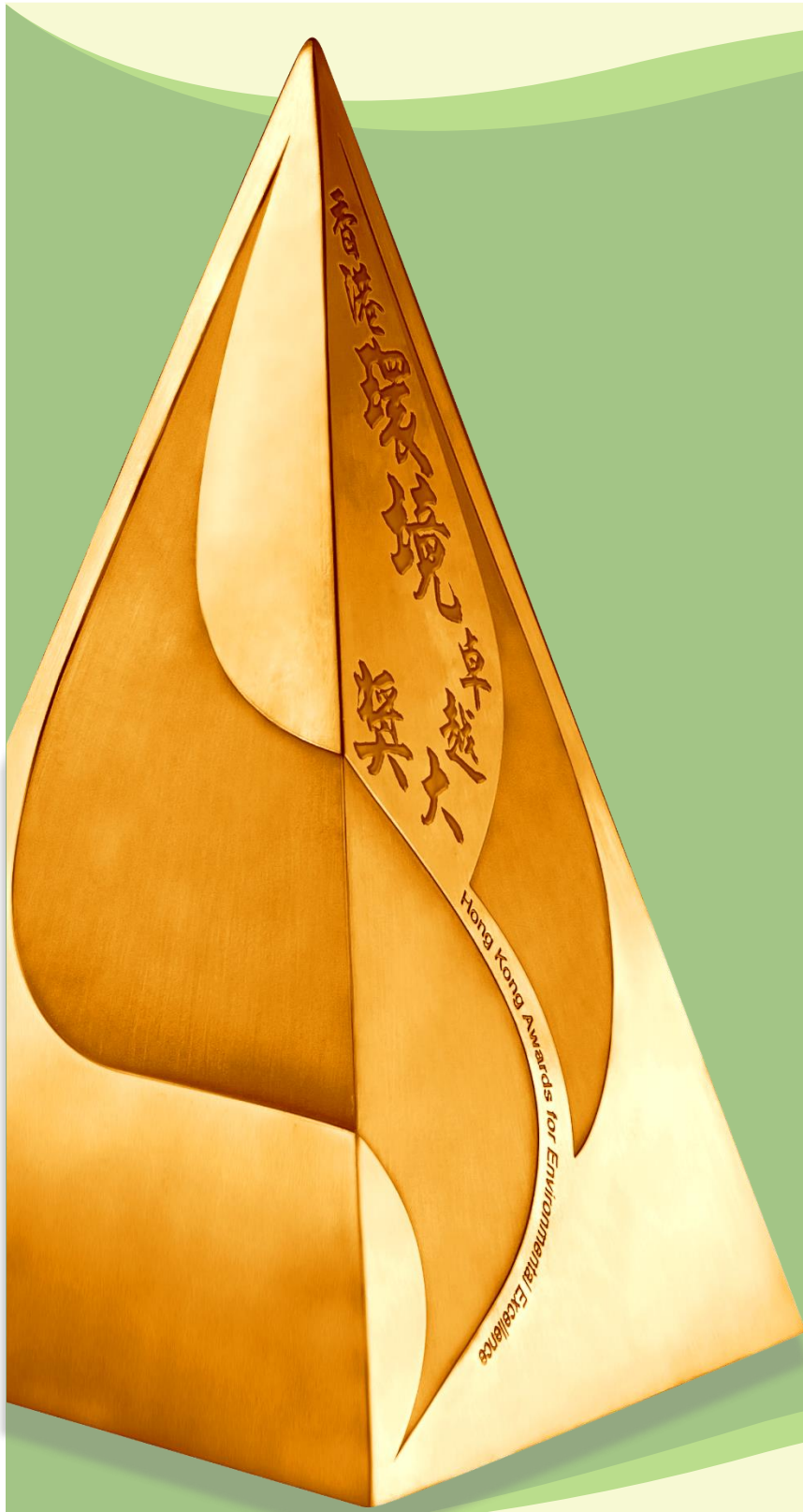


# 2024 HONG KONG AWARDS FOR ENVIRONMENTAL EXCELLENCE



## GUIDEBOOK FOR RESTAURANTS SECTOR

( for non-SMEs )

2024

# 1. INTRODUCTION

## 1.1 Background

The Hong Kong Awards for Environmental Excellence (the HKAEE) is led by the Environmental Campaign Committee (ECC) alongside the Environment and Ecology Bureau and in conjunction with nine organisations, in alphabetical order, the Advisory Council on the Environment, the Business Environment Council, the Chinese General Chamber of Commerce, the Chinese Manufacturers' Association of Hong Kong, the Federation of Hong Kong Industries, the Hong Kong Chinese Importers' & Exporters' Association, the Hong Kong Council of Social Service, the Hong Kong General Chamber of Commerce and the Hong Kong Productivity Council. The HKAEE is an annual award which aims to encourage companies and organisations to adopt green management, benchmark their performance with the best practices within their sectors, and recognise the achievements of the best-performing companies and organisations.

As an environmental award that aims for excellence, the **HKAEE** takes the pyramidal shape as the form of its logo to show the commitment of different sectors of society for reaching excellence in environmental performance. At the apex of the logo is a tender leaf that symbolises the growth of environmental awareness in the community. The white ribbon that wraps around the pyramid forms the letter "Q" to represent both quality and qualified environmental performance of the awarded organisations.



## 1.2 Overview of 2024 HKAEE

The HKAEE has been recognised by the community as one of the most prestigious and reputable award schemes in Hong Kong. Information of this award scheme is summarised in the table below and full details can be found in the individual Guidebooks.

Table 1: Awards category under 2024 Hong Kong Awards for Environmental Excellence

2024 Hong Kong Awards for Environmental Excellence			
11 Sectors (for non-SMEs)			
			
Construction Industry <sup>^</sup>	Environmental Industry	Hotels and Recreational Clubs	Manufacturing and Industrial Services <sup>@</sup>
			
Property Management (Commercial & Industrial / Residential)	Public and Community Services	Restaurants	Schools (Pre-school / Primary / Secondary)
			
Servicing and Trading	Shops and Retailers	Transport and Logistics	
5 Sectors (for SMEs) *			
			
Construction, Manufacturing and Industrial Services <sup>@</sup>	Environmental Industry		
			
Servicing Industry	Shops and Retailers	Trading	

The Organisers reserve the final right to make the final decision in the event of dispute over the eligibility of an applicant.

<sup>^</sup> The nominated construction project should have at least one-third of the project work completed (according to the contract period) at the time of assessment.

<sup>@</sup> Hong Kong based manufacturing companies with their factories in the Greater Bay Area will also be eligible to join the HKAEE under the Manufacturing and Industrial Services Sector (for non-SMEs), or Construction, Manufacturing and Industrial Services Sector (for SMEs).

\* Under the HKAEE, an SME is an organisation that (i) meets the definition of Small and Medium Enterprises (SMEs) adopted by the Government of the Hong Kong Special Administrative Region; (ii) has substantive business operation in Hong Kong; and (iii) its parent company or its affiliated company (if applicable) or itself should not be a listed company (ownership of a 50% of interest or more will be classified as an affiliated company). An SME under the definition of HKSAR Government is a manufacturing business which employs fewer than 100 persons in Hong Kong; or a non-manufacturing business which employs fewer than 50 persons in Hong Kong. The "number of persons employed" includes individual proprietors, partners and shareholders actively engaged in the work of the organisation; and salaried employees of the organisation, including full-time or part-time salaried personnel directly paid by the organisation, both permanent and temporary, at the time of submitting applications.

2024 Hong Kong Awards for Environmental Excellence

Awards Category

The awards to be granted in each of the sector:



or a combination as deemed appropriate by the Final Adjudicating Panel(s).

### 1.3 Eligibility for the HKAEE

All businesses / organisations and their functional units operating primarily within Hong Kong with their core business fulfilling the definition of respective sector are eligible to apply for the HKAEE. Functional units within an organisation can enter the same or separate sectors but each functional unit is limited to enter into one sector only. If an organisation has multiple functional units intending to join the same sector, each functional unit should demonstrate that it has its own environmental initiatives within its operation before being considered admissible to the HKAEE.



To encourage wider participation, the Gold Award winner of each sector / sub-sector of the previous year will not be eligible for entering the HKAEE within the next **two** years. In other words, Gold Award winners of 2022 and 2023 HKAEE will not be eligible for entering 2024 HKAEE, and Gold Award winners of 2024 HKAEE will not be eligible for entering 2025 and 2026 HKAEE.

The Organisers reserve the right to determine the eligibility of any applicant.



### 1.4 Eligibility for the Restaurants Sector for non-SMEs

The Restaurants sector covers eateries mainly engaged in providing food and beverage for consumption on the premises, including restaurants where prepared food and drinks are provided on a served basis; fast food cafes where prepared food and drinks are provided primarily on a self-service basis; and beverage serving places where beverages for immediate consumption on the premises are served.

Restaurants that meet the definition of SMEs defined in the programme booklet shall apply for the HKAEE for **SME – Servicing Industry Sector**.

The Organisers reserve the right to determine the eligibility of any applicant.

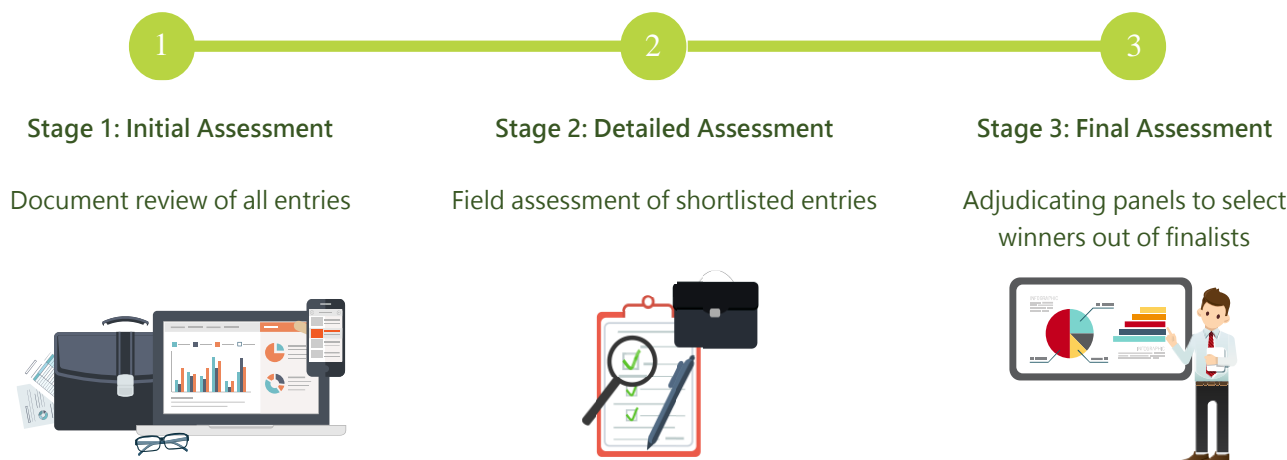
### 1.5 Purpose of this Guidebook for Restaurants Sector

The purpose of this Guidebook is to explain the application procedures and assessment criteria for the Restaurants Sector under the HKAEE.

For reference, a general self-assessment checklist (Appendix 1) and sector best practices (Appendix 2) are provided to assist organisations in improving their environmental performance.

## 2. ASSESSMENT PROCESS

The assessment process for Restaurants Sector is as follows:



Winners will be selected from a rigorous assessment process that comprises three stages:

### Stage 1 - Initial Assessment

Upon receipt of the application form, eligible applicants will be invited to submit detailed information on their green policies and practices as well as environmental achievements via an online questionnaire. All information submitted by the applicants will be reviewed according to the assessment criteria of the awards. The Organisers may request additional documents for the purpose of information verification. The Organisers will then select applicants for detailed assessment in Stage 2.

All eligible applicants that have completed Stage 1 assessment and yet do not receive any award will receive a Participation Certificate after the completion of all assessment processes.

### Stage 2 - Detailed Assessment

Organisations selected for detailed assessment will be visited by a team of assessors. The visit will include a tour of applicant's facilities and interviews with key representatives of the organisation including top management, department heads and general staff. The applicants should arrange the necessary permits and transportation between the Hong Kong-Shenzhen border and the premises in Mainland China, if necessary, for the assessment visit. During the site visit, applicants are encouraged to introduce their environmental performance to the assessors to provide them with an in-depth understanding of their environmental initiatives and the status of implementation.

The assessors will then prepare the assessment reports for submission to the Organisers for further short-listing into the final adjudication in Stage 3.

Applicants that have successfully completed Stage 2 assessment will receive a complimentary report on their environmental performance. The report will outline the organisation's strengths and highlight areas where improvements in environmental management could be made.

### Stage 3 - Final Assessment

Adjudicating Panels will review the environmental performance of applicants. During the final assessment phase, the Adjudicating Panels may invite candidates to further present their achievements in a meeting. Each Adjudicating Panel will comprise representatives from various trade associations, government departments, professional bodies and the like.

### 3. ASSESSMENT CRITERIA

The assessment criteria for the **Restaurants** sector are based on the well-established “Eco-Business Model”. This model is designed to exemplify the strong relationship between the internal operation of a business and the surrounding environment. The key factors, including *Green Leadership*, *Programme and Performance* and *Partner Synergy*, are generally considered to be vital in the overall integration of environmental measures within an organisation.

#### Eco-Business Model



The Eco-Business Model describes the key features that a green business should possess. It lists the criteria for becoming a successful “eco-business” and illustrates the benefits after fulfilling the criteria. If a commitment to environmental management is what you seek for your company, you should consider fulfilling the model criteria that are organised according to the following three key components.

On-going improvement is required to maintain high operational standards. Meeting the demands of clients and maintaining a commitment to environmental management can be achieved easily by following the three component criteria of the Eco-Business Model.

Each criterion focuses on a key aspect of environmental management. They explain to businesses the types of environmental measures that can be adopted, and how these measures can be put into practice. The following sections list the criteria of each component.

## 3.1 Green Leadership

The commitment from board of directors and senior management to environmental protection will steer the accomplishment of conservation measures taken within any business. This component of the Model suggests that management is to provide leadership in initiating the environmental measures to be taken. The efforts of senior management should involve formally defining the goals and policy of the company's commitment to environmental management, allocating resources to fulfil the requirements of the company's policy, communicating policy goals and involving all levels of staff in the programme. Furthermore, it is important that the senior management establishes channels to train staff members on how to practise environmentally friendly measures.



### 3.1.1 Leadership

The greater extent of senior management commitment and participation to pursuing environmental management efforts within any business, the greater success of the environmental measures will be. Senior management should take the leading role in demonstrating their commitment to the company's environmental programme by getting involved in various environmental programmes and activities. In order to foster green culture within an organisation, the management is also recommended to encourage all staff members to participate various green activities to drive for greater success in environmental excellence.

### 3.1.2 Policy and Commitment

Commitment to environmental protection can be formally declared through a written policy. Selecting premises with green building certifications (such as BEAM Plus and LEED certifications) when deciding the location of the restaurant and signing environment-related charters launched / supported by the Government can also demonstrate the company's commitment to environmental protection (e.g. Carbon Reduction Charter, Waste Reduction and Recycling Charter, Carbon Neutrality (Waste Reduction) Charter, Food Wise Charter, Energy Saving Charter on Indoor Temperature, Energy Saving Charter on "No ILB", Use Less, Waste Less in My Hands, Waste Check Charter, Charter on Proper Operation of Refuse Collection Vehicles, Charter on External Lighting, Energy Saving Charter, 4T Charter, Glass Container Recycling Charter and Bye Bye Microbeads Charter).

### 3.1.3 Organisation and Resources

Staff should be assigned with specific environmental responsibilities. Adequate human and financial resources should be allocated to ensure successful implementation of environmental initiatives within the organisation.

### 3.1.4 Environmental Communication

Environmental measures to be undertaken internally and externally should be promoted among staff members. Effective promotion on the benefits of environmental management will encourage staff members to develop green initiatives and undertake measures themselves. The following approaches could further foster green culture among staff members:



- ✿ Establish incentives (e.g. certificates or gifts) to motivate staff members adopting environmental conservation measures through daily operations; and
- ✿ Nominate and encourage representatives to take part in Environmental Task Forces or environmental-related awards (e.g. HKAEE Outstanding Green Achiever Commendation Scheme).

### 3.1.5 Environmental Training

All relevant staff members should receive adequate training to implement environmental measures within the organisation.

### 3.1.6 Managing for Continual Improvement

Regular checks should be undertaken to monitor the progress and review the overall effectiveness of measures taken (e.g. monitor the organisation's performance through establishing management systems such as ISO 14001 Environmental Management Systems). In addition, your company should benchmark your environmental performance with industrial / regional / global standards (e.g. benchmark your interior fit-out, renovation and refurbishment works with reference to the requirements of BEAM Plus Interiors) to manage for continual improvement.



## 3.2 Programme and Performance



### 3.2.1 Regulatory Compliance

Operations of restaurants in Hong Kong are under control of a number of legal environmental requirements. Restaurants should ensure that they are aware of all relevant environmental legislation by establishing suitable procedures for identifying such requirements and ensuring that key staff have the necessary knowledge to access this information.

### 3.2.2 Environmental Programme Implementation

Once the management has formalised its commitment to environmental conservation measures, an environmental programme that defines the objectives, targets and schedule of various environmental initiatives can be formulated. Your environmental programme should be designed to meet your organisation's specific needs. Setting up your own environmental programme makes good business sense. Such a programme can streamline operations, cut costs, improve environmental performance and improve your image in the eyes of your staff, partners and the public.

The following outlines the approach you can take to create your own environmental programme(s):

- 🌱 **Understand Your Needs** – Carry out an environmental review to determine the status of your organisation in relation to protection of the environment (Self-Assessment Checklist in Appendix I can be a starting point). The checklist is designed to help identify the strengths and weaknesses of your organisation and assist you in prioritising the actions that you need to take.
- 🌱 **Define Your Objectives** – Once you have identified the key areas that need improvement, you can prioritise the areas that you intend to make improvement and set objectives.
- 🌱 **Define Your Targets** – According to the objectives, define specific, practicable and measurable targets for implementation.
- 🌱 **Formulate Your Action Plan** – Formulate in detail the measures that will be taken to achieve the targets and the implementation timeframe. At the same time determine the staff representatives for undertaking different measures.
- 🌱 **Monitor Your Programme** – Keep track of the progress of the programme defined.
- 🌱 **Review the Results** – Review monitoring data to identify room for improvements.

Now you understand how to develop an environmental programme within your establishment, you can begin to determine the measures that suit yours.

### 3.2.3 Air Emissions

Air emissions generated within restaurants are normally caused by flue gas emissions from cooking fumes and odours emissions from kitchens exhausts. Proper use of air pollution control equipment minimises pollutants emissions and nuisance to your neighbours. Maintenance plays an important role to minimise air emissions and to fulfil regulatory compliance. To minimise air emissions, the equipment should be operated in accordance with the manufacturers' operating manual.

Also, the following measures are examples that should be considered to minimise cooking fumes emissions from kitchens:

- ✦ Control cooking oil temperature to minimise smoke generation.
- ✦ Remove food residual from frying oil.
- ✦ Avoid direct contact of cooking oil or animal fat with direct flame or hot surfaces.
- ✦ Install only appropriate numbers of cooking stoves to meet business needs.
- ✦ Install efficient air pollution control equipment in kitchens, especially individual equipment to separately control the emissions caused by fumes generating and odorous cooking procedures.
- ✦ Ensure the outlets are located at well-ventilated areas and free from obstructions to ensure adequate dispersions.
- ✦ Seek for advices from environmental professionals to identify the suitable locations of emissions point. It is suggested that the distance between emissions points and residential area should be kept in between 5m to 20m.
- ✦ Ensure optimal operating conditions, all air pollution control equipment should be properly operated and maintained. All equipment and parts should be regularly checked and cleaned.
- ✦ Stock adequate spare parts of air pollution control equipment in case of emergencies.

### 3.2.4 Water Conservation and Water Pollution Control

Major sources of wastewater discharges from restaurants include discharges from food preparation, cleaning processes, kitchen activities and toilets. Although the majority of wastewater will be discharged to the government sewers, it is prudent to minimise wastewater generation to preserve natural resources as well as to minimise costs.



Ways to reduce water consumption include:

- ✦ Turn off water taps when not in use. Consider the use of lever type, e.g. foot operated or sensor type water faucets for ease of employees to turn off water taps;
- ✦ Consider to use flow-control water faucets / install flow controllers to reduce wastage;
- ✦ Select water-consuming devices with Grade 1 Water Efficiency Label;
- ✦ Regularly monitor water usage to evaluate effectiveness of water reduction efforts;
- ✦ Regularly check water pipes and water faucets for leakage;
- ✦ Use pressure sprays to wash dishes effectively to reduce water consumption;
- ✦ Consider to pre-soak dishes in warm water to reduce usage of detergents and water;
- ✦ Use appropriate methods of cleaning and food defrosting to reduce water usage;
- ✦ Consider reusing greywater where possible (e.g. used water for floor cleaning);
- ✦ Consider using condensed water from steam cabinets for cleaning purpose;
- ✦ Serve / refill water only upon customers' request; and
- ✦ Replace bone plates and dining utensils only upon customers' request.

In addition, you may make reference to the “Best Practice Guidelines for Water Usage in Catering Industry” developed by the Water Supplies Department (WSD) to enhance water use efficiency. The Best Practice Guidelines summarises water use efficiency practices for the local catering industry operation, making reference to the experience of other countries.

### 3.2.5 Waste Management

A variety of waste materials will be generated from the operations of restaurants including food wastes, waste cooking oil, grease traps wastes, packaging wastes and general wastes. Improper management of waste can lead to pest and vermin problems that will affect businesses. In addition, with the increasing costs for disposal of waste, it makes business sense to minimise waste generation. The following are suggestions to minimise waste:



#### Purchasing

- ✱ Consider bulk purchase to minimise packaging.
- ✱ Stop / Reduce the use of disposable items (e.g. use metal plates instead of paper in dim sums steamers, use reusable table mats instead of paper mats and replace paper napkins with towels).
- ✱ Use pre-treated materials at source to minimise waste generation.
- ✱ Label and log the dates on which ingredients are received in order to avoid expiry.

#### Food Processing

- ✱ Minimise waste during preparation.
- ✱ Minimise food decorations.
- ✱ Adopt recipes that make good use of surplus food and / or food trimmings.
- ✱ Without compromising hygiene considerations, donate excessive food to charities.

#### Management

- ✱ Plan well to avoid excessive purchasing, storage and manufacturing of food.
- ✱ Adopt first-in-first-out principal to minimise food passing their expiry dates.
- ✱ Monitor the amount of general waste and food waste generated to identify waste reduction opportunities.
- ✱ Transport or store food properly to avoid spillage.
- ✱ Place non-slippery mats in the washing area to avoid breakage of crockeries.
- ✱ Implement incentive schemes to encourage staff to minimise waste.

#### Dining Areas

- ✱ Provide sufficient spaces for segregation of recyclable wastes.
- ✱ Consider taking food waste to composting facilities for production of organic fertilisers.
- ✱ Consider taking used cooking oil to facilities for recycling use.
- ✱ Stop or minimise the use of disposable utensils.

### 3.2.6 Noise

Major noise source from restaurants is plant equipment associated with HVAC system and air pollution control equipment. There are legal compliance issues associated with the operations of these plants as well as nuisance issues to neighbours.

### 3.2.7 Energy Conservation and Progressing towards Carbon Neutral

Electricity is the main form of energy used and source of carbon emission within most of the establishments in Hong Kong. Significant amount of electricity is consumed for lighting and HVAC system, and equipment and machines (e.g. dishwashers). Actions to reduce electricity use can help preserve natural resources. Many measures can be taken to reduce the use of energy and progress towards carbon neutral in your establishment. Most of which involve simple yet effective practices that require minimal time and effort from everyone. The following are suggestions on how to start.



- ✎ Review energy bills to define the amount of energy used on an annual and monthly basis;
- ✎ Determine the main sources of energy usage or energy loss;
- ✎ Establish a total energy reduction plans and target for your organisation as well as for individual energy using components (e.g. set a 10% target for reducing overall energy consumed, and a 30% for the amount of energy consumed by your air conditioning system, to be achieved by the end of next year);
- ✎ Determine and implement procedures to reduce the amount of energy consumed for each major energy source within your establishment;
- ✎ Install individual meters to monitor equipment / facilities with significant energy consumption;
- ✎ Establish real-time energy management system to identify abnormalities in energy consumption and poor performance in energy efficiency; and
- ✎ Purchase carbon offsets to offset the carbon emissions related to business operations.

Ways to reduce electricity consumption can include, but not limited, to the following:

#### Lighting and equipment

- ✎ Use energy-saving lightings such as LED lights.
- ✎ Consider turning off a portion of lights during off-peak hours and preparation / cleaning time.
- ✎ Install timers or occupancy sensors in low traffic area so that lights are turned off when not in use.
- ✎ Check the lighting levels to determine if there is excess light then adjust levels accordingly.
- ✎ Encourage the use of natural lighting where possible.
- ✎ Switch off excess lights from external lightings such as the signboards, exterior spot lights, outdoor electronic display panels during mid-night to 7 a.m. to avoid energy consumption and nuisance.
- ✎ Check with suppliers to determine the energy efficiency of the equipment and chose those electrical appliances (with Grade 1 or 2 Energy Label issued by the Electrical and Mechanical Services Department (EMSD) or equivalent) when purchase new ones.





#### Ventilation and temperature control

- ✎ Establish an inspection and maintenance programme to ensure all air conditioning / ventilation equipment are operating efficiently and dust filters are cleaned regularly.
- ✎ Check room temperatures regularly to determine if controls are correctly set.
- ✎ Install ceiling fans to reduce air conditioning load.
- ✎ Use blinds or curtains to deflect the heat of the sun (to reduce air conditioning loading) during summer time and open them to allow in heat from the sun during colder months.
- ✎ Keep all windows and outside doors closed when air conditioning units are running if appropriate.

### 3.2.8 Indoor Air Quality

The air inside buildings may contain numerous airborne pollutants. Pollutants including chemicals, dust, bacteria, fungal spores and viruses are commonly detected in sealed indoor environments. Many restaurants in Hong Kong are located inside sealed buildings that receive outside air passing through an air conditioning system and circulating around the establishment. Although air can be contaminated through outside influences in some cases, air conditioning systems are culprit behind contamination if they are not properly maintained.

Other nuisances that contribute to indoor air pollution within establishments can include chemicals from furniture, carpet, renovation work, smoke, dust from unclean furniture, equipment and pollutants produced by machinery. In some instances, poor air circulation can result in a build-up of carbon dioxide levels causing discomfort. Other air pollutants including smoke, dust, ozone and air-borne bacteria can cause a wide array of human health problems when inhaled. There are a number of measures that can be taken to improve indoor air quality within your establishments.

-  Check with your facilities management if there is sufficient fresh air supplied to your establishment.
-  Ensure the inlet of fresh air supply is not located near outdoor air pollution sources (e.g. chimney exhaust from adjacent building).
-  Ensure that air outlets, ducts, filters and cooling coils within air-conditioning systems are maintained and if necessary replaced on a regular basis.
-  Clean carpet and fabric furniture on a regular basis.



### 3.2.9 Housekeeping

In general, the appearance and condition of your establishment will determine the working environment for your staff and the public perception of your business. You can enhance your workplace environment by ensuring that your establishment is cleaned on a regular basis (including regular cleaning and maintenance of walls, ceilings and floors). Furthermore, the methods you use to handle and store your products will also affect your establishment's work environment. Some of the products that you use on a daily basis have the potential to cause harm if they are not handled and stored properly. Items including correction fluid, spray-paint, solvents (especially during renovation) and pesticides can be sources of air pollution and some of them can contribute to the depletion of the ozone layer.

### 3.2.10 Transportation

Road vehicles in Hong Kong are usually powered by fossil fuel. The combustion of fuel in car engines results in the release of air pollution particles. Inhaling these particles are proven to cause respiratory diseases such as asthma and bronchitis. Furthermore, these air pollutants also contribute to global warming and acid rain. As more and more motor vehicles drive on Hong Kong streets, the air pollution situation worsens. However, we can help to reduce air pollution by switching to alternative forms of travel.

#### Ways to improve Transport Efficiency within your establishment

-  Encourage staff and customers to use public transport or to walk whenever possible. In your advertisements you can supply information regarding public transport options that customers can take to get to the restaurant.
-  If parking facilities are available at your establishment, encourage staff to car pool.

#### Ways to improve Transport Efficiency if you operate a vehicle fleet

- ✻ Establish a vehicle maintenance programme to ensure that vehicles are well maintained.
- ✻ Encourage the manager of your vehicle fleet or contractors to purchase environmentally preferable vehicles. Vehicles that are meeting higher emission standards (e.g. Euro-VI) are readily available. Furthermore, vehicles powered on natural gas or propane produce even fewer emissions. Hybrid or electric vehicles can also be good substitutes.
- ✻ Encourage the manager of your vehicle fleet to determine the most efficient transport routes and avoid making individual trips.
- ✻ Encourage the delivery of materials during non-peak traffic hours.
- ✻ Ensure the drivers comply with the Motor Vehicle Idling (Fixed Penalty) Ordinance (Cap 611).

### 3.2.11 Green Procurement

You can contribute to environmental protection by purchasing environmentally friendly products. Every product / ingredient that you purchase for your establishment, whether it is used by staff or for sale, has the impact on the environment. You can reduce the amount of waste that you produce through making careful decisions when you are purchasing goods. Products that biodegrade, can be fashioned into new items or may even be reused several times before they are disposed of, to reduce stress on landfills.



#### General rules for environmentally responsible product purchasing

Encourage the purchase of products that meet as many of the following criteria as possible:

- ✻ Purchase products that are reusable or contain reusable parts such as refillable pens and rechargeable batteries.
- ✻ Buy products that can be recycled, such as uncoated paper bags that can be easily recycled.
- ✻ Buy products that reduce the use of resources. For example, energy efficient light fixtures should be purchased over less energy efficient options.
- ✻ Choose durable products and equipment to avoid constant replacement.
- ✻ Choose products with no or low toxicity such as low pollution water-based paint. Using these types of products will also help to reduce safety hazards in workplace.
- ✻ Make reference to the green specifications published by the Environmental Protection Department or other green procurement guidelines when practising green procurement.

#### Purchasing procedures

- ✻ Purchase products that are environmentally friendly. If your organisation does not have any policy guiding the purchase of products, you should consider designing one that favours purchasing environmentally friendly products. This policy should be made known to suppliers.
- ✻ Conduct simple research into heavily used items within your establishment (paper products, plastic bags, etc.) that could be substituted by other more environmentally friendly options.
- ✻ Examine the possibility of repairing items instead of purchasing new ones. In many instances furniture can be refurbished for a fraction of the cost of purchasing new items.
- ✻ Encourage colleagues to suggest products that are known to be more environmentally friendly than what you are currently using.
- ✻ Encourage ethical purchasing, the practice of avoiding products that would bring adverse effect to the environment and society. For example, purchase cruelty free products, do not buy products that have been manufactured out of

rainforest wood since the destruction of these forests contribute to many environmental problems including global warming, deforestation, biodiversity loss and more.

- 🌱 Buy goods in bulk quantities.
- 🌱 Stop / Avoid purchasing disposable items and microplastic-containing products.
- 🌱 Support the purchase of products that bear environmentally friendly logos or eco-labels, food ingredients that are organic and from local sources.

### 3.2.12 Supporting Sustainable Seafood

Hong Kong is one of the largest per capita seafood consumers in the world. Conscious selection of seafood that you purchase for food processing has direct / indirect ecological effects. If the seafood that you purchase is sourced / grown from unsustainable wild-catching / farming practices, this may lead to depletion and even extinction of some species, resulting in unstable food supply and disappearance of specific species. Eventually, your action may destroy natural habitat and ecological balance. You can minimise the impact on the ecosystem by establishing purchasing guidelines and procedures for the use of sustainable seafood.

#### General guidelines for the use of sustainable seafood

- 🌱 Include commitment to use of sustainable seafood in your environmental policy / sustainability policy.
- 🌱 Mandate requirements related to sustainable seafood are stated clearly in quotation / tendering documents to make suppliers aware of your company's mission.
- 🌱 Choose sustainable seafood caught or formed from well-managed fisheries or responsible aquaculture operations.
- 🌱 Encourage seafood suppliers to provide you with documentation that guarantees the sustainable authenticity of the seafood that you purchase. For example, sustainable seafood bears relevant logos.
- 🌱 Conduct simple research / visits to check the sources of the seafood supplied to ensure the supply is from sustainable catching / farming method.
- 🌱 Encourage seafood suppliers to arrange a visit with you to ensure that their supplies are from sustainable fishing or farming methods.
- 🌱 Give preference to the seafood suppliers that can demonstrate their seafood traceability (e.g. suppliers with a Chain of Custody (CoC) system for ensuring the seafood offered is from sustainable sources).
- 🌱 Disseminate seafood sustainability message to public by posting your sustainable seafood policy in a prominent place within your establishments, reporting your achievements and efforts to use sustainable seafood in newsletter and other publications.
- 🌱 Offer and promote sustainable seafood to your customers.
- 🌱 Promote sustainable food by including sustainable seafood and remove shark fin and blue fin tuna dishes from the menu.
- 🌱 Get involved and support local initiatives on sustainable seafood. Community involvement can range from participating in local sustainable seafood related activities to organising campaigns or funding projects aiding in marine conservation.
- 🌱 Donate to charities / non-governmental organisations in supporting their sustainable seafood programmes.
- 🌱 Work with green groups / organisations to provide you with more sourcing advice in selection of sustainable seafood.
- 🌱 Apply for respective Chain of Custody (CoC) certification to demonstrate your support of sustainable seafood.

## 3.3 Partner Synergy



### 3.3.1 Communication and Motivation

Once you have committed to environmental conservation measures within your organisation, you should share with others. Your suppliers, contractors, customers and other business partners deserve to learn about the positive actions that you are now taking. Knowledge of your environmental programme is valuable to others since seeing your accomplishments can motivate them to establish their own programmes.

In some instances, your partners may not be aware of the benefits of establishing such a programme. In other instances, they may be interested in starting up their own programmes yet they need some initial guidance as to how to begin. It is therefore important that your policy is made known to interested parties. By assuming a proactive stance, you will encourage others to learn about environmental protection and give your organisation more exposure within the business world. Publish an environmental report or sustainability report is a good form of communication with your stakeholders.

#### Influence your Suppliers / Contractors

A sound environmental programme will demand that you purchase and use environmentally friendly products whenever possible. Therefore, it is important that your suppliers and other relevant partners are made aware of your programme requirements and are capable of meeting your needs. There are a number of activities that you can undertake to clearly communicate your requirements to your suppliers.

- 🌱 You should inform suppliers of your environmental policy and provide them with your mission statement.
- 🌱 State environmental requirements in tender documents.
- 🌱 Work with suppliers to help capture the type of products that you seek at a competitive price. Ask your suppliers to identify environmentally friendly products that can substitute those you are currently using (at a comparable price).
- 🌱 Encourage suppliers to provide you with documentation that guarantees the 'environmentally friendly' authenticity of the products that you are purchasing.
- 🌱 Encourage suppliers to use recyclable / biodegradable packaging materials.
- 🌱 Invite your suppliers / contractors to participate in any community support programme(s) or environmental partnership programme(s) with the public / private sector / NGOs.

#### Influence your Customers







Just as you appreciate your suppliers for providing you with various environmentally friendly products, your customers will appreciate your efforts in offering them with quality goods. In general, by communicating the message that you are environmentally responsible you can increase customer loyalty. It is therefore a good practice to supply your customers with information regarding the environmental measures that you are taking and the nature of the products they are purchasing. There are many ways in which you can help your customers be aware of your efforts and support your environmental programme.

- 🌱 Post your environmental policy in a prominent place within your establishments.
- 🌱 Listen to your customers when they identify those areas requiring improvement and how you could be of help.
- 🌱 Provide incentives (e.g. discounts) to your customers for their support of your environmental initiatives.
- 🌱 Offer rebates for customers that bring their own container for take-away food.
- 🌱 Offer and promote sustainable food to your customers.
- 🌱 Advise your customers not to order excess food.

### Influence on the Community




Everyone in Hong Kong experiences the effects of pollution. Many people would like to help improve environmental quality, however, not everyone knows how to get involved. As a green business operator, you deal with environmental management issues on a daily basis. You are in a strong position to help the community to implement green measures. It is important for you to understand the impact of your business and environmental actions, and communicate your impact to the society. You should also act as a role model to demonstrate your effort in environmental protection.

By helping your community, you can improve the environment and enjoy good standing within the community. Furthermore, taking simple initiatives including efforts to report the lessons learnt in setting up your programme(s) and other useful information can raise community awareness. There are a number of ways that you can get involved.

-  Get involved and support local green initiatives. Community involvement can range from organising 'Beach clean-up' campaigns to funding projects that aid in the establishment of conservation areas.
-  Donate surplus food to food banks, charities or green groups.
-  Set up donation boxes and give proceeds to local environmental charities.
-  Publish your environmental initiatives and achievements in other media and publications.
-  Collaborate and share experience with other restaurants on the implementation of environmental programmes and activities.
-  Apply for awards or labels to gain formalised recognition for your efforts.

## 4. WEIGHTINGS OF ASSESSMENT CRITERIA

As mentioned in Section 3 above, the assessment of eligible entries under the Restaurants sector comprises three criteria, namely, *Green Leadership*, *Programme and Performance* and *Partner Synergy*. Specific to this sector, the weighting of each of the assessment criteria is as follows:

 <b>Green Leadership</b>	 <b>Programme and Performance</b>	 <b>Partner Synergy</b>
25%	45%	30%

In order to recognise applicants' efforts to promote in the *HKAEE* as well as their achievements in the Hong Kong Green Organisation Certification (HKGOC) and other recognised certification or award schemes, a maximum of 10 bonus points will be given to the applicants during Stage 2 assessment of the *HKAEE*, as follows:

### Bonus Points Awarded for Efforts in Promoting HKAEE (maximum 3 bonus points)

- Applicants who have promoted HKAEE through their business network and / or promotional channels / platforms (e.g. display the awarded logos and stickers in premises, website and electronic screens, etc.; imprint the awarded logo in name cards, letterhead; and publish featured articles through media) will earn **a maximum of 1 bonus point**.
- Applicants who have successfully referred their business partners (e.g. suppliers) to join the HKAEE will earn **a maximum of 2 bonus points**.

Applicants who have promoted HKAEE through their business network and successfully referred their business partners may also be awarded with the title of “**Outstanding HKAEE Promotional Partner**” if they have fulfilled certain criteria, please refer to Section 2.6 of 2024 HKAEE Programme Booklet for details.

### Bonus Points Awarded for Achievements in Hong Kong Green Organisation Certification (HKGOC) (maximum 4 bonus points)

- Applicants who possess valid *Wastewi\$e* / *Energywi\$e* / *IAQwi\$e* / *Carbon Reduction Certificate* / *recognition of Hong Kong Green Organisation* will earn **1 bonus point** per Certificate / recognition.

### Bonus Points Awarded for Efforts in Other Schemes (maximum 3 bonus points)

- Applicants who possess a valid certificate from environmental schemes such as *ISO 14001*, *ISO 20121*, *ISO 50001*, *IECQ HSPM QC 080000*, *Hong Kong - Guangdong Cleaner Production Partners (Manufacturing) Recognition Scheme*, *Hong Kong Green Mark Certification Scheme*, *WWF-Hong Kong's Low-carbon Operation Programme (LOOP<sup>PLUS</sup>)* and *Low Carbon Manufacturing Programme (LCMP)*, *CLP Smart Energy Award*, *WGO's Green Office Awards Labelling Scheme (GOALS)*, *FHKI's BOCHK Corporate Low-Carbon Environmental Leadership Awards*, *BEAM Plus New Buildings / BEAM Plus Existing Buildings / BEAM Plus Interiors*, *Hong Kong Green Shop Alliance Award*, *EEB's Charter on External Lighting* or other schemes recognised by the Organisers will earn **1 bonus point**. The Organisers reserve the right to grant bonus points to any applicants.

**\*Note :**

1. HKGOC consists of four Certificates, namely "Wastewi\$e Certificate", "Energywi\$e Certificate", "IAQwi\$e Certificate" and "Carbon Reduction Certificate". Participants can further obtain the recognition of "Hong Kong Green Organisation" by demonstrating the environmental practices in multiple aspects. Please refer to the HKGOC programme booklet for details.
2. ISO 14001 is an environmental management system standard published by the International Organization for Standardization.
3. ISO 50001 is an energy management system standard published by the International Organization for Standardization.
4. ISO 20121 is an event sustainability management system standard published by the International Organization for Standardization.
5. IECQ HSPM QC 080000 is a standard on hazardous substances process management published by the IEC Quality Assessment System for Electronic Components.
6. Hong Kong - Guangdong Cleaner Production Partners (Manufacturing) Recognition Scheme is jointly operated by the Environment and Ecology Bureau of the Government of the HKSAR and the Department of Industry and Information Technology of Guangdong Province.
7. Hong Kong Green Mark Certification Scheme is a system certification scheme operated by the Hong Kong Q-Mark Council, Federation of the Hong Kong Industries.
8. Low-carbon Operation Programme and Low Carbon Manufacturing Programme are schemes operated by WWF-Hong Kong. The bonus point will only be granted to applicants in applicable Sectors for their operations in Hong Kong or Greater Bay Area (only applicable to Manufacturing and Industrial Services sector (for non-SMEs) or Construction Manufacturing and Industrial Services sector (for SMEs)).
9. CLP Smart Energy Award is organised by CLP Power Hong Kong Limited which aims to recognise organisations who have implemented energy conservation measures and achieved outstanding energy saving results.
10. Green Office Awards Labelling Scheme (GOALS) is a recognition scheme for offices organised by the World Green Organisation (WGO).
11. BOCHK Corporate Low-Carbon Environmental Leadership Awards is organised by the Federation of Hong Kong Industries, which aims to promote environmental practices among the manufacturing and services enterprises in Hong Kong and the Pan Pearl River Delta (PRD) region.
12. BEAM Plus is an independent assessment of building sustainability performance. It is certified by Hong Kong Green Building Council Limited (HKGBC) while the assessment is handled by the BEAM Society Limited.
13. Hong Kong Green Shop Alliance Award is organised by the Hong Kong Green Building Council, which aims to foster green shopping environment in Hong Kong. Only winners of the main awards, i.e. "Best Green Practice in Malls", "Best Green Practice in Shops" and "Best Collaborative Effort of Malls and Shops" can earn bonus point in HKAEE.
14. Charter on External Lighting is a voluntary scheme implemented by EEB to invite owners and responsible persons of external lighting installations to switch off lighting installations of decorative, promotional or advertising purposes which affect the outdoor environment during the preset time (i.e. 10 p.m., 11 p.m. or midnight to 7 a.m. on the following day) to foster a better nighttime environment, which is conducive for the public to rest and energy saving.
15. The presentation of the award to any winning organisation is still subject to further consideration of non-compliance record of environmental regulations, if any, before the date of the Presentation Ceremony.

## 5. APPLICATION FORM (RESTAURANTS SECTOR)

### SECTION 1 - Organisation Profile

**Application Deadline: 14 Jan 2025**

*(Please note that the Name of Organisation indicated below refers to "the entity of application", which will be used in the award and publicity and cannot be changed without justifiable reasons.)*

**Name of Organisation (holding a valid Hong Kong Business Registration Certificate or other legal entities):**

in English: \_\_\_\_\_  
in Chinese: \_\_\_\_\_  
Address: \_\_\_\_\_  
\_\_\_\_\_  
Telephone: \_\_\_\_\_  
Website: \_\_\_\_\_  
Description of  
Core Business: \_\_\_\_\_  
BR Number: \_\_\_\_\_

**Name of Functional Unit, if applicable:**

in English: \_\_\_\_\_  
in Chinese: \_\_\_\_\_  
Address: \_\_\_\_\_  
\_\_\_\_\_

**Name of Parent Company / Affiliated Company, if applicable:**

in English: \_\_\_\_\_  
in Chinese: \_\_\_\_\_

**Number of employees (under the Business Registration of the applicant organisation)**

Hong Kong:	(Full time)	_____	(Part time)	_____
Parent Company:	(Full time)	_____	(Part time)	_____

**Is your company or its parent company / affiliated company (if applicable) a listed company?**

☐ Yes

☐ No

## SECTION 2 - Contact Details and Declaration

Please provide the following information about the contact person of your organisation.

Name of Contact Person: \_\_\_\_\_  
Designation: \_\_\_\_\_  
Telephone: \_\_\_\_\_  
E-mail: \_\_\_\_\_  
Postal Address: \_\_\_\_\_  
(If different from Section 1)

Please read the consent statement below before signing and submitting this application form.

Signature: \_\_\_\_\_  
(with Organisation Chop) \_\_\_\_\_ Date: \_\_\_\_\_  
Name of Signatory: \_\_\_\_\_ Designation: \_\_\_\_\_

The HKAEE Technical Consultant (Hong Kong Productivity Council, HKPC) has adopted a Personal Data (Privacy) Policy. You may contact HKAEE Technical Consultant to request access to, and amend your personal data provided by you. If needed, please send an email to: sec@hkaee.gov.hk. The personal data collected from you will be erased and destroyed after 24 months upon the completion of the assessment of HKAEE.

### CONSENT STATEMENT

I hereby declare that the information given above is accurate to the best of my knowledge, and agree that all decisions made by the Organisers (i.e. Environment and Ecology Bureau and Environmental Campaign Committee and its Secretariat) and adjudicating panels are final and binding in all aspects relating to the HKAEE. I understand that any false or misleading information may lead to disqualification of my application.

I agree that personal data (including name, phone number, correspondence address and email address) provided by me will be used for the purpose of the communication, administration, evaluation and management of my application. I understand if I cannot provide the relevant personal data, processing of my application by the Organisers and the Technical Consultant may be affected.

The HKAEE Technical Consultant (Hong Kong Productivity Council, HKPC) intends to use the personal data (including your name, phone number, correspondence address and email address) that you have provided to promote the latest development, consultancy services, events and training courses of HKPC. Should you find such use of your personal data unacceptable, please indicate your objection by ticking the box below.

☐ I object to the proposed use of my personal data in any marketing activities arranged by HKAEE Technical Consultant (HKPC).

The Environment and Ecology Bureau and / or the Environmental Campaign Committee and its Secretariat also intend to use the personal data (including your name, phone number, correspondence address and email address) that you have provided to promote the latest development, policies, activities and schemes of the Environment and Ecology Bureau and / or the Environmental Campaign Committee. Should you find such use of your personal data unacceptable, please indicate your objection by ticking the box below.

☐ I object to the proposed use of my personal data in any marketing activities arranged by the Environment and Ecology Bureau and / or the Environmental Campaign Committee and its Secretariat.

Is your Company interested in joining the “Outstanding Promotional Partner Commendation Scheme”?

*(The HKAEE Technical Consultant will further contact you on the details separately upon receiving this application)*

☐ Yes ☐ No

Is / Are employee(s) of your Company interested in joining the “Outstanding Green Achiever Commendation Scheme”?

*(The HKAEE Technical Consultant will further contact you on the details separately upon receiving this application. Please refer to the separate guideline and dedicated application form for details of this commendation scheme.)*

☐ Yes ☐ No

How do you know about the Hong Kong Awards for Environmental Excellence? (Can select more than one)

- ☐ Mass media (e.g. TV and newspaper)
- ☐ Social Media (e.g. Facebook, LinkedIn, YouTube and Instagram)
- ☐ Roving exhibitions
- ☐ Through the Technical Consultant
- ☐ Referral from another company / organisation  
(Please specify the name of the company / organisation: \_\_\_\_\_)
- ☐ Posters or advertisement
- ☐ Official website or eDMs
- ☐ Experience Sharing Seminars held by the Organiser
- ☐ Through participation in Hong Kong Green Innovations Awards (HKGIA) or Hong Kong Green Organisation Certification (HKGOC)
- ☐ Through commerce chambers / trade associations  
(Please specify name of chamber / association: \_\_\_\_\_)
- ☐ Others (Please specify: \_\_\_\_\_)

Please complete the Application Form and send it to the HKAEE Technical Consultant (Hong Kong Productivity Council) by the below channels. Applications can also be submitted directly online –

Email	:	<a href="mailto:awards@hkaee.gov.hk">awards@hkaee.gov.hk</a>
Mailing Address	:	HKAEE Technical Consultant, Hong Kong Productivity Council, HKPC Building, 78 Tat Chee Avenue, Kowloon Tong, Kowloon, Hong Kong
Online Application	:	<a href="https://aas.hkaee.gov.hk/HKAEE/applicationform/apply">https://aas.hkaee.gov.hk/HKAEE/applicationform/apply</a>

Important Note:

*Please immediately call the HKAEE Hotline (Tel: 2788 5903) if no acknowledgement of application is received within 7 working days from the date of application.*

## 6. ACKNOWLEDGEMENTS

The Organisers wish to thank the Environment and Conservation Fund for funding the HKAEE.

### Funded by



Environment and Conservation Fund

### Organisers



中華人民共和國香港特別行政區政府  
環境及生態局  
Environment and Ecology Bureau  
The Government of the Hong Kong Special Administrative Region  
of the People's Republic of China

Environment and Ecology Bureau



Advisory Council on the Environment



Federation of Hong Kong Industries



Hong Kong Productivity Council



The Chinese Manufacturers' Association  
of Hong Kong



The Hong Kong Council of Social Service



ENVIRONMENTAL  
CAMPAIGN COMMITTEE  
環境運動委員會

Environmental Campaign Committee



Business Environment Council



Hong Kong General Chamber of Commerce



The Chinese General Chamber  
of Commerce



The Hong Kong Chinese Importers'  
and Exporters' Association

## 7. ENQUIRY



Tel: 2788 5903



E-mail: [awards@hkaee.gov.hk](mailto:awards@hkaee.gov.hk)



Website: [www.hkaee.gov.hk](http://www.hkaee.gov.hk)

## 8. DISCLAIMER

The information contained in this guidebook has been produced for guidance only. While every precaution has been taken to ensure its accuracy, no responsibility for any claims, losses or expenses as a result of any material in this publication can be accepted by the Organisers or any organisations involved in this guidebook.

## Appendix 1 – Self Assessment Checklist for the Restaurants Sector

### GREEN LEADERSHIP

	Yes	No
<b>Leadership</b>		
➤ Demonstrate commitment from management.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Involve management in the environmental programme and activities.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Communicate with staff in a two-way manner.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Establish incentives by management to encourage the staff to practise green measures.	<input type="checkbox"/>	<input type="checkbox"/>
<b>Policy and Commitment</b>		
➤ Establish an environmental / sustainability / ESG policy.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Contain commitment to environmental conservation in the environmental / sustainability / ESG policy.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Apply the environmental / sustainability / ESG policy company-wide.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Direct the stated aims and objectives of the policy towards the organisation's activities and procedures.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Select premises with green building certifications (such as BEAM Plus and LEED certifications) when deciding the location of your office.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Sign environment-related charters launched / supported by the Hong Kong SAR Government. (e.g. Carbon Reduction Charter, Waste Reduction and Recycling Charter, Carbon Neutrality (Waste Reduction) Charter, Food Wise Charter, Energy Saving Charter on Indoor Temperature, Energy Saving Charter on "No ILB", Use Less, Waste Less in My Hands, Waste Check Charter, Charter on Proper Operation of Refuse Collection Vehicles, Charter on External Lighting, Energy Saving Charter, 4T Charter, Glass Container Recycling Charter and Bye Bye Microbeads Charter).	<input type="checkbox"/>	<input type="checkbox"/>
<b>Organisation and Resources</b>		
➤ Appoint a "Green Manager" to coordinate the environmental programme.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Establish an Environmental Task Force to steer and facilitate the environmental programme implementation.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Allocate sufficient resources for environmental programme implementation.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Encourage staff's involvement in the programme.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Establish and operate a sound environmental management system.	<input type="checkbox"/>	<input type="checkbox"/>
<b>Environmental Communication</b>		
➤ Publicise the environmental / sustainability / ESG policy, initiatives and accomplishments from time to time.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Encourage staff to give suggestions or feedback on the environmental programme.	<input type="checkbox"/>	<input type="checkbox"/>

	Yes	No
➤ Collect ideas from staff and answer their enquiries.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Offer incentives or rewards to staff for their environmental initiatives.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Communicate the accomplishments of the environmental programme to the community.	<input type="checkbox"/>	<input type="checkbox"/>
<b><i>Environmental Training</i></b>		
➤ Define environmental training needs for individual staff.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Maintain environmental training records.	<input type="checkbox"/>	<input type="checkbox"/>
<b><i>Managing for Continual Improvement</i></b>		
➤ Devise a simple plan to schedule regular checks of the organisation's environmental programme.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Document the findings of the checking properly and implement any corrective actions arising from the checking.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Monitor if appropriate corrective actions are taken and to address any lapses or inadequacies.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Benchmark environmental performance with industrial / regional / global standards (e.g. benchmark your interior fit-out, renovation and refurbishment works with reference to the requirements of BEAM Plus Interiors).	<input type="checkbox"/>	<input type="checkbox"/>

## PROGRAMME AND PERFORMANCE

	Yes	No
<b><i>Regulatory Compliance</i></b>		
➤ Identify and collect legal information from corporate sources, relevant government authorities and industry associations.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Establish a register of environmental requirements relevant to your operation.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Establish a procedure to ensure that relevant staffs have continuous access to the legal requirements.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Establish a procedure to ensure relevant information on legal requirements is communicated to staff effectively.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Establish a procedure to keep track of changes to environmental requirements and to update them accordingly.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Monitor the status of compliance with environmental requirements regularly.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Take appropriate corrective and preventive actions for areas of regular, repeated or significant non-compliance.	<input type="checkbox"/>	<input type="checkbox"/>
<b><i>Environmental Programme Implementation</i></b>		
➤ Carry out an environmental review to determine areas requiring improvement.	<input type="checkbox"/>	<input type="checkbox"/>

	Yes	No
➤ Define your environmental objectives and targets.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Formulate measures to achieve objectives and targets.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Appoint staff to be responsible for undertaking different measures.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Calculate carbon footprint and establish a reduction plan.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Review the outcome of environmental programme and find ways for improvement.	<input type="checkbox"/>	<input type="checkbox"/>
<b><i>Air Emissions</i></b>		
➤ Maintain cooking oil temperature to minimise smoke in kitchens.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Remove food residual from frying oil.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Avoid direct contact of cooking oil or animal fat with direct flame or hot surfaces.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Install appropriate numbers of cooking stoves to meet business needs.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Install efficient air pollution control equipment in kitchens.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Install separate air pollution control equipment for fumes generating and odorous cooking procedures and use individual controls for emissions to reduce the loads on the air pollution control equipment.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Ensure exhausts are located at well-ventilated areas and free from obstructions to ensure adequate dispersions.	<input type="checkbox"/>	<input type="checkbox"/>
➤ The emission points adequately space from residential neighbours (5m to 20m) depending on numbers of frying stoves and amount of energy consumptions. Seek advices from environmental professionals to identify the suitable locations of emissions points.	<input type="checkbox"/>	<input type="checkbox"/>
➤ All air pollution control equipment properly operate and maintain to ensure optimal operating conditions. Check and clean all equipment and parts regularly.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Stock adequate spare parts for air pollution control equipment in case of emergencies.	<input type="checkbox"/>	<input type="checkbox"/>
<b><i>Water Conservation and Water Pollution Control</i></b>		
➤ Consider the use of lever type, foot operated or sensor type water faucets for ease of staff to turn off water taps.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Use appropriate methods of cleaning and food defrosting to reduce water usage.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Consider to use flow-control water faucets to reduce wastage.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Monitor water usage regularly to evaluate effectiveness of water reduction efforts.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Check water pipes and water faucets for leakage regularly.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Consider reusing water where possible.	<input type="checkbox"/>	<input type="checkbox"/>

	Yes	No
➤ Use condensed water from steam cabinets for general cleaning purpose.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Consider to pre-soak dishes in warm water to reduce usage of detergents and water.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Select plumbing fixtures and water-consuming devices with Grade 1 Water Efficiency Label.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Serve / refill water only upon customers' request.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Replace bone plates and dining utensils only upon customers' request.	<input type="checkbox"/>	<input type="checkbox"/>
<b>Waste Management</b>		
<i>Purchasing</i>		
➤ Negotiate with suppliers to "take back" containers (e.g. containers for soy sauce).	<input type="checkbox"/>	<input type="checkbox"/>
➤ Consider bulk purchase to minimise packaging.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Stop / Reduce the use of disposable items (e.g. use metal plates instead of paper in dim sums steamers, use reusable table mats instead of paper mats and replace paper napkins with towels).	<input type="checkbox"/>	<input type="checkbox"/>
➤ Use pre-treated materials at source to minimise waste generation.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Label and log the dates on which ingredients are received in order to avoid expiry.	<input type="checkbox"/>	<input type="checkbox"/>
<i>Food Processing</i>		
➤ Minimise waste during preparation.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Minimise food decorations.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Adopt recipes that make good use of surplus food and / or food trimmings.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Control the food portion during preparation to minimise food waste.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Donate excessive food to charities without compromising hygiene considerations.	<input type="checkbox"/>	<input type="checkbox"/>
<i>Management</i>		
➤ Plan well to avoid excessive purchasing, storage and manufacturing of food.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Adopt first-in-first-out principal to minimise food passing their expiry dates.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Transport and store goods properly to avoid spillage.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Implement incentive schemes to encourage staff to minimise waste.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Conduct waste audit / checking to identify the types and quantities of waste generated from the restaurant.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Establish waste reduction plan for better waste management.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Educate staff and cleaning staff for proper and clean recycling.	<input type="checkbox"/>	<input type="checkbox"/>

	Yes	No
➤ Reduce and reuse festive / promotional decorations.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Avoid the use of bottled water and unnecessary decorations/souvenirs at official events.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Adopt e-fax system to reduce the use of fax paper and save printing supplies.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Adopt electronic channels for promotion to replace printed flyers.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Streamline operation procedures and eliminate unnecessary paper forms / records.	<input type="checkbox"/>	<input type="checkbox"/>
<i>Dining Areas</i>		
➤ Provide sufficient spaces for segregation of recyclable wastes.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Consider taking food waste to composting facilities for production of organic fertilisers.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Consider taking used cooking oil to facilities for recycling.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Stop or minimise the use of disposable utensils.	<input type="checkbox"/>	<input type="checkbox"/>
<i>Noise</i>		
➤ Check and maintain plant equipment regularly.	<input type="checkbox"/>	<input type="checkbox"/>
<i>Energy Conservation and Progressing towards Carbon Neutral</i>		
<i>General</i>		
➤ Review energy bills regularly.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Conduct energy and / or carbon audit to find out the main sources of energy usage and carbon emissions, and identify improvement areas.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Establish an energy / carbon footprint reduction target.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Set up and implement procedures to reduce energy consumption.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Install individual meters to monitor energy consumption of kitchen equipment.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Purchase carbon offsets to offset the carbon emissions related to business operations.	<input type="checkbox"/>	<input type="checkbox"/>
<i>Light and equipment</i>		
➤ Use energy-saving lightings such as LED lights.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Adjust the lighting levels appropriately.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Encourage the use of natural lighting.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Use electronic ballasts to replace conventional electromagnetic ballasts where possible.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Select products that are more energy efficient during the purchase of new appliances.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Avoid excess lights from external lightings such as the signboards, exterior spot lights, outdoor electronic display panels or install timers during mid-night to 7 a.m. for these external lightings.	<input type="checkbox"/>	<input type="checkbox"/>

	Yes	No
➤ Install heat recovery system to collect excessive heat for hot water supply.	<input type="checkbox"/>	<input type="checkbox"/>
<i>Ventilation and temperature control</i>		
➤ Use natural ventilation as far as possible.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Establish a maintenance programme on air-conditioning / ventilation systems.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Check room temperatures regularly to determine if controls are properly set.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Install ceiling fans to reduce air conditioning load.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Use blinds or curtains to deflect the heat of the sun in summer and draw the blinds or curtains to allow in heat from the sun during colder months.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Keep windows and doors closed when air-conditioning units are running.	<input type="checkbox"/>	<input type="checkbox"/>
<i>Indoor Air Quality</i>		
➤ Monitor that there is sufficient fresh air within the establishment.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Ensure that the venting facilities of the establishment are not located near outdoor air pollution sources.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Maintain air outlets, ducts, filters and cooling coils in air-conditioning system regularly.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Clean carpet and upholsteries regularly.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Grow plants in the restaurant.	<input type="checkbox"/>	<input type="checkbox"/>
<i>Housekeeping</i>		
➤ Establish an orderly and clean environment.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Post signs to inform staff of good practices for handling and storing materials.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Keep an inventory of the substances that are potentially harmful to the environment.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Designate an area to store potentially harmful substances to prevent leakage to the environment.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Exercise procedures during handling and storage of these potentially harmful substances to prevent leakage to the environment.	<input type="checkbox"/>	<input type="checkbox"/>
<i>Transportation</i>		
➤ Encourage staff and customers to use public transport or walk whenever possible.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Encourage staff to car pool if parking facilities are available.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Establish a vehicle maintenance programme.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Switch to hybrid / electric vehicles.	<input type="checkbox"/>	<input type="checkbox"/>

	Yes	No
➤ Encourage all company drivers to use the most efficient transport routes.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Encourage delivery of materials during non-peak traffic hours.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Purchase vehicles that are meeting higher emission standard (e.g. Euro-VI) or environmentally friendly.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Ensure the drivers comply with the Motor Vehicle Idling (Fixed Penalty) Ordinance (Cap 611).	<input type="checkbox"/>	<input type="checkbox"/>
<b>Green Procurement</b>		
➤ Purchase environmentally friendly products such as products that are reusable, recyclable, contain reusable parts, use minimal resources, are designed to last for longer time periods and contain fewer toxic pollutants.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Establish a guiding policy that favours staff purchases of environmentally friendly products and make the policy known to suppliers.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Encourage colleagues to conduct simple researches on frequently used items and find out if they can be substituted by other more environmentally friendly options.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Encourage colleagues to examine the possibility of repairing items instead of purchasing new ones.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Encourage colleagues to suggest products that are known to be more environmentally friendly.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Encourage ethical purchasing (the practice of avoiding products that would bring adverse effect to the ecosystem).	<input type="checkbox"/>	<input type="checkbox"/>
➤ Buy goods in bulk quantities.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Stop / Avoid purchasing disposable items as far as practicable.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Provide guidelines for staff in selection of organic ingredient.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Support the purchase of products that bears environmentally friendly logos or eco-labels.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Support the purchase of food ingredients that are organic and from local sources.	<input type="checkbox"/>	<input type="checkbox"/>
<b>Adoption of Sustainable Seafood</b>		
➤ Contain commitment to use sustainable seafood in the environmental / sustainability / ESG policy.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Arrange training to staff to enhance their awareness on the importance of adoption of sustainable seafood.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Stop consuming unsustainable food (e.g. shark-fins) during company events (e.g. annual dinner).	<input type="checkbox"/>	<input type="checkbox"/>
➤ Provide guidelines for staff in selection of sustainable seafood.	<input type="checkbox"/>	<input type="checkbox"/>

	Yes	No
➤ Conduct simple research / visits to check the sources of the seafood supplied to ensure the supply is from sustainable catching / farming method.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Give preference to the seafood suppliers that can demonstrate their seafood traceability (e.g. suppliers with a Chain of Custody (CoC) system for ensuring the seafood offered is from sustainable sources).	<input type="checkbox"/>	<input type="checkbox"/>
➤ Support the purchase of seafood that bears environmentally friendly logos or eco-labels. (e.g. sustainable seafood bearing Marine Stewardship Council (MSC)-certified eco-label, Aquaculture Stewardship Council (ASC)-certified eco-label, Accredited Fish Farm Scheme (AFFS)-certified local label)	<input type="checkbox"/>	<input type="checkbox"/>
➤ Encourage suppliers to provide documentation that guarantees the sustainable authenticity of the products / ingredients.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Procure seafood with reference to international sustainable seafood guide (e.g. WWF Sustainable Seafood Guide).	<input type="checkbox"/>	<input type="checkbox"/>
➤ Work with suppliers to select sustainable seafood to replace seafood which is caught or farmed in an ecologically unfriendly way.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Mandate requirements related to sustainable seafood are marked clearly in quotation / tendering documents to make suppliers aware of your mission.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Offer sustainable seafood choices to your customers.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Promote sustainable food by including organic vegetables and sustainable seafood and remove shark fin and blue fin tuna dishes from the menu.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Provide incentives / discount for customers that order dishes with sustainable seafood.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Explain to your customers why you have avoided purchasing unsustainable seafood species in the place cards displayed at the restaurants.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Organise campaigns to promote sustainable seafood to your customers.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Share your experiences in the adoption of sustainability seafood to green groups / organisations / government / peers.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Disclose your commitment, practices, and achievements of sustainable seafood in website, publications as well as a prominent place within the restaurants.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Work with green groups / organisations to provide you with more sourcing advice, with an aim to help your company more effectively way in selection of sustainable seafood.	<input type="checkbox"/>	<input type="checkbox"/>

	Yes	No
➤ Participate in local seafood sustainability programmes.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Donate to local environmental charities in support of marine conservation and seafood sustainability.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Apply for respective Chain of Custody (CoC) certification to demonstrate your support of seafood sustainability.	<input type="checkbox"/>	<input type="checkbox"/>

## PARTNER SYNERGY

	Yes	No
<b>Communication and Motivation</b>		
<i>Influence your Suppliers / Contractors</i>		
➤ Inform suppliers of your environmental policy and provide them with a mission statement.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Work with suppliers to identify environmentally friendly products to substitute those less friendly in the operations.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Encourage suppliers to provide documentation that guarantees the "environmentally friendly" authenticity of the products.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Adopt green specification in tendering to select suppliers offering sustainable green products.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Give preference to environmentally friendly products or environmentally responsible suppliers / contractors.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Invite suppliers / contractors to participate in community support programme(s) or environmental partnership programme with the public / private sector / NGOs.	<input type="checkbox"/>	<input type="checkbox"/>
<i>Influence your Customers</i>		
➤ Post the environmental policy / messages in a prominent place within the establishment.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Encourage customers to share their comments and suggest any products that they may wish to purchase.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Offer and promote organic / low-carbon food to your customers.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Advise your customers not to order excess food.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Offer rebates for customers that bring their own container for takeaway.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Provide discount for customers that clear up their leftover.	<input type="checkbox"/>	<input type="checkbox"/>
<i>Influence on the Community</i>		
➤ Share the lessons learnt in setting up the environmental programme with the community.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Identify your impact to the society and communicate the impact with the community.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Get involved in and support local environmental initiatives.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Set up donation boxes and give proceeds to environmental charities.	<input type="checkbox"/>	<input type="checkbox"/>

	Yes	No
➤ Report your environmental initiatives in newsletters, magazines and other publications such as to publish environmental / sustainability / ESG report.	<input type="checkbox"/>	<input type="checkbox"/>
➤ Collaborate with other organisations to promote environmental protection.	<input type="checkbox"/>	<input type="checkbox"/>

## Appendix 2 – Highlights of Best Practices for the Restaurants Sector

- ✻ Develop an environmental management system to manage the environmental issues of in-house practices and achieve ISO 14001 certification.
- ✻ Include commitment to support sustainable seafood and low carbon food ingredients in the environmental policy / sustainability policy.
- ✻ Secure top management (e.g. Board of Directors) commitment and involvement in environmental protection as they are vital for the successful implementation of environmental initiatives.
- ✻ Set up an environmental task force / committee to put forth environmental initiatives and monitor the restaurant's environmental performance. Establish environmental targets and implement associated environmental programmes and practices.
- ✻ Develop environmental policies, guidelines and provide environmental programmes and trainings for staff members to raise the overall awareness on environmental protection related to their daily routine tasks (i.e. waste management, waste oil recycling, food waste recycling, etc.).
- ✻ Establish an effective communication channel, such as suggestion box, newsletter, regular meeting, for communicating various environmental issues.
- ✻ Encourage staff members to participate in green activities and support environmental initiatives through establishing incentive schemes.
- ✻ Sign environment-related charters launched / supported by the Government to demonstrate the restaurant's commitment to environmental protection (e.g. Carbon Reduction Charter, Waste Reduction and Recycling Charter, Carbon Neutrality (Waste Reduction) Charter, Food Wise Charter, Charter on External Lighting, Energy Saving Charter, 4T Charter, Glass Container Recycling Charter and Bye Bye Microbeads Charter).
- ✻ Conduct waste / energy / carbon audit to identify areas for improvement in various environmental aspects.
- ✻ Install individual meters for different areas / zones for monitoring energy consumption of the corresponding areas / zones.
- ✻ Adopt energy saving measures where appropriate, such as:
  - using LED lights;
  - using motion sensors, carbon dioxide sensors and timers to control the lighting and air conditioning system;
  - installing heat recovery system to collect excessive heat for hot water supply; and
  - using energy efficient kitchen equipment to reduce energy consumption when cooking.

- ✻ Where practical, install electrostatic precipitators or hydro-vent systems in kitchens to control cooking fume emission.
- ✻ Adopt vehicle fleets complying with Euro-VI emission standards or above for transportation and re-arrange logistic routes for deliveries to avoid unnecessary travelling and road emissions.
- ✻ Adopt water saving measures where appropriate, such as:
  - installing flow restrictors on water taps in kitchens and toilets to control water usage;
  - reusing greywater for cleaning, such as condensed water; and
  - using water-saving measures for the defrost process of frozen food.
- ✻ Collect and keep records of food waste, waste paper, plastic bottles, glass bottles, metals, used cooking oil, fluorescent tubes, toner cartridges, rechargeable batteries, waste electric and electrical equipment for recycling.
- ✻ Stop / Avoid providing single-use plastic food containers, utensils and straws.
- ✻ Purchase seafood with reference to international sustainable seafood guide (e.g. WWF Sustainable Seafood Guide) or bearing eco-labels (e.g. Marine Stewardship Council (MSC)-certified eco-label, Aquaculture Stewardship Council (ASC)-certified eco-label, Accredited Fish Farm Scheme (AFFS)-certified local label) to ensure the supply is from sustainable catching / farming method.
- ✻ Offer incentives to customers, e.g. discounts, coupons, gifts to encourage them to support the restaurant's environmental initiatives.
- ✻ Promote sustainable food by including organic vegetables and sustainable seafood in regular menu throughout the year, and remove shark fin and blue fin tuna dishes from the menu.
- ✻ Organise environmental activities to raise public awareness on environmental protection to interactively promote and cultivate environmental awareness, importance of environmental protection, marine conservation, sustainable food choices and green living among the participants.
- ✻ Publish annual corporate sustainability / environmental reports to effectively communicate environmental initiatives to stakeholders.
- ✻ Promote food waste reduction messages to customers via posters, menus, website, social media platform, etc.
- ✻ Establish a green procurement mechanism to encourage usage of environmentally preferable products such as microplastic-free products, sustainable seafood, products with recycled content, products bearing eco-labels, energy and water efficient equipment, etc.

- ✱ Collaborate and share experience with other restaurants on the implementation of environmental programmes and activities.
- ✱ Collaborate with Non-Governmental Organisations (NGOs) and other organisations for various environmental activities, such as upcycling workshops and donation of unconsumed food.
- ✱ Motivate staff member and stakeholders to support and participate in various community activities (i.e. tree planting, beach clean-up, barbers, carbon reduction programmes and biodiversity conservation programmes, etc.).