



CAMPUS SUSTAINABILITY COMMITTEE
CAMPUS SUSTAINABILITY OFFICE

Green Tips - Feb 2017 Green Life, Green Campus

Share Your Surplus Food

According to the Environmental Protection Department (EPD)¹, 10,159 tonnes of municipal solid waste (MSW) were landfilled each day in 2015, and 33% (3,382 tonnes) of the MSW were food waste. Apart from leftovers, surplus or expired food are also common food wastes. They are genuinely precious to others if you handle them properly.

Give & Take

If you want to give your surplus food, or obtain surplus food from others, you can go to:

Free Food Flow 食物放提

Free Food Flow is a Facebook group established by a group of university students. It provides a platform for the public to share their surplus food.



 Free Food Flow Facebook: <u>www.facebook.com/groups/3foodflow</u>

Public Refrigerator 社區雪櫃

ALMOND
A

The idea of "Public Refrigerator" is originated in Europe which allows people to leave food that they want to share with the public. There are several public refrigerators in Hong Kong including:

Papillon
 Cockloft, 202 Tai Nan Street,

 Sham Shui Po

• **德昌里三號** 3 Tak Cheong Ln, Yau Ma Tei

Photo credit: Papillon

Do you know?

Use By Date²

The food cannot be eaten after the use by date.

VS

Best Before Date²

The food will be safe to consume after this date, but its taste and texture maybe not be as good.

Donate

If you want to donate your surplus food to those in need, you can go to:

- St. James' Settlement People's Food Bank
 Details & Collection Points: https://goo.gl/ThnX9i
- "Waste No Food" Supporters
 List of Supporters & their Locations: https://goo.gl/BLDs43

Collection Programmes for Chinese New Year Food

1. PolyU CNY Food Drive & Red Packet Collection

- Collection Period: 9 17 Feb 2017; 8:30am -5:00pm
- Campaign Details & Collection Points: https://goo.gl/X1am7V

2. Food Grace

- Collection Period: 6 28 Feb 2017
- Campaign Details & Collection Points (Chinese version only): https://goo.gl/eYh08d





MILK

FOOD

DRIVE







- ¹ EPD, Monitoring of Solid Waste in Hong Kong 2015 https://goo.gl/kW0GrK
- ²Food Standards Agency, Use by and best before dates https://goo.gl/5oNdvN



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