

Reimagine & reduce food & packaging waste



Up to S\$100,000 funding to turn
5 innovative ideas into reality

Find out more

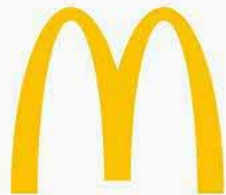


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Information Session

Introduction to Hungry for Change Challenge 2023

Ms Choy Yee Mun
Vice President, DBS Foundation

Sharing by Koufu

Ms Chua Sher Lin
Chief Financial Officer

Sharing by McDonald's

Mr Faz Hussen
Head of Legal, Government Relations & Sustainability

Sharing by The Social Kitchen

Mr Ang Kian Peng
Founder

Q&A

HUNGRY FOR CHANGE



— Challenge —

Sharing by DBS Foundation

Choy Yee Mun

Vice President





Igniting change in businesses and communities to help build a better world

Business for Impact Chapter

Expanding our support for social enterprises/businesses for impact to scale their impact and business

ADVOCATE for businesses to be for profit and impact

NURTURE businesses for impact by providing financial support, capacity building and opening doors

INTEGRATE into the culture and operations of the bank

Community Impact Chapter

Preparing communities for the future through 2 focus areas

Equipping the underserved with **FUTURE-READY SKILLS** like financial & digital literacy and mental resilience, to face the future with confidence

Enabling communities to be more **FOOD SECURE** and resilient

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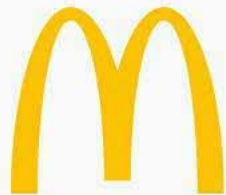


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SG Green Plan 2030



A **national sustainability movement**, with concrete sectoral plans and targets over the next ten years that will position Singapore to **achieve net zero emissions as soon as viable**



5 Pillars of the SG Green Plan



City in Nature



Sustainable Living



Energy Reset

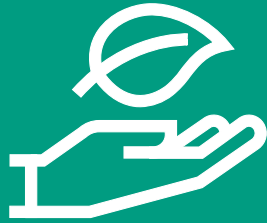


Green Economy



Resilient Future

For more information, visit www.GreenPlan.gov.sg



Sustainable Living

Zero Waste Masterplan



Initiative

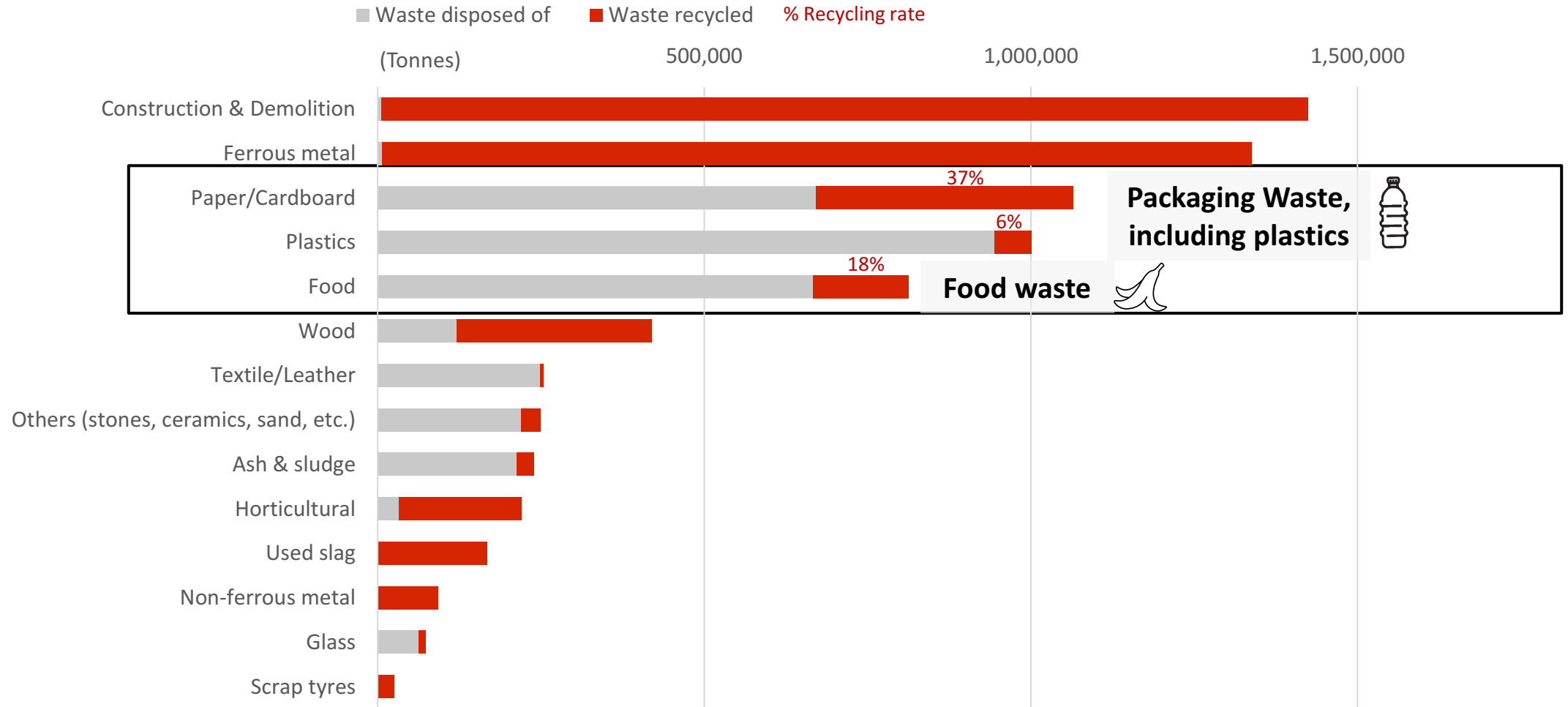
“Reduce, Reuse and Recycle” as a norm for citizens and businesses, with a national strategy to address e-waste, packaging waste and food waste

Targets

- 1 **Extend Semakau Landfill’s lifespan beyond 2035**
- 2 **Reduce amount of waste sent to landfill per capita per day by 20% by 2026, and 30% by 2030**
- 3 **By 2030, achieve a 70% overall recycling rate**

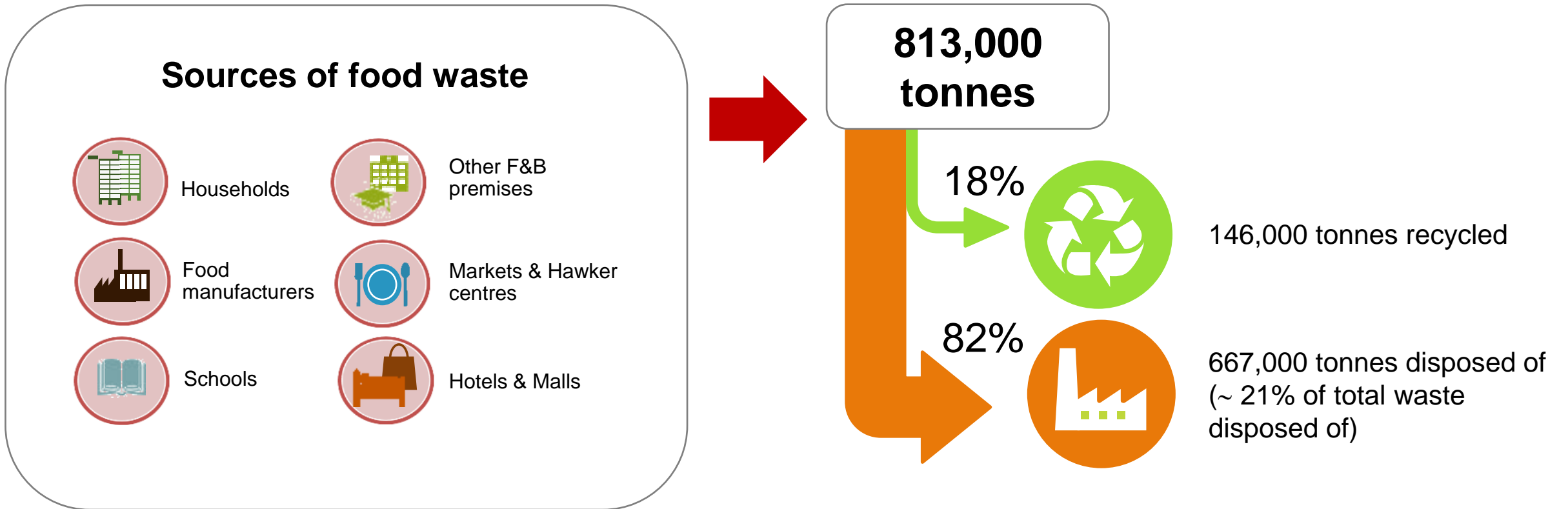
Waste stream categories

Three priority waste streams which have relatively high generation and low recycling rates

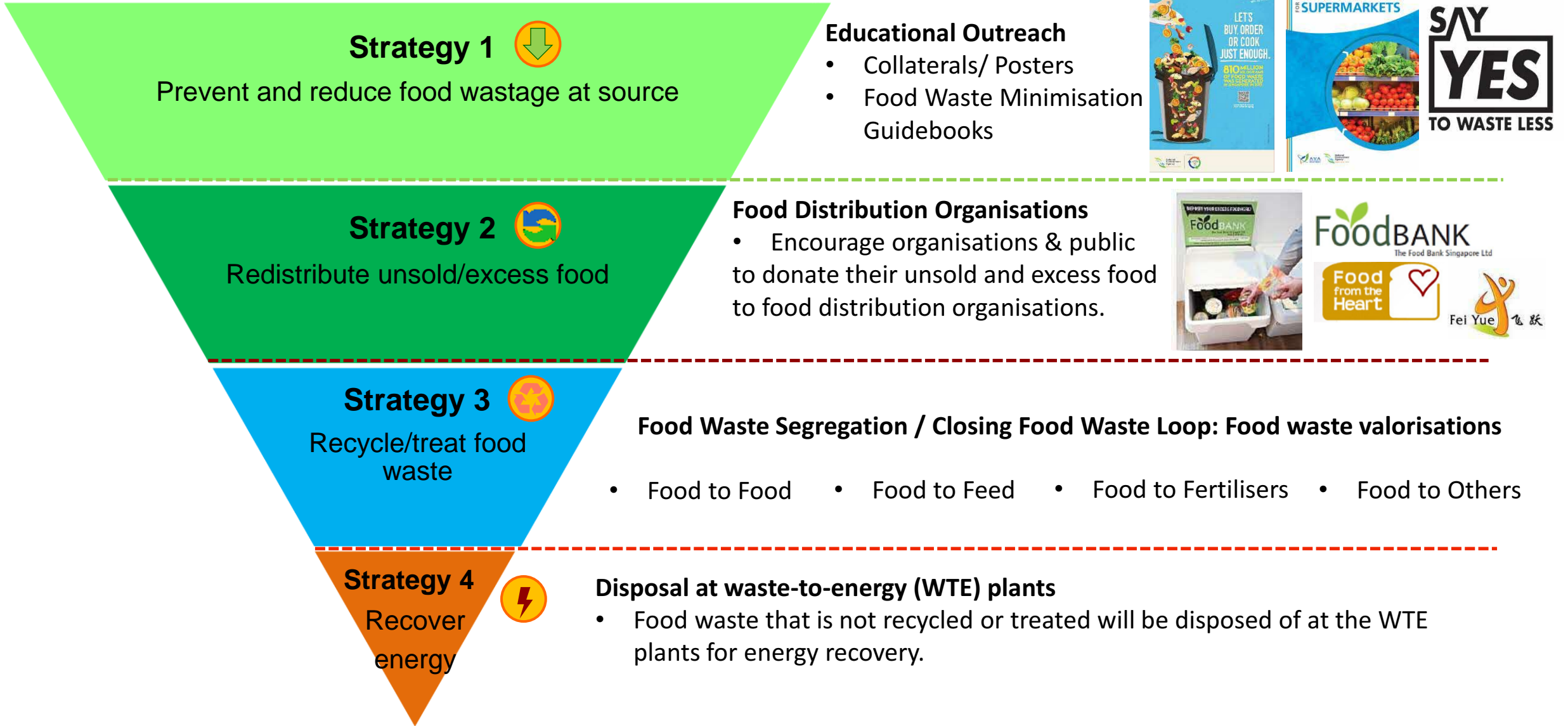


Food waste statistics

Food waste is one of the biggest waste streams in Singapore. It accounts for about 12 per cent of the total waste generated in Singapore.



Food waste management strategy

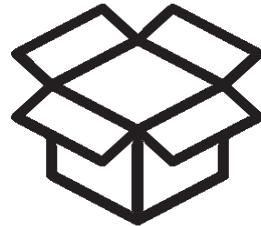


Packaging waste statistics

Packaging Waste



Plastic



Paper



Others, e.g. glass, metal

- About 1/3 of domestic waste disposed of is packaging waste
- Plastic waste is about 60% of domestic packaging waste
- Only 6% of overall plastic waste generated was recycled in 2022

Packaging waste management strategy

From 2021:

Mandatory reporting of packaging data and plans to reduce, reuse or recycle packaging that lays the foundation for the Extended Producer Responsibility (EPR) scheme for packaging waste management

Started **with producers of packaged products and retailers** (such as supermarkets) with annual turnover of **more than \$10 million**

By 2025:

Beverage Container Return Scheme to be implemented on 1 Apr 2025 as Phase 1 of EPR for packaging waste management

Problem statements

REIMAGINE AND REDUCE FOOD AND PACKAGING WASTE



1. Give food waste a second life

Majority of food waste in Singapore is incinerated when it could have been recovered for other uses such as upcycling to food, animal feed or non-food products.

How can we reduce food waste by converting it into other useful forms?



2. Segregate food waste effectively

By segregating food waste from other types of waste, we can minimise contamination from other non-food substances.

How can we properly segregate food waste so that it remains suitable for recycling and upcycling?



3. Reduce food waste from farm to table

Opportunities to reduce food waste exist at every step along the supply chain from farm to table.

What are some innovative ways to do this?



4. Develop innovative food packaging solutions

Packaging is a critical component to protect and extend the shelf-life of food during processing, transport and retail.

How can we design packaging to be multi-functional and up-cyclable to ensure circularity?



5. Minimise the use of food packaging

Packaging is necessary as it holds and protects our food. However, it forms a considerable proportion of total waste adding strain to our waste management systems.

How can we reduce the use of food packaging?

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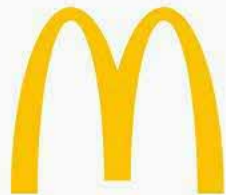


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Sharing by Koufu

Chua Sher Lin

Chief Financial Officer



Established in 2002, Koufu is one of the most established and largest operators and managers of food courts and coffee shops in Singapore, with a presence in Macau.

Since its inception, Koufu's philosophy has been to integrate modern management discipline into its business while retaining the traditional coffee shop culture, with particular emphasis on providing patrons with value for money dining options in a comfortable environment – congruent with its core values in its vision towards “Better Food”, “Better People” and “Better Life”.

Koufu's multi brand business model and network of F&B outlets comprises a portfolio of unique and distinct brands, each focusing on different types of cuisine and dining experiences at various price points to its consumers with varying tastes, preferences, budgets and occasions.

Food waste

Food waste from foodcourts and coffeeshops generally consists of coffee and tea residues, unsold and remaining cooked food that have been over-ordered by consumers, as well as not up to quality parts of fruit and vegetables.

Food waste generated at backend kitchens largely includes products rejected for sale due to incorrect size or quality inconsistencies.

Looking for ideas to:

- Reduce food waste at source.
- Enable food waste segregation among consumers and at backend production.
- Regenerate food waste into reusable by-products, redistribute unsold/excess food, recycle or treat food waste.

Packaging waste

Koufu implemented strawless lids for cups in recent years that have reduced 10 million straws annually.

Participating in Go Green campaign to encourage consumers to reduce the use of one-off takeaway packaging and cutleries by bringing their own containers and cutleries.

Looking for ideas to:

- Adopt reusable and/or up-cyclable packaging at all food stalls.
- Redesign takeaway packaging to reduce the use of more packaging, e.g., a single bento box instead of different takeaway boxes for steamed and fried 'dim sum'.
- Encourage consumers to bring their own containers and cutleries for takeaway.

HUNGRY FOR CHANGE



— Challenge —

Sharing by McDonald's

Faz Hussen

Head of Legal, Government Relations & Sustainability





In Singapore, McDonald's has been serving the community for over four decades, serving over 6 million customers every month. McDonald's Singapore has a network of over 150 restaurants island-wide, 19 Drive-Thrus, 40 Dessert Kiosks and 44 McCafé outlets.

McDonald's is the first in the industry to offer super-convenience with McDelivery 24/7, 24 hours' Drive-Thru, 24 hours dining at a majority of restaurants daily or on weekends (Fridays, Saturdays and eve of Public Holidays) and Breakfast from 4am.

McDonald's has received recognition for its green efforts, winning seventeen "Green Mark for Restaurants" certifications by the Building & Construction Authority of Singapore. McDonald's was also the first in the industry to achieve the Platinum Green Mark award for its restaurants at Jurong Central Park and Yishun SAFRA.



Food waste

Leftover burgers, fries and nuggets are commonly wasted at McDonald's branches, along with liquid food waste like sauces and beverages.

Looking for ideas to:

- Raise food waste segregation awareness and adoption among consumers.

Packaging waste

With the successful implementation of strawless lids since 2021, McDonald's reduces the use of 19 million straws annually.

Aims to reduce 1,000 tonnes of plastic waste from utensil and packaging like cutlery, plastic bags and lids for takeaway, while maintaining food and drink quality and hygiene, especially for delivery orders.

Looking for ideas to:

- Reduce plastic packaging use.
- Upcycle packaging to ensure circularity.

HUNGRY FOR CHANGE



— Challenge —

Sharing by The Social Kitchen

Ang Kian Peng

Founder





The Social Kitchen is a social enterprise with a mission to benefit the vulnerable community by creating sustainable jobs, through sustainable food.

We partner community organisations to operate their kitchen and cafe to optimally benefit the disadvantaged communities by creating employment.

We convert under-utilised kitchens into Cloud Kitchens (concept of shared kitchens) operated by well-known F&B brands serving quality mid-tier to high-end dining options, takeaways & deliveries. This concept is attractive to the F&B operator who wants to expand his footprint in Singapore without the hefty capital investment.

We see a multiplier effect in our work – we put better use to available spaces, create profitable opportunities to businesses, give disadvantaged persons independence & meaning, allow consumers to do good simply through an everyday act of dining.

Food waste

Vegetables, rice, as well as excess food ordered by consumers are commonly wasted at The Social Kitchen's restaurants.

Food waste which could be recycled and upcycled for other uses is not segregated from non-food waste.

Looking for ideas to:

- Reduce food waste at source.
- Enable food waste segregation among consumers.
- Convert food waste into other useful forms.

Packaging waste

The Social Kitchen uses approximately 500,000 plastic bento boxes each year.

Aims to reduce overall plastic waste, possibly through using biodegradable materials and encouraging customers to bring their own takeaway food containers.

Looking for ideas to:

- Reduce plastic packaging use.
- Adopt up-cyclable packaging.
- Encourage consumers to bring their own containers for takeaway.

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Q&A

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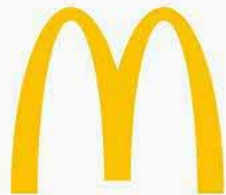


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