30 · 50 綠色餐飲會議及展覽 2026
餐飲業人工智能應用與可持續發展

30 · 50 FoodSmart Conference and Expo 2026
Artificial Intelligence Applications and Sustainable Development in the Food and Beverage Industry



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

免費網上登記
Free Online Registration

2026年12月8日 (星期二)
8 December 2026 (Tue)

上午9時半至下午6時
09:30-18:00

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

廣東話
Cantonese



主辦機構 Organisers

綠色餐飲伙伴計劃 FOODSMART PARTNERSHIP PROGRAMME

環境保護署 Environmental Protection Department

協辦機構 Co-organisers

香港餐務管理協會 THE ASSOCIATION FOR HONG KONG CATERING SERVICES MANAGEMENT LTD.

香港食品及飲品行業總會 Chamber of Food & Beverage Industry of Hong Kong

現代管理(飲食)專業協會 Association of Restaurant Managers

香港餐飲聯業協會 Hong Kong Federation of Restaurants & Related Trades

稻苗飲食專業學會 Institute of Dining Professionals

hkpc 生產力局 綠色及智慧生活

惜食香港 Food Wise Hong Kong

Members of VTC Group VTC 機構成員
HTI 中華廚藝學院 CCI ICI

夥伴機構 Partnering Organisations

JEC AJA JOINT VENTURE

Towngas

CLP 中電 125

AEL Intl. Holdings Limited

重汽王牌 SINOTRUK KING

晉揚國際(香港)有限公司 CHUN YANG INTERNATIONAL (HK) CO., LTD.

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	成員名單
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
現代管理(飲食)專業協會	譚兆成、劉伯輝
香港餐飲聯業協會	楊振年、陳家強
稻苗飲食專業學會	鄭栢文、張玉瓊
香港特別行政區政府環境保護署	陳浩銘
惜食香港運動	賴國偉
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	張睿
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：鄧建輝被委任為督導委員會的顧問。

Preface

綠色餐飲伙伴計劃
FOODSMART PARTNERSHIP PROGRAMME

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 of the Members
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
Association of Restaurant Manager	Tony Tam, Edward Lau
Hong Kong Federation of Restaurants & Related Trades	Winston Yeung, Tommy Chan
Institution of Dining Professionals	Samme Cheng, Greeny Cheung
Environmental Protection Department, the Government of the HKSAR	Larry Chan
Food Wise Hong Kong Campaign	David Lai
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	Johnny Cheung
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: 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

全球正面對氣候變化、資源短缺及廢物管理等多重挑戰，而人工智能（AI）及數碼科技的迅速發展，正為各行各業帶來前所未有的轉型機遇。餐飲業作為與市民日常生活息息相關的重要行業，在推動源頭減廢、廚餘管理及可持續發展方面肩負著重要責任。如何善用創新科技提升營運效率，同時減輕對環境的影響，已成為業界未來發展的重要課題。

今年大會以「餐飲業人工智能應用與可持續發展」為主題，希望透過凝聚政府、科技界及餐飲界的智慧和經驗，共同探討人工智能如何協助餐飲業實現智慧升級，推動綠色轉型，並為行業的可持續發展注入新動力。

人工智能與可持續發展並非兩個獨立的概念，而是相輔相成的重要發展方向。透過數據分析及智能管理系統，企業能更精準預測需求、優化採購流程及庫存管理，減少因供需失衡而造成的廚餘。同時，人工智能亦可協助企業分析能源使用情況、提升營運效率、優化物流安排，以及改善顧客服務體驗。從食材採購、廚房運作，以至整體供應鏈管理，人工智能均為餐飲業帶來更多提升資源效益及減少碳排放的可能性。

過去多年，30・50綠色餐飲伙伴計劃一直積極配合政府推動減碳及減廢工作。我們持續支持及推廣「碳中和（減廢）約章」、「惜食約章」及「咪嘥嘢食店計劃」，鼓勵業界從源頭減少浪費、推動廚餘回收、減少使用即棄塑膠產品，以及落實各項環境管理措施。與此同時，我們亦積極推動業界了解及應用創新科技，協助企業提升競爭力，在實踐環保目標的同時創造更大的營運價值。

此外，「惜食香港運動」的工作亦持續深化，透過「咪嘥嘢推廣小組委員會」及「推動廚餘回收小組委員會」，推行多元化的行動計劃，包括「識煮惜食」廚神爭霸戰、電視訪問、街舖廚餘回收先導計劃等，全方位推廣惜食文化及廚餘回收。

要推動餐飲業邁向可持續發展，關鍵在於結合政府、業界及社會各界的力量，建立更緊密的夥伴關係，促進知識交流、技術應用及經驗分享。透過跨界別協作，才能加快創新方案的落地應用，共同建構更具韌性、更高效率及更可持續的餐飲生態圈。

今年的會議內容豐富，將透過多場分組會議，深入探討人工智能、廚餘管理、源頭減廢、資源循環及綠色轉型等熱門議題。此外，展覽部分將展示多項與餐飲業相關的人工智能、智能機械人、廚餘處理及環保創等新技術，讓參加者了解最新市場發展及實際應用方案。

Welcome Speech



Prof. Simon WONG, BBS, JP

Convenor of the 30 • 50 FoodSmart Partnership Programme

The world is facing multiple challenges including climate change, resource scarcity, and waste management. At the same time, the rapid development of artificial intelligence (AI) and digital technologies is creating unprecedented opportunities for transformation across industries. As an vital sector closely connected to daily lives of the public, the food and beverage (F&B) sector shoulders important responsibilities in promoting waste reduction at source, food waste management, and sustainable development. Leveraging innovative technologies to enhance operational efficiency while reducing environmental impact has become a key issue for the future development of the industry.

This year's Conference and Expo takes “AI Applications and Sustainable Development in the F&B Industry” as its theme. By bringing together the knowledge and experience of the Government, the technology sector, and the F&B sector, we aim to explore how AI can support smart upgrading, drive green transformation and inject new momentum into the sustainable development of the industry.

AI and sustainable development are not separate concepts, but mutually reinforcing direction of future development. Through data analytics and intelligent management systems, businesses can more accurately forecast demand, optimise procurement and inventory management, and reduce food waste arising from supply-demand imbalances. AI can also help enterprises analyse energy consumption, improve operational efficiency, optimise logistics, and enhance customer experience. From ingredient sourcing and kitchen operations to overall supply chain management, AI offers new possibilities for improving resource efficiency and reducing carbon emissions across the F&B industry.

Over the years, the 30•50 FoodSmart Partnership Programme has been actively supporting the Government's efforts in carbon reduction and waste reduction. We have continuously promoted initiatives such as the Carbon Neutrality (Waste Reduction) Charter, the Food Wise Charter and the Food Wise Eateries Scheme, encouraging the industry to reduce waste at source, promote food waste recycling, minimise the use of disposable plastics and implement various environmental management measures. At the same time, we have been actively encouraging industry to explore and adopt innovative technologies, helping businesses enhance their competitiveness while achieving environmental goals and creating greater operational value.

In addition, the Food Wise Hong Kong Campaign continues to deepen its efforts through the Subcommittee on Promotion of Food Wise Initiatives and Subcommittee on Food Waste Recycling Facilitation. A wide range of initiatives have been launched, including the "Cook Wise, Food Wise" Culinary Showdown, television features and the Food Waste Recycling Trial Scheme for Street-level Shops, to promote food wise culture and food waste recycling on multiple fronts.

Advancing sustainable development in the F&B industry requires collaboration among the Government, industry stakeholders, technology providers and the community. Through stronger partnerships, knowledge exchange, technology adoption and experience sharing, we can accelerate the practical application of innovative solutions and jointly build a more resilient, efficient and sustainable F&B ecosystem.

This year's programme features a wide range of sessions covering topics such as artificial intelligence, food waste management, waste reduction at source, resource circularity and green transformation. In addition, the exhibition will showcase a variety of innovative technologies and solutions related to AI, smart robotics, food waste treatment and environmental innovation for application in the F&B industry, providing participants with valuable insights into the latest market developments and practical applications.

碳中和(減廢)約章及
惜食約章 暨 「咪嘟嘢食店」計劃表揚儀式

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

上午9時30分至11時35分
09:30–11:35

會議室 N201A
Room N201A



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
咪嘟嘢推廣小組委員會召集人
Convenor of the 30 • 50 FoodSmart Partnership Programme and the Subcommittee on Promotion of Food Wise Initiatives



主講嘉賓 Keynote Speech

凌偉漢先生, MH
Mr. James LING, MH
推動廚餘回收小組委員會召集人
Convenor of the Subcommittee on 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「咪嘟嘢食店」計劃。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). 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.

30•50 綠色餐飲伙伴計劃 FOODSMART PARTNERSHIP PROGRAMME

惜食香港 Food Wise Hong Kong

Food Wise Eateries 咪嘟嘢食店

「識煮惜食」廚神爭霸戰頒獎典禮
Award Presentation Ceremony for "Cook Wise, Food Wise" Culinary Showdown

上午9時30分至11時35分
09:30-11:35

會議室 N201A
Room N201A



為推廣惜食文化、減少廚餘及鼓勵餐飲業實踐可持續發展，環境保護署「咪嘥嘢食店」計劃與惜食香港攜手舉辦「識煮惜食」廚神爭霸戰。比賽設有「咪嘥嘢食店」組及公開組，邀請參與「咪嘥嘢食店」計劃的食肆及公眾參賽，透過創意廚藝減少食物浪費，體現「惜食更滋味」的烹飪理念。頒獎典禮將頒發「惜食卓越大獎」、「永續廚藝影響力大獎」、「巧用食材創意大獎」及「綠色烹飪優異獎」，表揚參賽者於「零廚餘理念」、「可持續性」、「創意」及「可行性及呈現」方面的出色表現，並透過得獎作品分享，介紹其創作理念、食材運用及減少廚餘的方法，展示得獎作品如何實踐惜食理念。得獎作品的食譜亦將輯錄成電子食譜集，向餐飲業界及公眾分享實用的惜食知識、食材管理技巧及創意烹調方法，共同推動源頭減廢及綠色餐飲文化。

環境保護署
Environmental Protection Department

惜食香港
Food Wise Hong Kong

To promote a Food Wise culture, reduce food waste and encourage the food and beverage (F&B) industry to adopt sustainable practices, the Environmental Protection Department's Food Wise Eateries (FWE) Scheme and Food Wise Hong Kong have jointly organised the "Cook Wise, Food Wise" Culinary Showdown (the Competition). Comprising a FWE Section and an Open Section, both FWE and the public have been invited to join the Competition to showcase their culinary creativity in reducing food waste and promoting the cooking concept of "Food Wise, Taste More". At the Recognition Ceremony, the "Food Wise Excellence Award", "Sustainable Culinary Impact Award", "Smart Ingredient Innovation Award" and "Green Culinary Merit Award" will be presented in recognition of participants' outstanding performance in the areas of "Zero Food Waste Concept", "Sustainability", "Creativity", and "Feasibility and Presentation". The award-winning entries will also be featured to share their creative concepts, use of ingredients and approaches to reducing food waste, demonstrating how the Food Wise concept can be put into practice through culinary excellence. Recipes from the award-winning entries will be compiled into an e-cookbook to share practical Food Wise knowledge, ingredient management tips and creative cooking methods with the F&B industry and the public, contributing to waste reduction at source and fostering a greener dining culture.

分組會議
Panel Discussion

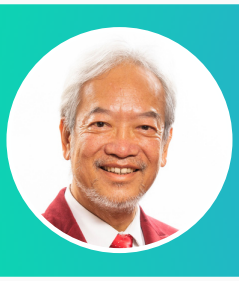
邁向智能升級與綠色轉型：餐飲生態圈的機遇、挑戰與協作
Navigating Smart Upgrading and Green Transformation: Opportunities, Challenges and Collaboration Across the F&B Ecosystem

本場分組會議將深入探討餐飲業在智慧升級與綠色轉型過程中的機遇與挑戰，協助業界掌握未來發展趨勢，及早部署並提升應對能力。

This session will explore the opportunities and challenges of smart upgrading and green transformation in the F&B industry, helping businesses stay ahead of future trends and enhance their readiness for future developments.

上午11時35分至12時15分
11:35-12:15

會議室 N201A
Room N201A



主持人 Facilitator
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



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

小組成員
Panelists



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



吳子文博士
Dr. William NG
主席
Chairman
香港餐務管理協會
Association for Hong Kong Catering Services Management



楊浩宏先生
Mr. YEUNG Ho-wang
主席
Chairman
現代管理(飲食)專業協會代表
Representative from Association of Restaurant Manager



張玉瓊女士
Ms. Greeny CHEUNG
副主席
Vice Chairman
稻苗飲食專業學會
Institute of Dining Professionals



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

會議主題涵蓋餐飲業的人工智能應用與可持續發展，包括利用創新科技提升營運效率、優化資源運用、推動惜食減廢及廚餘管理，以及分享綠色轉型與可持續營運的最佳實踐。
The Conference covers topics related to artificial intelligence applications and sustainable development in the food and beverage industry, including the use of innovative technologies to enhance operational efficiency, optimise resource utilisation, reduce food waste, improve food waste management, and share best practices for green transformation and sustainable business operations.

下午2時30分至2時45分
14:30-14:45

會議室 N201A
Room N201A



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

分組會議
Panel Discussion

由前線到管理層：餐飲業智能升級、綠色轉型及廢物管理的實戰經驗分享
From Kitchen to Corporate: Best Practices and Waste Management Strategies for Smart Upgrading and Green Transformation in the Food & Beverage Industry

本場分組會議將介紹及分析餐飲業智慧升級與綠色轉型的方案，協助業界了解廚房中可行及有效的作業流程與廢物管理策略，全面提升企業社會責任表現與經營效益。

This session will introduce and analyse smart upgrading and green transformation solutions for F&B industry, highlighting practical kitchen operations and waste management strategies to enhance sustainability and business performance.



主持人 Facilitator
何浩賢先生
Mr. Parick HO
可持續發展總監
Head of Sustainable Development
太古地產
Swire Properties Limited
30•50綠色餐飲伙伴計劃督導委員會成員
Member of the 30•50 FoodSmart Partnership Programme Steering Committee

下午2時45分至3時35分
14:45-15:35

會議室 N201A
Room N201A

小組成員
Panelists



張睿先生
Mr. Johnny CHEUNG
食物安全、衛生及環保行動發展小組委員會主席
Chairman of Food Safety, Hygiene & Green Initiatives Development Sub-Committee
香港酒店業協會
Hong Kong Hotels Association



林家威先生
Mr. Gary LAM
副總經理 | 生產及物流
Deputy General Manager Factory & Logistics
太興飲食集團
Tai Hing Catering Group



蒙思穎女士
Ms. Ada MUNG
環境及可持續發展經理
Manager, Environmental Sustainability
香港迪士尼樂園度假區
Hong Kong Disneyland Resort



區寶怡小姐
Ms. Gobby AU
項目及培訓經理
Project & Training Manager
銀龍飲食(集團)有限公司
Ngan Lung Catering (Holdings) Limited

分組會議
Panel Discussion

新一代餐飲業：以人工智能與新興科技推動智能化與綠色營運
Next-Generation F&B: Driving Smart and Green Operations through AI and Emerging Technologies

本場分組會議將深入剖析餐飲業相關的人工智能及新興科技，啟發業界將科技應用於業務營運之中，發掘智慧與綠色的營運方案。

This session will delve into AI and emerging technologies relevant to the F&B industry, inspiring businesses to adopt innovative technologies and discover smart and sustainable operational solutions.



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
30•50綠色餐飲伙伴計劃督導委員會成員
Member of the 30•50 FoodSmart Partnership Programme Steering Committee

下午3時35分至4時35分
15:35-16:35

會議室 N201A
Room N201A

小組成員
Panelists



羅志偉工程師
Ir Alex LAW
董事
Director
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



黃國安工程師
Ir KO WONG
企業銷售副總監
Associate Director - Business Sales
中華電力有限公司
CLP Power Hong Kong



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



程永鏗博士、工程師
Ir Dr. Michael CHING
氣候科技與創新主管
Head, Climate Technology and Innovation
香港生產力促進局
Hong Kong Productivity Council



李依靜女士
Ms. Erica LEE
助理經理 – 可持續發展及共享價值SEWIT部
Assistant Manager - Sustainability and Shared Value, SEWIT Department
南豐集團
Nan Fung Group

參展商分享環節
Exhibitor Sharing Session

本場分享環節將聚焦推動餐飲業可持續發展的創新方案與實踐，參展商將分享優質及可持續本地食材、廚餘分類、收集與處理技術、環保餐具與物料、人工智能及新科技應用、ESG解決方案，以及智能機器人和智能垃圾桶等，展示業界在食材、科技及資源管理方面的多元綠色方案。

This session will highlight innovative solutions and practices that support sustainability in the F&B industry. Exhibitors will share insights on quality and sustainable local ingredients, food waste classification, collection and treatment technologies, eco-friendly tableware and materials, artificial intelligence and emerging technologies, ESG solutions, as well as smart robots and intelligent waste bins, showcasing diverse green solutions across food ingredients, technology and resource management.

下午4時35分至5時20分
16:35-17:20

會議室 N201A
Room N201A

優鮮港品
Hong Kong Harvest



李曉恩女士
Ms. LI Hiu Yan
高級漁業主任 (漁業支援服務)
Senior Fisheries Officer (Fisheries Supporting Services)
優鮮港品
Hong Kong Harvest

漁農自然護理署於 2026 年 7 月推出本地漁農產品新統一品牌「優鮮港品」，推動本地漁農業可持續發展，提升產品辨識度與競爭力，為市民提供「本地、優質、安全、減碳」選擇，並增加漁農民收入。政府透過「漁業持續發展基金」資助漁農團體，委託香港品質保證局建立認證、檢測及溯源制度，確保農場及魚場遵循漁農自然護理署訂立的生產標準，產品符合食品安全要求。產品均設溯源標貼，消費者可掃描二維碼即時查閱來源及化驗結果，確保「香港生產」及「食得放心」。計劃亦設「同行者約章」，批發、零售、餐飲及酒店業界可申請加入，獲發電子證書及推廣標貼，於門市展示。批發商和零售商需在銷售處清晰劃分銷售「優鮮港品」 產品的貨架／區域，而餐飲和酒店業界則在菜單上明確標示採用了「優鮮港品」產品的菜式，方便市民識別。

To foster sustainable development of local agriculture and fisheries, the Agriculture, Fisheries and Conservation Department launched “Hong Kong Harvest” in July 2026 as a unified brand for local agricultural and fisheries products, offering the public choices that are local, high quality, safe, and reduced carbon. The Government provides a grant to the industry through the Sustainable Agricultural Development Fund and has engaged the Hong Kong Quality Assurance Agency to establish certification, testing and traceability mechanisms to ensure compliance with production and food safety standards. Certified products carry QR-code traceability labels for consumers to check the origins and test results. The scheme also includes a Charter for Companions for wholesale, retail, catering and hotel operators. Eligible companions can display promotional stickers, while retailers should provide designated areas for “Hong Kong Harvest” products and catering and hotel operators should indicate them on their menus for easy identification.

智慧廚餘收集：以物聯網及數據分析提升餐飲業營運效率
Smart Food Waste Collection: Using IoT and Data Analytics to Improve F&B Operations



林冠宇先生
Mr. LAM Kwun Yu
工程總裁
VP Engineering
賽特立科技有限公司
TriTerra Technology Limited

本演講將介紹 TriTerra 的物聯網廚餘收集方案，探討餐飲場所如何透過即時數據、數據分析及視覺化儀表板，掌握廚餘收集狀況。內容將說明如何分析不同時段的廚餘產生趨勢、識別收集需求，並優化收集安排及資源分配，從而提升營運效率，為減少廚餘及可持續營運提供數據支持。

This presentation introduces TriTerra’s IoT solution for food waste collection in F&B settings. It will explore how real-time data, analytics and a visual dashboard can help operators understand food waste collection activity, identify trends across different operating periods, and plan collection schedules and resources more effectively. The session will also discuss how these insights can support operational efficiency, food waste reduction and more sustainable operations.

參展商分享環節
Exhibitor Sharing Session

本場分享環節將聚焦推動餐飲業可持續發展的創新方案與實踐，參展商將分享優質及可持續本地食材、廚餘分類、收集與處理技術、環保餐具與物料、人工智能及新科技應用、ESG解決方案，以及智能機器人和智能垃圾桶等，展示業界在食材、科技及資源管理方面的多元綠色方案。

This session will highlight innovative solutions and practices that support sustainability in the F&B industry. Exhibitors will share insights on quality and sustainable local ingredients, food waste classification, collection and treatment technologies, eco-friendly tableware and materials, artificial intelligence and emerging technologies, ESG solutions, as well as smart robots and intelligent waste bins, showcasing diverse green solutions across food ingredients, technology and resource management.

下午4時35分至5時20分
16:35-17:20

會議室 N201A
Room N201A

重塑餐飲包裝體驗 — 以可持續海藻透明應用膜，驅動 ESG 與無塑餐飲未來
Redefining Food Packaging Experience — from Sustainable Seaweed Film for Driving ESG Value & Plastic-Free Futures



何靜文女士
Ms. Amy HO
高級環球市場經理
Senior Manager, Marketing & Sales
格林(中國)科技發展有限公司
Greenwich (China) Technology Development Limited

面對嚴峻的環保挑戰與歐盟PPWR政策壓力，品牌方如何在維持食品可視性與包裝防護力的同時，實現真正的 100% 無塑與永續轉型？歡迎與 BOTEC 一起探索突破性的環保材料 – fromSeaweed海藻多醣膜。源於天然海藻，以自然的智慧全面賦能 F&B 餐飲包裝 – 從高透明度視窗開窗，到防油食品覆膜，乃至多維度的無塑包裝場景。 現場探索海藻應用膜技術如何完美鏈接食品包裝，助力企業實現 ESG 商業價值，引領下一代包裝革命。

Facing severe environmental challenges and mounting regulatory pressure from the EU PPWR, how can brands achieve a true 100% plastic-free transition without compromising food visibility and protective performance? Join BOTEC to explore a game-changing material innovation: fromSeaweed Polysaccharide Films. Derived from ocean, return to nature. This technology empowers the F&B packaging ecosystem–ranging from high-clarity window patching and grease-proof food lamination to a full spectrum of plastic-free applications. Discover how our seaweed film technology seamlessly bridges high-performance packaging with corporate ESG business value, leading the next generation of sustainable dining.

從門店經營到永續營運：數據智能助力餐飲零售提升經營韌性
From Store Performance to Sustainable Operations: Data Intelligence for Resilient F&B Retail



李小金先生
Mr. Kim LI
零售消費行業解決方案專家
Retail & Consumer Goods Industry Solution Expert
世諾集團有限公司
Synocode Group Limited

香港餐飲及零售企業持續面對門店營運、庫存管理、會員經營及渠道整合等挑戰。本次分享將結合觀遠數據於零售及餐飲行業的實踐經驗，透過連鎖零售及餐飲企業案例，探討如何運用數據洞察營運表現、優化商品及會員管理，協助企業提升決策效率及經營效益。同時亦會分享如何善用現有業務數據，建立可量化的管理指標，以配合減少廚餘、節能節水及 ESG 等可持續發展目標。

Retail and F&B businesses in Hong Kong continue to face challenges in store operations, inventory management, customer engagement, and channel integration. Drawing on Guandata's industry experience and real-world case studies, this session will explore how data-driven insights can help optimise operations, improve decision-making, and enhance business performance. The session will also discuss how organisations can leverage existing business data to establish measurable management indicators that support food waste reduction, energy and water efficiency, and broader ESG sustainability goals.

餐飲業升級轉型工作坊：
人工智能的應用與綠色營運認證

F&B Transformation Workshop: Artificial Intelligence (AI) Applications and Green Operation Certification

下午3時至4時
15:00–16:00

會議室 N206–208
Room N206–208

講者
Speakers



盧志偉工程師
Ir David LO
環境智能與卓越主管
Head, Environmental Intelligence and Excellence
香港生產力促進局
Hong Kong Productivity Council



黃育豪先生
Mr. Kennis WONG
顧問 - 綠建環評餐飲
Consultant - BEAM Plus F&B
建築環保評估協會
BEAM Society Limited



人工智能（AI）正迅速改變餐飲業的營運模式，為業界帶來提升效率、優化顧客服務及推動創新的新機遇。本工作坊將由人工智能專家及綠色營運認證專家聯合主持，介紹 AI 於餐飲業的實際應用，包括語音點餐，以及協助物流安排的 AI 工具，透過實務示範，讓參與者親身感受 AI 技術如何協助餐廳提升服務速度、減少人手錯誤，並提升整體客戶滿意度。參加者亦將認識餐飲業的綠色營運認證、其評估框架，以及減廢、節能、節水等綠色營運措施。透過實務示範及案例分享，工作坊將協助業界結合智慧科技與可持續發展理念，打造更具競爭力及韌性的未來餐飲業務。

註：完成工作坊後參加者將獲發電子參與證書。

Artificial Intelligence (AI) is rapidly transforming the F&B industry, creating new opportunities to enhance efficiency, improve customer experiences, and drive innovation. Jointly led by AI specialist and green operation certification expert, this workshop will introduce practical AI applications in restaurant operations, including voice-enabled ordering and AI tools for logistics planning. Through live demonstrations, participants will discover how AI can help restaurants improve service speed, reduce human errors, and enhance overall customer satisfaction. Participants will also gain insights into the green operation certification in F&B sector, as well as green operational practices such as waste reduction, energy efficiency, and water conservation. Through practical demonstrations and case sharing, the workshop will explore how smart technologies and sustainable practices can be integrated to build more competitive and resilient F&B businesses for the future.

Note: Participants will be awarded an e-certificate of participation upon completion of workshop.

咖啡渣種植工作坊
Coffee Grounds Planting Workshop

第一場 Session 1
下午3時至3時45分
15:00-15:45

第二場 Session 2
下午4時15分至5時
16:15-17:00

會議室 N204-205
Room N204-205

參加者可於工作坊中將觀賞性植物移植至以咖啡渣製成的花盆，並體驗利用咖啡渣堆肥種植盆栽。活動將介紹咖啡渣回收再造及堆肥技術的原理與應用，提升參加者對廚餘資源價值的認識，並鼓勵實踐廚餘回收及源頭減廢。

Participants will transplant ornament plant into pots made from recycled coffee grounds and experience growing potted plants using coffee-ground compost. The workshop will introduce the principles and applications of coffee-ground recycling and composting, enhancing participants' understanding of the value of food waste as a resource while encouraging the practice of food waste recycling and waste reduction at source.





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/431673?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/431673?lang=zh-Hant-HK) or by scanning the QR code. Your valuable feedback will serve as a reference for our future event planning.

活動回饋問卷
Event Feedback Form

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	餐飲業 環保展覽 Expo for the Food and Beverage Trade		
09:30 – 11:35	**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 咪嘟嘢推廣小組委員會召集人 Convenor of the 30 • 50 FoodSmart Partnership Programme and the Subcommittee on Promotion of Food Wise Initiatives			
	主講嘉賓 Keynote Speech **凌偉漢先生, MH** **Mr. James LING, MH** 推動廚餘回收小組委員會召集人 Convenor of the Subcommittee on 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 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			
	「識煮惜食」廚神爭霸戰頒獎典禮 & 碳中和(減廢)約章及惜食約章 暨 「咪嘟嘢食店」計劃表揚儀式 **Award Presentation Ceremony for "Cook Wise, Food Wise" Culinary Showdown & Recognition Ceremony for Carbon Neutrality (Waste Reduction) Charter and Food Wise Charter cum Food Wise Eateries Scheme**			
11:35 - 12:15	**分組會議: 邁向智能升級與綠色轉型：餐飲生態圈的機遇、挑戰與協作** **Panel Discussion： Navigating Smart Upgrading and Green Transformation: Opportunities, Challenges and Collaboration Across the F&B Ecosystem**			

議程
Programme

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Room
N204-205</th><th>會議室
Room
N206-208</th></tr>
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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, the 30 • 50FoodSmart Partnership Programme</td><td rowspan="4">餐飲業
環保展覽
Expo for the Food and Beverage Trade</td><td></td><td></td></tr>
<tr><td>14:45 – 15:35</td><td>分組會議 : 由前線到管理層：餐飲業智能升級、綠色轉型及廢物管理的實戰經驗分享
Panel Discussion: From Kitchen to Corporate: Best Practices and Waste Management Strategies for Smart Upgrading and Green Transformation in the Food & Beverage Industry</td><td rowspan="2">咖啡渣種植工作坊
Coffee Grounds Planting Workshop</td><td rowspan="2">餐飲業升級轉型工作坊：人工智能的應用與綠色營運認證
F&B Transformation Workshop: Artificial Intelligence (AI) Applications and Green Operation Certification</td></tr>
<tr><td>15:35 – 16:35</td><td>分組會議 : 新一代餐飲業：以人工智能與新興科技推動智能化與綠色營運
Next-Generation F&B: Driving Smart and Green Operations through AI and Emerging Technologies</td></tr>
<tr><td>16:35 – 17:20</td><td>參展商分享環節
Exhibitor Sharing Session</td><td></td><td></td></tr>
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End of Conference and Exhibition</td></tr>
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展覽

上午9時30分至下午6時

會議室 N201B

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。

機構名單 (按機構名稱排序)

聯誼工程(國際控股)有限公司

AJA聯營

歐綠保集團亞洲

奧柏環保科技有限公司

晉揚國際(香港)有限公司

CUBIK Studio Limited (沒中文名稱)

正昌環保管理有限公司

福達企業資源系統有限公司

怡高可持續板材有限公司

環境保護署

魚類/蔬菜統營處

FlexSystem Limited (沒中文名稱)

輝捷製造有限公司

小寶慈善基金 - 惜食堂

齊惜福有限公司

點點綠有限公司

GreenFlow Company Limited (沒中文名稱)

格林(中國)科技發展有限公司

優鮮港品

香港生產力促進局

創發連有限公司

捷樺環保科技有限公司

德塘瑞華國際股份有限公司

MEIKO Clean Solutions Hong Kong Limited (沒中文名稱)

綠陸新能源有限公司

Muuse Limited (沒中文名稱)

日清食品有限公司

綠立方有限公司

世諾集團有限公司

香港高等教育科技學院

香港中華煤氣有限公司

托寶智能方案有限公司

賽特立科技有限公司

賢循環有限公司

Exhibition

09:30–18:00

Room N201B

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.

List of Organisation (in alphabetical order)

AEL (International Holdings) Limited

AJA Joint Venture

ALBA Group Asia

BactOPack Limited

Chun Yang International (HK) Company Limited

CUBIK Studio Limited

Dunwell Environmental Management Company Limited

DynaSys Solutions Limited

Ecoverse Sustainable Panels Limited

Environmental Protection Department

Fish/Vegetable Marketing Organizations

FlexSystem Limited

FMC Manufacturing Co Limited

Food Angel by Bo Charity Foundation

Food for Good Limited

Greendotdot.com Limited

GreenFlow Company Limited

Greenwich (China) Technology Development Limited

Hong Kong Harvest

Hong Kong Productivity Council

Innovation Team Company Limited

Jetwell GreenTech Limited

Lotux International Holdings Co., Limited

MEIKO Clean Solutions Hong Kong Limited

Metagreen Energy Limited

Muuse Limited

Nissin Foods Company Limited

ReCube Limited

Synocode Group Limited

Technological and Higher Education Institute of Hong Kong

The Hong Kong and China Gas Company Limited

Tobot Solution Limited

TriTerra Technology Limited

V Cycle 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.