



### Ensure sustainable consumption and production patterns

#### **Education**

HKBU pays special attention to promoting the concept of responsible consumption and production. We believe that we can raise students' awareness through education. Our General Education programme, the Department of Communication Studies and the Department of Marketing have provided various courses to achieve this particular goal.

These are some of the courses:

- BUSI3006 Business Ethics and Corporate Social Responsibility
- GFVM1056 Evil Business? Psychology, Politics and Philosophy of Business Ethics
- GTSU2037 Sustainability through Digitalization: Active and Responsible Citizens in the Digital World
- GTSU2057 Sustainable Design Thinking
- PRAD3047 Corporate Social Responsibility and Stakeholder Engagement





#### **Event**

## Mil Mill Tour: The Next Station of Recyclables

As a subsequent event of a previous sharing session by Mr Harold Yip, the founder of Mil Mill, HKBU offered a field trip for our students to visit the first pulp mill that recycles and pulps beverage cartons in Hong Kong in person. During the visit, students learned more about how beverage cartons were recycled into toilet rolls. They also joined an upcycling paper-making workshop and practised circular economy from recycling to reproduction.

#### **Event**

# Design Thinking Workshop - Reducing Food Waste in Hong Kong

Food waste has been a serious issue that constitutes the largest municipal solid waste in Hong Kong. HKBU held a food waste workshop to introduce to our students the seriousness of the food waste issue as well as the challenges faced by existing reduction campaigns. As global citizens, our students also contributed to the cause by brainstorming new ideas with easy-to-use design-thinking tools and creating solutions for waste reduction.







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#### Outreach

#### **Jockey Club Responsible Consumption Programme**

Supported by The Hong Kong Jockey Club Charities Trust with a donation of over HK\$8 million, the Department of Marketing of HKBU's School of Business offers a three-year environmental educational programme, Jockey Club Responsible Consumption Programme. The programme aims to raise the awareness of responsible consumption in Hong Kong and among the youth, and educate and engage the youth in responsible consumption behaviours. The programme is divided into three parts: a secondary school marketing contest, a public education TV programme and a research project. As a three-year environmental educational community programme, it focuses on three designated annual themes, "Ugly Food" (2018), "Shopping Bags and Packaging" (2019) and "Fast Fashion" (2020).

#### **Jockey Club Responsible Consumption Programme**

## 賽馬會責任消「廢」計劃



#### Research

# A Critical Review on Various Feedstocks as Sustainable Substrates for Biosurfactants Production: A Way towards Cleaner Production

This research paper, co-authored by Professor Jonathan Wong of Department of Biology, is among the world's top 1% most cited publications according to Scopus. It includes state-of-the-art information about employing municipal solid waste as a sustainable feedstock for biosurfactant production, which has not been simultaneously covered in many published literatures on biosurfactant production from different feedstocks. It also addresses the myriad of other issues associated with the processing of biosurfactants, as well as the methods used to address these issues and perspectives, which will move society towards cleaner production.

The paper was published in *Microbial Cell Factories* in 2021. More information can be found here: https://doi.org/10.1186/s12934-021-01613-3.

#### **Facility**

#### **Sustainability Gallery**

S Gallery is one of the key public education projects of "Institute of Bioresource and Agriculture" (IBA). Supplement with an interesting spaceship astronaut training story, S Gallery is furnished with advanced multimedia technologies (e.g. 4D, AR) to showcase exhibitions of biological resources, organic agriculture and sustainable living, which allows visitors to gain knowledge by an interactive approach. Visitors are encouraged to reflect on the problems of contemporary lifestyle and live sustainability.

