

Reclaiming nutrients from food waste: optimizing food waste utilization through better understanding of their nutrient content

從廚餘中回收營養: 深入瞭解廚餘的營養成分以提升廚餘再利用效益

by LEE Jetty Chung-Yung

Faculty: Science

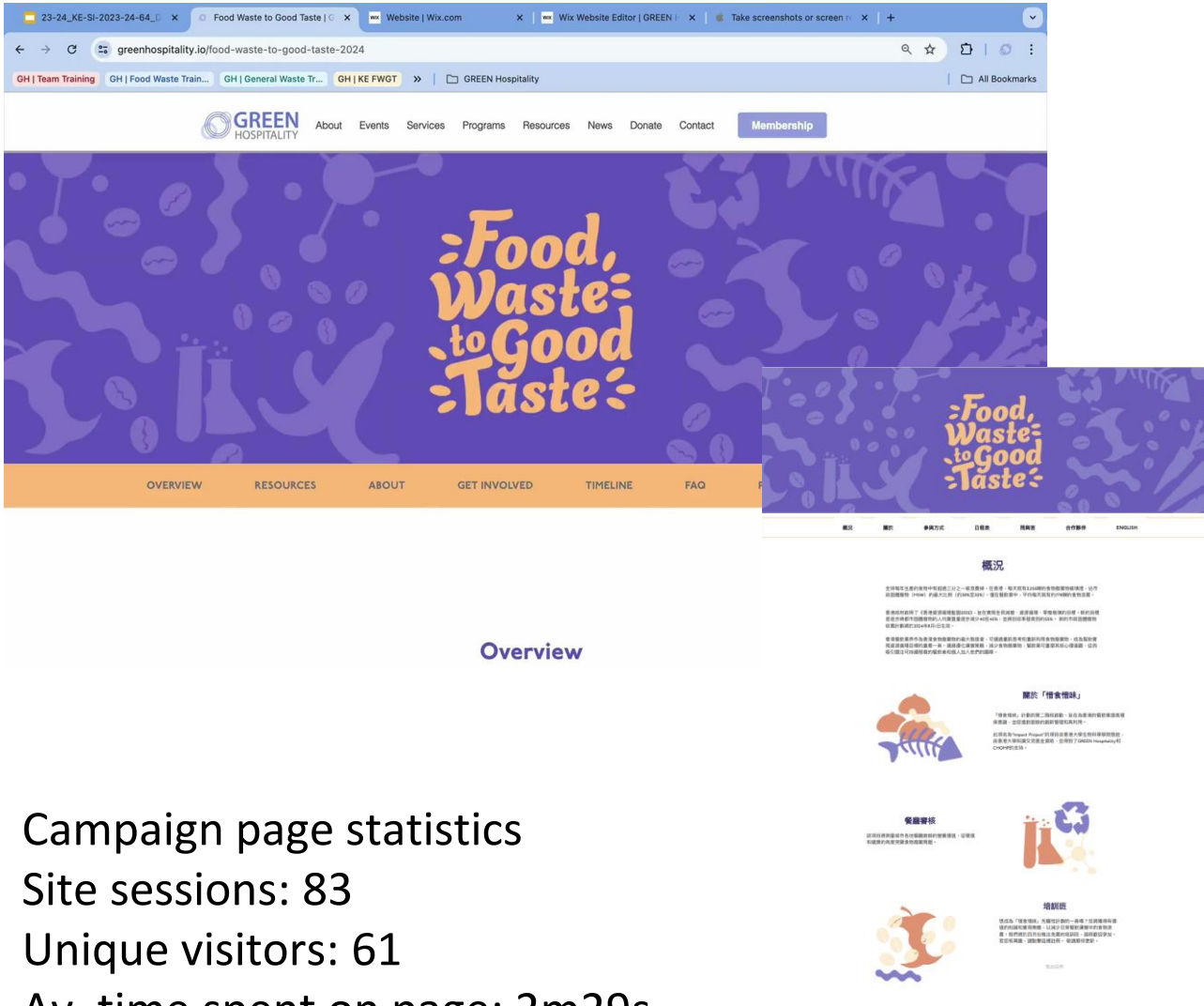
Department: School of Biological Sciences

(Project No.: KE-SI-2023-24-64)

Strategic Theme:

Food Security and Nutrition

(Video title, URL, traffic counts)



A dedicated [Food Waste to Good Taste campaign page](#) was created for the 2024 project, located on the GREEN Hospitality website.

During the course of the campaign, the audience was directed to the site to learn more about information including: background, partners, audits, workshops and resources.

Call to action buttons encouraged visitors to the page to register for workshops (via Airtable)

The site was also translated into Traditional Chinese.

Campaign page statistics

Site sessions: 83

Unique visitors: 61

Av. time spent on page: 2m29s

(Video title, URL, traffic counts)

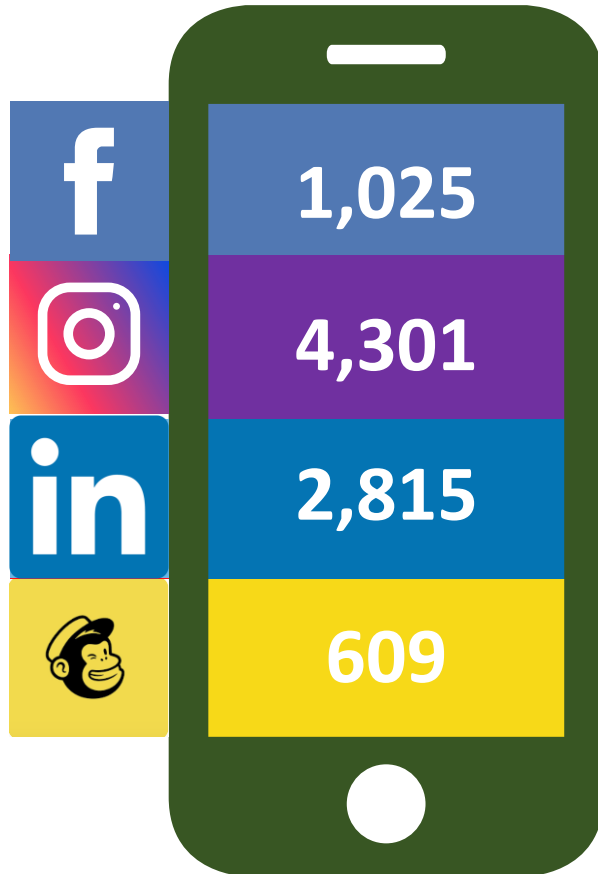


The video was created to raise awareness of food waste within the hospitality industry and suggest ways to repurpose nutrient-dense food waste.

The content highlights elements from the Food Waste to Good Taste Workshops and the nutrients of nine key food waste ingredients, analysed by HKU School of Biological Sciences students.

The video will live on the [GREEN Hospitality YouTube Channel](#), on the [FWGT Campaign Site](#) and be shared through GREEN Hospitality social media channels, as an ongoing resource to F&B practitioners.

(Spectrum of audience)



The target audience for Food Waste go Good Taste was F&B practitioners from Hong Kong's hospitality industry. To expand to a more local segment, some content was translated into Traditional Chinese.

Learning: The best engagement for workshop registration came via LinkedIn, Newsletters and direct emails to hospitality leaders. The details were then shared within their organisations to more junior staff.

Total number of posts

Facebook: 12+
Instagram: 14+
Instagram stories: 52+
LinkedIn: 6+
Newsletter: 3 dedicated + 3 inclusions in GH monthly

Overview

Impressions: 9,945
Reach: 4,776
Overall engagement: 421
(defined as likes, comments, saves, reacts, expands, link clicks)

Best-performing content

GREEN Hospitality
3,112 followers
3mo · Edited · 🌱

We are pleased to announce the return of "Food Waste To Good Taste" in 2024.

The second iteration of the project continues to raise awareness and foster creative approaches to managing and repurposing nutritious #FoodWaste from Hong Kong's vibrant hospitality industry.


Through a series of audits, the nutritional value of food scraps from selected partner restaurants across the city will be measured to highlight the food waste issue from environmental and health perspectives.

Members of the F&B community can gain valuable knowledge and practical strategies to reduce food waste in daily operations by participating in a training workshop launching in April.

The initiative couldn't have come in a more timely manner, with the Municipal Solid Waste (MSW) Charging Scheme expected to come into effect on 1 August 2024. By bringing together F&B practitioners to gain insights and exchange knowledge on ways to rethink and repurpose food waste, the initiative enables Hong Kong's F&B community to play a pivotal role in driving long-term changes in waste management and reduction practices as well as the know-how needed in preparation for the MSW Charging Scheme.

The impact project initiated by the School of Biological Sciences, **The University of Hong Kong**, is funded by HKU Knowledge Exchange, supported by GREEN Hospitality and **CHOMP**, and will run until June 2024.

We invite Chefs & F&B operators to register your interest now https://lnkd.in/ex_rtGe2



LINKEDIN FWGT Launch

- Impressions: 995
- Link clicks: 24
- CTR: 2.41%

Green Hospitality
Published by Hostbooks
May 14 · 🌱

Last Chance to Register | Complimentary Food Waste Workshops

We have a few spaces left at our final #FoodWasteToGoodTaste Food Waste Workshop on 20th May 2024 (hosted in English and Cantonese). Have you registered representatives from your F&B team?

Why is it important?
- 3,255 tonnes of food waste is landfilled daily in Hong Kong and the hospitality industry alone contributes an average of 778 tonnes!
- The MSW Charging Scheme is expected to come into effect on 1 August 2024.
- Have a greater positive social and environmental impact - benefit from cost savings, branding and reputation, and talent retention.

What will you learn?
- Gain valuable knowledge and practical strategies to reduce food waste in your daily operations including:
* Menu Design
* Sourcing, Storing the Ingredient & Presenting the Dish
* Dealing with Potential and Actual Food Waste & Food Waste Audit
* Building a Great Support Team
- Share challenges and solutions with hospitality industry peers who are committed to food waste reduction.

Learn more: <https://bit.ly/4vD0a>
Register now: <https://bit.ly/438H7g>

The University of Hong Kong CHOMP The Sustainable Restaurant Association

#FoodWasteToGoodTaste #GREENHospitality #HKUScience #CHOMPHK #FoodMadeGood #FoodWasteTraining #MSWCharging #MunicipalSolidWaste #SustainabilityHK #SustainableHospitality #HospitalityHK



FACEBOOK FWGT Workshop Push


- Impressions: 55
- Reach: 50
- Link clicks: 3



INSTAGRAM FWGT Launch Series

- Impressions: 609
- Reach: 1,341
- Likes: 57

GREEN HOSPITALITY



"Food Waste to Good Taste"
Sustainable Food Waste Management Project Returns in 2024

The second iteration of the "Food Waste to Good Taste" project launches to raise awareness and foster creative approaches to managing and repurposing nutritious food waste from Hong Kong's vibrant hospitality industry.

The impact project initiated by the School of Biological Sciences, The University of Hong Kong, is funded by HKU Knowledge Exchange, supported by GREEN Hospitality and CHOMP, and will run until June 2024.

Learn More

The initiative couldn't have come in a more timely manner, with the Municipal Solid Waste (MSW) Charging Scheme expected to come into effect on 1 August 2024.


Globaly, more than one-third of the food produced is lost or wasted. In Hong Kong, an average 3,255 tonnes of food waste is landfilled every day, accounting for 46 percent of municipal solid waste (MSW) at approximately 200,000 tonnes. Within the hospitality industry alone, an average of 778 tonnes of food is landfilled daily.

By bringing together F&B practitioners to gain insights and exchange knowledge on ways to rethink and repurpose food waste, the initiative enables Hong Kong's F&B community to play a pivotal role in driving long-term changes in waste management and reduction practices as well as the know-how needed in preparation for the MSW Charging Scheme.

To gain a more holistic perspective on waste management practices, audits will be conducted at selected restaurant partners to measure the nutritional value of food scraps. Guidance from the HKU School of Biological Sciences will analyse the data and assist eligible CHOMP partner chefs to develop and refine recipes suitable for practical implementation.

In April and May, complimentary training workshops will be held for practitioners in the F&B industry. In addition to gaining valuable knowledge and practical strategies to reduce food waste in their daily operations, participants will also have the opportunity to share challenges and solutions and discuss potential collaboration with industry peers who are committed to food waste reduction.

Food Waste Workshops - Register Now



NEWSLETTER (MAILCHIMP)

- Recipients: 752
- Opens: 28.1%/208
- Clicks: 2.7%

KE outcomes and impact

Launched by the School of Biological Sciences at The University of Hong Kong, funded by the HKU Knowledge Exchange, and supported by GREEN Hospitality, CHOMP, and the Sustainable Restaurant Alliance, the second iteration of the “Food Waste to Good Taste” project aimed to raise awareness of the issue of food waste and foster creative approaches to managing and repurposing nutritious food waste in Hong Kong's vibrant hospitality industry.

Running for the second year, the “Food Waste to Good Taste” project has successfully equipped five hospitality businesses, ranging from fine dining to fast food establishments, with the necessary knowledge, skills, and mindset to rethink, reuse, and reduce food waste. From January to June 2024, the project team conducted food waste audits for the five participating hospitality businesses, in addition to three complimentary training workshops for 39 industry practitioners, to enable them to align their operational strategies with the goals outlined in the Waste Blueprint for Hong Kong 2035, including waste reduction, resource circulation, and zero waste to landfill.

Throughout April and May 2024, the project team, in collaboration with GREEN Hospitality and The Sustainable Restaurant Association, organised three complimentary training workshops, bilingual in English and Cantonese, to equip 39 hospitality practitioners with invaluable knowledge and practical strategies to reduce food waste in their daily operations. Drawing on academic knowledge and industry best practices, the workshops covered topics such as food security, food safety, innovation, and sustainability.

知識交流的成果和影響

由香港大學生物科學學院發起的「惜食惜味」計劃第二期旨在提高大眾對食物浪費的認知，並培養香港酒店及餐飲業再利用有營養的廚餘的創新方式。

第二期的計劃已成功培訓5家酒店及餐飲企業並為其配備減少食物浪費的知識和技能。團隊從2024年1月至6月，對這些酒店及餐飲企業進行了食物浪費審核，並提供了3場免費培訓研討會，讓39名從業人員掌握《香港2035廢棄物藍圖》並使營運策略與所概述的目標保持一致，包括減少廢棄物、資源循環和零廢棄物填埋。

2024年4月和5月期間，團隊與GREEN Hospitality和可持續餐飲協會合作，組織了3場雙語免費培訓研討會。研討會為39名酒店從業人員提供了食物安全、創新和可持續性等主題的實用策略，融合了學術知識和行業最佳實踐，以減少日常運營中的食物浪費。

Knowledge Exchange activities record and photos

Records and photos of any local and/or international conferences, seminars and other knowledge exchange activities organised or participated to showcase the KE outcomes and impacts to various stakeholders and the community



Activity 1 – Food Waste Audits at 5 restaurants



Activity 2 – Training Workshops



Activity 3 – Presentations and tools delivered

Activity 1 - Food Waste Audits

Left to right: sample collection at One Harbour Road (Grand Hyatt Hotel); sample of kitchen waste collected at Pizza Hut; plate waste processing area at Holt's Cafe (Rosewood Hotel)



Activity 2 - Training Workshops



Workshop 1 (EN) -
22/Apr/2024



Workshop 2 (CH) -
06/May/2024

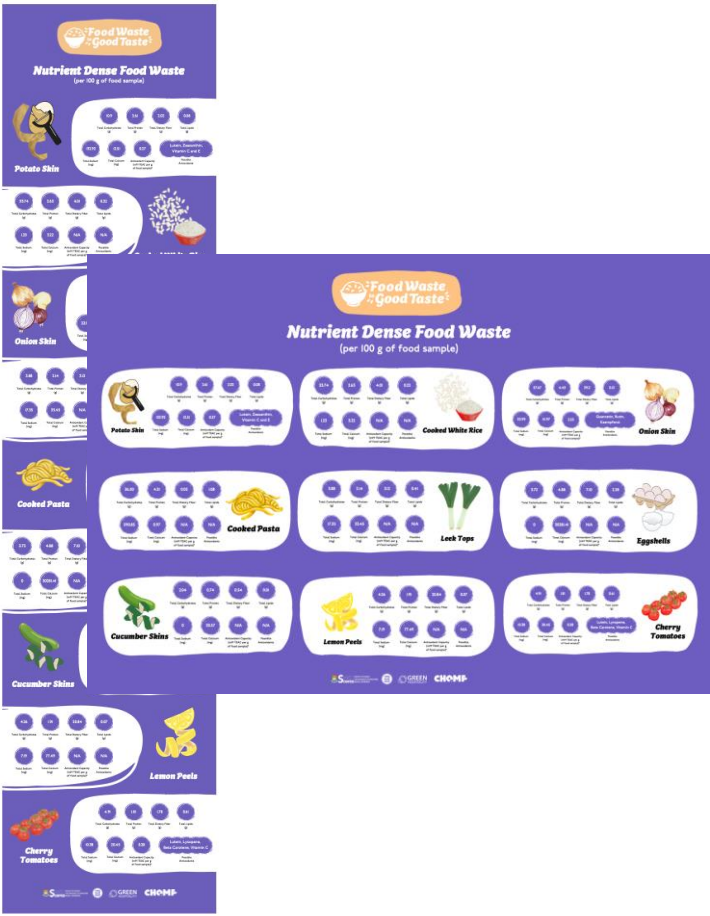
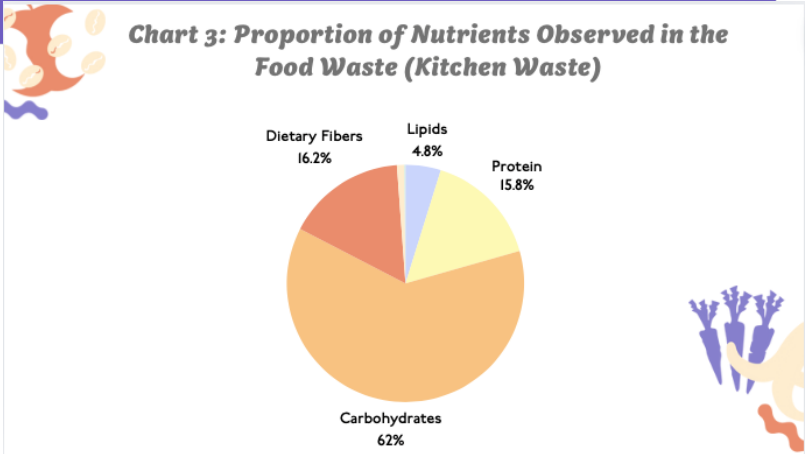


Workshop 3 (EN / CH) -
20/May/2024

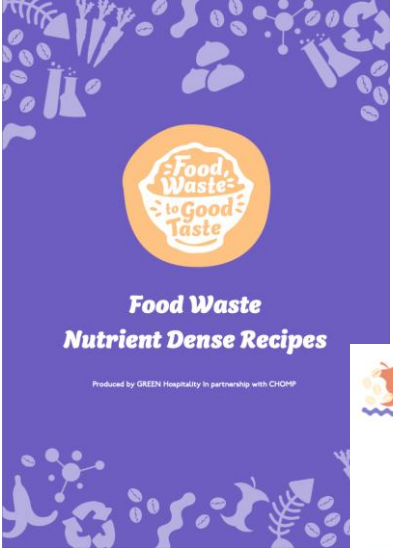
Activity 3 - Presentations and Tools delivered



Post-Food Waste Audit Review



[Infographics](#)



POTATO SKIN GARNISH 薯仔皮裝飾

Ingredients

- 8 cups of potato peels
- 1/2 cup of extra-virgin olive oil
- 1/2 cup of unsalted butter
- Salt to taste

Directions

- Heat 1/2 cup of extra-virgin olive oil in a medium skillet over medium heat.
- Then add 1/2 cup of unsalted butter and swirl the pan until the butter is melted.
- Working in multiple batches of 3 or 4, cook the potato peels by stirring them occasionally until they are deeply browned and crisp. The cooking process should take 5-7 minutes. Using a slotted spoon, transfer the crispy potato garnish onto paper towels to drain.
- Season with salt to taste.

[Booklet](#)

Post-Food Waste Audit Review
for Pizza Hut