

Eating green to reduce food wastage

浸大飯堂減廚餘



Professor Jonathan Wong (centre) of Department of Biology, Mr. Edward Yau (left), Secretary for the Environment of the HKSAR Government, and Mr. Angus Ho, Chief Executive of Greeners Action with the "Food Waste Reduction" charter (Source: Greeners Action)

生物系黃煥忠教授(中)代表浸大簽署「減少廚餘約章」，旁為香港特區政府環境局局長邱騰華先生(左)及「綠領行動」總幹事何漢威先生(圖片來源：綠領行動)

HKBU signed the "Food Waste Reduction" charter initiated by Greeners Action in March and pledged to reduce food waste through various measures from this April to March 2012 and to encourage people to treasure their food so as to achieve the target of reducing food waste by 5 per cent.


According to Greeners Action, 3,200 tonnes of food waste is sent to landfills every day, of which 45 tonnes is produced by the higher education sector alone. Food waste has now become a major environmental problem.

Thus, HKBU has formulated a green catering policy, in which food waste reduction is one of the focuses, to achieve the University's goal of building a low carbon campus. A pilot green catering scheme is being rolled out in July 2011, followed by an evaluation, before the plan is fully launched in September 2011.

To reduce food wastage, caterers are encouraged to give a discount to customers who request less rice. They are also encouraged to donate surplus food in good condition to the underprivileged through food banks.

In addition, each canteen will have a designated area where customers will be encouraged to sort out leftover waste, both food waste and paper, plastic and metals. Kitchen facilities will be installed for composting.

The policy also focuses on avoiding and reducing wastage, waste recycling and reuse. For instance, reusable food service ware will be encouraged and a charge will be levied on customers who request disposable containers. Incentives will be offered to customers who bring along their own takeaway lunch boxes.

In promoting a healthy and low carbon diet, at least three kinds of low carbon dishes – either vegetable-based or non-beef dishes – will be provided daily. More healthy diet promotional activities will be launched in collaboration with the caterers. 

浸大於今年三月簽署由環保團體「綠領行動」發起的「減少廚餘約章」，承諾由今年四月至明年三月，透過不同措施減少廚餘，並宣揚珍惜食物的訊息，以達致把廚餘減少百分之五的目標。

根據「綠領行動」的資料，現時本港每天約有三千二百公噸廚餘運往堆填區，其中各大專院校每天產生的廚餘達四十五公噸。廚餘已成為本港最受關注的環保問題之一。

浸大為實踐低碳校園的目標，已制訂「環保飯堂」政策，並於今年七月試行，在評估試行效果後，將於九月正式全面推行。減少廚餘為政策其中一個重點方向。

為減少食物浪費造成廚餘，政策鼓勵膳食供應商為要求少飯的顧客提供減價優惠。大學亦鼓勵膳食供應商把食用狀況良好的剩餘食物捐贈予食物銀行，幫助有需要的人。

大學亦會在每個飯堂劃出地方，設置設施，鼓勵顧客把廚餘和紙張、塑膠及金屬等分類，同時添置廚餘處理機處理廚餘。

「環保飯堂」政策亦著重避免和減少浪費、廢物回收和重用。例如為鼓勵食客使用可重用餐具，索取即棄容器和餐具會被徵費，而自攜餐盒的顧客則獲優惠。

此外，為推廣健康及低碳飲食，每天將最少有三款素食或非牛肉的低碳菜式供顧客選擇，大學亦會與膳食供應商合辦健康膳食推廣活動，推動健康飲食文化。 