

香港環境卓越大獎

Hong Kong Awards for Environmental Excellence 2019

銀獎 Silver Award

餐飲業 Restaurants

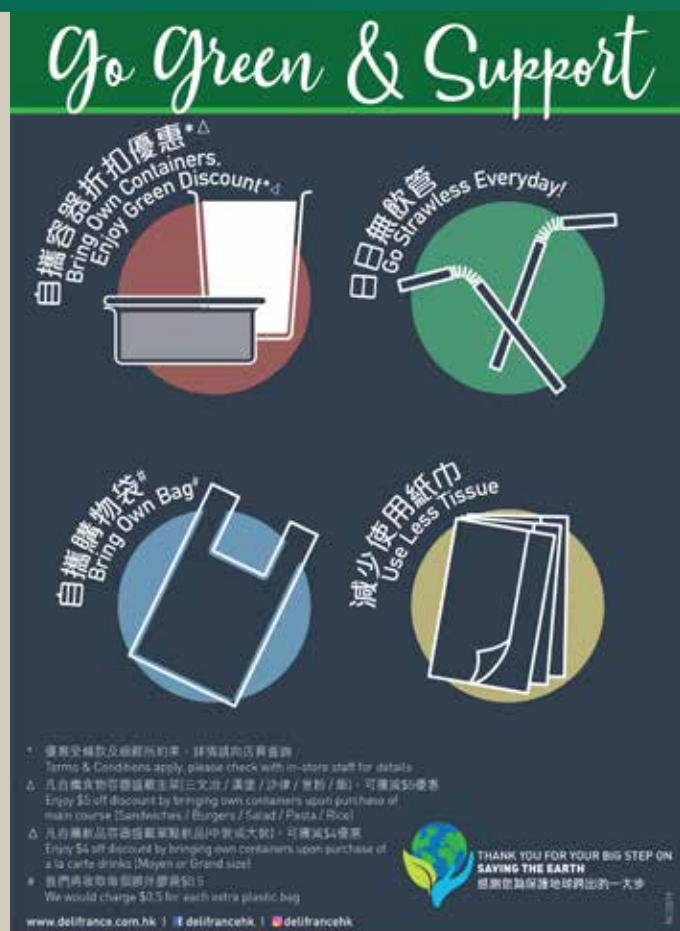
Délifrance
THE FRENCH BISTRO & BAKERY

Délifrance (HK) Ltd. –
Délifrance (香港大學分店、國際機場分店及愉景新城分店)
Délifrance (HKU Shop, International Airport Shop and D • PARK Shop)



Délifrance致力落實各項環保措施，包括設立企業環保目標；提升員工環保意識；選擇有相同理念的合作夥伴；採購環保食材及可降解的包裝物料；盡力控制供應鏈並在生產過程中減少廢物；以及將環保理念與客人分享等，期盼能持續為保護環境盡一分力。

Délifrance is dedicated to implementing various environmental measures, including establishing green strategy for the company; enhancing staff's environmental awareness; selecting partners sharing the same belief; sourcing sustainable food items and biodegradable packaging materials; trying its best to control and reduce waste generation in the production chain and sharing its green belief with customers, etc., in order to contribute continuously to the environment.



為鼓勵顧客減少使用即棄餐具及飲管，由2018年9月起把「無飲管」運動擴展至每一天。同時推出「自攜容器 / 杯子」計劃，向自備可循環再用容器或杯子的顧客提供折扣優惠。

Encouraging customers to reduce the use of disposable plastic cutlery and straws through programmes like extending the “No Straw” campaign to an everyday basis since September 2018 and launching “Bring Your Own Container/Mug” programme to reward customers who bring reusable containers and cups with discounts.

透過各種措施減少廚餘，包括使用未經食用的烘焙食品製作麵包粒；在餐廳營業時間快完時提供烘焙食品折扣優惠；及將未經食用的麵包捐贈給食物銀行。

Reducing the amount of food waste through various measures including using unconsumed bakery products to make croutons; offering discount for bakery products near the closing time of the restaurants and donating unconsumed bread to a food bank.



積極為餐廳採購可持續食品，例如香港國際機場及愉景新城分店均使用了由海洋管理委員會認證的魚柳，以及在餐廳廣泛使用有機食材，包括豆漿、菇類和綠茶。

Pro-actively sourcing sustainable food items for the restaurants, such as the use of fish fillets certified by Marine Stewardship Council in the outlets at International Airport and D • PARK, and the extensive use of organic materials including soymilk, mushrooms and green tea in the restaurants.