

30·50 綠色餐飲會議及展覽 2025

碳中和與ESG：餐飲業的可持續發展之路

30·50 FoodSmart Conference and Expo 2025
Carbon Neutrality and ESG: The Path to Sustainable
Development in the Food and Beverage Industry



2025年12月19日 (星期五)
19 December 2025 (Fri)



上午9時半至下午6時
09:30-18:00



廣東話
Cantonese



香港會議展覽中心 (會議室 N201-212)
Hong Kong Convention and Exhibition Centre (Room N201-212)

主禮嘉賓 Officiating Guest



黃淑嫻女士, JP
Miss Diane WONG, JP
環境及生態局副局長
Under Secretary for Environment & Ecology
香港特別行政區政府環境及生態局
Environment and Ecology Bureau,
the Government of the HKSAR



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主辦機構 Organisers



協辦機構 Co-organisers



夥伴機構 Partnering Organisations



前言



為解決香港的廚餘問題，香港餐務管理協會、現代管理（飲食）專業協會、香港食品及飲品行業總會、香港餐飲聯業協會和稻苗飲食專業學會合辦了「30•50 綠色餐飲伙伴計劃」（計劃）（前稱「星星相惜」餐飲伙伴計劃）。香港特別行政區政府環境保護署、惜食香港運動及香港生產力促進局為此計劃的協辦機構，而香港生產力促進局則同時兼任此計劃的秘書處。

計劃名稱於2024年更新為「30•50 綠色餐飲伙伴計劃」以配合政府實現碳中和的目標，並推動相關措施。「30」代表中國計劃於2030年前實現碳達峰的目標，同時強調聯合國2030年可持續發展議程的重要性；而「50」則指香港計劃於2050年前實現碳中和目標。新標誌融入了代表餐飲業和「30•50 綠色餐飲伙伴計劃」最相關的8個聯合國可持續發展目標（UNSDG）的代表顏色。

「30•50 綠色餐飲伙伴計劃」於2018年8月正式啟動，並獲得超過100個機構成為支持機構。此計劃旨在為各類型餐飲業和其持份者（包括酒店業、物業管理公司、政府部門、非政府組織、院校組織、工商業協會和回收企業等）創建一個共同平台。通過經驗分享、聯合行動和宣傳及協同建設，以共同合作解決廚餘問題。此計劃會為餐飲業提供指導和資源，涉及範圍包括但不限於避免廚餘產生、捐贈剩食、廚餘分類、收集和回收和展示避免廚餘棄置的創新方法和技術，並提供教育予員工和顧客等，以鼓勵行為上的改變，亦希望推廣食店的綠色形象，從而提高餐飲業的競爭力。我們已成立督導委員會以管理和監督整個計劃，委員來自不同界別，包括餐飲業、政府部門、公營機構、酒店業、物業管理公司、非政府組織、院校組織、工商業協會和發展商，成員名單*如下：

機構	名稱
香港食品及飲品行業總會	黃家和（召集人）、卓鳳婷
歐綠保集團亞洲	王小偉（秘書長）
香港餐務管理協會	梁振華、何志強
現代管理(飲食)專業協會	譚兆成
香港餐飲聯業協會	楊振年、陳家強
稻苗飲食專業學會	江志恒、林國亮
香港特別行政區政府環境保護署	陳浩銘
惜食香港運動	蕭智慧
香港生產力促進局	蔡劍虹
齊惜福	梁唐青儀
香港物業管理公司協會	陳志球
香港浸會大學	黃煥忠
香港酒店業協會	胡瑞麟
香港廢物處理業協會	譚志華
太古地產	何浩賢
職業訓練局	劉永棠
鷹君集團有限公司	黎戈
大家樂集團有限公司	梁可婷

*註：鄧建輝先生被委任為督導委員會的顧問。

Preface



To tackle the food waste problem in Hong Kong, The Association for Hong Kong Catering Services Management Ltd, Association of Restaurant Managers, Chamber of Food & Beverage Industry of Hong Kong, Hong Kong Federation of Restaurants & Related Trades, and the Institute of Dining Professionals have jointly organised a “30•50 FoodSmart Partnership Programme” (FSPP) (formerly known as FoodSmart Partnership Programme). The Environmental Protection Department, Food Wise Hong Kong Campaign and the Hong Kong Productivity Council are the co-organisers, in which Hong Kong Productivity Council is also acting as the secretariat of the programme.

The official name of the programme has been updated in 2024 to “30•50 FoodSmart Partnership Programme” so as to be in line with the Government’s target of achieving carbon neutrality, and to promote the relevant strategies. “30” refers to the China’s target to achieve peak carbon dioxide emission by 2030 and highlight the importance of the United Nations’ 2030 Agenda for Sustainable Development; “50” refers to Hong Kong’s target to achieve carbon neutrality before 2050. The new logo of the programme has incorporated the colours that represent the 8 United Nations Sustainable Development Goals (UNSDGs) which are most relevant to the Food and Beverage (F&B) and FSPP.

The FSPP was launched in August 2018, with more than 100 organisations becoming Supporting Organisations. This programme aims to create a common platform for various types of F&B businesses and their relevant stakeholders, including hotel trade, property management trade, government departments, non-governmental organisations (NGOs), institutions, commercial and industrial (C&I) associations and recycling industry. Through experience sharing, joint actions, advocacy and collaborative building, the goal is to cooperatively solve the problem of food waste. The FSPP will provide guidance and resources to the F&B trade, including but not limited to avoidance of food waste generation, food donation, sources separation, collection and recycling, as well as demonstration of innovative measures and technologies to divert food waste from landfills. Education for staff and customers are also provided to encourage behavioural change, which could help promote the eco-friendly image of restaurants, hence improving the competitiveness of the F&B trade. A Steering Committee has been set up to manage and monitor the programme, with members representing different industries, including F&B trade, government departments, public institutions, hotels, property management companies, NGOs, institutions, C&I associations and developers. The following is the list of members*:

Organisation	Name
Chamber of Food & Beverage Industry of Hong Kong	Simon Wong (Convenor), Phyllis Cheuk
ALBA Group Asia	Kenny Wong (Secretary General)
The Association for Hong Kong Catering Services Management Ltd	Michael Leung, Ho Chi Keung
Association of Restaurant Manager	Tony Tam
Hong Kong Federation of Restaurants & Related Trades	Winston Yeung, Tommy Chan
Institution of Dining Professionals	Maurice Kong, Ricky Lam
Environmental Protection Department, the Government of the HKSAR	Larry Chan
Food Wise Hong Kong Campaign	Stephen Siu
Hong Kong Productivity Council	Keith Choy
Food for Good	Regina Leung
The Hong Kong Association of Property Management Companies Limited	Johnnie Chan
Hong Kong Baptist University	Jonathan Wong
Hong Kong Hotels Association	Alex Wu
Hong Kong Waste Disposal Industry Association	Thomas Tam
Swire Properties	Patrick Ho
Vocational Training Council	Tommy Lau
Great Eagle Holdings Limited	Amie Lai
Café de Coral Holdings Limited	Piony Leung

*Note: Mr Tang Kin Fai has been appointed as the Advisor to the Steering Committee.

歡迎辭



黃家和教授, BBS, JP
30 • 50綠色餐飲伙伴計劃召集人

在全球氣候變化日益嚴峻的背景下，為配合香港特區政府於2050年前實現碳中和的目標，降低碳排放已成為餐飲業的重要發展方向。這不僅是對環境保護的承諾，更是企業可持續發展的關鍵。

可持續發展已成為當今社會的熱點話題，作為社會經濟的重要組成部分，餐飲業不僅提供美食，更在推動可持續發展與實現碳中和方面肩負關鍵角色。因此，今年會議的主題定為「碳中和與ESG：餐飲業的可持續發展之路」。

在邁向碳中和的過程中，環境、社會與企業管治（ESG）框架是一套有效的指引工具，有助餐飲企業在追求業務增長的同時承擔社會和環境責任。過去幾年，我們見證業界在減少碳排放、降低塑膠使用、推動廚餘回收、倡導「惜食、減廢」文化、提升資源效益等方面的積極努力。然而，面對氣候變化帶來的複雜挑戰，業界需要更系統化、更全面的解決方案。ESG框架可協助企業在營運中綜合考量環保、社會責任及治理結構，為行業開拓更可持續的發展方向。

配合政府的環保政策，我們於2023年推出了「碳中和（減廢）約章」，推動餐飲業界積極落實減廢回收、廚餘管理及「走塑」等措施，共同邁向碳中和目標。同時，我們全力支持環境保護署推行的「惜食約章」及「咪嚟嘢食店」計劃，透過減少食物浪費和推動廚餘回收，深化可持續發展的實踐。業界的積極參與是實現碳中和目標的關鍵。

今年起，我們與「惜食香港督導委員會」緊密協作，重點是共同行動和資源共享，發揮協同效應，提升行業減廢與回收成效。今年八月，該督導委員會成立了兩個小組委員會，包括「咪嚟嘢推廣小組委員會」及「推動廚餘回收小組委員會」。前者致力提升「咪嚟嘢食店」及「惜食約章」的參與率，並促進業界向顧客推廣惜食文化，後者則會積極探討廚餘回收的運作模式，協助食肆及相關街鋪參與廚餘回收。我們鼓勵業界及各界持份者共同減少和回收廚餘，共建惜食文化；並期待來年有更多業界伙伴加入，凝聚力量，持續推動可持續發展，攜手共建綠色餐飲生態。

今年的會議邀請了多位知名學者、專業人士及業界代表，深入探討餐飲業管理、碳中和及ESG策略、智能化廢物管理、可持續供應鏈等重要議題，協助業界全面掌握可持續發展策略，並落實減碳目標。



Welcome Speech



Prof. Simon WONG, BBS, JP
Convenor of the 30 • 50 FoodSmart Partnership Programme

Amid the increasingly severe challenge of global climate change, and in support of the Hong Kong Special Administrative Region (HKSAR) Government's target of achieving carbon neutrality by 2050, reducing carbon emissions (decarbonisation) has become a key direction for the food and beverage (F&B) industry. This is not only a commitment to environmental protection, but also a crucial element of sustainable business development.

Sustainable development has become a key topic in today's society. As an important pillar of the socio-economy, the F&B industry not only serves delicacies but also plays a pivotal role in promoting sustainability and achieving carbon neutrality. Therefore, the theme of this year's conference is "Carbon Neutrality and ESG: The Path to Sustainable Development in the Food and Beverage Industry".

In the journey toward carbon neutrality, the Environmental, Social and Governance (ESG) framework serves as an effective guiding tool that helps F&B enterprises balance business growth with social and environmental responsibility. In recent years, we have witnessed the industry's proactive efforts to reduce carbon emissions, minimize plastic usage, promote food waste recycling, advocate a culture of "Food Wise and Waste Reduction", and enhance resource efficiency. Yet, given the complexity of climate challenges, the industry needs more systematic and comprehensive solutions. The ESG framework can help enterprises integrate environmental protection, social responsibility and corporate governance into their operations, paving the way for a more sustainable development path for the industry.

In support of the Government's environmental policies, we launched the "Carbon Neutrality (Waste Reduction) Charter" in 2023 to promote active implementation of waste reduction, recycling, food-waste management, and "plastic-free" initiatives within the F&B industry, working together toward the goal of carbon neutrality. We also fully support the Environmental Protection Department's "Food Wise Charter" and "Food Wise Eateries" Scheme, promoting food waste reduction and recycling to strengthen the practice of sustainability. The active participation of the industry is vital to achieving the carbon neutrality.

This year, we have been working closely with the Food Wise Hong Kong Steering Committee, focusing on joint initiatives and resource sharing to leverage synergies and enhance the effectiveness in waste reduction and recycling. In August, the Steering Committee established two sub-committees: the Subcommittee on Promotion of Food Wise Initiatives and the Subcommittee on Food Waste Recycling Facilitation. The former aims to increase participation in the "Food Wise Eateries Scheme" and the "Food Wise Charter", while promoting a food-wise culture among customers. The latter actively explores operational models for food waste recycling and supports eateries and street-level shops to participate in food waste recycling. We encourage the industry and all stakeholders to reduce and recycle food waste together and to build a food wise culture. We also look forward to welcoming more industry partners in the coming year to join forces, strengthen our collective efforts in promoting sustainable development, and co-create a greener F&B ecosystem.

This year's conference brings together distinguished scholars, professionals and industry representatives to share insights on F&B management, carbon neutrality and ESG strategies, smart waste management, and sustainable supply chains. These discussions will help the industry comprehensively understand and implement sustainable development strategies and put carbon reduction into action.

碳中和(減廢)約章及惜食約章 暨 「咪嚟嘢食店」 計劃表揚儀式

Recognition Ceremony for Carbon Neutrality (Waste Reduction) Charter and Food Wise Charter cum Food Wise Eateries Scheme



地點 / Venue: N201A

時間 / Time:
09:30 - 10:30

主禮嘉賓 Officiating Guest



黃淑嫻女士, JP
Miss Diane WONG, JP
環境及生態局副局長
Under Secretary for Environment & Ecology
香港特別行政區政府環境及生態局
Environment and Ecology Bureau,
the Government of the HKSAR

歡迎辭 Welcome Speech



黃家和教授, BBS, JP
Prof. Simon WONG, BBS, JP
30 • 50綠色餐飲伙伴計劃及惜食香港咪嚟嘢推廣小組委員會召集人
Convenor of the 30 • 50 FoodSmart Partnership Programme and the Food Wise Hong Kong Subcommittee for Promotion of Food Wise Initiatives

主講嘉賓 Keynote Speech



凌偉漢先生, MH
Mr. James LING, MH
惜食香港推動廚餘回收小組委員會召集人
Convenor of the Food Wise Hong Kong Subcommittee for Food Waste Recycling Facilitation

為推動碳中和及從源頭減少廚餘產生，「30•50綠色餐飲伙伴計劃」與惜食香港攜手合作，邀請餐飲業界、酒店業界和物業管理業界簽署「碳中和（減廢）約章」與「惜食約章」，並參與「咪嚟嘢食店」計劃。與此同時，環境保護署自2024年起在「咪嚟嘢食店」計劃中新增「鑽石級」認證，特別表揚實踐廚餘回收或食物捐贈的食肆，進一步擴展惜食減廢文化的影響層面。為深化相關工作，惜食香港督導委員會於今年八月成立兩大小組委員會：「咪嚟嘢推廣小組委員會」及「推動廚餘回收小組委員會」。為肯定各界努力，我們將舉行表揚儀式，認可及表揚簽署約章及參與計劃的機構，共同見證業界在環保減廢及推廣惜食文化方面的重要貢獻。

To promote carbon neutrality and reduce food waste at its source, the 30•50 FoodSmart Partnership Programme has joined hands with Food Wise Hong Kong to invite the F&B, hotel and property management sectors to sign the Carbon Neutrality (Waste Reduction) Charter and the Food Wise Charter and participate in the Food Wise Eateries Scheme (FWE Scheme). Furthermore, the Environmental Protection Department introduced a Diamond Class under the FWE Scheme in 2024 to recognise eateries practicing food waste recycling or food donation, further expanding the food wise culture. To deepen these initiatives, the Food Wise Hong Kong Steering Committee established two dedicated subcommittees in August this year: the Subcommittee for Promotion of Food Wise Initiatives and the Subcommittee for Food Waste Recycling Facilitation. In recognition of these collective efforts, a recognition ceremony will be held to honour participating organisations and acknowledge their contributions to waste reduction and food wise promotion.

分組會議：餐飲業『惜食+零廢』創新營運模式：從採購到廚餘管理的全方位解決方案

Panel Discussion: "Food Wise + Zero Waste" Innovative Operation Model for the Food and Beverage Industry - A Comprehensive Solution from Procurement to Food Waste Management

本場分組會議將深入剖析餐飲業如何從採購源頭著手，建立惜食與零廢的創新經營模式，同時探討廚餘回收管理的有效做法，協助業界掌握可持續發展的營運方向，提升企業社會責任表現與經營效益。

This session will delve into how the F&B industry can establish innovative business models centered on food wise and zero waste by starting at the source of procurement. It will also explore effective practices for food waste recycling management, helping the industry grasp sustainable operational directions while enhancing corporate social responsibility and operational efficiency.

主持人 Facilitator



蕭智慧先生
Mr. Stephen SIU
環境保護署助理署長(廚餘及資源回收)
Assistant Director (Food Waste & Resources Recycling) of Environmental Protection
香港特別行政區政府環境保護署
Environmental Protection Department,
the Government of the HKSAR

地點 / Venue: N201A

時間 / Time:
10:30 - 11:20

小組成員 Panelists



黎戈博士
Dr. Amie LAI
鷹君集團可持續發展總經理
General Manager, Sustainability of the Great Eagle Group
惜食香港推動廚餘回收小組委員會成員
Member of the Food Wise Hong Kong Subcommittee for Food Waste Recycling Facilitation



趙樂思女士
Ms. Joyce CHIU
企業傳訊及可持續發展集團總監
Corporate Director, Corporate Communications and Sustainability
大家樂集團有限公司
Café de Coral Holdings Limited



陳嘉慧女士
Ms. Annie CHAN
非食品採購及可持續發展總監，供應鏈管理
Head of Non Food Procurement & Sustainability, Supply Chain
美心集團
Maxim's Group



陳慧明女士
Ms. Ming CHAN
企業傳訊總監
Corporate Communications Director
譚仔國際
Tam Jai International



何沛璇女士
Ms. Judy HO
香港太古可口可樂可持續發展經理
Sustainability Manager of Swire Coca Cola HK
惜食香港咪啱嘢推廣小組委員會成員
Member of the Food Wise Hong Kong Subcommittee for Promotion of Food Wise Initiatives



分組會議：餐飲業推行ESG的實施與策略

Panel Discussion: Strategies for ESG Implementation in the Food & Beverage Industry

本場分組會議將探討餐飲業ESG趨勢，由五大餐飲業協會代表分享行業視角與推動方向，針對環境永續、社會責任及公司治理等核心議題，剖析業界在落實ESG的實際做法與挑戰，並提出可行的策略，協助企業在可持續發展的道路上穩步前行。

This session will explore ESG trends in the F&B industry. Representatives from five major F&B associations will share perspectives and strategic directions, analyzing practical approaches and challenges in implementing ESG across core areas such as environmental sustainability, social responsibility, and corporate governance, and propose actionable strategies to help businesses advance steadily on their journey of sustainable development.

地點 / Venue: N201A

時間 / Time:
11:20- 12:00

主持人 Facilitators



黃家和教授, BBS, JP
Prof. Simon WONG, BBS, JP
30 • 50 綠色餐飲伙伴計劃召集人
Convenor of the 30 • 50 FoodSmart
Partnership Programme



王小偉先生
Ir Kenny WONG
30 • 50 綠色餐飲伙伴計劃秘書長
Secretary General of the 30 • 50 FoodSmart
Partnership Programme

小組成員 Panelists



江志恒先生
Mr. Maurice KONG
主席
Chairman
稻苗飲食專業學會
Institute of Dining
Professionals



楊振年先生
Mr. Winston YEUNG
主席
Chairman
香港餐飲聯業協會
Hong Kong Federation of Restaurants &
Related Trades



譚兆成先生
Mr. Tony TAM
副主席
Vice Chairman
現代管理(飲食)專業協會代表
Representative from Association of
Restaurant Manager



錢雋永先生
Mr. CHIN Chun Wing
副主席
Vice Chairman
香港餐務管理協會
Association for Hong Kong Catering
Services Management



卓鳳婷女士
Ms. Phyllis CHEUK
副主席
Vice Chairman
香港食品及飲品行業總會
Chamber of Food & Beverage Industry of
Hong Kong

主題會議

Theme-based Conference

會議主題包括餐飲業管理與碳中和，智能科技與最新技術，以及減碳及ESG方案分享。

The Conference consists topics related to carbon neutrality for F&B Management, AI and latest technologies, and sharing on carbon reduction and ESG solutions.

地點 / Venue: N201A

時間 / Time:
14:30 - 15:00

主講嘉賓 Keynote Speech



徐浩光博士, JP
Dr. Samuel CHUI, JP

環境保護署署長
Director of Environmental Protection
香港特別行政區政府環境保護署
Environmental Protection Department,
the Government of the HKSAR



開幕辭 Opening Speech

黃家和教授, BBS, JP
Prof. Simon WONG, BBS, JP

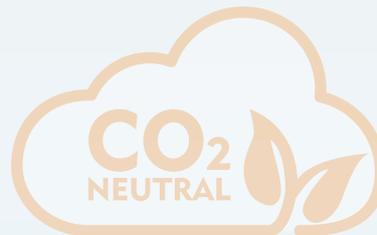
30 • 50 綠色餐飲伙伴計劃召集人
Convenor of the 30 • 50 FoodSmart
Partnership Programme



歡迎辭 Welcome Speech

蔡劍虹博士
Dr. Keith CHOY

綠色生活與創新部總經理
General Manager of Green Living and
Innovation Division
香港生產力促進局
Hong Kong Productivity Council



分組會議：餐飲業碳中和實戰：營運減碳招式拆解

Panel Discussion: Carbon Neutrality in the Food and Beverage Industry: Unpacking Practical Strategies for Operational Decarbonisation

本場分組會議將聚焦餐飲業營運過程中的減碳實踐，由能源供應與技術設備領域的業內專家，分享寶貴的經驗與具體案例。會議將深入解析各營運環節的減碳策略，協助業者掌握實際可行的作法，從日常經營中有效縮減碳排放，積極邁向碳中和的永續目標。

This session will focus on carbon reduction practices in business operations for the F&B industry. Industry experts in energy supply and technical equipment will share valuable insights and concrete case studies. The session will delve into carbon reduction strategies across all operational stages, helping the industry grasp practical approaches to effectively reduce carbon emissions in daily operations and proactively advance toward sustainable carbon neutrality goals.

主持人 Facilitator



蔡劍虹博士
Dr. Keith CHOY
綠色生活與創新部總經理
General Manager of Green Living and
Innovation Division
香港生產力促進局
Hong Kong Productivity Council

地點 / Venue: N201A

時間 / Time:
15:00 - 15:50

小組成員 Panelists



張三敏工程師
Ir. CHEUNG Shan Man
營運經理
Operations Manager
AJA聯營
AJA Joint Venture



江紹權工程師
Ir. Sammy KONG
工商市務及營業總經理
General Manager, Commercial & Industrial
Marketing & Sales
香港中華煤氣有限公司
The Hong Kong and China Gas Co. Ltd



黃兆明先生
Mr. Jason WONG
首席經理 - 餐飲及中小企客戶
Principal Manager - Catering &
SME Sales
中華電力有限公司
CLP Power Hong Kong



梁偉堅工程師
Ir. LEUNG Wai Kin
客戶服務總經理
General Manager (Customer Services)
香港電燈有限公司
The Hongkong Electric Company, Limited



黃棗樺小姐
Ms. Rebecca WONG
創辦人
Founder
Oklin International Ltd.



周治平先生
Mr. Jude CHOW
創辦人及行政總裁
Founder & CEO
聯誼工程(國際控股)有限公司
AEL (International Holdings) Limited

主題分享: 餐飲業廚房減碳及ESG 方案

Sharing Session: Kitchen Solutions for Carbon Reduction and ESG in the Food and Beverage Industry

地點 / Venue: N201A

時間 / Time:
15:50 - 16:45

業主與餐飲租戶節能減廢合作方案

Landlord and F&B Tenant Collaboration on Energy Savings and Waste Reduction

業主與餐飲租戶之間的合作有助於推動更環保的餐廳設計及營運，並促進更廣泛的顧客參與。本次演講將探討分享太古地產於旗下酒店項目以及餐飲租戶參與計劃中取得的主要成果，包括提升能源效益、水資源效益以及減少廢棄物方面等個案分享。

Partnerships between landlord and F&B tenants can help promote greener design and operations, and foster wider customer engagement. The presentation will focus on the key learnings from Swire Properties' own hotel operations and F&B tenant engagement programmes, which have resulted in positive impact in terms of energy efficiency, water efficiency and waste reduction.



梁巧文女士
Ms. Phoebe LEUNG
高級經理 - 可持續發展
Senior Manager, Sustainable
Development
太古地產
Swire Properties

綠建環評餐飲

BEAM Plus Food & Beverage

綠建環評餐飲是由建築環保評估協會開發，並由香港綠色建築議會資助，專為餐飲業度身設計的評估工具。計劃旨在推動行業採用可持續的經營實踐，減少對環境的影響。該工具通過提供一個結構化且靈活的認證框架，讓不同規模的餐飲企業都能輕鬆參與，共同支持實現2050年碳中和的目標。

The BEAM Plus Food & Beverage assessment tool is an environmental certification program developed by the BEAM Society Limited and funded by the Hong Kong Green Building Council, specifically designed for the food and beverage industry. This upcoming environmental certification program is purpose-built for the food and beverage sector, aiming to drive the adoption of sustainable business practices and reduce the sector's environmental impact. The tool will offer a structured yet flexible certification framework to enable businesses of all sizes to participate easily and contribute to the goal of achieving carbon neutrality by 2050.



葉頌文博士
Dr. Tony IP
顧問 - 綠建環評餐飲
Consultant - BEAM Plus F&B
建築環保評估協會
BEAM Society Limited

智能廢物管理解決方案助力餐飲業減碳轉型

Smart Waste Management Solutions Empowering the Food and Beverage Industry's Transition to Carbon Neutrality

我們借鑒韓國與歐洲市場的成功經驗，將智能廢物處理方案引進香港。透過分散式處理技術，實現廚餘就地減量，顯著降低運輸需求。這正是一套完整，落地的解決方案：無需複雜的分類程序，僅需極小空間，增加回收量，配合政府「零廢堆填」的目標。透過智能技術將廢物轉化為堆肥及可驗證的環境效益，我們為餐飲業提供了一條切實可行的減碳路徑。

Building on proven success in Korean and European markets, we introduce smart waste treatment solutions to Hong Kong. Through decentralized processing technology, we achieve onsite food waste reduction, significantly cutting transportation needs. This is a genuinely "Down to Earth Solution": no complex separation process, minimal space requirement, complementing government's zero landfill vision. By converting waste into compost and verifiable environmental benefits through smart technology, we provide the F&B industry with a practical pathway to carbon reduction and ESG enhancement.



李志良先生
Mr. Victor LI
總經理
General Manager
正昌環保管理有限公司
Dunwell Environmental Management
Co., Ltd

主題分享: 餐飲業廚房減碳及ESG 方案

Sharing Session: Kitchen Solutions for Carbon Reduction and ESG in the Food and Beverage Industry

地點 / Venue: N201A

時間 / Time:
15:50 - 16:45

如何利用智慧廚房助力餐飲業的可持續發展

How to Leverage Smart Kitchens to Support the Sustainable Development of the Food and Beverage Industry

本演講將介紹智慧廚房的觀念與相關設備, 探討如何透過科技提升餐飲業的可持續發展。內容涵蓋油煙淨化技術、配送機器人以及智能炒菜機等創新應用, 展示智慧化廚房在環保、效率與成本控制方面的潛力。

This presentation will introduce the concept and equipment of smart kitchens, exploring how technology can enhance the sustainable development of the food and beverage industry. It will cover innovative applications such as oil mist purification, delivery robots, and AI-powered cooking machines, highlighting their potential in improving environmental sustainability, efficiency, and cost control.



孔漫陽先生
Mr. Ray HUNG
銷售總監
Sales Director
創發連有限公司
Innovation Team Company Limited

ESG 方案赋能餐飲業實現減碳目標與可持續發展

ESG Solutions Enabling the Food and Beverage Industry to Achieve Carbon Reduction Goals and Sustainable Development

本分享會將提供切實可行的減碳與可持續發展策略, 助您了解如何透過可持續發展措施提升品牌價值及市場競爭力。擺脫空泛理論, 帶走即時應用的具體策略, 助您有效減少碳足跡、達成可持續發展目標, 並將您的餐飲業務打造成行業環保先鋒。

This session will provide practical carbon reduction and sustainability strategies to help you understand how sustainability measures can enhance your brand value and market competitiveness. Move beyond empty theories and take away concrete strategies for immediate application, enabling you to effectively reduce your carbon footprint, achieve sustainability targets, and position your F&B business as an environmental leader in the industry.



區永源先生
Mr. Oswald AU
董事總經理
Managing Director
Riskory Consultancy Limited



餐飲及酒店業 ESG 入門工作坊： 從良好作業守則到ESG支援工具的應用

ESG Introductory Workshop for F&B and Hotel Industries: From Best Practices to the Application of ESG Support Tools

地點 / Venue: N206-208

時間 / Time:
14:30 - 16:00

工作坊將會介紹落實 ESG 的良好作業守則，並分享實用的 ESG 支援工具與資源。透過由淺入深的講解方式，協助參與者逐步掌握 ESG 的核心概念與實踐方法，為餐飲業界及酒店業界制定及推動可持續發展措施奠定扎實的知識基礎與明確的行動方向。

The workshop will introduce best practices for implementing ESG and to share practical tools and resources. Through progressive approach, participants will develop a clear understanding of ESG principles and applications, helping the F&B and hotel industries to build a solid foundation and actionable direction for advancing sustainability initiatives.

講者 Speakers

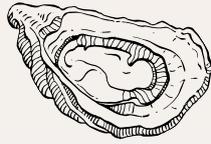


梁志文先生
Mr. Nelson LEUNG
助理可持續發展總經理
Assistant General Manager,
Sustainability
鷹君集團
Great Eagle Group



李冠怡先生
Mr. Felix LEE
顧問, ESG與智能方案
Consultant, ESG and Intelligent
Solutions
香港生產力促進局
Hong Kong Productivity Council





蠔殼升級再造工作坊 Oyster Shells Upcycling Workshop

工作坊透過教導參加者利用拼貼技術將廢棄的蠔殼轉化為海洋風藝術品，並教育參加者關於海洋生物多樣性和循環經濟的知識。

The workshop will teach participants how to transform discarded oyster shells into ocean-inspired art using decoupage techniques and educate participants about marine biodiversity and circularity.



地點 / Venue: N204-205

第一節時間 / Time for Session 1:
15:30 - 16:30

地點 / Venue: N204-205

第二節時間 / Time for Session 2:
16:30 - 17:30

註：每節工作坊名額有限，採取先到先得原則，請從速報名。
Note: There are limited quota per session, and it is allocated on a first-come, first-served basis. Please register as soon as possible.

活動回饋問卷 Event Feedback Form

如對活動有任何意見，歡迎透過此連結 (<https://bizform.hkpc.org/386911?lang=zh-Hant-HK>) 或掃描二維碼向我們提交。您的寶貴意見將成為我們日後規劃與舉辦活動之參考。

Should you have any opinions about our event, please submit your response through this link (<https://bizform.hkpc.org/386911?lang=zh-Hant-HK>) or by scanning the QR code. Your valuable feedback will serve as a reference for our future event planning.

請掃描
Scan Me



議程 Programme

時間 / 場地 Time / Venue	會議室 Room N201A	會議室 Room N201B	會議室 Room N204-205	會議室 Room N206-208
09:00 - 09:30	登記 Registration			
09:30 - 10:00	歡迎辭 Welcome Speech 黃家和教授, BBS, JP Prof. Simon WONG, BBS, JP 30 • 50綠色餐飲伙伴計劃及惜食香港咪嚟嘢推廣小組委員會召集人 Convenor of the 30 • 50 FoodSmart Partnership Programme and the Food Wise Hong Kong Subcommittee for Promotion of Food Wise Initiatives	餐飲業 環保展覽 Expo for the Food and Beverage Trade		
	主講嘉賓 Keynote Speech 凌偉漢先生, MH Mr. Ling Wai-hon, MH 惜食香港推動廚餘回收小組委員會召集人 Convenor of the Food Wise Hong Kong Subcommittee for Food Waste Recycling Facilitation			
	主禮嘉賓 Officiating Guest 黃淑嫻女士, JP Miss Diane WONG, JP 環境及生態局副局長 香港特別行政區政府環境及生態局 Under Secretary for Environment & Ecology Environment and Ecology Bureau, the Government of the HKSAR			
10:00 - 10:30	碳中和（減廢）約章及「咪嚟嘢食店」計劃表揚儀式 Recognition Ceremony for Carbon Neutrality (Waste Reduction) Charter and Food Wise Charter cum Food Wise Eateries Scheme			
10:30 - 11:20	分組會議：餐飲業『惜食+零廢』創新營運模式：從採購到廚餘管理的全方位解決方案 Panel Discussion: "Food Wise + Zero Waste" Innovative Operation Model for the Food and Beverage Industry: A Comprehensive Solution from Procurement to Food Waste Management			
11:20 - 12:00	分組會議：餐飲業推行ESG的實施與策略 Panel Discussion: Strategies for ESG Implementation in the Food & Beverage Industry			

議程 Programme

時間 / 場地 Time / Venue	會議室 Room N201A	會議室 Room N201B & 206-208	會議室 Room N204-205	會議室 Room N206-208
14:30 - 15:00	開幕辭 Opening Speech 黃家和教授, BBS, JP Prof. Simon WONG, BBS, JP 30 • 50 綠色餐飲伙伴計劃召集人 Convenor of the 30 • 50 FoodSmart Partnership Programme			ESG 工作坊 ESG Workshop
	歡迎辭 Welcome Speech 蔡劍虹博士 Dr. Keith CHOY 綠色生活與創新部總經理 General Manager of Green Living and Innovation Division 香港生產力促進局 Hong Kong Productivity Council			
	主講嘉賓 Keynote Speech 徐浩光博士, JP Dr. Samuel CHUI, JP 環境保護署署長 Director of Environmental Protection 香港特別行政區政府環境保護署 Environmental Protection Department, the Government of the HKSAR			
15:00 - 15:50	分組會議：餐飲業碳中和實戰：營運減碳招式拆解 Panel Discussion: Carbon Neutrality in the Food and Beverage Industry: Unpacking Practical Strategies for Operational Decarbonisation		餐飲業 環保展覽 Expo for the Food and Beverage Trade	
主題分享：餐飲業廚房減碳及ESG 方案 Sharing Session: Kitchen Solutions for Carbon Reduction and ESG in the Food and Beverage Industry				
15:50 - 16:05	業主與餐飲租戶節能減廢合作方案 Landlord and F&B Tenant Collaboration on Energy Savings and Waste Reduction 梁巧文女士 Ms. Phoebe LEUNG			
16:05 - 16:15	智能廢物管理解決方案助力餐飲業減碳轉型 Smart Waste Management Solutions Empowering the Food and Beverage Industry's Transition to Carbon Neutrality 李志良先生 Mr. Victor LI			
16:15 - 16:25	綠建環評餐飲 BEAM Plus Food & Beverage 葉頌文博士 Dr. Tony IP			
16:25 - 16:35	如何利用智慧廚房助力餐飲業的可持續發展 How to Leverage Smart Kitchens to Support the Sustainable Development of the Food and Beverage Industry 孔漫陽先生 Mr. Ray HUNG			
16:35 - 16:45	ESG 方案赋能餐飲業實現減碳目標與可持續發展 ESG Solutions Enabling the Food and Beverage Industry to Achieve Carbon Reduction Goals and Sustainable Development 區永源先生 Mr. Oswald AU			
18:00	會議及展覽結束 End of Conference and Exhibition			

展覽

參展商將展示廚餘分類、收集和處理的技術、環保材料餐具、餐飲業的人工智能和新科技、ESG解決方案以及智能機器人和智能垃圾桶等技術。環境保護署亦會介紹相關的政策舉措，包括惜食香港運動資訊、廚餘回收最新措施等。

地點: N201B

時間:
09:30 - 18:00

機構名單 (按機構名稱排序)

聯誼工程(國際控股)有限公司	環保科技站有限公司
睿貓國際有限公司	點點綠有限公司
AJA聯營	燧氏科技有限公司
歐綠保集團亞洲	協盛(海澳)實業有限公司
祥興快餐用品(香港)有限公司	香港生產力促進局
Choose Planet A Limited (沒中文名稱)	創發連有限公司
綠德好有限公司	捷樺環保科技有限公司
正昌環保管理有限公司	根記清潔服務有限公司
福達企業資源系統有限公司	MEIKO Clean Solutions Hong Kong Ltd. (沒中文名稱)
印刷易聯網有限公司	日清食品有限公司
Eat100 Limited (沒中文名稱)	Oklin International Ltd. (沒中文名稱)
環境保護署	佩兒綠能環保有限公司
魚類/蔬菜統營處	博通發展有限公司
輝捷製造有限公司	Riskory Consultancy Limited (沒中文名稱)
共享食物基金有限公司	琦潔環保服務有限公司
齊惜福有限公司	師兄供應有限公司
福建美天環保科技有限公司	香港中華煤氣有限公司

Exhibition

Exhibitors will showcase the latest technologies on food waste separation, collection and treatment technologies, environmentally friendly cutlery, AI & new technologies for the F&B Trade, ESG solutions, smart robotics and smart bins. Environmental Protection Department will also introduce relevant policy measures, including information on the Food Wise Hong Kong Campaign, the latest measures for food waste recycling etc.

Venue: N201B

**Time:
09:30 - 18:00**

List of Organisation (in alphabetical order)

AEL (International Holdings) Limited	Green Technology Station Limited
AI Cat International Limited	Greendotdot.com Limited
AJA Joint Venture	Hestia Technology Ltd
ALBA Group Asia	Hi Shing (HM) Industrial Limited
Cheung Hing Fast Food Tableware (HK) Ltd	Hong Kong Productivity Council
Choose Planet A Limited	Innovation Team Company Limited
Community Leap Limited	Jetwell GreenTech Limited
Dunwell Environmental Management Co., Ltd	Kan Kee Cleaning Services Co. Ltd.
DynaSys Solutions Limited	MEIKO Clean Solutions Hong Kong Ltd.
Easy Printing Network Limited	Nissin Foods Company Limited
Eat100 Limited	Oklin International Ltd.
Environmental Protection Department	Pair Environmental Protection Company Limited
Fish/ Vegetable Marketing Organization	Porton Development Company Limited
FMC Manufacturing Co., Ltd	Riskory Consultancy Limited
Food Commons Foundation Limited	Sol-clean Environmental Services Co. Ltd.
Food for Good Limited	Supply Ching Company Limited
Fujian Technology Create Beautiful Sky Co., Ltd	The Hong Kong and China Gas Company Limited

查詢 Enquiry

如有任何查詢或疑問，歡迎致電2788 6065或電郵至fspp@hkpc.org 與秘書處聯絡。
For enquiry, please contact the Secretariat at 2788 6065 or email at fspp@hkpc.org.

注意事項

- 主辦單位保留在任何情況下以任何理由拒絕任何申請的權利。
- 主辦機構在任何情況下保留更改節目流程和演講嘉賓的權利而不會另行通知。
- 如在會議開始前3小時仍然懸掛8號颱風訊號或黑色暴雨警告訊號，會議將會取消。

Important Notes

- The Organisers reserves the right to reject any application under any circumstances and for any reason.
- The Organisers reserves the right to change the programme rundown and speaker without prior notice under any circumstances.
- Conference will be cancelled if typhoon signal No.8 or black rainstorm signal remains hoisted 3 hours before the Conference.

