

Food, Waste, to Good Taste



Food Waste to Good Taste: Tackling Food Security and Waste Through Innovation

从厨餘到佳餚：通过创新解决糧食安全和食物浪費问题

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Faulty: Science
Department: School of Biological Sciences

Project No.: KE-SI-2022/23-69

Strategic Theme(s):
(d) Smart Cities
(e) Food Security and Nutrition



Project Outcomes & Impact

The Food Waste to Good Taste project was launched in January 2023 by the School of Biological Science at The University of Hong Kong to address the issue of food waste in the hospitality industry. Collaborating with GREEN Hospitality and The Hong Kong Chef Association, the project aimed to reuse, and audit food waste while engaging chefs to reduce food waste at the source.

Over a six-month period, the project team completed eight Food Waste Audits for 13 restaurant, conducted three Food Waste Workshops and Seminars attended by over 200 F&B managers, chefs, and sustainability practitioners, and organized an Innovation Programme where 22 HKU students formed eight teams to create new and commercially viable products.

The project engaged 20 hospitality partners and restaurant chefs through workshops, sharing good practices on food waste reduction. The culminating event disseminated insights to over 60 in-person attendees and GREEN Hospitality's network of 5,000+ people via social media, newsletter, and website. The event was featured in the SCMP Young Post, highlighting the HKU School of Biological Science's efforts in building young sustainability leaders.

As a result of the project, a Business Case for Food Waste Reduction was developed, outlining the environmental, social, economic, and nutritional impacts of food waste, strategies, and opportunities for food waste reduction using innovations such as those presented by the students. The Food Waste to Good Taste project demonstrated the importance of engaging the hospitality industry in sustainable practices to reduce food waste and build a more sustainable future.

知識交流成果和影響

香港大學生物科學學院於2023年1月啟動了「食物廢料變美食」項目。GREEN Hospitality 和香港廚師協會與學院合作，利用審核食物廢料和與業界溝通，發掘源頭減廢方案。

經六個月，在港大知識交流辦公室的資助下，完成了8次13家餐旅業的食廢審核。更舉辦了工作坊及研討會各3次，過二百名業者參加。22名港大學生更組成8組，在9名導師指導下，將食廢升級為創新的產品。

此外，比賽日還分享了成果給超過 60 位觀眾，更透過社交媒體向超過五千多人傳播成果。更被南華早報報導。團隊還編寫一份減廢商業案例，概述了食廢的影響，並以學生例子，造出更多減廢新方案。

Project Video

Food Waste
in Hong Kong



3,437 tonnes

food sent to the landfill everyday



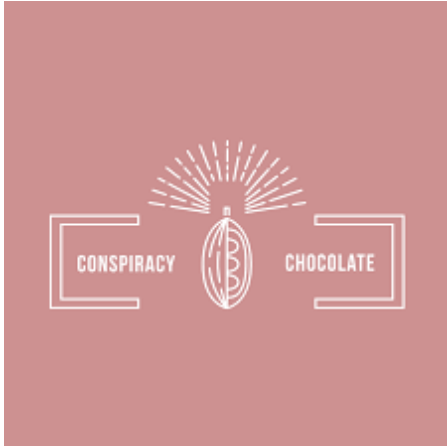
Project Partners



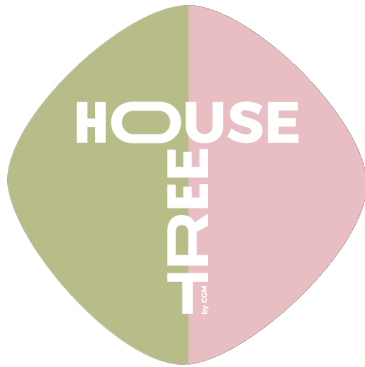
Project Partners

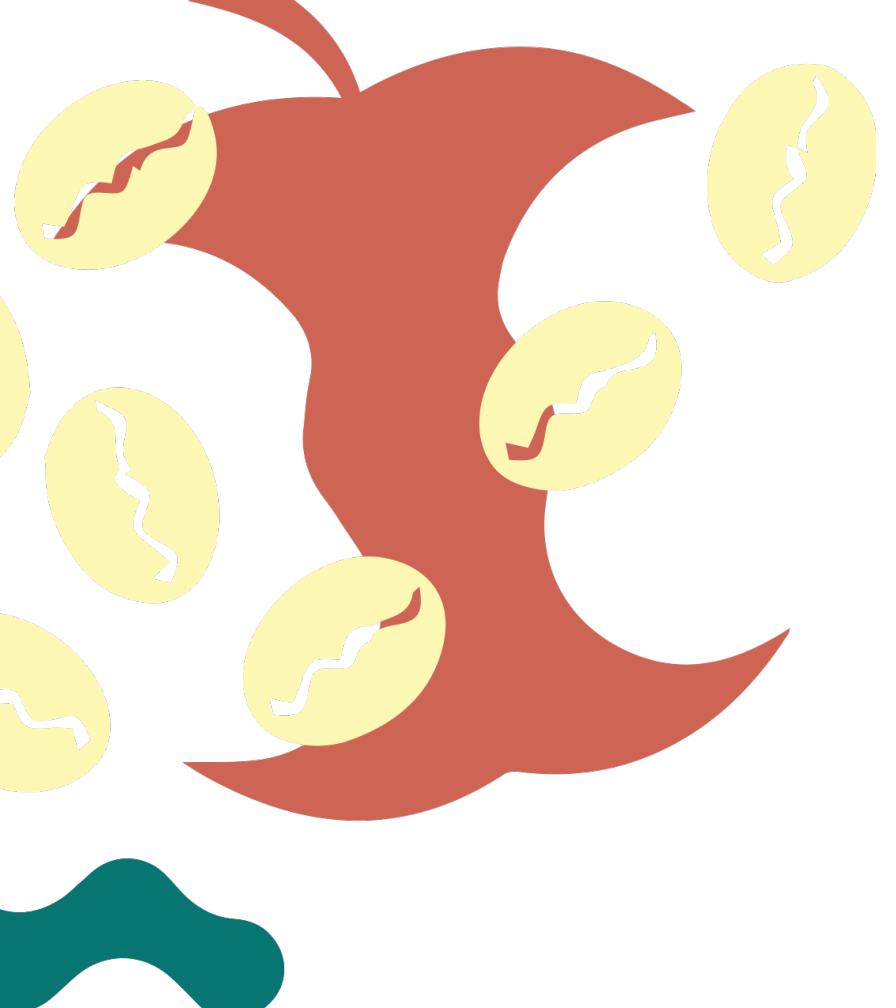


Supporting Organisations



Knowledge Partners





Food Waste Audit Partners



8

Food Waste Audits

10

Food Waste Audits

10

F&B Partners

Project Overview

Student Innovation Program

22

Student

8

Teams

3

Food Waste
Seminars

9

Mentors

70

Seminar
Participants

2

Site Visits

3

Industry Workshops

3

Food Waste Workshops

4

Workshop Partners

Food, Waste, Audit



What We Found



22,079 kg
of food
waste produced
by our sample per month
(13 restaurants)



Food, Waste, Workshops



Food, Waste Innovation Program

22

Student
Participants

8

Teams
Involved

3

Food Waste
Seminars

9

Mentors

70

Seminar
Participants

2

Site Visits

The Timeline

- 17 Feb ● Team Formation
- 23 Feb ● Cooking Workshop
- 10 Mar ● Submit First Proposal
- 20 Mar ● Documentary Video Workshop
- 10 Apr ● Kitchen Tour – The Ritz-Carlton
- 24 Apr ● Kitchen Tour – W Hotel
- 25 May ● Lean Business CANVAS Workshop
- 31 May ● Submit Final Proposal
- 16 Jun ● Presentation Competition



Food Waste Public Seminars



Student Site Visits & Innovation Workshops



Student Innovations



Food Waste to Good Taste Innovation Day



Overall Reach to General Public

Events

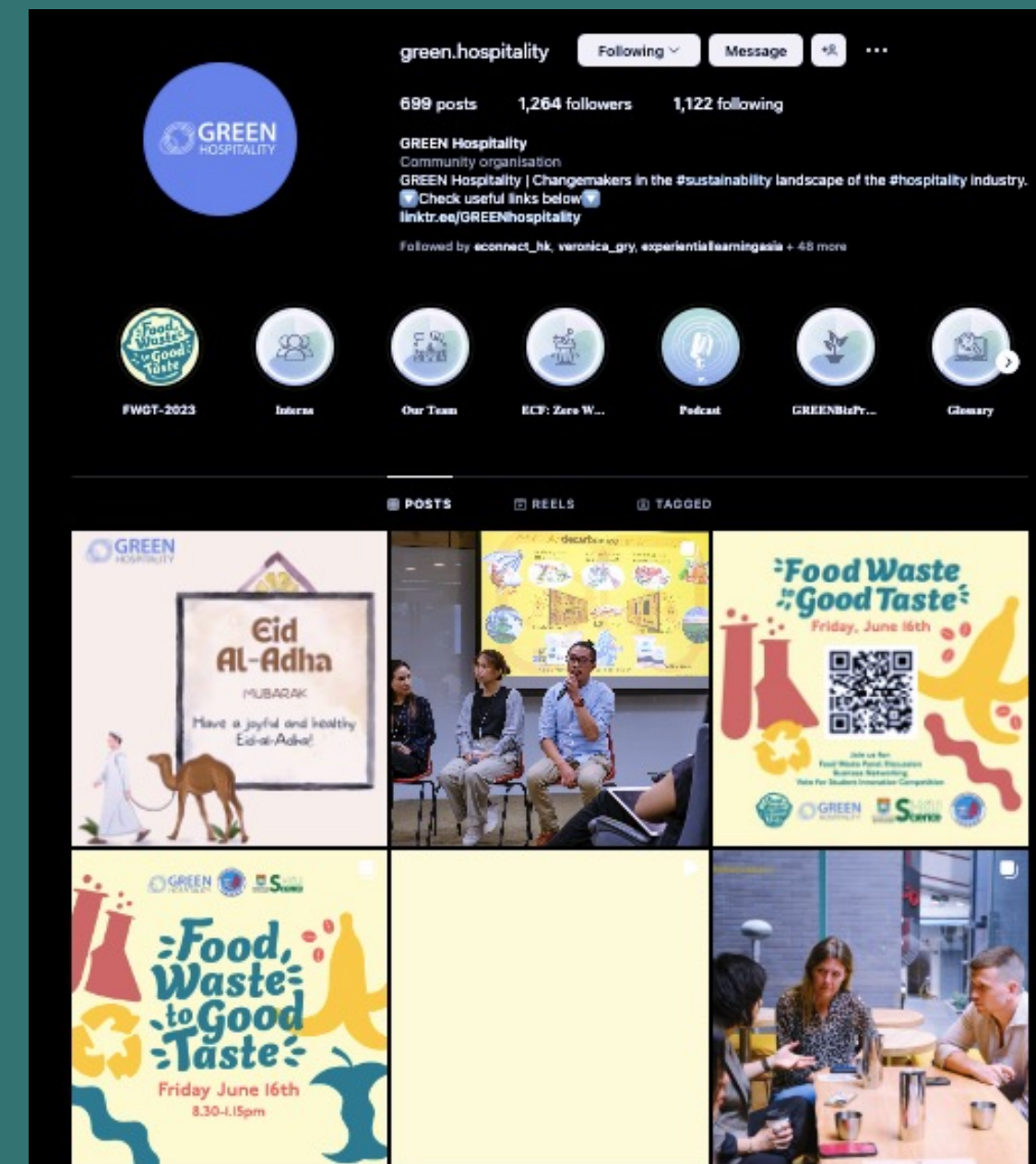
Participants: 245

Social Media
Newsletter
Website

Reach: 7,279

* Impressions: 11,115

* Click-throughs: 821



Newsletter & Website



Introducing our new project:



Food Waste to Good Taste is a 6-month-long impact project initiated by the School of Biological Science (SBS), The University of Hong Kong, to rethink how we manage, reuse and audit food waste from the hospitality industry in Hong Kong.

Organizer and Partners



Join our activities



Over the next few months, as a part of the Innovation Program, our brightest minds from the HKU SBS and Business School students will work together on developing new products from food waste as well as a plan to bring it to market. Check our [website](#) out for more info.



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Food Waste to Good Taste

About

The “Food Waste to Good Taste” is an impact project initiated by the School of Biological Science, The University of Hong Kong. It is a 6 months project to rethink how to manage, reuse and audit food waste from the hospitality industry in Hong Kong. This project is funded by HKU Knowledge Exchange and supported by GREEN Hospitality and Hong Kong Chefs Association. We are bringing on more sponsors & partners onboard.

Join Our Activities

- Food Waste Innovation Program
- Food Waste Audit
- Food Waste Workshops

Organizer and Partners



Acknowledgements

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Co-investigators:

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Project Team:

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