

green queen

Plant-Based | Climate Change | Eco Living | Food Tech | Zero Waste | Interviews | Health | 2020 Trends | Fashion | Coronavirus



Home > Vegan > UK Industry Sustainability Programme Food Made Good Launches In Hong Kong

UK Industry Sustainability Programme Food Made Good Launches In Hong Kong

By Sally Ho | Last updated Nov 27, 2019

VEGAN | FOOD & NUTRITION | HONG KONG



52 f | 1 t | in | 1 p | 53 Shares











4 Mins Read

Food Made Good, the world's largest sustainability programme for the food service sector, has just launched in Hong Kong. The programme focuses on influencing the **sustainability of kitchens, from upping the number of low carbon, veg-led options on menus to reducing waste in operations.** Especially in Hong Kong, where people are eating meat and dairy more than ever before, and city dwellers eat out several times a week, the impact of the climate-friendly F&B movement to influence greener choices could be massive.

Founded in the United Kingdom by the Sustainable Restaurant Association, Food Made Good is a movement that puts food waste and meat reduction at the top of the priorities for kitchens all over the world, and has just launched in Hong Kong led by CEO Heidi Yu Spurrell. **Food Made Good's debuted with 16 founding restaurant members and 4 supplier founding members, and will work to encourage greener plant-based menu options that lower their carbon footprint and target food waste reduction.** By doing so, the movement hopes to empower consumers to make planet-friendly choices when they dine out.

Participating restaurants include influential high-end locations like **Amber** and **Arcane** and mainstay chains like **Beef & Liberty**, **Classified**, **Pizza Express** and **SaladStop!**. Of course, a list of well-known plant-based eateries have also joined as partners, including **Kind Kitchen**, **MANA!**, **Nectar**, **TREEHOUSE**, and **SpiceBox Organics**. The advisory board features a

Latest News

-  **How To Live Zero-Waste During The Coronavirus (2019-nCoV) Outbreak**
Feb 6, 2020
-  **Unlmeat: Korean Plant-Based Beef Made From Upcycled Grains Launches In Hong Kong**
Feb 6, 2020
-  **Pets Are Being Killed In China Due To Coronavirus Misinformation**
Feb 6, 2020
-  **Adidas Builds Football Field Using 1.8 Million Recycled Plastic Bottles**
Feb 6, 2020
-  **Plant-Based Versus Vegan: What's The Difference?**
Feb 6, 2020
-  **Cadbury Trials Plastic-Free Chocolate Bars Using 100% Recyclable Paper**
Feb 5, 2020
-  **SG Food Waste Startup Lumitics Raises US\$557,000 In Seed Round**
Feb 5, 2020
-  **What Brexit Means For Organic Food & Sustainable Agriculture**
Feb 5, 2020
-  **Climate Denial Exists Because Humans Are Hard-Wired To Reject Facts They Don't Like**
Feb 5, 2020
-  **World's Cheapest Option Is To Fight The Climate Crisis, Study Finds**
Feb 5, 2020

< PREV | NEXT > 1 of 149



roster of Hong Kong's leading plant-based and sustainability champions such as Chef Peggy Chan of Nectar and formerly Grassroots Pantry, founder of Green Monday David Yeung and our very own Green Queen founder and editor-in-chief Sonalie Figueiras.

Food Made Good's programme in Hong Kong comprises of two major sustainability initiatives: "Food Print" and "Food Waste Bad Taste". While the former focuses on helping restaurants reduce the carbon footprint of the food served by **shifting towards more plant-based menus**, the latter is a 6-week online programme that supports hospitality businesses to measure and **act on food waste in kitchens**. The aim of the second programme is to encourage the F&B industry to act collectively in line with Hong Kong government targets to slash landfilled food waste from an astonishing 3,600 tonnes per day to 2,160 by 2022.

Commenting on the launch, president of Food Made Good Hong Kong and founder of acclaimed restaurants Arcane and Cornerstone Shane Osborn said: "I am extremely excited to be a part of the movement in Hong Kong...to see what further changes we can adopt to make genuine change across the food and beverage sector and work together to reduce our impact on the environment and generate social good."

The movement arrives at a time when our planet is facing a crossroads. From **record-breaking temperatures** causing **rising sea-levels**, flooding, **drought** and more extreme weather patterns to **global health epidemics**, it is clear that **action must be taken now**. **Scientists** and experts from around the world have reiterated that our **global food system is at the crux of the problem**. According to figures from the United Nations' Food & Agriculture Organisation, **animal livestock farming is responsible for almost a fifth of global carbon emissions** – more than global transport combined. Not to mention, the livestock industry is also accountable for **water and soil pollution**, and **greater demand is fuelling farmers to burn away more of our forests** for cattle ranching and feed cultivation.

"We need to rethink the way we produce, consume and dispose of food and chefs and restaurants are crucial to that change. They are the ones that create food culture by making the change we need to see, the change we want to eat," said Food Made Good Global CEO Simon Heppner.

Hong Kong, as a city with one of the highest carbon output thanks to its meat and dairy obsession, is well poised to make a huge impact on the global food system. Hong Kongers on average eat out **5 – 10 times per week**, which means that individuals' meal choices do add up in terms of larger impact. Increasing the number of plant-based options on menus across the F&B sector is one approach to tackling our currently unsustainable dining habits. As a **Cambridge University study** recently revealed, simply **doubling vegetarian and vegan dishes on menus cuts meat orders by 40 – 80%**.

Such moves would also bring about substantial health benefits, easing the strain on the public health systems, as another **study from Oxford University** found that consuming **sustainable food is correlated with a lower risk of heart disease, cancer and other long-term illnesses**.

Lead image courtesy of Food Made Good.



Clean Beauty for The Better You.
GLOW INSIDE OUT.
LEMELIOR.COM



Sally Ho 562 Posts
Sally Ho is Green Queen's resident writer and reporter. She studied at the London School of Economics and Political Science majoring in Politics and International Relations. A long-time vegan, she is passionate about environmental and social issues and hopes to promote healthy and sustainable lifestyle choices in Hong Kong and Asia.

ASIA'S SUSTAINABLE BUSINESS DIRECTORY



Zero Waste



< PREV NEXT > 1 of 44

Follow Us On Instagram



Change Your Mind, Change The World

Change your mind. Change the world.

Award-Winning Impact Media For Modern Asians

Subscribe

By signing up, you agree to receive emails from Green Queen Media.

← PREVIOUS POST

Green Queen Christmas Gift Guide 2019: The 10 Best Low-Waste, Conscious & Ethical Presents

NEXT POST →

Hong Kong Facing Monumental Waste Crisis With Disposal Rates Highest Ever

You Might Also Like

FOOD TECH



Unlimeat: Korean Plant-Based Beef Made From Upcycled Grains Launches In Hong Kong

VEGAN



Plant-Based Versus Vegan: What's The Difference?

PLASTIC POLLUTION



Cadbury Trials Plastic-Free Chocolate Bars Using 100% Recyclable Paper

← PREVIOUS POST

NEXT POST →

are we over reacting

wine shortage

green queen media

Green Queen Media

Founded by serial entrepreneur Sonalie Figueiras in 2011, Green Queen is an award-winning impact media platform advocating for social & environmental change in Hong Kong. Our mission is to shift consumer behaviour through inspiring & empowering original content in Asia and beyond.

Read More...



Editorial Policy

Green Queen is an editorially-driven media publication. Over 98% of our content is editorial and independent. Paid posts are clearly marked as such: look for 'This is a Green Queen Partner Post' at the bottom of the page.

Latest Sustainability News

Climate Change
Plastic Pollution
Plant Based News
Interviews
Future Foods
Food Tech
Trends
Hong Kong
Singapore
Southeast Asia
Columnists

Search...

Eco Wellness Lifestyle

Plant-Based Dining
Zero Waste
Beauty
Fashion
Travel
Health
Wellness
Fitness
Nutrition
Recipes
Family & Kids

Join Our Events

SDG #PlantBased Dinner Series
Release: Mind Body Soul CBD Evening

Connect With Us

About Us
Meet The Team
Green Queen BIZ
Find Vegan Restaurants
Asia Vegan City Guides
Press
Work With Us
Contact Us
Sign Up To Green Queen
Send Us Your Press Release

FREE
**DOWNLOAD
GUIDE HERE**
ASIA'S SUSTAINABLE BUSINESS DIRECTORY

This website or its third-party tools use cookies, which are necessary to its functioning. By closing this banner you agree to the use of cookies. Click here to learn more.

GOT IT