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

by Dr LEE Jetty Chung-Yung

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 restaurants, 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。
Food Waste in Hong Kong

3, 437 tonnes

food sent to the landfill everyday

https://www.instagram.com/p/Cs7bRfNItMD/
Food Waste Audit Partners
Food Waste Audits

8

Student Innovation Program

22
Student

8
Teams

3
Food Waste Seminars

9
Mentors

70
Seminar Participants

2
Site Visits

Industry Workshops

3

Food Waste Workshops

4
Workshop Partners

F&B Partners

10
Food Waste Audit
What We Found

22,079 kg
of food waste produced by our sample per month (13 restaurants)
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
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
Introducing our new project: Food Waste to Good Taste

“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 to manage, reuse and audit food waste from the hospitality industry in Hong Kong.

Organizer and Partners

Over the next few months, as part of the Innovation Program, our bright students from the HKU Business School will work together on developing new products from food waste, as well as a plan to bring it to market. Check out our activities for more info.

Food Waste to Good Taste

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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

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