

6 SEPTEMBER (TUE)

Sustainability for Hospitality and Food Industry

14:00- 14:15 (15mins)	Opening Remarks Ms Sindy Wong, Head of Tourism and Hospitality of Invest Hong Kong English
14:15-14:45 (30mins)	Journey to 'Zero Waste to Landfill' in the Hospitality industry - challenges and opportunities for wider stakeholder collaboration Ms Lucia Loposova, Executive Director of Green Hospitality English
15:15-15:45 (30 mins)	Small Practices for Big Impact for a More Sustainable F&B Scene Mr Roman Ghale & Mr Agung Prabowo, Co-founder of Penicillin Bar English
14:45-15:15 (30 mins)	TBC
15:45-16:15 (30 mins)	Chefs As Agent Of Change Putting big vision into workable and practical small yet solid steps for chefs, kitchens, and restaurants. Talk to chefs in layman terms, give them simple guidelines, and let them know the role they can play as a responsible chef. In the presentation we will follow the food process chain: from sourcing of food ingredients, redesigning menus, reducing food waste, to engaging customers in sustainable food dialogue. Ms Anita Cheng, Executive Committee, Honorary Member of Hong Kong Chefs Association English
16:15-16:45 (30 mins)	Sustainability in the Foodservice Industry During 2021, the world really woke up to our big problems with food. COP26 and The UN Food System Summit highlighted the immense human and environmental challenges. On one hand, approximately 800 million people now suffer from hunger or malnutrition. On the other, around 1 billion are chronically obese or overweight – a startling contradiction. As the world changes at breathtaking speed, the need to transform food production is becoming increasingly urgent. At the same time, the chorus for change is growing louder with ever more voices demanding more eco-friendly and equitable food systems.



NOA Academy Programme
6 - 8 September 2022

	<p>During this webinar, Heidi Yu Spurrell, CEO & Founder, Food Made Good HK, will share 10 trends that will be critical in shaping a sustainable food culture.</p> <p>Ms Heidi Yu Spurrell, CEO of Food Made Good HK English</p>
16:45-17:15 (30 mins)	<p>What are the Principles of Event Sustainability?</p> <p>Informa is one of the leading exhibition organisers in the industry. They have been focusing on sustainability for over a decade now. In 2021, Informa was ranked no. 1 within media sector in Dow Jones Sustainable Index (DJSI). The company follows a central program called FasterForward, which is the set of principles guiding the company to becoming a more sustainable business.</p> <p>Amy will share the secrets of the Program in this session. These sustainable practice tips will also be applicable to events in hotels, co-working spaces, restaurants and more.</p> <p>Ms Amy So, Program Director, Asia Sustainability of Informa Markets English</p>

Programme – 7 SEP (WED)

The Future Food Insight

14:00-14:30 (30 mins)	<p>Plant-based Meat 101: Asia Edition</p> <p>Alternative proteins have taken the world by storm. As of August 2022, plant-based is the largest alt-protein category. It's important to observe, however, that there is no one-size-fits-all. Products developed by the West are designed for their local dietary and culinary preferences – be it the choice of animal protein or cooking approach, there are many subtle differences vs the Asian market. This talk elaborates on such gaps and why Good Food Technologies' Chinese-centric approach may be positioned to represent the East.</p> <p>Mr Joshua Ng, Co-founder of Good Food Technologies English</p>
14:30-15:00 (30 mins)	<p>American Food Products: A Tradition in Sustainability</p> <p>Ms. Jennifer Clever, Director of Agricultural Trade Office English</p>
15:00-15:30 (30 mins)	<p>Consumer as Game Changers - Food System and Climate Change</p> <p>The nexus of global crises like climate change, food insecurity and public health issues is actually our overconsumption of animal protein, and that there is an urgent need for change. The Green Monday movement was established to provide a common platform where institutions and individuals can join together to contribute to sustainability and health. How do we understand the food system, and how could everyone be the changemaker?</p> <p>Mr. Alvin Lee, Senior ESG & Communications Manager of Green Monday English</p>

Programme – 7 SEP (WED)

Reducing Environmental Impact Through Waste Management

<p>15:30-16:00 (30 mins)</p>	<p>How to Reduce the Cost of MSW Charging Through the Recycling of Beverage Packaging</p> <p>Hong Kong will implement a rubbish levy in the near future, and removing recyclables from the waste stream will help reduce the levy. Drink Without Waste will introduce a self-assessment survey and share hand-on suggestions and examples on how to reduce and recover beverage packaging waste.</p> <p>Mr Paul Zimmerman, General Manager, Drink Without Waste Limited English</p>
<p>16:00-16:30 (30 mins)</p>	<p>Why do Low Carbon Practices Matter in Food System?</p> <p>In this session, we will discuss how food and climate change are closely related by examining food production and food waste management. Climate change is the common threat leading to devastating impacts on food availability, livelihoods, and human health. According to the World Bank Group, the globe is facing food security challenges, food loss and wastage, all at the same time. By reflecting on our industrial practices in our food systems, we will explore ways to lead to low carbon practices globally and locally.</p> <p>Ms Carly Leung, Project Director of V'air Hong Kong English</p>
<p>16:30-17:00 (30 mins)</p>	<p>Food Wanted, Not Wasted: Engaging Corporates to Avoid Food Waste</p> <p>Over 3,300 tonnes of food waste are sent to landfills in Hong Kong everyday which equals to the volume of 233 double decker buses. The problem is costing our land and climate, and everyone along the food supply chain should work together to combat the problem. Feeding Hong Kong works with the food industry to ensure that good food is put to good use. We will be sharing the behavioral changes the whole industry can experiment together.</p> <p>Mr Edmond Leung, Project Director of Feeding Hong Kong English</p>



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17:30-17:30
(30 mins)

The Truly Sustainable Way to Grow Your Brand

The pandemic has put the sustainability revolution into hyperdrive, and consumers are in the driver's seat. It is clear that the next normal is all about saving the planet. It is not easy to be an authentically sustainable company in a world subscribed to 'green-washing' where virtually every company proclaims its devotion to sustainability. If you want to get it right, win loyal customers and demonstrate your holistic commitment to the environment, custom branding on truly sustainable packaging is your solution. Join Richard Oliver, CEO & Founder of Sustainable Planet as he shares insights into how our customers have built cult-like followings with the help of our planet positive packaging.

Mr Richard Oliver, CEO & Founder of Sustainable Planet
English

Programme – 8 SEP (THUR)

Natural & Organic Industry – Sustainable Lifestyle & Future

<p>14:00-14:30 (30 mins)</p>	<p>Hong Kong Organic Market Update</p> <p>High surging community demand for good quality and safe agricultural products directs the popularity and the awareness of organic choice, especially under covid pandemics. However, the expansion of the organic market here in Hong Kong is mixed with misconception and confusion since there is no organic labeling regulation being established. False declaration of organic products is becoming ubiquitous. Therefore, the mission of Hong Kong Organic Resource Centre is to promote local organic agriculture and educate the public about organic certification. In this presentation we will provide an update of the local organic market based on our latest consumer survey carried out early this year.</p> <p>Professor Jonathan Woon Chung Wong, Director of the Hong Kong Organic Resource Centre English</p>
<p>14:30-15:15 (45 mins)</p>	<p>Inner and Outer Beauty of Cosmetic Products: Certification of NATRUE and Verification of Recycled Content</p> <p>SGS, as a NATRUE approved certifier, will introduce the framework of NATRUE standard, explain the process and procedure necessary to obtain a NATRUE certificate covering two key topics, document verification and production audit.</p> <p>The standard of ISO 14021:2016 Environmental labels and declarations – Self-declared environmental claims, specifies the requirements for self-declared environmental claims, including statements, symbols and graphics, regarding products. It further describes selected terms commonly used in environmental claims and qualifies their uses</p> <p>Ms Queenie Tse, Technical Service Manager Mr Don Lee, Business Manager SGS Hong Kong English</p>
<p>15:15-15:45 (30 mins)</p>	<p>Understanding the Opportunities and Trends of Health Supplements in Hong Kong</p> <p>The presentation mainly introduces Hong Kong's health supplement market and its general regulation including nutrition labels and governing laws.</p>

	<p>The market research conducted by Hong Kong Health Food Association and University of Hong Kong is concluded precisely, revealing a constant increase in market size and average consumption. In addition, the research reveals the rising awareness in immune-related supplements due to COVID-19 outbreak.</p> <p>As we face challenges such as aging population and climate change, we have to take these factors into consideration for the development of new health supplements. Through digital transformation and taking up supplier responsibilities, we hope to deliver better and more sustainable products to the general public.</p> <p>Ms Joanne Cheung, President, The Hong Kong Health Food Association English</p>
<p>15:45-16:15 (30 mins)</p>	<p>Ketogenic Diet for Better Health 生酮如何令你減脂減藥更健康</p> <p>生酮飲食在近年由 新興起、潮流、到現在已經成為茶餘飯後的話題。漸漸融入市民大眾，把生酮飲食生活化，更成為一個生態圈。當中也有很多誤解的地方，會令人心藏病、三高、膽固醇高... 其實正正相反，仲有助去走長期藥物，最佳的良藥，就是你不願一直跟在身上的 脂肪（酮）。</p> <p>Ms Christy Ngor, Naturopathic doctor & Nutritionist of Organic Mama Mr Kenny Fok, Keto Specialist of Organic Mama Cantonese</p>

*Please note that the programme is subject to change and will be updated continuously up to the conference.