

惜食香港
Food Wise Hong Kong



Food Waste Reduction Good Practice Guide for **Residential Sector**

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 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.

Purpose of this Guide

The aim of this Guide is to help relevant stakeholders of the residential sector make a worthwhile contribution to the environment. There is a very firm reason why the residential sector would be interested in reducing the amount of food waste generated for disposal, as this sector is the largest contributor of food waste. There are “hidden” costs incurred through poor food waste management and handling. The cost of collecting and disposing of this unnecessary waste to the landfills is going up, and landfill sites are progressively being filled up. The pressure is on all of us to find alternative ways to deal with food waste. With this Guide, stakeholders of the residential sector can customise their parts to suit their contributing roles on food waste reduction.

You reap what you sow. A small contribution will provide a **BIG** help to relieve the burden of Hong Kong's landfills and to maintain a sustainable environment for our city for a brighter future of our next generation.

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
- (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>)

Good Practices – Overview and Keys to Success

Of the 3,600 tonnes of food waste dumped each day, about 70 per cent is generated from residential properties. The residential sector can therefore play an important role in the overall food waste reduction in Hong Kong.

The success of food waste reduction in the residential sector depends on the continuous joint efforts among various stakeholders including :

- i) Resident
- ii) Property Management Organisation
- iii) Environmental and Hygiene Contractor

Each stakeholder plays a significant role in contributing to the overall reduction of food waste in a residential estate.

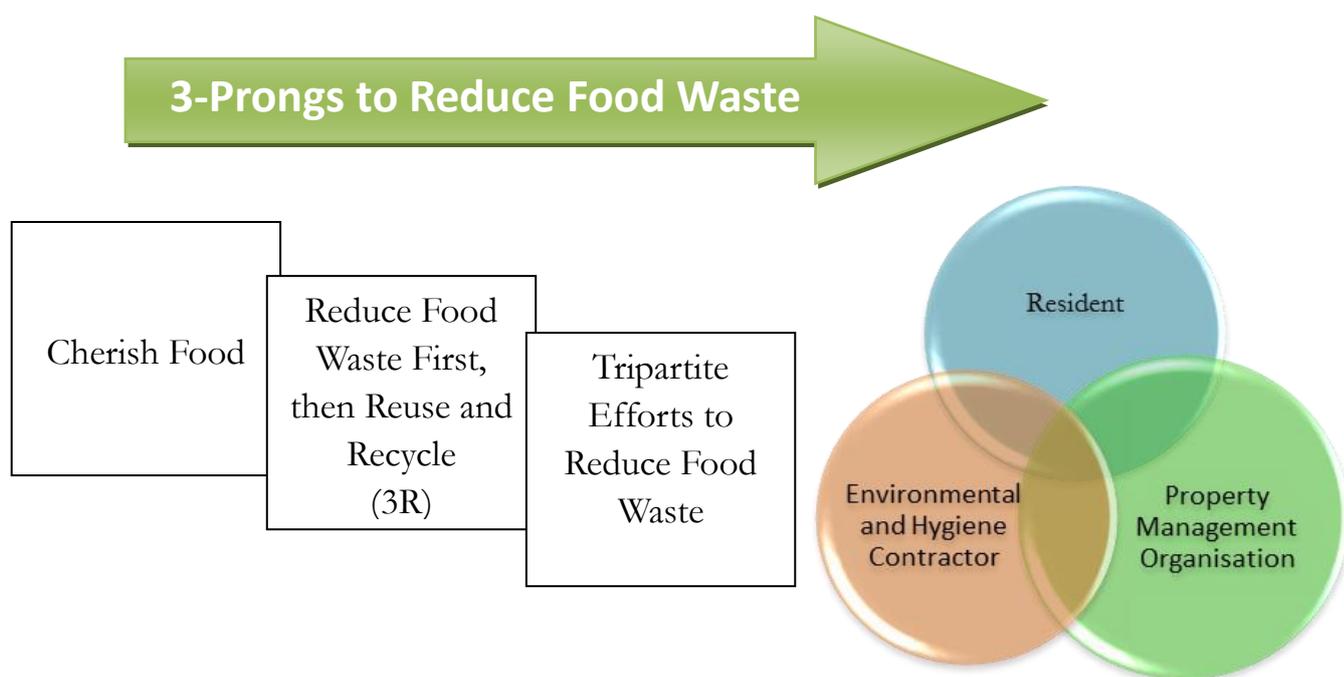
The greatest savings and gains can come from first focusing on waste **avoidance and reduction**, followed by reuse and recycling.

Good Practices – 3-Prongs to Reduce Food Waste

This Guide for the **residential** sector highlights good practices which can be easily taken by **3 parties**² viz. Resident, Property Management Organisation and Environmental and Hygiene Contractor to reduce food waste generation in residential estate.

The “**3Rs**” approach shall be adopted, i.e. “Reduce Food Waste”, “Reuse Food Waste” and “Recycle Food Waste”, with an emphasis on “Reduce Food Waste”.

Practical tips for each party to reduce food waste are given in the following pages.



² Apart from the 3 parties viz. resident, property management organisation and environmental and hygiene contractor, the supports from the Owner Committee or Incorporated Owners are also very crucial to the success of food waste reduction in the residential estates.

Good Practices – Resident

DON'T

- Over-purchase
- Over-store
- Over-cook /over-order



Avoid over-purchasing



Avoid over-storage

DO

At Home

- Inspect regularly the expiry dates of food items in refrigerator / storage areas
- Bring the items purchased earlier to the front (first-in-first-out (FIFO) system)
- Consume food close to expiry date first
- Store food in accordance with the instructions on the packaging
- Reuse food trimmings / surplus portions for second dish recipe
- Separate food waste to facilitate recycling;



Separate food waste for recycling

Dining Out

- Eat what you can consume comfortably by ordering the right portion and number of dishes
- Take away leftovers
- At buffets, only take what you can eat



*Reuse food trimmings
(e.g. use fish bone for soup)*

Don't be a
BIG WASTER!



*Donate surplus edible food to
charitable organizations*

Good Practices – Property Management Organisation (PMO)

- Publicise and promote food waste reduction/recycling activities in managed properties
- Organize talks on food waste reduction/recycling for residents and staff
- Monitor the quantity of food waste collected and/or clubhouses to determine suitable options of food waste handling
- Facilitate food waste reduction by organising surplus food collection and donation. If feasible, set up food waste collection points and provide space and tools for environmental and hygiene contractor to handle food waste
- If applicable, require environmental and hygiene contractor to make provisions in service contracts for food waste recycling services when recycling services is available
- If applicable, work with caterers to offer light-portion dishes to minimise food waste
- If applicable, increase green area or community garden space for the use of compost



Food waste collection



Set up food waste collection points



Use the recycled compost in landscaping

Good Practices – Environmental & Hygiene Contractor

- Educate staff through training
- Provide training to staff on types of recyclable food waste
- Communicate and liaise with PMO to formulate proper food waste collection plan
- Provide feedback to PMO to facilitate/improve food waste collection and recycling
- Avoid prolonged or over-storage of food waste



Train the Environmental and Hygiene contractors to separate recyclable food waste

Weigh the food waste

The Environmental and Hygiene contractors should separate non-recyclables from the collected products

Acknowledgement

This Good Practice Guide is produced by the concerted efforts of the members of the Food Wise Hong Kong Steering Committee and its working group (Residential 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.

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