

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. On a daily basis, each person dumps about 1.41 kg of municipal solid waste of which the major component is domestic waste.

In 2016, 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 35 percent 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 is also wasted. In addition, greenhouse gas emissions are produced when transporting the food waste to the landfill and during decomposition of that waste. To combat the climate change and realise the vision of sustainable development, 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 2016
(<http://www.wastereduction.gov.hk/sites/default/files/msw2016.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 improve the environment. We should understand that the logistics, operating, and environmental costs of disposal of food waste at landfills are on the rise, and the existing landfills are progressively being filled up. We all have a duty to find better ways to handle food waste. We hope that, with this guide, educational sector stakeholders can tailor suitable plans to suit different situations and proactively reduce the generation and disposal of 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.
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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 shares schools with some good practices to reduce food waste at source. 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

- Separate food waste from lunch boxes/cutlery/containers 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

Green Lunch

(for full-time primary and secondary schools)

Appropriate green lunch arrangements in school are conducive to promoting an environmentally friendly lifestyle among students. To implement green lunch, besides from adopting “on-site meal portioning” to distribute food according to students’ need, schools should also follow the principle of reducing waste and minimizing wastage at all times, including encouraging students to bring their own bottle to avoid buying bottled water, requiring all students to bring their own cutlery for lunch, and requesting lunch suppliers to use washable and reusable food containers instead of disposable ones, facilitating students to use reusable food containers and cutlery, etc. Schools should also prepare sufficient reusable food containers and cutlery for lending to students when needed. In this connection, schools are advised to refer to the following guidelines (these guidelines may be updated from time to time as appropriate):

- Education Bureau Circular No. 3/2016 on “Arrangements for Green Lunch and Reduction of Food Waste in School”
(Website: <http://www.edb.gov.hk/attachment/en/sch-admin/admin/about-sch/EDBC16003E.pdf>)
 - Education Bureau “Guidelines on Meal Arrangements in Schools” and frequently asked questions
(Website: http://www.edb.gov.hk/attachment/en/sch-admin/admin/about-sch/meal%20arrangement%20guidelines_Eng_2015.pdf)
 - Environmental Protection Department “Guideline on How to Promote Green Lunch in Schools”
(Website: https://www.wastereduction.gov.hk/en/schools/green_lunch.htm)
 - List of Food Waste Collectors/Recyclers
(Website: https://www.wastereduction.gov.hk/en/quickaccess/vicinity.htm?collection_type=collector&material_type=food_waste&district_id=0&view=Go)
 - List of Registered Food Waste Collectors who deliver food waste to the Organic Resources Recovery Centre Phase 1
(Website: http://www.epd.gov.hk/epd/english/environmentinhk/waste/prob_solutions/FWCD_to_ORRC1.html)
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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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