



惜食香港
Food Wise Hong Kong

Food Waste Reduction Good Practice Guide for

Food Wise Hong Kong Campaign

May 2013

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 day¹. This equals the weight of 300 double-decker buses and accounts for 40 per cent of the total waste² is wasted, apart from the cost implication, all the land, water, fertiliser and labour needed to grow that food are also wasted. In addition, greenhouse gas emissions are produced when transporting food waste to landfills and during decomposition of food 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.

Purpose of this Guide

The aim of this Guide is to help you run a more cost-effective business as well as make a worthwhile contribution to the environment. There are very firm reasons why every restaurant, cafe and food outlet would be interested in reducing the amount of food waste generated for disposal. Poor ordering and poor procedures. The cost of collecting and disposing of this unnecessary 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 business. Like most things in business, a small up-front investment of time and money will support positive long-lasting gains in cost-effectiveness. 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.

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

Cost savings can be achieved through various procedures such as (a) improved purchasing, (b) better use of food materials, (c) better management of food supplies, (d) surplus food donation, and



Tips on these procedures (Tip-C) are given below. Riding on the procedures, the following messages are vital to reduce food waste:

Key Messages

- Cherish food
- Reduce, reuse and recycle food waste
- Concerted efforts of all parties (customer, crew, chef & chief) to reduce food waste



1. Call (procurement)

- Call (order) raw materials in appropriate quantity to prevent over-procurement and excessive inventory
- Call (order) raw materials from approved suppliers



2. Collection and Custody (Storage)

Inspect incoming goods for quality (spoilage) during delivery

Properly control storage procedures, time and temperature to prevent spoilage

Properly date, label and cover food in custody (storage)

FIFO (first-in-first-out) food in custody (storage)



Properly label food in custody

3. Cooking

Properly handle and prepare food (including procedures, temperature, personal hygiene and pest control, etc.) to prevent foreign materials and to minimise spoilage and rejection by consumers



Cooking procedures

Make good use of surplus food and/or food trimmings for 2nd dish (e.g. fish bone/fish head for soup or specialty dish, leftover plain rice for fried rice or congee, etc.)



Fish bone/fish head for soup



Fresh fruits for jam making

Smart Tips

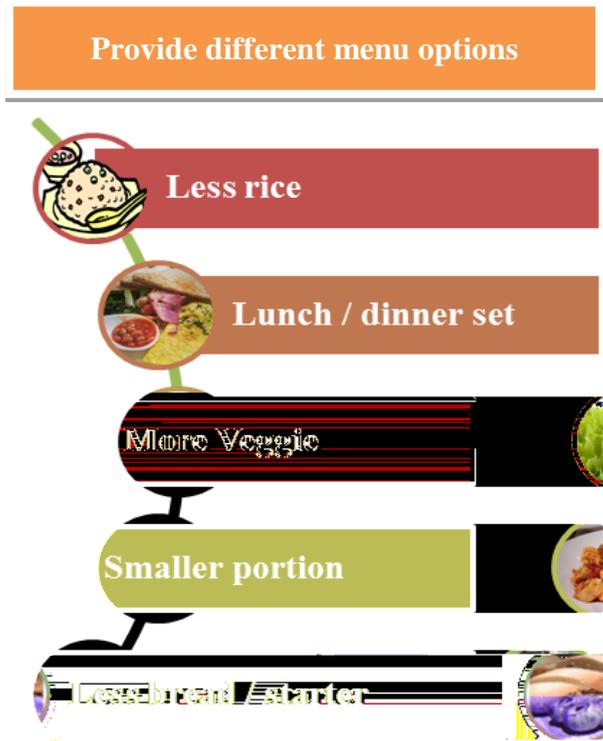
Make use of food trimmings / surplus food

4. Consumption

Proactively remind customers to avoid over-ordering and leftovers (e.g. display materials at menu and table, verbal advice by frontline staff, dish ordering in smaller batches, take-away of unfinished food, etc.)

Provide different menu options to minimise , 22

option, light portion, cuisine with more veggie and less meat, lesser number of main courses in banquet menu, etc.)



Smart Tips: Avoid Single Use Condiment Packages

Avoid using of condiment packages (whenever possible, use refillable bottles or containers instead of individually wrapped single-use packages for condiments (ketchup, sugar, salt, etc.))

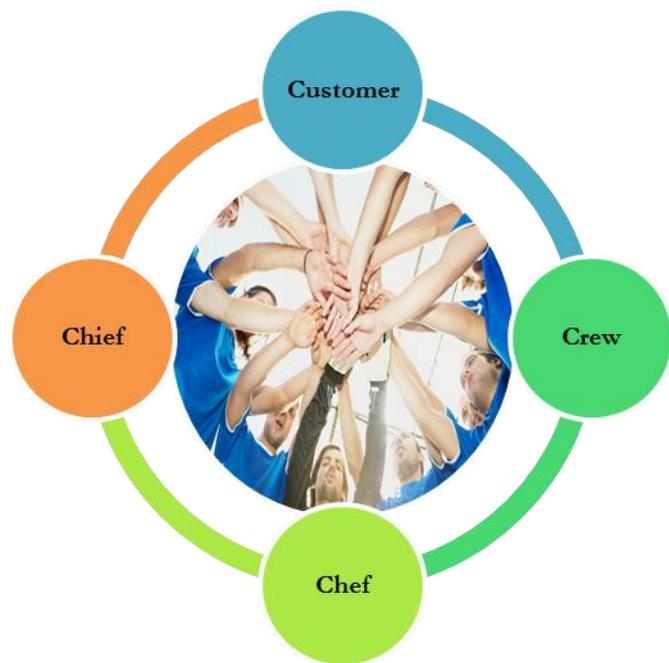
5. Complementary tips

All parties (Customer, Crew, Chef & Chief, etc.) commit and collaborate to reduce food waste

Provide training to staff to instill food-wise culture and reduce food waste

Donate surplus edible food to the needy

Separate food waste for recycling (e.g. food waste composter or arrangement of recycler to take away food waste for recycling)



Collaboration



Provide training to staff



Donate surplus edible food to charitable organizations



Separate food waste for recycling

List of Recycling Organizations and Collection Points for Food :

https://www.wastereduction.gov.hk/apps/vicinity_result.jsp?collection_type=outlet&material_type=col food&district_id=0



Acknowledgement

This Good Practice Guide has been produced with the concerted efforts of the members of the Food Wise Hong Kong Steering Committee and its working group (Food and Beverage Sector), who have shared their insightful views and practical experience in developing the Guide.

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.

Disclaimer

The information contained in this Guide is compiled for general information only. Whilst the Government endeavours to ensure the accuracy of this general information, no statement, representation, warranty or guarantee, expressed or implied, is given as to its accuracy or appropriateness for use in any particular circumstances.
