

有『營』食肆通訊 ESR NEWSLETTER

No. 2 2013

Winning Recipes of the Fruity Recipe Competition

The Fruity Recipe Competition was organised by the Department of Health earlier this year. The aim of the competition was to encourage more restaurants to provide more healthy and delicious choices for customers. The competition was well received by the public, with nearly 30 restaurants entering the competition and 40 recipes presented to the jury for assessment.

金獎

The members of jury were catering professionals, dietitians, medical professionals, members from the education sector and staff of culinary training institutions. The jury assessed the submitted recipes using the criteria of nutritional value, relevance to the fruity theme of the competition, degree of innovation, and appearance.

The three best submitted recipes were awarded the gold, silver and bronze prizes. The **gold prize** went to “Fruity Party” of YOHO Midtown, **silver prize** “Provençal Atlantic Black Cod with Glazed Pineapple and Fungi” of Arena Kitchen, AsiaWorld-Expo, and **bronze prize** “Shrimp Paste and Longan in Papaya, with Broccoli” of Kuen Fat Restaurant.

銀獎

銅獎



The awarded restaurants will be issued certificates of commendation by the Department of Health. Their winning recipes and the realised dishes will be reported in *U Magazine* as free publicity material as commissioned by the “EatSmart@restaurant.hk” Campaign Secretariat. The publicity material will appear in three consecutive issues between 29 March and 12 April 2013. Meanwhile, the awarded restaurants will provide the winning dishes to customers throughout April to echo the Joyful Fruit Month event of the Department of Health. For details of this competition, please refer to:

<http://restaurant.eatsmart.gov.hk>



A Guide to EatSmart Restaurants is coming soon!



A Guide to EatSmart Restaurants aims to showcase all EatSmart Restaurants in Hong Kong and their dishes. It can help boost the popularity of the ESRs and expand their clientele. We hope to promote “ESR” as a healthy brand, and make each ESR an **undisputed choice** for all **health-seeking members** of the public.

Through the first half of the year, the staff of the “EatSmart@restaurant.hk” Campaign Secretariat and the members of *Weekend Weekly* news room have been busy visiting and interviewing the current member restaurants of the Campaign; they have had a tough time with all the interview assignments and photography jobs. **Because of the generous assistance of the member restaurants**, the photography sessions have almost rounded off. *A Guide to EatSmart Restaurants* will be issued in early June, **free of charge** with the purchase of each copy of *Weekend Weekly* at **no additional cost**.



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有營有機 飲食業界分享會

Healthy Eating and Business Opportunities: A Forum for the Catering Industry

14-03-2013



Event Highlights: “Healthy Eating and Business Opportunities: A Forum for the Catering Industry”

On 14 March 2013, a forum titled “Healthy Eating and Business Opportunities: A Forum for the Catering Industry” was held on the premises of the Hong Kong Productivity Council. It was jointly organised by the Department of Health, the Association for Hong Kong Catering Services Management Ltd., the Hong Kong Federation of Restaurants and Related Trades, the Association of Restaurant Managers, and the Institution of Dining Art. Several acclaimed members of the catering industry shared their experience of survival in the industry, and explored how the catering sector could meet the challenge of changing times. They also discussed how to seek business opportunities at a time when more and more people were aware of the benefits of healthy eating.

The forum saw a participation of 150 members of the sector. It was the first major forum ever organised by the “EatSmart@restaurant.hk” Campaign of the Department of Health. The forum was a huge success, thanks to the wholehearted support of various bodies of the catering sector.



List of guest speakers:

Mr. K. W. Wong Simon, President, Hong Kong Federation Of Restaurant & Related Trades

Mr. K. K. Wong Simon, Chairman, Institute of Dining Art

Mr. Donald Tse, Chairman, Hung Fook Tong

Mr. Paul Cheng, Consultant, Hong Kong Enterprise Development Research Center

For more highlights, please visit:

<http://restaurant.eatsmart.gov.hk>



Visits to Restaurants

As at March this year, there are 630 EatSmart Restaurants in the territory offering EatSmart dishes to the public every day. From now on, everyone has more choices of a healthy nature when eating out.

To maintain better contact and communication with front-line staff, the “EatSmart@restaurant.hk” Campaign staff will visit each ESR by appointment. The staff will collect their comments and provide them with assistance on the difficulties they may encounter in business operation.

A Gentle Reminder:

An EatSmart Restaurant should:

- ensure that their EatSmart decals are displayed in conspicuous places;
- attach the "More Fruit and Vegetables" and "3 Less" logos to their menus ;
- offer at least five EatSmart dishes every day; and
- provide “EatSmart Restaurant” Customer Opinion Forms.

EatSmart Restaurants Briefing Sessions

To enhance the nutritional knowledge of menu-design staff, operators and persons in charge of restaurants can arrange for them to attend our briefing sessions. For enrolment, please contact the EatSmart@restaurant.hk Campaign Secretariat at 2572 1476.

For updates on the upcoming briefing sessions, please visit <http://restaurant.eatsmart.gov.hk>.

June

Date: 16 May 2013 (Thursday)

Time: 3 – 5 p.m.

Place: Conference Room, 7/F Southorn Centre, No. 130 Hennessy Road, Wan Chai, Hong Kong

July

Date: 20 June 2013 (Thursday)

Time: 3 – 5 p.m.

Place: Conference Room, 7/F Southorn Centre, No. 130 Hennessy Road, Wan Chai, Hong Kong

