



ZERO HUNGER

Research

Soil-Care Hospitality

Established in 2022 with a funding of HK\$600,000, SoilFeeder is a food waste upcycling social pilot where the School of Design partnered with Zero Foodprint Asia Foundation and collaborated with Hyatt Centric Hotel. Pioneering cross-sectoral innovation and collaboration between Hong Kong's hospitality and agriculture industries, it aims to improve education in the hospitality industry on feasible and circular food waste solutions, innovate farm management practices, support local farmers and strengthen Hong Kong's food security. From recovered organic waste, **1,500kg of organic crops and edible flowers** were produced, generating a total market value of **HK\$150,000**, approximately **one-half** of which was **donated to food assistance programmes** for families in need.



Family-Centred Psychosocial-Based Nutrition Intervention in Patients with Advanced Cancer

Malnutrition in advanced cancer patients is common, while limited and inconclusive data exists on the effectiveness of nutrition interventions. In the research led by Professor Alex Molassiotis, former Head of the School of Nursing, the feasibility of a novel family-based nutritional psychosocial intervention was preliminarily assessed by conducting a randomised controlled trial.

The intervention provided two to three hours of dietitian contact time with patients and family members over a four-to-six-week period, during which nutritional and eating-related concerns were addressed. The intervention has demonstrated the potential to have positive effects on patients' nutritional status and eating-related distress, warranting a larger trial to ascertain its true effectiveness.

Education

Examining Food Sustainability within Service-Learning Subjects

PolyU teaches food sustainability and addresses hunger issues in two service-learning subjects offered by the Department of Applied Biology and Chemical Technology. The subject "Educating Rural Farmers on Healthier Food Production" trains students to help farming communities in Mainland China and Hong Kong. With the knowledge and skills acquired in class, students communicate with the farmers and support them in improving agricultural production and enhancing productivity, efficiency and sustainability. In the 2021/22 academic year, **157 students served around 70 farmers** in Sichuan and Hong Kong in an online/hybrid mode.

Another subject "Service-Learning in Nutrition and Healthy Diet" allows students to deliver health promotion to underprivileged families in Hong Kong to strengthen their nutrition knowledge and help combat hunger. In the 2021/22 academic year, **69 students served 116 families** through online family visit and workshop.





Engagement

1st International Conference on Food Waste to Food Sustainability

Held in 2022 and hosted by the Research Institute for Future Food, the conference attracted **over 500 academics and experts from 25 countries and regions**, aiming at promoting sustainable food practices and addressing world hunger and food insecurity. It enabled the exchange of cutting-edge knowledge and experience regarding innovative methods for upcycling food waste; development of sustainable and eco-friendly food production; emerging food risks detection techniques; and development of smart technology for functional health-improving food.

Policies and Operations

Reducing Food Waste on Campus

PolyU is working to reduce food waste at all levels. In addition to introducing a waste management policy that explains the principles and proper practices of waste handling, the University educates the campus community on tackling food waste through publicity channels, training sessions and other activities. Signage is also displayed in catering outlets for reminding diners to reduce food waste. "Guidelines for Green Promotion and Campus Activities" also set out to remind colleagues to plan ahead to minimise wastage, recover leftovers, serve organic, locally produced food and beverages as far as practicable, and discard leftovers for food waste recycling if disposal is unavoidable.

Healthy and Affordable Food Choices on Campus

The University campus offers a diverse range of dining options with various catering outlets, providing seating for approximately 2,700 and offering an array of Asian and Western cuisines to suit diverse needs within the University community. The canteens, cafes and kiosks provide students and staff with fast, low-priced and yet nutritious meals.

