

惜食香港
Food Wise Hong Kong



Food Waste Reduction Good Practice Guide for Educational Sector

Food Wise Hong Kong Campaign

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Introduction

Hong Kong's waste problem is a worry. Every day, each person dumps about 1.27 kg of municipal solid waste. Food waste is a major component of this solid waste.

In 2011, about 3,600 tonnes of food waste were dumped in landfills every day.¹ This equals to the weight of 300 double-decker buses and accounts for 40 per cent of Hong Kong's municipal solid waste. When food is wasted, apart from the cost implications, all the land, water, fertiliser and labour needed to grow that food are also wasted. In addition, greenhouse gas emissions are produced when transporting the food waste to the landfill and during decomposition of that waste. To realise the vision of a truly sustainable world, we all need to change the way we produce and consume our natural resources.

We can all play a useful part to reduce food waste for the benefit of our community.

¹ Monitoring of Solid Waste in Hong Kong – Waste Statistics for 2011
(<https://www.wastereduction.gov.hk/en/materials/info/msw2011.pdf>)

Purpose of this Guide

The aim of this Guide is to help the educational sector, including kindergarten, primary school and secondary school and its relevant stakeholders to make a worthwhile contribution to the environment. It is hoped that every school would be committed in reducing the amount of food waste generated for disposal. The cost of collecting and disposing of unnecessary food waste to the landfills is going up, and the landfill sites are progressively being filled up. With this Guide, you can customise your plan to suit your school needs. We all have a duty to find alternative ways to deal with food waste.

The best way is to **AVOID** food waste from the outset.

This Guide presents PRACTICAL TIPS to help you :

- (1) Avoid food waste;
- (2) Reduce food waste production; and
- (3) Minimise food waste disposal.

This Guide will be subject to refinement/revision as if necessary.

Good Practices - Overview and Keys to Success

To reduce food waste, the following three-pronged approach will help :

- Avoid food waste;
- Reduce food waste production; and
- Minimise food waste disposal.

“**Avoid food waste**” is the most direct and effective approach. For the schools, the top priority as well as the most effective way to tackle the food waste problem, is to teach the students to avoid food waste.

Successful implementation of food waste reduction at source in schools relies on the concerted efforts of different stakeholders, including teachers, students, parents, food suppliers.

The success of these efforts in this worthy cause to protect the environment will also require on-going co-operation, communication, and feedback between the management of the schools and the stakeholders.



Good Practices - 3 Ways to Reduce Food Waste

This Guide for the school sector highlights good practices to reduce food waste. Useful tips to reduce food waste are given in the following pages. Schools may adopt the tips accordingly:

1. Avoid food waste

- Display posters covering the information of “Food Wise Hong Kong” in schools to promote food waste reduction.
- Organise subject talks on food waste reduction regularly to strengthen students’ awareness of food waste reduction.
- Organise study tours to help students understand better about food waste issues in Hong Kong.
- Appoint students as ambassadors responsible for promoting food waste reduction messages in schools.
- Share knowledge about Food Wise Hong Kong with students during courses related to Liberal Studies, Biology, Geography and any other relevant subjects.
- Organise food donation schemes together with charity groups. Students and parents may also participate in the schemes.



Organise food donation schemes with charity groups

Good Practices - 3 Ways to Reduce Food Waste

2. Reduce food waste production

- Adopt on-site meal portioning if situation allows.
- Adjust the amount of food served flexibly according to the levels of students if on-site meal portioning is not an option.
- Monitor the food waste generation rate regularly.
- Add clauses enabling schools to flexibly adjust the amount of lunch boxes provided to students in the tender documents for lunch box suppliers.



On-site Meal Portioning

Good Practices - 3 Ways to Reduce Food Waste

3. Minimise food waste disposal

- Implement food waste separation schemes to facilitate food waste recycling.
- Require lunch box suppliers to recycle food waste generated properly.
- Develop food waste separation scheme led by students with an aim to separate food waste to facilitate food waste recycling.
- Install food waste composter in schools to process food waste.
- Arrange food waste recycling scheme with food waste recyclers.
- Organise farming activities. Students may use the compost produced from food waste in the farming activities, to enhance their awareness of environmental protection.



KS Wong, Secretary for the Environment, and student handling food waste

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Contact Us

Suggestions, comments and enquiries on this Good Practice Guide are welcome. Please email your views to the Secretariat of the Food Wise Hong Kong Steering Committee at foodwisehk@epd.gov.hk.

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