



Working Group Minutes

Date: 01 March 2022

Location: Zoom

Attendees: 8

6	Members	1	Technical Advisor
#	Observers	#	Steering Committee
1	Secretariat		

Agenda

1. Updates of outreach efforts
2. Practicalities for cooking competition
3. Practicalities for sustainable seafood special menu
4. Joint statement updates
5. AOB

1. Updates of outreach efforts

- Established with the International Culinary Institute (VTC) - they have agreed to join
- Updates from Wynn: June has been designated as the month to promote food sustainability by the Macau Tourism Board in a grander scheme to promote Macau as an innovative gastronomy city
- Cesar reached out to Sodexo and compass, but have not heard back - Sodexo is supplying to Morgan Stanley - might be a potential restaurant participant
- Makiko has already sent the 2-pager to MSC China - they have previously joined the Indoguna / FSAPME Townhall, MSC might connect us with IKEA and AEON and Makiko to discuss with MSC to see how to use their social media channels to help promote
- Renee to update 2-pager and send to Makiko for reaching out to MSC - done
- Dairy Farm/PolyU/Maxim's declined
- Dairy Farm might participate next year as they are just kick starting their sustainability journey - Richard mentioned the importance of building a solid event this year to form a foundation for next year's rally



2. Practicalities for cooking competition/cooking show/cooking seminar

- Separate events in Macau and Hong Kong
- Physical event is possible in Macau, but Hong Kong shall aim for virtual event (potentially streaming in from Macau?)

Situation in Macau:

- Promising environment in Macau, but getting sustainable seafood is a challenge
- Wynn has the facility for regular training of chefs – so they are happy to organise a competition on this
- Target audience: will be the general public for home cooking
- More feasible to keep the sustainable seafood menu internal within Wynn's staff canteen (8000 head count)
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Situation in Hong Kong:

- Nature of the event still needs to be pinned down (competition/show/seminar?)
- TDS is willing to participate and send student chefs, but cannot be host
- [action] Richard shall ask the Hong Kong Chef Association to see how they could assist, but such a notice might be too short for them
- [action] Makiko to reach out to Citysuper - to link to their chef's collab. Makiko invited them to the Townhall event so have their contacts

3. Practicalities for sustainable seafood special menu

- Very difficult for restaurants to give profits away to charity for the current business situation
- [action] Renee to reach out to Ghost net fishing to see if they would like to be involved in world oceans day - it was agreed to propose to restaurants that they could encourage customers to donate to the charity
- Renee to develop a guideline document for sharing with restaurants to invite them to participate, to be reviewed by Richard and Cesar before publishing - done
- Document to include: background of activities, benefits of joining, existing participants (LMO, AMBER, TDS, Wynn)
- [action] Makiko, Cesar, Richard to reach out to restaurants
- Press release - promotions to chefs who might be interested

4. Promotions/publicity of the above events

- To check with MSC for support



- Press release can be circulated - Richard could try to obtain MOHG's media list
- Social media: HKSSC's LinkedIn, Choose Right Today social media platforms (Facebook and Instagram)
- Website: Update the HKSSC website possibly with a blog on the events
- To set up a specific hashtag for the events, also reference texts to circulate
- **[action]**: Renee to check with Sophie on social ad budget