ecology Bureau,
the Government of the HKSAR

為持續推動碳中和，並進一步促進減少食物浪費及加強廚餘回收，「30•50綠色餐飲伙伴計劃」與惜食香港合作，邀請餐飲業界、酒店業界和物業管理業界簽署「碳中和(減廢)約章」和「惜食約章」，以及參加「咪嚟嘢食店」計劃。各簽署單位承諾透過推廣良好作業措施和推動行為上的轉變，以減少廚餘的產生，並實施減廢回收及「走塑」措施，與顧客攜手從源頭減少廚餘。

開幕辭 Opening Speech



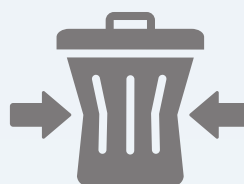
黃家和教授, BBS, JP
Prof. Simon WONG, BBS, JP
30•50綠色餐飲伙伴計劃召集人
Convenor, the 30•50
FoodSmart Partnership
Programme

To continue the momentum in driving carbon neutrality and further promote food waste reduction and recycling, the 30 • 50 FoodSmart Partnership Programme has collaborated with the Food Wise Hong Kong Campaign to invite the F&B, hotel and property management trade to sign the Carbon Neutrality (Waste Reduction) Charter and Food Wise Charter, as well as participate in the Food Wise Eateries Scheme. By signing the Charters and joining the Scheme, the organisations pledge to reduce food waste by promoting best practices and behavioural changes, implementing waste reduction measures and plastic-free measures, and reducing food waste generation at source together with customers.

歡迎辭 Welcome Speech



張梓昌博士
Dr. Lawrence CHEUNG
首席技術總監
Chief Technology Officer
香港生產力促進局
Hong Kong Productivity
Council



餐飲業在可持續管理上的科技應用與實踐分享

Sharing on Sustainable Management and Technologies for Food & Beverages Trade

時間 / Time:
15:55 - 17:10

香港廚餘處理技術及選擇不同技術的考量因素

Food Waste Treatment Technology for Hong Kong and the Considerations for Choosing Different Technologies



周治平先生
Mr. Jude CHOW
行政總裁
CEO
聯誼工程(國際控股)有限公司
AEL (International Holdings) Limited

蠔殼新意: 蠔殼升級再造計劃

Repurposing Shells: Oyster Shell Upcycling Programme



鄧焯楠博士
Dr. Samuel TANG
可持續發展經理
Manager, Sustainability
鷹君集團有限公司
The Great Eagle Company, Limited

酒店業的可持續發展旅程

Sustainability Journey in the Hotel Industry



郭鎧怡女士
Ms. Melanie KWOK
助理可持續發展總經理及可持續發展部主管
Assistant General Manager (Sustainability)
and the Head of Sustainability
信和集團
Sino Group

推動餐飲業可持續發展: 業主與租戶合作實踐

可持續設計、裝修及營運

Driving F&B Sustainability: Landlord-Tenant Collaboration for Sustainable Design, Fit-out, and Operations



許信緣先生
Mr. Alaric HUI
高級可持續發展主任
Senior Sustainable Development Officer
太古地產
Swire Properties

借鑒韓國廚餘回收經驗, 應用創新科技, 為營運效率、獲利能力與ESG的互動關係重新定位

Repositioning the Dynamics of Operational Efficiency, Profitability, and ESG Based on Korea's Food Waste Recycling Experience and Innovative Technologies



李志良先生
Mr. Victor LI
業務拓展總監
Business Development Director
正昌環保管理有限公司
Dunwell Environmental Management
Company Limited

升級再造木隔熱墊工作坊

Upcycling Wooden Heat Pad Workshop

地點 Venue: N104-105



第一節時間 / Time for Session 1:
09:30 - 10:30

第二節時間 / Time for Session 2:
10:30 - 11:30

第三節時間 / Time for Session 3:
15:30 - 16:30

第四節時間 / Time for Session 4:
16:30 - 17:30

工作坊透過教導參加者利用香港廢棄樹木製作成木製隔熱墊，啟發餐飲業界對購買及使用升級再造木製品的興趣，並深入了解使用回收木材對環境的正面影響，並透過參與及購買來支持香港循環經濟、回收業界和升級再造商。

The workshop will teach participants how to use discarded trees in Hong Kong to make wooden heat pad, inspiring the F&B industry to become interested in purchasing and using upcycled wood products, and to gain an in-depth understanding of the positive impact of using recycled wood on the environment. Through participation and purchase to support Hong Kong's circular economy, recycling industry, and upcyclers.

活動回饋問卷

Event Feedback Form

如對活動有任何意見，歡迎透過此連結 (<https://bizform.hkpc.org/386911?lang=zh-Hant-HK>) 或掃描二維碼向我們提交。您的寶貴意見將成為我們日後規劃與舉辦活動之參考。

Should you have any opinions about our event, please submit your response through this link (<https://bizform.hkpc.org/386911?lang=zh-Hant-HK>) or by scanning the QR code. Your valuable feedback will serve as a reference for our future event planning.

請掃描
Scan Me



議程 Programme

時間 / 場地 Time / Venue	會議室 Room N101A	會議室 Room N101B & 106-108	會議室 Room N104-105
08:45 - 09:15	登記 Registration		
09:15 - 09:30	歡迎辭 Welcome Speech 黃家和教授, BBS, JP Prof. Simon WONG, BBS, JP 30 • 50綠色餐飲伙伴計劃召集人 Convenor, the 30 • 50FoodSmart Partnership Programme		
	主講嘉賓 Keynote Speech 徐浩光博士, JP Dr. Samuel CHUI, JP 環境保護署署長 Director of Environmental Protection 香港特別行政區政府環境保護署 Environmental Protection Department, the Government of the HKSAR		
09:30 - 10:30	餐飲業管理與碳中和 Carbon Neutrality for Food & Beverages Management	餐飲業 環保展覽 Expo for the Food and Beverage Trade	升級再造 木隔熱墊 工作坊 Upcycling Wooden Heat Pad Workshop
	煤氣減碳策略與智慧廚房應用 Towngas Decarbonisation Strategies and Smart Kitchen Applications 江紹權工程師 Ir Sammy KONG		
	實踐淨零發電, 推動香港實現碳中和目標 Powering a Carbon Neutral Hong Kong 黃國安工程師 Ir WONG Kwok-on		
	碳中和策略 - 前路與發展 Carbon Neutrality Strategies - The Way Forward 江焯榮先生 Mr. Kidman KONG		
10:30 - 11:00	交流及小休 Networking Break		
11:00 - 11:40	討論環節 - 餐飲業攜手邁向碳中和 Discussion Session - Achieving Carbon Neutrality through Collaboration by the Food & Beverages Trade		
11:40 - 12:40	利用最新科技將廚餘轉化為材以達致碳中和 Sharing on Sustainable Food Waste Management and Technologies for Food & Beverages Trade		
	開發食物廢料衍生的新型3D打印複合材料 Development of Novel Food Waste-derived 3D Printing Composite Materials 黃家興教授 Prof. WONG Ka-hing		
	從廢棄物到車輪: 利用脂肪、油和油脂 (FOG) 實現未來城市的可持續城市交通 From Waste to Wheels: Harnessing Fat, Oil, and Grease (FOG) for Sustainable Urban Mobility in the City of Tomorrow 楊經倫教授 Prof. YEUNG King-lun		
	研發氨氮預處理 - 產電系統以實現廚餘厭氧消化殘餘物的有價轉化 Study of Ammonia Pretreatment - Power Generation System toward Complete Valorization of Food Waste Digestate 莊滙川博士 Dr. ZHUANG Hui-chuan		
	在香港可持續養殖奶牛: 食物副產品的改用 The Upcycling of Food Co-products as Part of Sustainable Dairy Farming in Hong Kong 葉銘萱獸醫 Dr. Joyce IP		

議程 Programme

時間 / 場地 Time / Venue	會議室 Room N101A	會議室 Room N101B & 106-108	會議室 Room N104-105
14:00-15:00	登記 Registration		
15:00 - 15:55	碳中和(減廢)約章及惜食約章 暨「咪睇嘢食店」計劃表揚儀式 Recognition Ceremony for Carbon Neutrality (Waste Reduction) Charter and Food Wise Charter cum Food Wise Eateries Scheme	餐飲業 環保展覽 Expo for the Food and Beverage Trade	升級再造 木隔熱墊 工作坊 Upcycling Wooden Heat Pad Workshop
	開幕辭 Opening Speech 黃家和教授, BBS, JP Prof. Simon WONG, BBS, JP 30 • 50綠色餐飲伙伴計劃召集人 Convenor, the 30 • 50FoodSmart Partnership Programme		
	歡迎辭 Welcome Speech 張梓昌博士 Dr. Lawrence CHEUNG 首席技術總監 Chief Technology Officer 香港生產力促進局 Hong Kong Productivity Council		
	主禮嘉賓 Officiating Guest 謝展寰先生, BBS, JP Mr. TSE Chin-wan, BBS, JP 環境及生態局局長 Secretary for Environment and Ecology 香港特別行政區政府環境及生態局 Environment and Ecology Bureau, the Government of the HKSAR		
15:55 - 17:10	餐飲業在可持續管理上的科技應用與實踐分享 Sharing on Sustainable Management and Technologies for Food & Beverages Sector		
	香港廚餘處理技術及選擇不同技術的考量因素 Food Waste Treatment Technology for Hong Kong and the Considerations for Choosing Different Technologies 周治平先生 Mr. Jude CHOW		
	蠔殼新意: 蠔殼升級再造計劃 Repurposing Shells: Oyster Shell Upcycling Programme 鄧焯楠博士 Dr. Samuel TANG		
	酒店業的可持續發展旅程 Sustainability Journey in the Hotel Industry 郭鎧怡女士 Ms. Melanie KWOK		
	推動餐飲業可持續發展: 業主與租戶合作實踐可持續設計、裝修及營運 Driving F&B Sustainability: Landlord-Tenant Collaboration for Sustainable Design, Fit-out, and Operations 許信緣先生 Mr. Alaric HUI		
	借鑒韓國廚餘回收經驗, 應用創新科技, 為營運效率、獲利能力與ESG的互動關係重新定位 Repositioning the Dynamics of Operational Efficiency, Profitability, and ESG Based on Korea's Food Waste Recycling Experience and Innovative Technologies 李志良先生 Mr. Victor LI		
18:00	會議及展覽結束 End of Conference and Exhibition		

參展商將展示最新的廚餘收集、處理及轉廢為能/材科技、創新餐飲及廚餘管理系統、可持續食品的發展、環保餐具、智能回收機及機械人等技術。環境保護署亦會介紹相關的政策舉措，包括惜食香港運動資訊、廚餘回收最新措施、管制即棄膠餐具和其他塑膠產品的條例等。

機構名單 (按機構名稱排序)

地點: N101B 香港會議展覽中心

30 • 50綠色餐飲伙伴計劃	點點綠有限公司
聯誼工程(國際控股)有限公司	卓榮包裝有限公司
睿貓國際有限公司	香港生產力促進局
AJA聯營	創發連有限公司
歐綠保集團亞洲	捷樺環保科技有限公司
基督教家庭服務中心	香港城市大學賽馬會動物醫學及生命科學院
晉揚國際(香港)有限公司	根記清潔服務有限公司
綠循環計劃 (新時代有機農場有限公司)	靈宙控股有限公司
基石環保有限公司	綠立方有限公司
大昭和紙品(香港)有限公司	師兄供應有限公司
環保園集團有限公司	德福環保資源有限公司
弘毅環保教育發展基金有限公司	The Good Cup™ (沒中文名稱)
環境保護署	香港中華煤氣有限公司
魚類/蔬菜統營處	賢循環有限公司
輝捷製造有限公司	木表
齊惜福	林·區
衛晉創新科技有限公司	意華環球貿易有限公司

地點: N106-108 香港會議展覽中心

正昌環保管理有限公司	東偉業務促進有限公司
雅高環保(香港)有限公司	佩兒綠能環保有限公司
綠地生物科技集團有限公司	光合城市 + 上海巷西環境
環保科技站有限公司	琦潔環保服務有限公司
MEIKO Clean Solutions Hong Kong Ltd. (沒中文名稱)	

Exhibition

Time:
09:00 - 18:00

Exhibitors will showcase the latest technologies on food waste collection, treatment and turning waste to energy/resources, innovative catering service and food waste management systems, development in sustainable food, environmental friendly tableware, technologies such as smart bins and robotics; Environmental Protection Department will also introduce relevant policy measures, including information on the Food Wise Hong Kong Campaign, the latest measures for food waste recycling, the regulations on disposable plastic tableware and other plastic products etc.

List of Organisation (in alphabetical order)

Venue: HKCEC Room N101B

30 • 50 FoodSmart Partnership Programme	Greendotdot.com Limited
AEL (International Holdings) Limited	High Win Packaging Limited
AI Cat International Limited	Hong Kong Productivity Council
AJA Joint Venture	Innovation Team Company Ltd
ALBA Group Asia	Jetwell GreenTech Limited
Christian Family Service Centre	Jockey Club College of Veterinary Medicine and Life Sciences, City University of Hong Kong
Chun Yang International (HK) Company Limited	Kan Kee Cleaning Services Co., Ltd
Circle Green Programme (New Age Organic Farm Co. Ltd)	Linksoul Holdings Company Limited
Cornerstone Smart Recycling Limited	ReCube Limited
Daishowa Paper Products & Packaging (H.K.) Co., Limited	Supply Ching Company Limited
Eco-Park Holdings Limited	Telford Environmental Resource Limited
Endeavour Environmental Education Foundation Limited	The Good Cup™
Environmental Protection Department	The Hong Kong and China Gas Company Limited
Fish/ Vegetable Marketing Organization	V Cycle Company Limited
FMC manufacturing Co., Ltd	Wood Watch Hong Kong
Food for Good	Y-PARK (Ming Hing - AEL Joint Venture)
GF Technovation Company Limited	YeeWah Global Trading Company Limited

Venue: HKCEC Room N106-108

Dunwell Environmental Management Company Limited	Oriental-Western Promotions Ltd
Ecopia (Hong Kong) Limited	Pair Environmental Protection Company Limited
EMBIBO Corporation Limited	Photosyncity + Shanghai SANCITY
Green Technology Station Limited	Sol-clean Environmental Services Co. Ltd.
MEIKO Clean Solutions Hong Kong Ltd.	

查詢 Enquiry

如有任何查詢或疑問，歡迎致電2788 6065或電郵至fspp@hkpc.org 與秘書處聯絡。
For enquiry, please contact the Secretariat at 2788 6065 or email at fspp@hkpc.org.

注意事項

- 主辦單位保留在任何情況下以任何理由拒絕任何申請的權利。
- 主辦機構在任何情況下保留更改節目流程和演講嘉賓的權利而不會另行通知。
- 如在會議開始前3小時仍然懸掛8號颱風訊號或黑色暴雨警告訊號，會議將會取消。

Important Notes

- The Organisers reserves the right to reject any application under any circumstances and for any reason.
- The Organisers reserves the right to change the programme rundown and speaker without prior notice under any circumstances.
- Conference will be cancelled if typhoon signal No.8 or black rainstorm signal remains hoisted 3 hours before the Conference.

