



MAXIM'S
SAVOURING OUR FUTURE
美心·未來一起嚐



Energy Efficiency & Decarbonization



Internal & Confidential

01. 04 . 2025





Agenda

1. HK's Climate Action Plan 2050 & Maxim's Sustainability Pillars
2. Energy Efficiency & Decarbonization
 - Roadmap
 - Major Initiatives in Yr. 2025 & 2026
 - Decarbonization Innovative Solution
3. Key Development & Action
4. Circularity in Action
5. Greener Store Guideline
6. BEAM Plus F&B



香港 氣候行動 藍圖 2050

2021年10月

Summary of Hong Kong's Climate Action Plan 2050

Vision — Zero-carbon Emissions • Liveable City • Sustainable Development

Strategies • Opportunities

Moving towards carbon neutrality can bring ample and diverse development opportunities, enhance Hong Kong's competitiveness and support sustainable development.

Steering and Coordination The Steering Committee on Climate Change and Carbon Neutrality, under the chairmanship of the Chief Executive to formulate the overall strategy.	Climate Budget Allocate ~ \$240 billion to combat climate change in the next 15 to 20 years.	Office of Climate Change and Carbon Neutrality Set up a new office to strengthen coordination and promote decarbonisation.	Advisory Committee Establish a dedicated advisory committee to encourage public participation, including young people.	Public Engagement Government to work together with different sectors to promote low-carbon lifestyle.
Green Finance Accelerate the development of green and sustainable finance, develop Hong Kong into a green financial hub in the region.	Green Economy Facilitate the development of green industries, create investment and job opportunities.	Technology and Innovation Promote R&T development and no-industrialisation, facilitate the application of decarbonisation technologies and green R&D.	Capacity Building Climate change-related content to be incorporated into the curricula of tertiary institutions.	Carbon-neutral Communities Develop strategic growth areas into carbon-neutral communities.

Net-zero Electricity Generation • Energy Saving and Green Buildings

In 2019, electricity generation accounted for about 66% of total carbon emissions. Hong Kong will gradually reduce the use of fossil fuel and expedite the use of clean zero-carbon energy.

No Coal for Electricity Generation 2035 Cease using coal for daily electricity generation, to be replaced by low-to-zero-carbon energy.	Zero-carbon Energy 2035 60-70% Fuel of new energy and closer cooperation with neighbouring areas to increase the supply of zero-carbon electricity.	Renewable Energy (RE) 2035 7.5-10% (Increase to 15% subsequently) Public and private sectors to develop RE proactively to increase its share in the fuel mix for electricity generation.	Cooperation and Innovation Seek investment and development opportunities, participate in and operate zero-carbon energy projects near Hong Kong.
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Decarbonisation comes at a price. Buildings account for about 90% of Hong Kong's total electricity consumption. Promoting energy conservation and improving energy efficiency can help reduce the cost of transformation.

Electricity Saving in Buildings 2035 Electricity consumption (compared with 2015) Reduce by 30-40% subsequently	Electricity Saving in Buildings 2035 Electricity consumption (compared with 2015) Reduce by 10-20% subsequently	Electricity Saving in Buildings 2035 Electricity consumption (compared with 2015) Reduce by 20-30% subsequently
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Climate Action Plan 2050

Green Transport

Transport constituted about 18% of total carbon emissions in 2019. Popularisation of EVs and other new energy transport can help the transport sector achieve zero carbon emissions.

Clean Air Plan for Hong Kong 2035 Hong Kong Roadmap on Popularisation of Electric Vehicles 2035 Implement strategies in the Clean Air Plan to promote adoption of new energy transport to expedite low-carbon transformation.	Clean Air Plan for Hong Kong 2035 Hong Kong Roadmap on Popularisation of Electric Vehicles 2050 Take forward measures set forth in the EV Roadmap to attain zero vehicle emissions before 2050.	Hydrogen Fuel Cell Vehicles 2035 Test out hydrogen fuel cell electric buses and heavy vehicles.	Electric Private Cars 2035 Cease the new registration of fuel-propelled and hybrid private cars in 2035 or earlier.	New Energy Transport 2035 Progressively adopt new energy ferries.
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Waste Reduction

Waste accounted for about 7% of total carbon emissions in 2019. Developing waste-to-energy facilities and promoting waste reduction and recycling will enable us to move away from reliance on landfills for municipal waste disposal.

Waste Blueprint for Hong Kong 2035 2035 Implement the Waste Blueprint for Hong Kong 2035 to realise the vision of "Waste Reduction • Resource Circulation • Zero Landfill".	Municipal Solid Waste Charging 2023 Prepare for implementation of waste charging, encourage waste reduction and recycling, and strengthen community facilities and support.	Regulation of Disposable Plastic Tableware 2025 Regulate disposable plastic tableware, etc. in phases, reduce plastic at source.	Waste-to-energy 2035 Develop adequate waste-to-energy facilities, move away from reliance on landfills for municipal waste disposal.
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Retrospect and Prospect

Decarbonisation

Over the past decade, the Government has allocated over \$47 billion to implement various carbon reduction measures. The two power companies have also allocated about \$39 billion to decarbonisation projects.

Reduce Coal for Electricity Generation
Reduce the share of coal in the fuel mix for electricity generation from around half in 2015 to less than a quarter.

Energy Saving and Green Buildings
About 2.1 billion kWh of electricity was saved in 2020 as compared with 2015 (-4.7%).

Electric Vehicles (EVs)
In the first half of 2021, one out of every five newly registered private cars is EV.

Adaptation and Resilience

The Climate Change Working Group on Infrastructure Major Studies

Strengthening Infrastructure
• Study on resilience of Government critical infrastructure in Hong Kong under extreme weather.
• Sensitivity test under direct hit by super typhoons.
• Frequency analysis of extreme sea levels.

Tropical Cyclones
• Projection of extreme winds.

Extreme Temperatures
• Study on potential impacts on Government infrastructure under extreme temperatures.

Reduce Flood Risk
Eliminated 127 flooding blackspots, improvement works for the remaining 4 blackspots will be completed in phases.

Contingency Plan for Natural Disasters
Inter-departmental Steering Committee chaired by the Chief Secretary for Administration to handle natural disasters of a substantial scale.

Contingency Plan for Transport System
Update contingency plans to handle emergency situations at major transport infrastructure.

Emergency Alert System
Disseminate messages to mobile users during emergency situations to remind the public to adopt contingency measures.

Target



Total carbon emissions
Compared with 2005 level



香港
邁向
Carbon Neutral@HK

Review every five years In line with the spirit of the Paris Agreement, review decarbonisation strategies and targets about every five years



Net-Zero Electricity Generation • Energy Saving & Green Building

In 2019, electricity generation accounted for about 66% of total carbon emissions. Hong Kong will gradually reduce the use of fossil fuel and expedite the use of clean zero-carbon energy

No Coal for Electricity Generation



Cease using coal for daily electricity generation, to be replaced by low to zero-carbon energy

Zero-carbon Energy



60 - 70%

Trial of new energy and closer cooperation with neighbouring areas to increase the supply of zero-carbon electricity

Renewable Energy (RE)



7.5 - 10%

(Increase to 15% subsequently)

Public and private sectors to develop RE proactively to increase its share in the fuel mix for electricity generation

Cooperation and Innovation

Seek investment and development opportunities, participate in and operate zero-carbon energy projects near Hong Kong



Decarbonisation comes at a price. Buildings account for about 90% of Hong Kong's total electricity consumption. Promoting energy conservation and improving energy efficiency can help reduce the cost of transformation

Electricity Saving in Buildings



Electricity consumption
(Compared with 2015)



(Reduce by 30-40% subsequently)



(Reduce by 20-30% subsequently)

Strengthening Regulation

Continuous enhancement of energy performance of buildings

- Expand the scope of regulation to cover all buildings with high energy consumption
- Conduct more frequent energy audits
- Implement the identified energy management opportunities
- Strengthen the promotion of retro-commissioning

Smart Management

Use smart technologies to enhance energy saving management and energy efficiency of buildings and infrastructure

Incorporate district cooling systems in development projects

Explore setting a minimum energy efficiency requirement for specified appliances

Green Transport • Waste Reduction

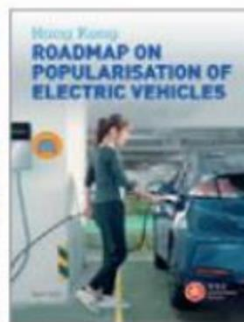
Clean Air Plan for Hong Kong 2035 Hong Kong Roadmap on Popularisation of Electric Vehicles

2035

Implement strategies in the Clean Air Plan to promote adoption of new energy transport to expedite low-carbon transformation

2050

Take forward measures set forth in the EV Roadmap to attain zero vehicular emissions before 2050



Hydrogen Fuel Cell Vehicles

Within 3 years

Test out hydrogen fuel cell electric buses and heavy vehicles



Electric Private Cars

2035

Cease the new registration of fuel-propelled and hybrid private cars in 2035 or earlier



New Energy Transport

2035

Progressively adopt new energy ferries



Waste Reduction

Waste accounted for about 7% of total carbon emissions in 2019. Developing waste-to-energy facilities and promoting waste reduction and recycling will enable us to move away from reliance on landfills for municipal waste disposal

Waste Blueprint for Hong Kong 2035

2035

Implement the Waste Blueprint for Hong Kong 2035 to realise the vision of "Waste Reduction • Resources Circulation • Zero Landfill"



Municipal Solid Waste Charging

2023

Prepare for implementation of waste charging, encourage waste reduction and recycling, and strengthen community facilities and support

Regulation of Disposable Plastic Tableware

2025

Regulate disposable plastic tableware, etc. in phases, reduce plastic at source

Waste-to-energy

2035

Develop adequate waste-to-energy facilities, move away from reliance on landfills for municipal waste disposal

5 Key Sustainability Pillars



Healthy Eating &
Sustainable
Choices



Packaging &
Plastic
Alternatives



Waste Reduction
&
Upcycling



Energy Efficiency
& Decarbonization



Livelihoods &
Education





Group S1 & S2 Decarb Roadmap



2. Top S1&2 emissions sources

Top sources	%
Electricity / Town Gas	78
Fuel for generators/ vehicles	8
Cooling System & Refrigerator	6

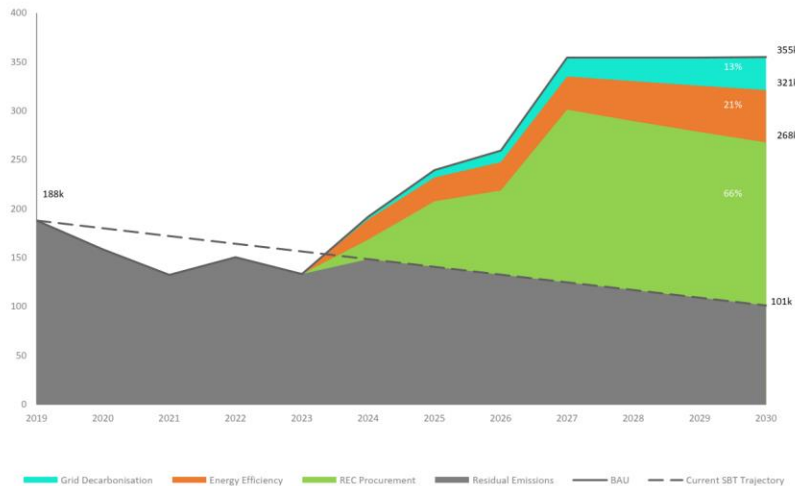
1. Target and the level of ambition

Target by
[2035] vs [2024]
-20%

1.5°C-
aligned
X

Comparable
with peers
✓

3. Decarbonisation progress and projections: Emissions (ktCO2e)



Governance : Hong Kong Climate Action 2050 Policy

Target achievement : 2035 20% Reduction : Total Intensity Energy Consumption based on 2024

Grid Factor Projection

Region	2022	2023	2024	2025	2026	2027	2028	2029	2030	2031	2032	2033	2034	2035
Indonesia	0.79	0.78	0.76	0.74	0.74	0.73	0.73	0.73	0.72	0.69	0.65	0.61	0.58	0.54
Mainland China	0.54	0.53	0.52	0.52	0.51	0.50	0.48	0.47	0.46	0.45	0.44	0.43	0.42	0.41
Hong Kong (CLP)	0.39	0.39	0.38	0.36	0.34	0.32	0.30	0.28	0.26	0.23	0.20	0.16	0.13	0.10
Hong Kong (HKE)	0.68	0.66	0.63	0.59	0.56	0.53	0.49	0.46	0.42	0.39	0.36	0.32	0.29	0.26
Taiwan	0.50	0.49	0.50	0.48	0.45	0.44	0.43	0.42	0.41	0.39	0.38	0.37	0.35	0.34
Vietnam	0.68	0.74	0.74	0.73	0.72	0.72	0.71	0.70	0.69	0.68	0.66	0.65	0.63	0.62
Singapore	0.42	0.41	0.38	0.37	0.35	0.34	0.32	0.31	0.29	0.28	0.26	0.25	0.23	0.22
Brunei	0.77	0.75	0.73	0.71	0.70	0.68	0.66	0.64	0.63	0.61	0.59	0.57	0.55	0.54
Cambodia	0.33	0.33	0.33	0.33	0.33	0.33	0.33	0.33	0.33	0.33	0.33	0.33	0.33	0.33
Macau	0.61	0.61	0.60	0.60	0.58	0.57	0.56	0.54	0.53	0.52	0.51	0.50	0.48	0.47
Malaysia	0.63	0.62	0.61	0.60	0.59	0.58	0.58	0.57	0.56	0.55	0.54	0.53	0.52	0.51
Myanmar	0.33	0.33	0.33	0.33	0.33	0.33	0.33	0.33	0.33	0.33	0.33	0.33	0.33	0.33



Energy Efficiency & Decarbonization



* 2025 & 2026 focus

- *prioritizing climate actions (Scope 1 & 2 first)*

Equipment Transformation



- Support on units transformed, Reducing 1,800 Tons CO₂e
- Auto cooking machine
- All LED Implementation
- Steam Cabinets/ Steamers
- Dish-Washers / Stove Ranges
- Refrigerators (Lower GWP)

Greener Store Guideline 2.0



- **New fit Pre-requisites and Operation Enhancement ***
- **Green Leases: Setting Responsible Leases (NF, JILL, Link's ,HKL, Swire)**
- All New Store Adopt Sustainability Guideline (Energy Efficiency)
- Incentive Scheme (Government or Landlord)
- Best Practice Ssharing
- Sustainable Restaurant Award
- F&B decarbonization scheme

Innovation & Technology



- **Data Platform (Power BI Carbon Inventory) ***
- Energy Saving Solution
- AI optimization of HVAC System
- Towngas Waste Heat
- Solar Panels
- IoT (Monitoring)
- Green Transportation
- Electrification
- Green Building

Maintenance & Energy Audit



- **Raising awareness of decarbonization journey ***
- 220+ Stores completed energy audit provided by HKE & CLP
- Annual Maintenance Plan and Check
- VRF Split-Type AC Units
- Brushless-Direct-Current (BLDC) FCUs
- Explore REC Purchase
- Retro-Commissioning (RCx)



Major Initiatives in Yr. 2025 & 2026

Office

- Beam Plus Platinum (Existing Building)
- Indoor Air Quality
- Waste Separation
- Capacity Building
- WGO Green Office
- REC

Store

- Landlord Green Initiative
- Greener Store Guideline 2.0
- Auto Cooking Machine
- High Efficiency Kitchenware
- Utilities Reduction Incentive Campaign
- Extra Low GWP Refrigerants Transformation (GWP > 90% off)
- Store asset 2nd life from renovation - upcycling materials Furniture / Equipment Recycling for new store

Factory

- Solar Panels Installation at TP4
 - Annual Output = 20,000kWh
 - Annual CO2e Reduction = 7.4 TonCO2e
- 'PlantPRO' AI Chiller Plant Optimization for TP1
 - EF = 4-6% up
 - Annual Energy Saving = up to 500,000kWh
 - Annual CO2e Reduction = up to 185 TonCO2e



1. Utilities Reduction Incentive Campaign

計劃目的

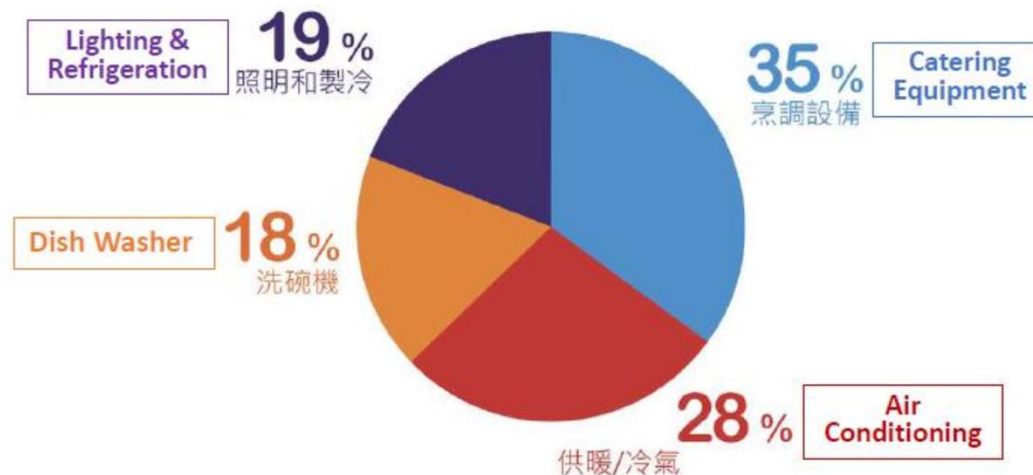
- 鼓勵同事在能源（電力/煤氣/水）使用時用得其所，同心協力向集團可持續發展目標邁進
- 加強應用綠色分店設計指引 (Greener Design Guideline) 及節能省水實務指引 (SOP)

計劃目標

對比上年度同季度，水電煤消耗指數節約5%或以上



統計資料： 餐廳的一般能源消耗



餐廳的一般能源消耗 (來源：香港綠色建築議會HK3030計劃報告)



2. Innovative Recycling of Heat Water Waste



- Waste Heat from a Towngas factory transferred via an 800m water pipe to operate desiccant dehumidifier at a Maxim's Factory.

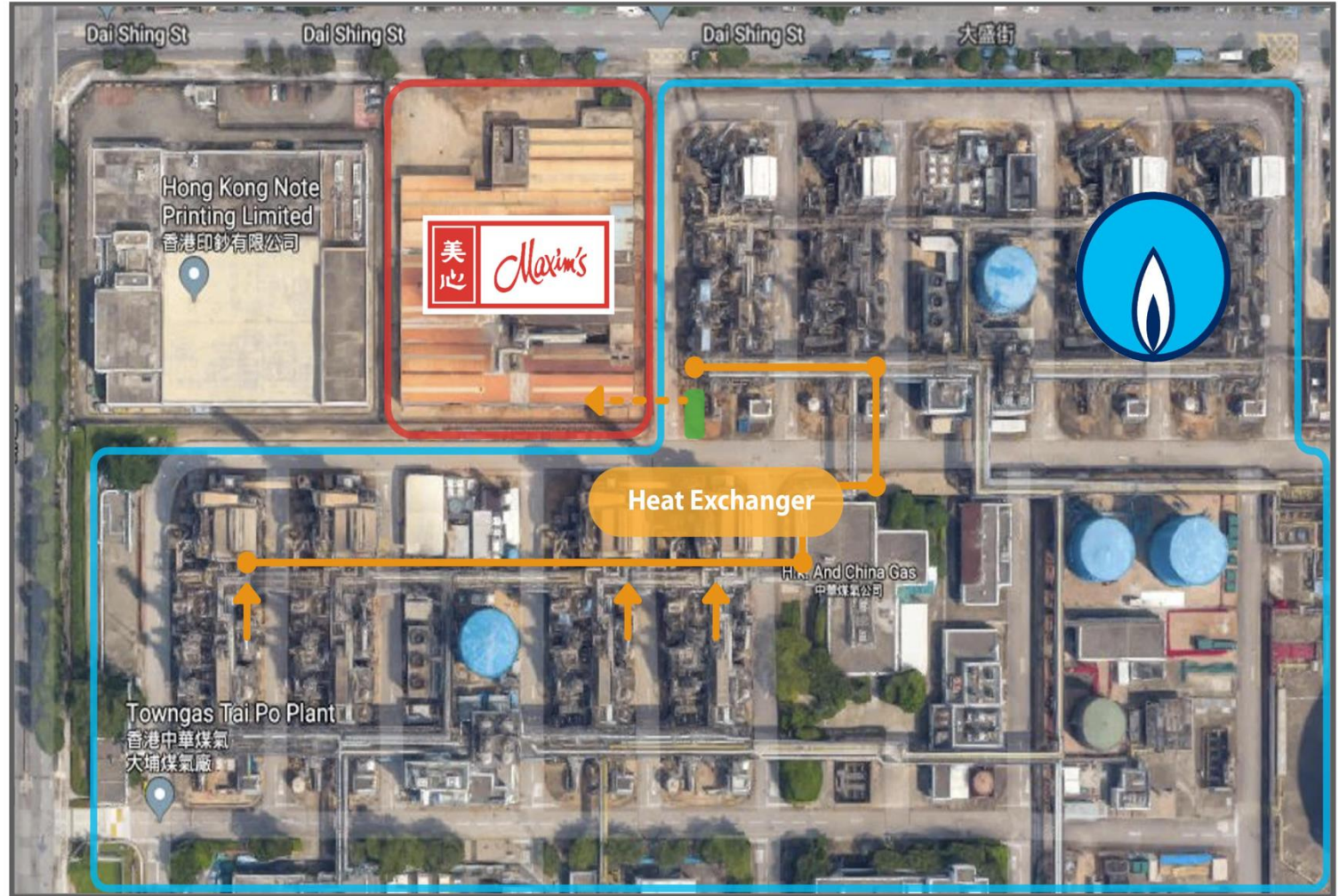
- Estimated annual reduction in 2024
800 t CO₂e
= 34,000 trees planned



4 全港首個聯廠廢熱轉化計劃

和煤氣公司合作進行全港首個聯廠廢熱轉化計劃，煤氣廠的廢熱經800米長的管道傳到大埔四廠，代替電力支援6組大型抽濕機運作，估計每年減約800公噸二氧化碳，相等於種植約3.4萬棵樹。

Circularity
in Action





3. 120 sqm of iPaint @Maxim's Center Rooftop



iPaint的省能原理:



反射絕大部分太陽光

solar reflection



將熱量以中紅外方式
輻射至外太空

thermal emissions to the Universe



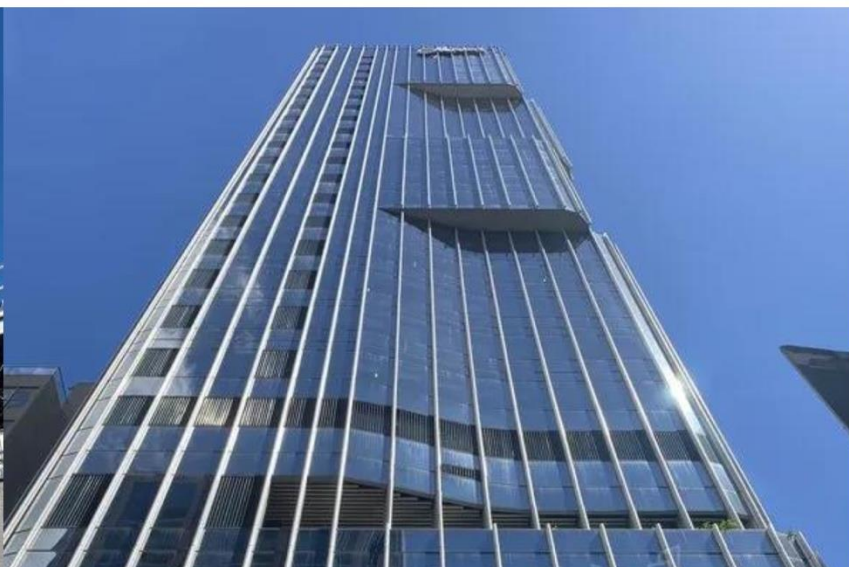
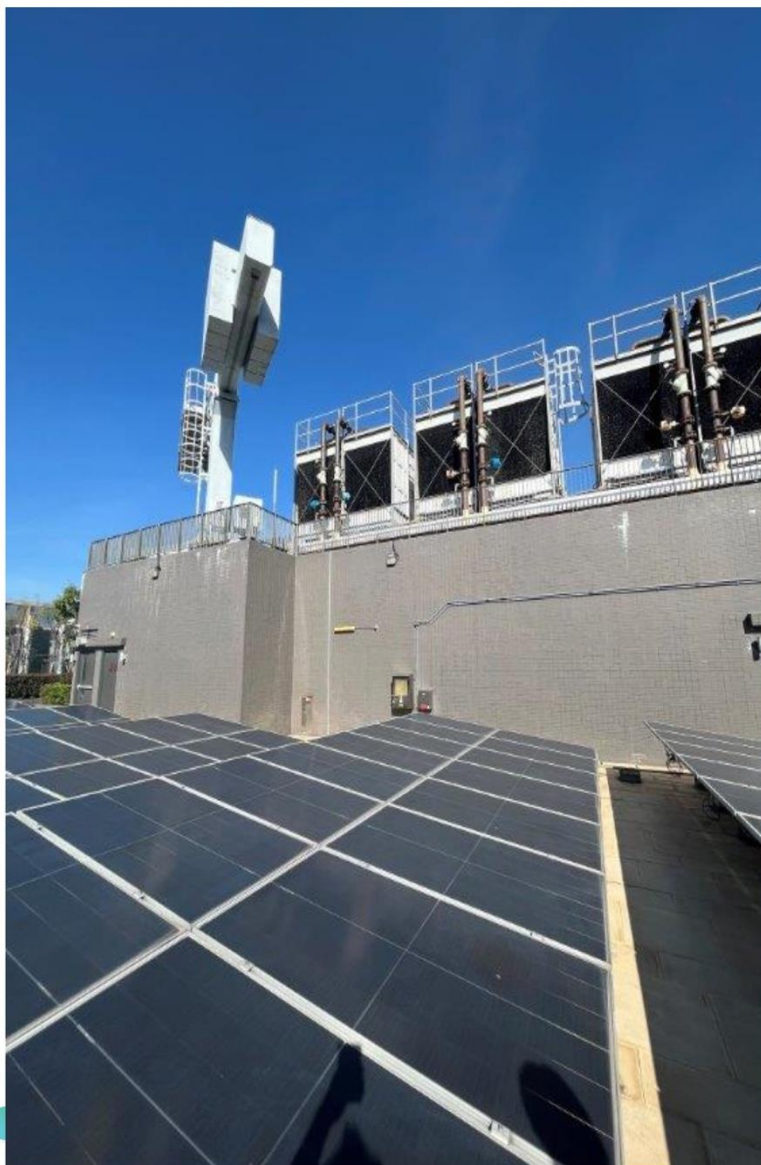
製冷效果

significant sub-ambient cooling effect





4. Maxim's Cetner Beam Plus (EB) Platinum V2.0



hereby certifies that 特此證明

Maxim's Centre
美心集團中心

No. 17 Cheung Shun Street, Cheung Sha Wan, Kowloon
九龍長沙灣長順街17號

has achieved **Final Platinum** rating under
BEAM Plus EB V2.0 Comprehensive Scheme
獲得綠建環評既有建築（2.0版）綜合評估計劃最終鉑金級

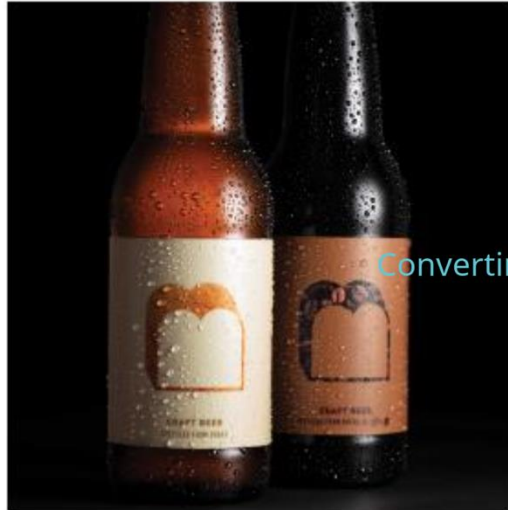




5. Converting Spending to Support Tree Planting (Eco-Matcher)



Part of the revenue from Maxim's products will be directly donated to support tree planting



BOB (stands for "Bottle of Bread") is a beer co-launched with local startup Breer, which upcycles surplus bread in the brewing process. Maxim's Group will plant a tree for every 6 bottles of BOB sold.

Converting customer spending to support tree planting



Since August, Maxim's MX has launched its first "Plant as you Eat" campaign by using Impossible Pork in its dishes. Maxim's MX will plant a tree for every 2 kilograms of Impossible pork consumed.



Cherry tomatoes planted with zero pesticides and zero chemical fertilizers through regenerative farming methods. A tree is planted by Maxim's Group for every 2kg of tomatoes sold.

‘ Maxim's Group has sponsored the planting of SIX forests with a total of 6,000 trees, benefiting 14 local tree-planting families and sequestered over 84,000 Kg CO₂ to date. ’



6. Renewable Energy Certification





Store Level



Carbon

Carbon Neutral Restaurant Program



Environment and Conservation Fund
F&B Industry Carbon Neutral Programme
環境及自然保育基金資助
餐飲業碳中和計劃

Waste

Food Wise Eateries Scheme



Water

Enterprises Cherish Water Campaign



「商約」惜水運動
Enterprises Cherish Water Campaign

Health

Less-Salt-and Sugar Restaurant



Decarbonization

Maxim's Greener Store Guideline





2025 Key Development



TRANSPARENCY

First Voluntary Sustainability Report



- Enhance corporate transparency with comprehensive ESG disclosures
- Ensure full compliance with HKEX C2 regulatory standards
- Build trust through transparent and accountable reporting practices



SOCIAL INCLUSION

Gentle Meal



- Plan to enter the soft meal market by Q3 to address dietary needs
- Targeting 300K – 600K individuals with eating disabilities
- Collaborating with over 130 community centers affiliated with HKCSS

軟心膳

GentleMeal

WASTE REDUCTION

All You Can Cook



- Inspire chefs to creatively reduce food waste at the source
- Phase 1: Engage all BU kitchen chefs and factory R&D teams.
Phase 2: Expand involvement to the public and educational institutions
- Exploring strategic partnership with either HK Electric or Towngas



CIRCULARITY

Sober BOB (Non-acholic)



- Low-sugar, low-calorie beverage
- Ingredients include surplus bread, oolong tea, citrus peels and local honey
- Targeting the health-conscious, young, and trendy segment



DECARBONIZATION

Maxim's Greener Store Guideline



- Implement best practices to reduce both costs and carbon emissions and promote sustainability action in store operations.





Circularity in Action





**WeGen
farming**

Maxim's Sustainability Project



中国国际公共关系协会
China International Public Relations Association

企業社會責任類
「金獎」

1

Reduce food
waste to landfill

2

Zero pesticides
& Zero chemical
fertilizers

3

Support
local farming
community

4

Promote
biodiversity

5

Healthy soil
improves carbon
sequestration

- 38 corporate partners & 70 restaurant and bakery outlets have used Wegen farming produce.



- 21 tons of food waste & produced 9 tons of pesticide-free crops.



BOB

BOTTLE OF BREAD



Coffee BOB
(Stout)



Original BOB
(Pale Ale)



- Debut in over 770 selected 7-Eleven stores
- Inspirate consumers and different stakeholders on upcycling and cherishing resources





Collaborating

- with local start-up BREER
- 110,000 bottles produced
- Available in more than 111 Maxim's restaurants
- 800 7-Eleven stores



Upcycling

Original = **25g** surplus bread
 Coffee = **15g** surplus bread +
4g coffee grounds

- **3.9 MT** surplus bread
- **700 kg** coffee ground upcycled



InSpirations & Education

- Creative recipe by Chefs
- Education talks

你真惜食

創意料理大募集

活動介紹說明

活動背景

為減少食物浪費，做到物盡其用，美心集團鼓勵大家充分利用食材的所有部分，或餐廳廚房及食品廠營運中的剩餘食材，創造出全新的料理。集團現舉行「你真惜食！」創意料理大募集活動，誠邀各位參加，一齊發揮創意，推動循環經濟！



減少
浪費食物



推動
循環經濟



鼓勵
廚藝創作



美心 Maxim's 美心·未來一起嚟

想做到物盡其用，減少廚餘？
我們需要你的**創意和廚藝**！

利用廚房或食品廠的剩餘食材，製作全新菜式/產品，推動循環經濟！

你真惜食

創意料理大募集

對象：餐廳及食品廠的廚師或研發人員

形式：個人或不多於5人團隊

獎勵：HK\$3,000 現金、額外銷售獎賞等

登記活動簡介會
2月24日線上線下同步進行

報名及提交食譜
截止日期4月9日

如有任何問題，歡迎聯絡可持續發展部
Whatsapp: 5300 0824 電郵: sustainability@maxims.com.hk



Greener Store Guideline 2.0

Winning top Three-Leaf recognition

Maxim's Thai Basil was the first restaurant tenant in shopping malls to receive top-rated Three-Leaf recognition in Hong Kong under the Green Kitchen Initiative established by Swire Properties

Maxim's Group is Swire Properties' most decorated F&B tenant group, with 11 of its restaurants – including THAI BASIL, WELLWELLWELL and Uoharu at Pacific Place, Stackbucks, Shake Shack at Citygate Outlets in Hong Kong, and six others in the Chinese Mainland – having received the highest “Three Leaf” recognition.



Increasing electricity usage efficiency by 7%



Increasing town gas usage efficiency by 26%



Increasing water usage efficiency by 59%



Reducing overall carbon emissions by 14%



Waste diversion rate over 37%



SAVOURING
OUR FUTURE

Appendix : HK BEAM Plus (F&B)





BEAM Plus (F&B)

Hong Kong's commitment to achieving carbon neutrality by 2050, as outlined in the Climate Action Plan 2050, demands urgent sector-wide reforms to align economic growth with sector-wide reforms to align economic growth with environmental stewardship.

The development of BEAM Plus Food & Beverage (F&B) emerges as a critical tool to reconcile the industry's dynamism with sustainability. This framework aims to monitor, incentivize, and standardize green practices across the F&B sector—from energy efficiency and waste reduction to ethical sourcing and circular economy innovations.

By addressing the dual imperatives of economic growth and ecological preservation, BEAM Plus F&B seeks to transform Hong Kong's culinary landscape into a model of sustainable excellence, ensuring its legacy as a food paradise while pioneering solutions for a greener future.





BEAM Plus (F&B) - Research



Michelin Green Star
(MGSRs)



Food Made Good by
Sustainable Restaurant
Association (SRA) – UK



Dine Green by
Green Restaurant
Association (GRA) –
US



**Leaders in
Environmentally
Accountable
Foodservice** (LEAF)



**Green
Restaurants
Assessment**
(GRASS) – Brazil



**Green Dining
Alliance** (GDA) –
St. Louis region, US



綠色餐飲指南
Green Dining Guide
Green Dining Guide
(GDG) – Taiwan



GB/T 40042-2021
綠色餐飲管理服務認證
– China



Green Table Scheme
– Australia



BCA Green Mark
for Restaurants –
Singapore



**We're Smart
Green Guide** –
International



**Sustainable Restaurant
Certification Scheme** –
HK



**Green Kitchen
Initiative** by Swire
Properties – HK



**ECF Food and
Beverage Industry
Carbon Neutral
Programme** – HK



**Food Wise Eateries
Scheme** – HK



**Hong Kong Awards for
Environmental
Excellence (HKAEE)** for
Restaurant Sector – HK



**Sustainable
Restaurant &
Retailer Award
2024** – HK



**Sustainable
Restaurant Award
2024** – HK



BEAM Plus (F&B)





BEAM Plus (F&B)

1. What is the **Market Position** of BEAM Plus F&B outstands from other international and local rating tools and award schemes?

The development of the BEAM Plus F&B manual requires strategic clarity to position it as a leader in sustainability benchmarking for Hong Kong's food and beverage sector. Central to this effort is defining its unique market differentiation: Should it prioritize the built environment, adopt a holistic operational focus, evolve from existing BEAM frameworks, or forge partnerships with established schemes like HKAEE or global tools like Michelin and Food Made Good? By addressing these guiding questions, the Steering Committee aims to align the manual with industry needs, sustainability goals, and Hong Kong's urban challenges, ensuring it serves as a practical, adaptable, and globally resonant standard for F&B businesses.



- Option 1 - **Built Environment Focus** (i.e. ignoring food sourcing)
- Option 2 - **Holistic with all aspects of F&B Setup & Operation**
- Option 3 - **Evolution of BEAM Plus Interiors & Existing Buildings to tailor-make for F&B Industry**
- Option 4 - **Partnering with Local Schemes** (e.g. HKAEE) / **International Tools** (e.g. Michelin, Food Make Good)



BEAM Plus (F&B)

2. What are **Assessment Aspects** for BEAM Plus F&B?

BEAM Plus F&B defines sustainability assessment through adaptable frameworks addressing environmental, social, and operational priorities. Option 1 integrates existing BEAM tools (energy, water, materials, health) with innovation. Option 2 focuses holistically on F&B operations: food waste reduction, sustainable sourcing, staff wellness, and customer education. Option 3 takes reference from BEAM Plus Schools, emphasizing leadership, procurement, and policy. Option 4 adopts a zoned approach, segmenting criteria by front-of-house (customer engagement, eco-friendly packaging), kitchen (energy-efficient appliances, waste management), and back-of-house (staff training, procurement).

Option 1	Option 2	Option 3	Option 4																																										
Dovetail with other BEAM Plus Tools	Focus on F&B Operation	Reference to BEAM Plus Existing Schools	Zoning of F&B Establishments																																										
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BEAM Plus (F&B)

3. What are **Assessment Mechanisms** for BEAM Plus F&B?

BEAM Plus F&B offers tailored assessment mechanisms to accommodate the diverse operational scales and sustainability goals of the food and beverage sector. Option 1 provides a one-stop self-assessment checklist, ideal for small businesses (e.g., cafes, food courts) seeking flexibility and educational guidance, though it may lack scalability for larger chains. Option 2 adopts a one-stage process aligned with BEAM Plus Interiors, balancing adaptability for mid-sized ventures but potentially oversimplifying complex operations. Option 3 involves verified on-site audits by BEAM assessors, delivering tailored feedback for large establishments (e.g., ghost kitchens, catering services) at higher costs. Option 4 employs a two-stage provisional and final assessment, supporting iterative improvements across all premises types (new or upgraded) despite its complexity.

F&B Premises			F&B Premises	
<ul style="list-style-type: none">• Restaurant• Café / Coffee Shop• Bar• Fast Food Restaurant• Canteen / Food Court• Ghost Kitchen / Virtual Kitchen / Food Factory• Catering Services			New F&B Establishment vs Existing / Existing with Upgrade	
Option 1 One-stop Checklist for Self-assessment (reference to BEAM Plus Existing Schools & Interiors (Residential))		Option 2 One-stage Assessment (dovetail with BEAM Plus Interiors (Non-Residential))		Option 3 One-stage Assessment verified by BEAM Assessor (F&B) On-site Audit
Pros <ul style="list-style-type: none">• Suitable for small businesses• Flexibility for diverse types• Educational tool		Pros <ul style="list-style-type: none">• Balanced for mid-sized businesses• Adaptable to niche concepts		Pros <ul style="list-style-type: none">• Ideal for large businesses• Tailored feedback• Builds trust
Cons <ul style="list-style-type: none">• Risk for larger chains• Overlook specific challenges• Limited scalability		Cons <ul style="list-style-type: none">• Inadequate for complex operations• Superficial for high-risk impact		Cons <ul style="list-style-type: none">• Higher costs• Logistical challenges• Resource-intensive
Option 4 Two-stage Assessments (Provisional & Final) (dovetail with BEAM Plus NB & EB)				
Pros <ul style="list-style-type: none">• Scalable for all sizes• Supports diverse types• Iterative improvement				
Cons <ul style="list-style-type: none">• Complex process• Extended timeline• Delayed marketability				



BEAM Plus (F&B)

4. What are **Holistic & Themed Certifications** for BEAM Plus F&B?

BEAM Plus F&B offers holistic and themed certifications to address diverse sustainability goals in the food and beverage sector. Holistic certifications provide tiered recognition (Platinum, Gold, Silver, Bronze or Green+/Green), evaluating comprehensive performance across energy, water, waste, health, and management. Themed certifications target specific priorities: Option 1 focuses on selective aspects (e.g., Materials & Waste, Energy Use), while Option 2 emphasizes themes like “Carbon Neutral” (Scope 1-3 emissions), “Waste Wise” (building/food/package reduction), “Caring” (staff/community engagement), and “Smart Operations,” aligning with SDGs and ESG frameworks. These proposals enable businesses to pursue tailored pathways—whether achieving broad sustainability excellence or excelling in niche areas—while fostering transparency, innovation, and sector-wide progress.

Single Certification



Tier Certifications



Themed Certifications



Holistic Certification:

Option 1: **Platinum, Gold, Silver, Bronze**

Option 2: **Green+, Green**

Themed Certification:

Option 1: **Selective Assessment Aspects** (MAN, MW, EU, WU, HWB...)

Option 2: **"Carbon Neutral"** (Scope 1+2+3)
"Caring" (Customer+Staff +Community)
"Smart" (Operation)

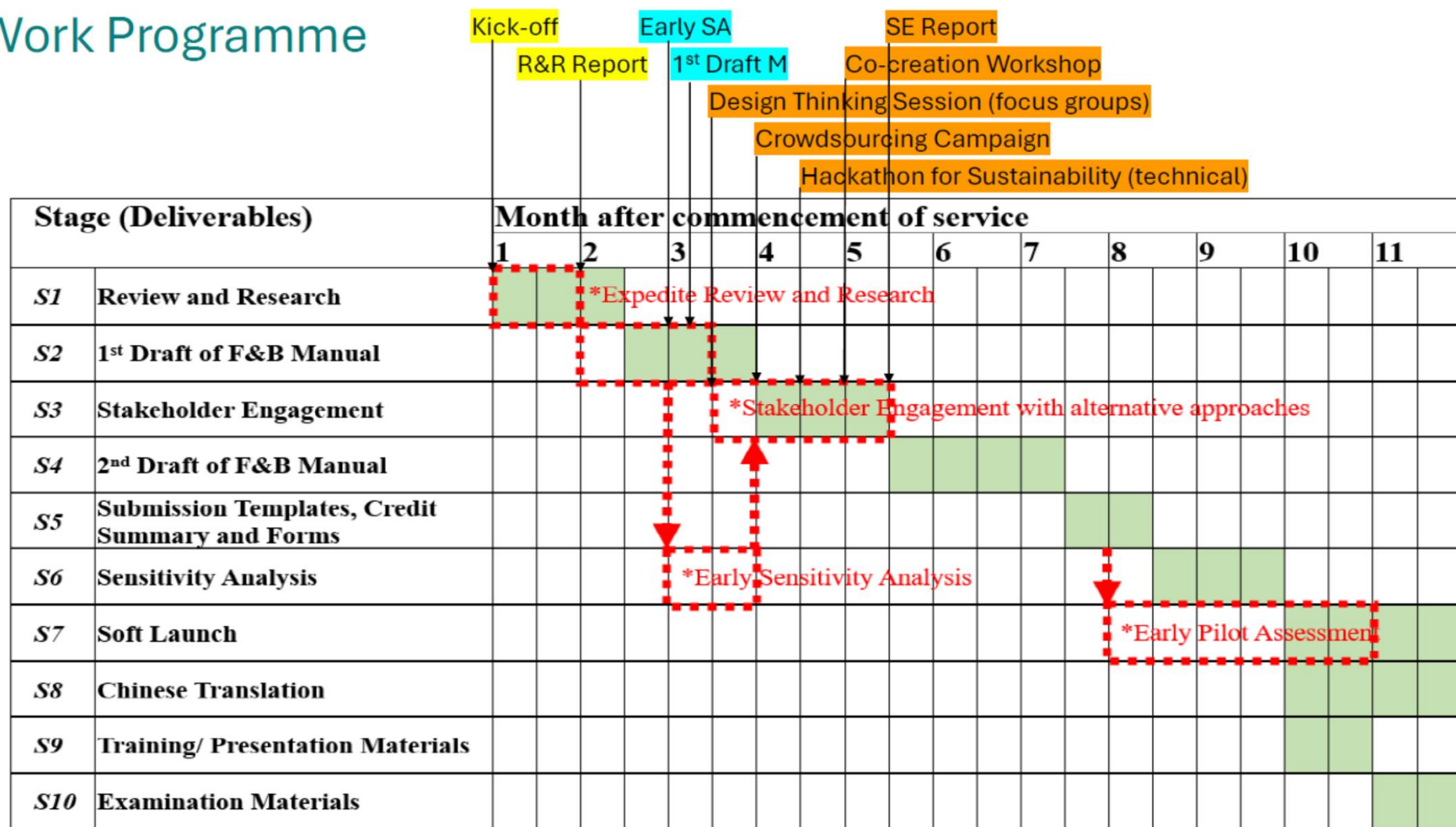
"Waste Wise" (Build+Food+Package),
"Nature" (Build+ +Food+Package),
"SDG" (ESG reporting)





BEAM Plus (F&B)

Work Programme





SAVOURING
OUR FUTURE

Thank You

