



環境保護署
Environmental Protection Department

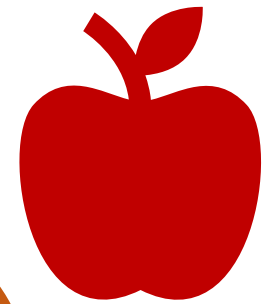


Pilot Programme on Provision of Small Food Waste Composters at Schools Talk

Content

- 1) Food waste problem in Hong Kong
- 2) Food waste problem in nearby cities
- 3) Hong Kong food waste management strategies
- 4) School Food Waste Issues





Composter

Food Waste

refers to any waste , including raw/cooked food, edible and inedible, that is generated during the processes of food production, distribution, storage and preparation or consumption.



Left-overs

Food that is still edible and harmless to the body, such as foods with unsatisfactory taste or unsalable



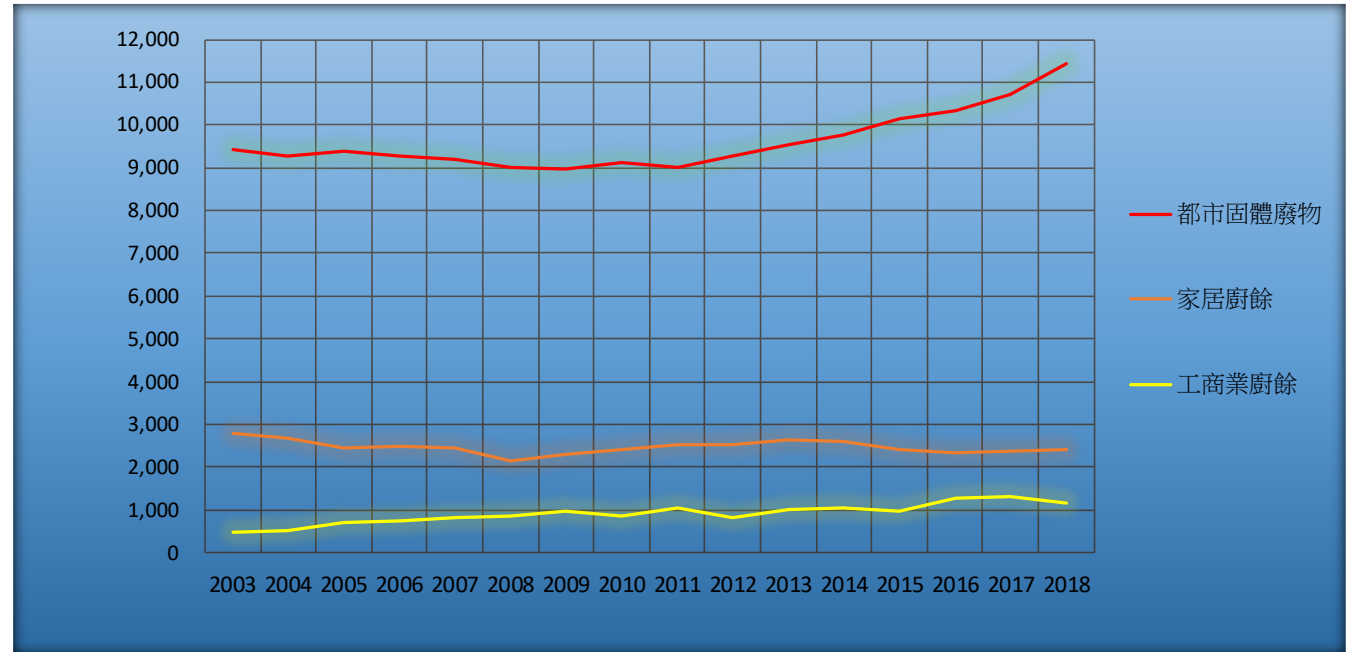
Classification of food waste

Avoidable food waste	Possibly avoidable food waste	Unavoidable food waste
Edible but disposed food	Food consumed based on preference	Inedible Food parts



Hong Kong Food Waste Problems

The daily food waste disposal rate is 3,353 tonnes, which accounts for 30% of the municipal solid waste



School Food Waste

An environmental group conducted food waste audit in 31 primary schools in Hong Kong from 2013 to 2016 and estimated that the average daily food waste generated by a school with around 700 students was about 55 kg



Causes of food waste

- People's eyes are bigger than their stomach and they pile more food than they could eat into the shopping carts and onto the plates
- picky eating
- inadequate understanding of cherishing food and waste food easily



Taiwan – Taipei

- Since 2001, the Taipei City residents are required to separate recyclable items from the garbage including food waste
- In late-2003, Taipei started promoting the food waste recycling policy. Food waste must be subdivided into:
 - 1) suitable for reuse as livestock feed;
 - 2) compost/fertilizer convertible



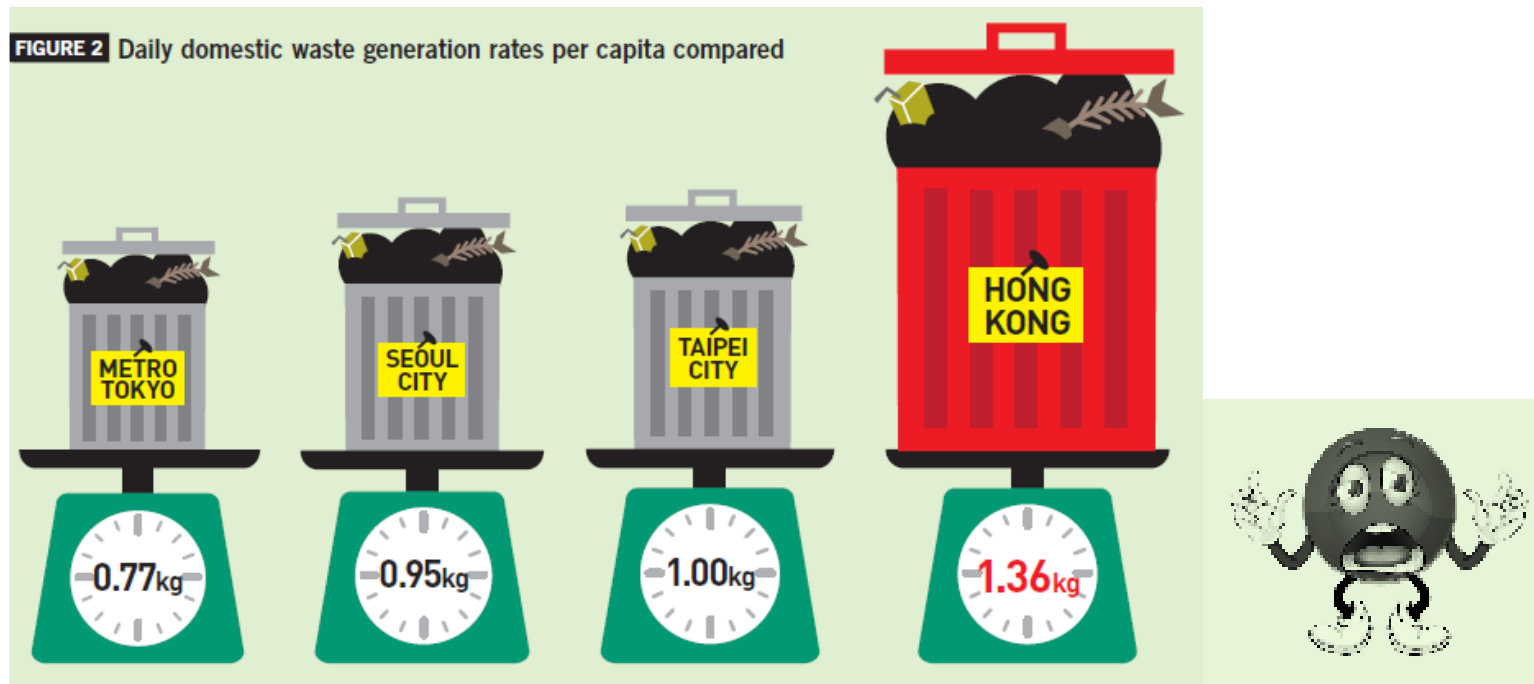
South Korea –Seoul

- From 2005 onwards, all food waste is recycled
- Since 2013, a specific quantity-based charging scheme for food waste has been implemented throughout Seoul



Hong Kong

The Hong Kong daily domestic waste generation rate per capita is higher than the nearby Asian cities like Metro Tokyo, Seoul City and Taipei City by 20% - 40%





Discussion Time :



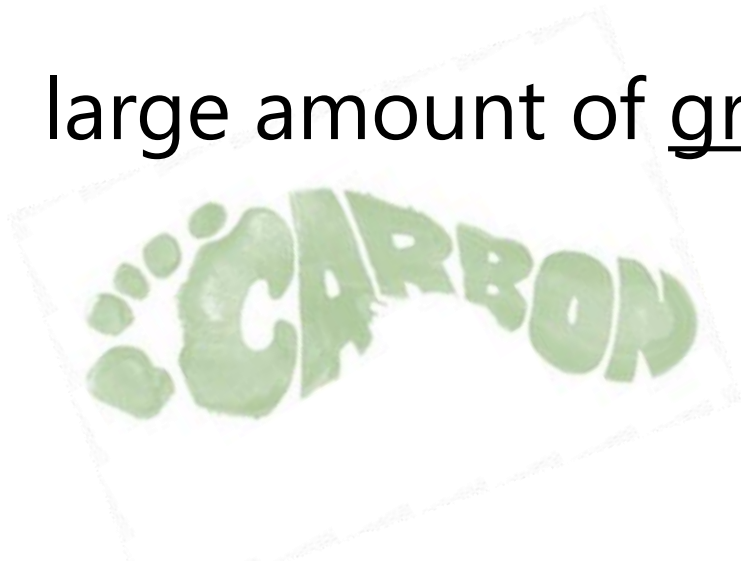
How does the food waste affect our environment?



Problems produced by food waste (1)

➤ Impacts on carbon footprint

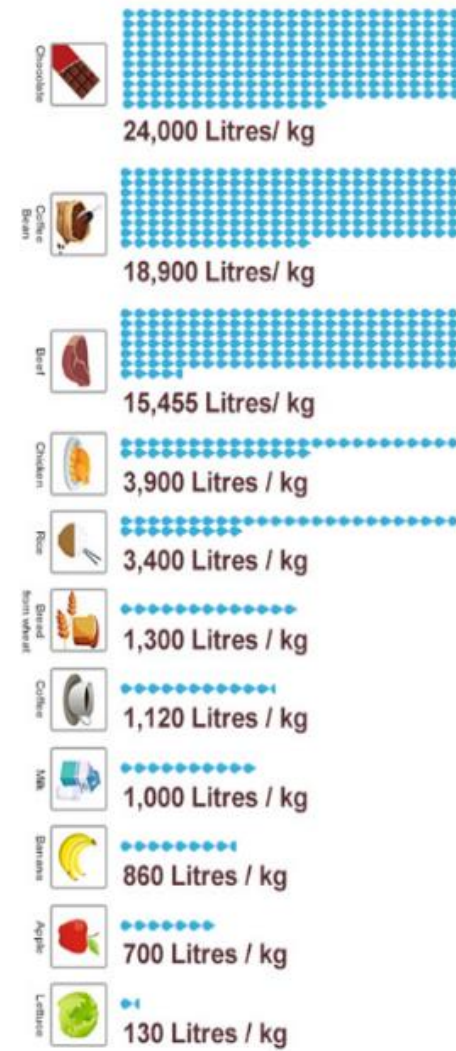
- Emission of carbon dioxide during food production and transportation
- When food waste decomposed at the landfills, a large amount of greenhouse gases is produced



Problems produced by food waste (2)

➤ Impacts on water resources

- Agriculture accounts for 70% of the world's total water usage
- It is estimated that disposing 1 kg of beef will waste around 15,000 L of virtual water



Problems produced by food waste (3)

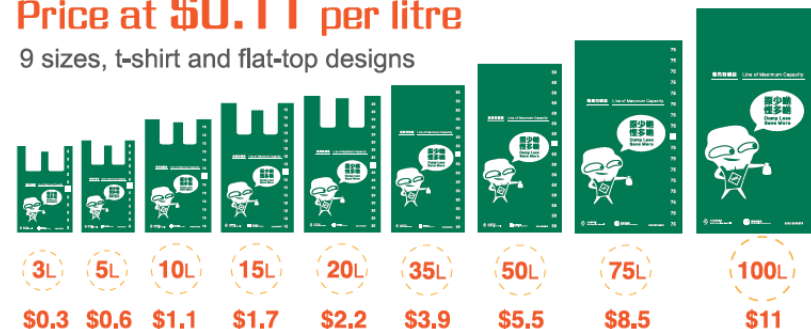
➤ Social cost effects



- Disposing large amounts of food waste will increase the pressure of landfills
- The cost of operating landfills and other waste management facilities
- Planned to implement Municipal Solid Waste Charging Scheme. Citizens will need to pay for their own waste (including food waste)

Designated Garbage Bags Price at \$0.11 per litre

9 sizes, t-shirt and flat-top designs



Problems produced by food waste (4)

➤ Impacts on the Environment

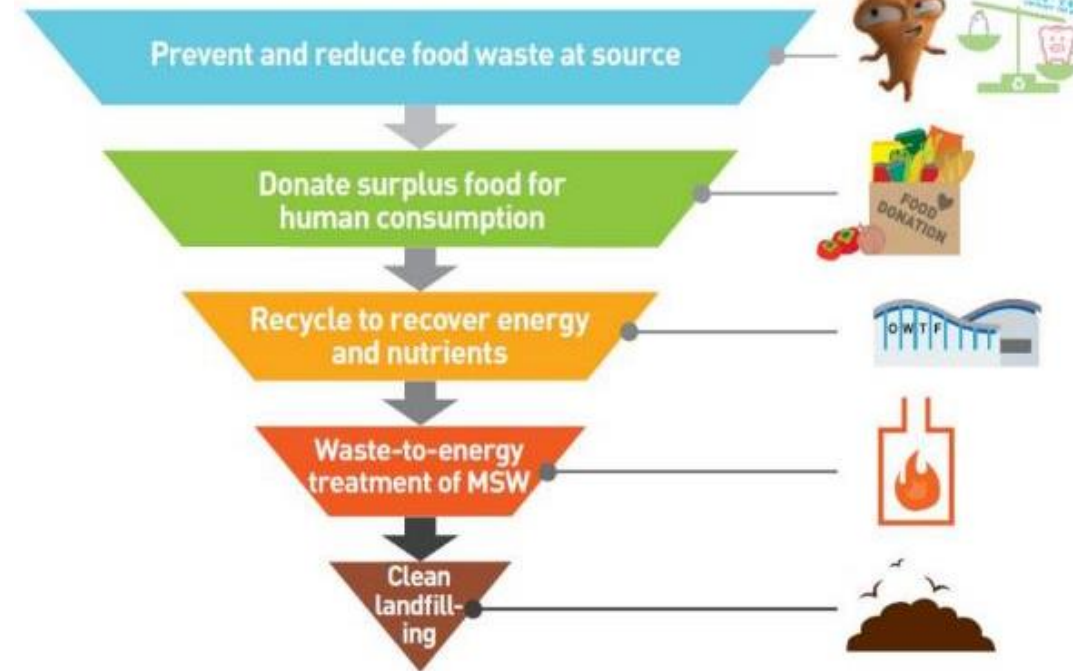
- Generation of odour, sewage
- When food waste is disposed at the landfills, the usable organic matters will be wasted, and leachate which may impact the environment will be generated



Hong Kong food waste management

➤ In 2014, 'Food Waste & Yard Waste Plan for Hong Kong 2014-2022' was launched

1. Reduction at source
2. Food donation
3. Food waste collection
4. Turning food waste into Energy



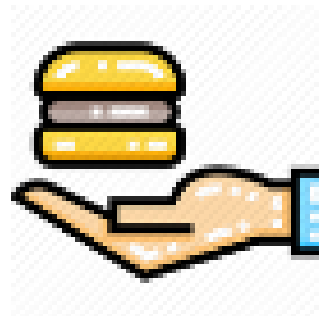
Reduction at source

- 'Food Wise Hong Kong Campaign' was launched in 2013
- As of December 2019, over 860 local institutions and companies signed the 'Food Wise Charter' and committed to reduce food waste
- Around 860 eateries participated in the Food Wise Eateries Scheme
- Established 'Food Waste Reduction Good Practice Guides'



Food donation

- The Environment and Conservation Fund supports non-profit organisations to collect surplus food and distribute them in the community
- As of December 2019, 55 food recovery programs have been approved for funding.
- 6,900 tonnes of food was recovered and more than 8.9 million headcounts were benefitted
- In 2013, Centre for Food Safety issued a set of food safety guidelines for food recovery



Food Waste Collection

The Government has launched a Pilot scheme for free food waste collection service, which primarily collects the food waste generated from the markets, cooked food centres, shopping centres, primary and secondary schools, and tertiary institutions



Waste to Energy (1)

Network of Organic Resources Recovery Centre

Adopt anaerobic digestion process to convert food waste into biogas as renewable energy to generate heat and electricity. The residue produced during conversion process can be used as compost for landscaping after processing



Waste to Energy (2)

Food Waste/ Sewage Sludge Anaerobic Co-digestion Trial Scheme

- Study the flexible use of the existing and planned sewage treatment works for co-digestion
- Tai Po Sewage Treatment Works has commissioned in May 2019 to treat up to 50 tonnes of food waste per day.






Discussion Time :



How can we reduce our food waste in daily life ?



Food Wise Tips

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- Adopting on-site meal portioning arrangement**
- ❖ Cut down on snacks before meals or during recess
 - ❖ Recognize one's consumption amount, "take and buy only what you can eat"
 - ❖ Participate in seminars and workshops to know more about the food wise culture
 - ❖ Participate in food waste recycling related activities in schools

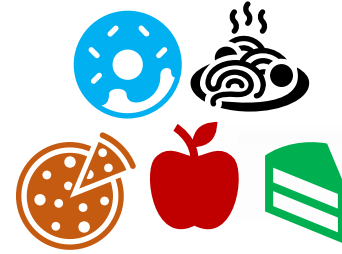


Parents can prepare lunches for students



Students take part in supporting food wise

Composters



Sorting food waste – recyclable



Vegetables :
leaves, roots,
seeds, skins



Plastic
products:
plastic bags,
plastic table
cloths and
nylon ropes



Residues: Tea
leaves,
Chinese
medicine and
coffee
residues



Liquids:
Soup,
sauce and
juice

Sorting food waste – recyclable



Soft shell (in small amount):
Shrimp shells,
egg shells



Rice : Rice
and other
grain products



Metal Products



Cutlery:
chopsticks,
toothpicks,
fork and
spoon

Sorting food waste – recyclable



Cardboards: Packaging box



Beans: All bean products, such as tofu



Household chemicals: Detergents, insecticides



Meats: Raw or cooked chicken, duck, fish, meat

Sorting food waste – recyclable



Glass products



Large bones:
bones of pig,
cow, chicken
and duck



Fruits: fruit
core, fruit
peel



Wheat: Noodles,
bread and other
wheat products

Thank you !

