



SERVING UP THE FUTURE
the RESPONSIBLE CHEF SERIES (1)
服務未來: 負責任廚師系列 (1)
SUSTAINABLE SEAFOOD WORKSHOP
可持續水產品工作坊
with Chef Richard Ekkebus
2022-7-13
THEi 香港高等教育科技學院



Thei
a 10th Anniversary Event



Partner
Organization

Sustainable
Seafood Partners

INDOGUNA.
LORDLY

Seafood
from Scotland



魚類統營處
Fish Marketing Organization



OASIS 綠洲
Let's be greener together

Golden Source

Sustainable Green Partners

AQUAGREEN®
From Seed To Table



FULL NATURE
FARMS



蔬菜統營處
Vegetable Marketing Organization



2022-7-13 可持續水產品工作坊 Sustainable Seafood Workshop with Richard Ekkebus @ THEi 香港高等教育科技學院

Over 60 chefs, partners, and students joined the workshop. Richard Ekkebus shared with us his over a decade of experience in transforming kitchen operations towards the direction of sustainability with actionable initiatives.

超過 60 位廚師、合作夥伴和學生參加了工作坊。Richard Ekkebus 與我們分享了他十多年來通過可操作的舉措將廚房運營轉變為可持續發展方向的經驗。

With the support of our sustainable producers and suppliers, we set up a mini market of sustainable produce from overseas and local certified farmers. Participating chefs select ingredients from our mini market to cook their dishes.

在我們可持續發展生產商和供應商的支持下，我們建立了一個迷你環保食材市場。環保食材在來自海外和本地認證農場。參與工作坊的廚師和院校老師們愉快地選擇他們的食材烹製自己的菜餚。

Thanks to all partners to make this possible. Let's all work together for a sustainable future. 再次感謝各伙伴的支持，共同為可持續發展努力。

















