

FOOD WISE HONG KONG CAMPAIGN

FEATURE ARTICLE ON FOOD WASTE REDUCTION

Name of Organization:	The Langham Hong Kong
Nature of Business:	Hotel
Area of Application:	Donation and Partnership
Reference No.:	FW2014013_H



THE LANGHAM
Hong Kong
香港朗廷酒店

PREAMBLE / BACKGROUND

Unattended bread and hot food are generated after mealtime in our outlets and were disposed of as food waste or general refuse.

FOOD WISE INITIATIVES

Since 2009, The Langham Hong Kong started partnership with Foodlink Foundation (<http://www.foodlinkfoundation.org/v5/>), with the aim to serve the needy by providing nutritious and healthy meals, while simultaneously reducing the amount of waste that is ending up in our landfills.

With our partnership, our Chefs collect breads after breakfast in each outlet. After lunch and dinner, leftover and unattended hot food are collected and categorized into small containers, to facilitate the reheat of food in later stage. To further assure the quality of food can be maintained, stickers indicating the date of storage are posted on the containers.

To avoid contamination and deterioration, all of the collected food are stored in dedicated areas in chillers. Workers from Foodlink Foundation will collect 3 times a week as agreed, with record on weight collected each time.

The food are reheated and served with other types of hot foods, as a nutritious and healthy meal in local community shelters such as Home of Love and The Salvation Army Yee On Hostel.

ACHIEVEMENT

With our food donation, colleagues are more aware of the food waste situation as they have to decide types of food that can be donated. In return, by the amount of wastage, they can clearly indentify the food that are in less favour of the guests and modify the menus to reduce food wastage.



These lovely croissants and pastry will be dumped directly to landfill without partnership with Foodlink



Chefs label the food with stickers indicating the date of collection to avoid keeping the food too long



The food-to-be-donated are well packed to maintain freshness



In special occasions such as Christmas time, our Chefs will prepare cookies for Home of Love

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