

Close the Loop

Saturday & Sunday 16th - 17th Nov 2019

Sky Garden, Hysan Place

ABOUT GREENFEST





The GreenFest by Hysan is an annual event to engage and inspire our new generations to take affirmative action towards a more sustainable future. The event brings together young people and top change-makers from across Hong Kong to immerse themselves in a different sustainability-related topic each year.

On its second edition, GreenFest will be themed around innovative ideas and creative solutions for individuals and industries to pave the way towards a circular economy.

CLOSE THE LOOP!



Our goal is to inspire youth to pave the way towards a circular economy.

With climate change rapidly approaching, the need to reinvent societal norms and individual actions have now become vital to our survival on this planet, there has never been a more urgent call to action for humanity than now. A circular economy focuses on redesigning and reimagining our current systems to make the most out of our precious resources and eliminate the very concept of waste.

This two-day immersive and hands-on experience will bring together students from across Hong Kong to explore ways to rethink our systems such as food and agriculture, architecture and design, energy, technology, transportation, and fashion to be more circular and less wasteful.

Through a series of workshops, demonstrations, and talks, youth will dig into the issues surrounding our most wasteful and destructive industries while exploring solutions and innovations to reinvent our current systems and create with intention for a more sustainable and circular future.



How can we change agricultural practices to rebuild our environment, food systems, and health?



How can we redesign the systems in our cities to be regenerative and sustainable?





What if we could redesign everything?





How can technology and innovation enable social change for a better future?



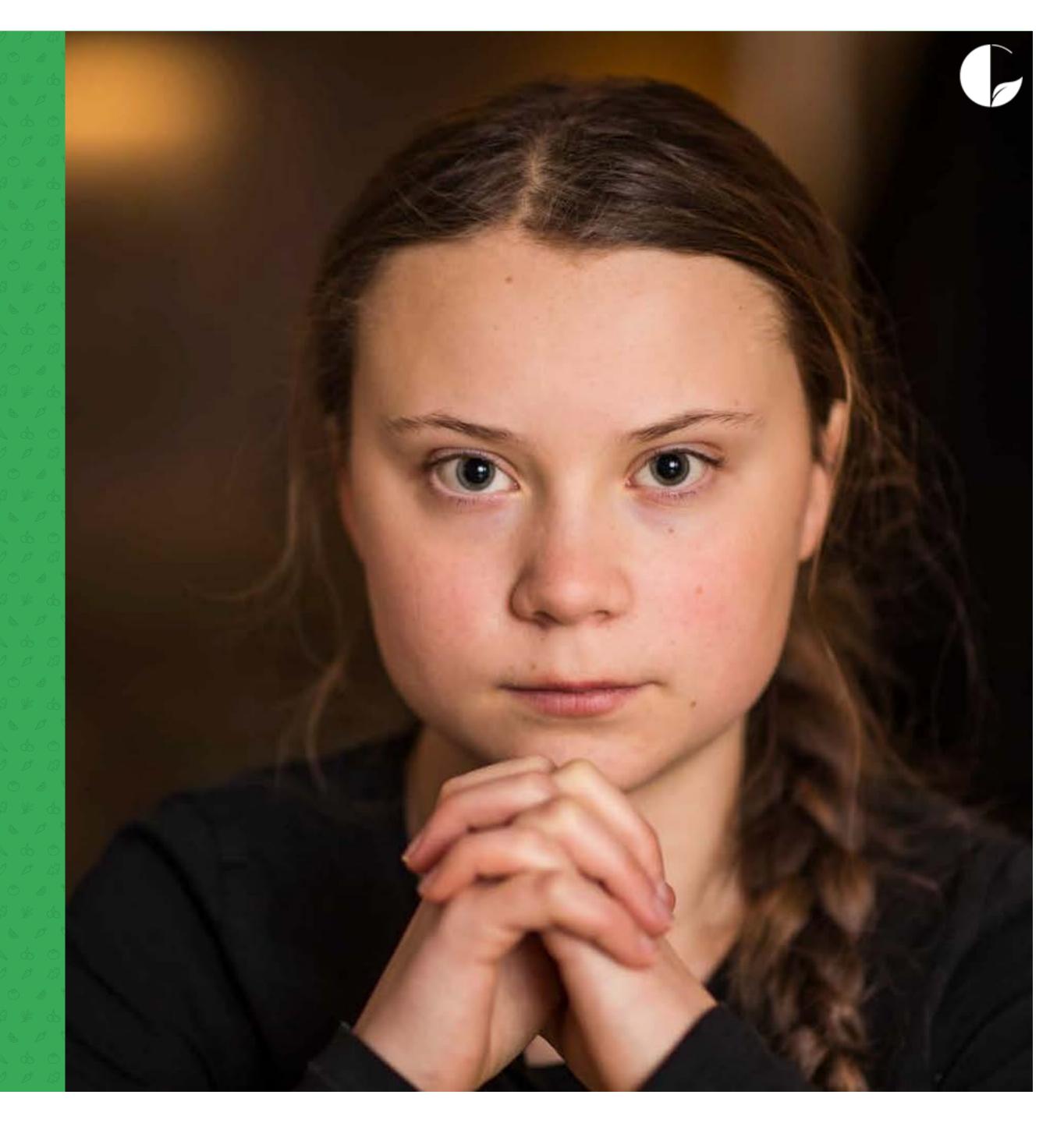
"You cannot get through a single day without having an impact on the world around you. What you do makes a difference, and you have to decide what kind of difference you want to make."

Jane Goodall

English Primatologist and Anthropologist

"You say you love your children above all else and yet you are stealing their future in front of their very eyes."

Greta Thunberg
Swedish Activist





"You are the last, best hope of Earth. We ask you to protect it. Or we, and all living things we cherish, are history."

Leonardo DiCaprio
American actor & UN
Messenger of Peace

"We are the first generation to feel the effects of climate change and the last generation who can do something about it."

Barack Obama 44th U.S. President







"What if we could collect food waste, human waste? What if we could turn that into fertiliser, heat, energy, ultimately reconnecting nutrients systems and rebuilding natural capital?"

Ellen MacArthur
Sailor & Founder of The Ellen
MacArthur Foundation



EVENT FEATURES

A selection of action-oriented and inspiring features across the day, from interactive workshops, movie screenings, inspirational speakers, and entertainment there is something for everyone...

EVENT FEATURES





Workshops

Interactive workshops to experience
the future ways of designing, creating
and consuming



Talks

Inspiring talks from change-makers and activists making waves in different industries



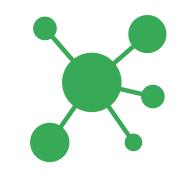
Food

Selection of healthy and creative food provided by innovative restaurants and chefs



Entertainment & Wellness Breaks

Interactive entertainment and
wellness focused techniques and
exercises to help relax, restore, and
inspire participants



Sharing & Action

Capture and share action-oriented ideas
from the event to inspire youth leadership
and social change



KEY ACTIVITIES & PROGRAMME

The day's activities are aligned with some of the most pressing issues affecting our environment, and provide participants with a hands-on opportunity to rethink how we currently design, create, consume, and dispose.



CIRCULAR FOCUS POINTS



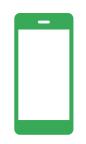
Food

Urban Farming
Food Waste
Plant-based Diet & Lifestyle
Food Technology & Economics



Cities

Sustainable Architecture & Design
Air Quality
Waste Management
Renewable Energy



Technology & Innovation

How can Technology & Innovation

Enable a Circular Economy



Recycling & Design

Ocean Garbage Patch

Reinventing our Waste Systems



Fashion

Sustainable & Circular Fashion Design
Recycling, Up-cycling, Thrifting our Clothes
Fashion show

EVENT PROGRAMME

	Saturday, November 16th	Sunday, November 17th
TIME	Itinerary	Itinerary
9:30-10:00	Registration	Registration
10:00-10:30	Welcome Intro: About GreenFest 2019 - Closing the Loop!	Welcome Intro: About GreenFest 2019 - Closing the Loop!
10:30- 11:00	Panel Discussion 1: Rethink Waste & Act on Climate	Panel Discussion 1: Closing The Loop Within Our City Systems
11:00-11:30	Wellness Break	Wellness Break
11:30-12:00	Panel Discussion 2: The Future Is Plant-based - Lets Get Technical (Food Technology)	Panel Discussion 2: Paving The Way To A Circular Economy through Innovation & Tech
12:00- 12:30	Panel Discussion 3: Circular Systems Around Food	Panel Discussion 3: Circular Fashion & Sustainability
12:30-14:00	Lunch & Entertainment	Lunch & Entertainment
14:00-15:00	Workshop breakout 1: Live Zero Waste	Workshop breakout 1: Circular Communities & Cities
	Split up into a series of exciting workshops participants will learn how to create art, up-cycle and recycle plastic & waste, as well as, rethink the way we consume and dispose. Workshops will be DIY and educational!	Split up into a series of exciting workshops participants will learn how to close the loop regarding common societal and economic industries found in cities; they will connect the dots & rethink ideas on how to utilise energy, architecture and design, air quality, and waste management to build a circular economy! Workshops will be focused on youth leadership and action.
15:00-15:30	Wellness Break	Wellness Break
15:30-16:30	Workshop breakout 2: Connect With Your Food	Workshop breakout 2: Circular Fashion and Design
	Split up into a series of exciting workshops participants will participate in activities centred around urban farming, growing your own food, composting, cooking and living a plant-based lifestyle.	Join our fashion carnival where participants can participate in DIY activities such as screen printing, denim embellishing & embroidery, and natural dying techniques to name a few. Learn how to incorporate circular fashion in your everyday lives.

GUEST SPEAKERS





Themis KungActivist, Climate Action HK



Ewan WindebankActivist, Climate Action HK



Haruka Cheung Activist, Climate Action HK



Raphaël De Ry, Edgar Co-founder & CEO, Edgar



Sonalie Figueras
Founder, Green Queen & Ekowarehouse



Elaine Siu

Managing Director, Asia Pacific, The Good Food
Institute (GFI

GUEST SPEAKERS





Stephani ChanHead of Sustainability, Esquel Group



Lauren Boucher
Circular Fashion Program Assistant
Manager, Redress



Andrea Richey
Education Director,
Hong Kong Shark Foundation



Daisy Tam

HK Food Works & Founder of Breadline



Michelle Hong
Co-Founder Rooftop Republic

GUEST SPEAKERS





Alessandro Bisagni
Founder & President, BEE Incorporations



Colin Ward
Senior Partner Architect,
Foster + Partners



Michelle Wong
Senior Communications Manager (Environment)
HKUST, Praise HK



Dalal AlghawasBrinc



Tony IpEducation Director,Hong Kong Green Building Council

WORKSHOPS





Happy Plantarian
"Whole Food Plant-Based Eating"



Wunderkraut "Ferment your food"



Rooftop Republic
"Urban Farming Experience"



Dyelicious"World Solution of Future Food for Climate Change"



Redress"T-Shirt Upcycling Workshop"

WORKSHOPS





Circular Community
"Waste to Wealth"



MoCC CUHK

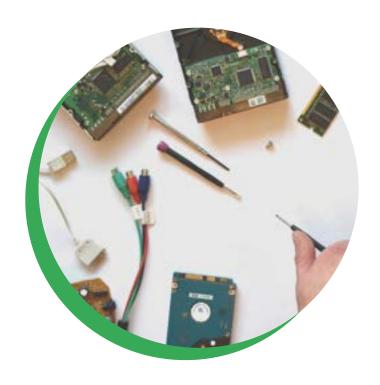
"Leftover Felt Carpet Coin Purse Workshop"



Praise HK
"Air Pollution"



Fair Trade HK
"Fair Trade Natural Body Scrub"



REMAKE Repair Parties
"Drives & Bits"

MEDIA PARTNERS







SPONSORS







SUPPORTING PARTNERS





Hong Kong Association

宣揚聯合國教科文組織完 The Movement of Associations of UNESCO





























MOVIE SCREENING

To continue the conversation around a circular economy, a movie screening on Saturday the 17th will discuss the impacts of human consumption on our planet and how a circular economy is the answer. The screening will be open to the general public.

MOVIE SCREENING









Community Screening: Tomorrow

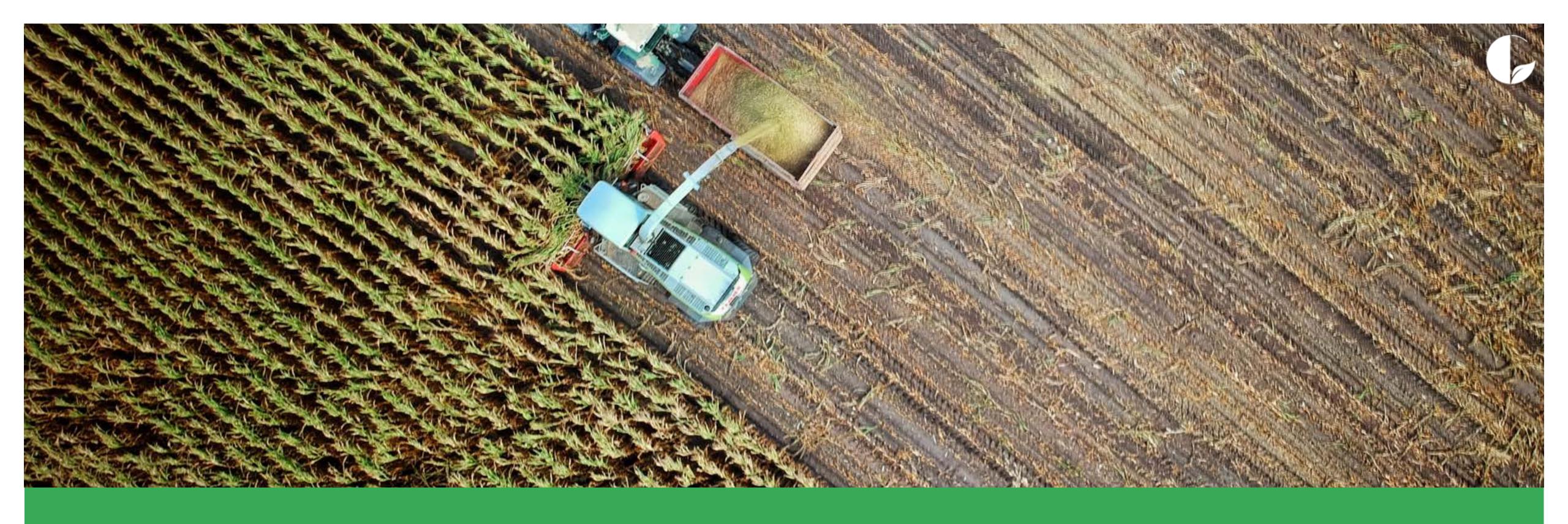
Date: Saturday, November 16th, 2019

Time: 7:30pm - 9pm

How much: HKD150/to be redeemed on the event day - further details TBC

Tentative Schedule:

Mix & Mingle
Cocktails + Plant-based bites
Movie Screening
Panel Discussion



EVENT DETAILS

EVENT DETAILS





Date: November 16th & 17th, 2019

Time: 9:30 am- 4:30pm

Venue: Hysan Place Sky Garden (4/F)

Language: English supplemented with Cantonese

Registration: HKD150/student as deposit to be redeemed on the

event's day with Eslite Bookstore.

Group Bookings: We welcome group bookings, please email us directly at *hello@rooftoprepublic.com* and we can help you manage the registration. Group bookings can enjoy a discounted price!

Target # of attendees: 400-500 pax

Age group: Youth (Secondary + University)

VENUE





Sky Garden (4/F)
Hysan Urban Farm (R/F)





The GreenFest "Rethink Our Food" 2018 Festival last year was a huge success, with more than 200 students joining sustainability experts to rethink the way we grow, consume and dispose of our food, creating ideas and taking action towards a more sustainable food future.

Did you miss it? Check out the highlights from last year's event here!

Featured in Young Post SCMP, SCMP, Foodie, Refined Travellers, and more!

www.greenfest.hk



2018 Keynote Speakers



Peggy Chan
Chef & Owner, Grassroots Pantry



David YeungFounder Green Monday & Green Common

The event kicked off with inspiring Keynote Speakers David
Yeung from Green Monday who touched on climate change and
the impacts our food has on the environment and Peggy Chan
from Grassroots Pantry who gave us an inside glimpse into how
she became a chef and her mission to inspire a
plant-based future!



2018 Grow Workshops









Urban Farming

Facilitators - Jessica Lau & Pol Fabrega

Through a combination of both hands-on activities and informative discussions, our experienced urban farmers provided attendees with the basics of how to grow their own.

We discussed seasons in Hong Kong, the life of a plant, soil, and basic farming practices such as seedling care, transplanting and harvesting.

Microgreens

Facilitator - Preston Hartwick Co-founder & Farm Manager Common Farms

In this workshop participants learned how to produce a steady supply of home-grown microgreens.

They learned about their nutritional benefits, and how to use them.

Hydroponics and Aquaponics in Hong Kong and in Mars

Facilitator Cesar Jung-Harada Director of Makerbay & Scoutbots

Makerbay put on an experimental performance combining aquaponics and art, demonstrating a small closed loop cycle where we can grow our own food here or in space and nothing gets wasted!

Mushroom Mix your OM

Facilitator Jessica Yau, Founder of Trash2Treasure Association

In this workshop, Jessica introduced the beauty of mushrooms and guided participants to turn TRASH (used coffee ground) into TREASURE(mushroom packs) step-by-step.





2018 Eat Workshops









Kombucha

Facilitator Alyson Lundstrom, Co-Founder The Blissful Carrot, Macau

Participants got to taste, prepare and take home their own batch of kombucha with scobys, raw materials, jars, and instruction sheet while learning about the nutritional and health benefits of beneficial bacteria.

Insect Proteins

Facilitator Katharina Unger, Founder of Livin Farms

In this workshop participants discovered innovative products in the food and agriculture tech space such as insects, fungi and more!

Creative Plant Cooking

Facilitator, Chef & Owner of Grassroots Pantry

Chef Peggy introduced participants to different cooking techniques including fermenting, pickling, soaking, sprouting, dehydrating, and culturing.

Easy Healthy Cooking

Facilitator Mitchell Yin, The New Luncher Chef

This workshop gave students tips on healthy alternatives to white rice and high protein meat substitutes while learning about our food chains and the benefits of buying organic and sustainably sourced ingredients.





2018 Dispose Workshops









Zero Waste Living

Facilitator Hannah Chung, Zero Waste Advocate

Participants learned which materials can and can't be recycled in this workshop, while learning to think about how to reduce your waste even before you begin, Hannah aimed to inspire participants to waste less and live better!

Trash to Treasure

Facilitator Kimi Lam. Designer & Founder Saupei

In this workshop participants learned how to transform waste into something useful, turning trash into treasure!

The students were taught the basics of how to up-cycle and made their own personalised card purse, wallet or travel document holder.

Fruit Enzymes

Facilitator Eco-Gladiators Shatin College Students from Fruity Clean

This workshop was led by Shatin College students Evelyn, Sabrina and Dave - participants made environmentally friendly multi purpose cleaning products.

Slow Food Ugly Food

Facilitator Slow Food HK

Slow Food focused on techniques to utilise crooked veggies into yummy new dishes without the waste!





2018 Movie Screening





Our screening of Wasted! The Story of Food Waste was an impactful night diving into the many ways in which we can change the way people buy, cook, recycle, and eat food.

We were joined by a powerful panel including Gabrielle Kirstein, Richard Ekkebus, Hannah Chung & Merrin Pearse to discuss some powerful initiatives being done in Hong Kong to combat these issues. Our guests were treated to delicious bites & champagne generously sponsored by Invisible Kitchen and Le-X-Go.

OUR 2018 SPONSORS













OUR 2018 PARTNERS

















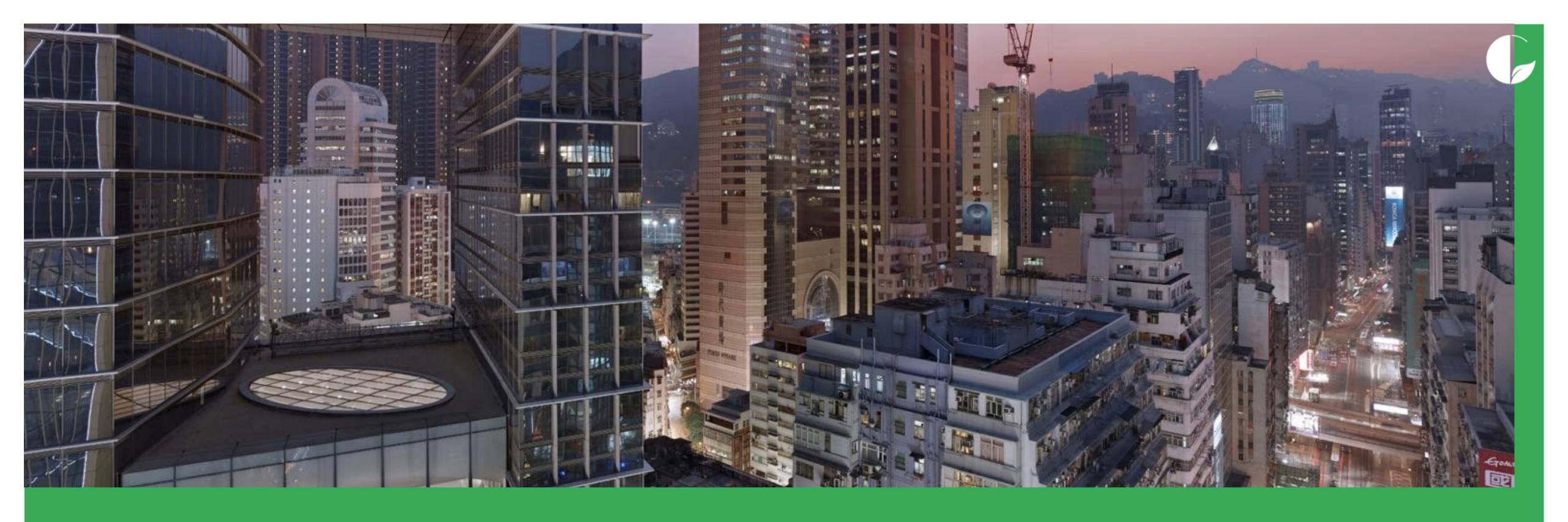












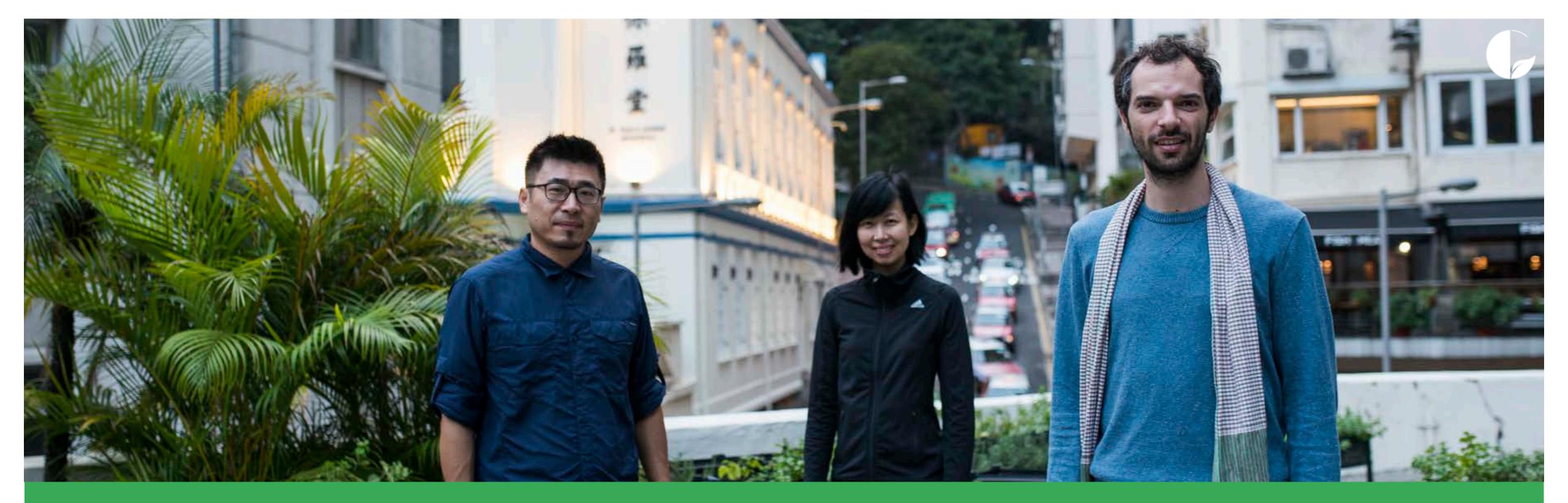
ABOUT THE ORGANISERS



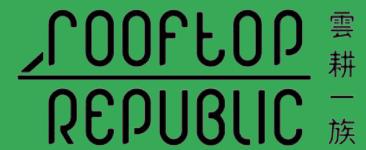
www.hysan.com.hk

instagram: <u>@leegardenshk</u> | facebook: <u>@hysanplace</u>

Hysan is a leading property investment, management and development company in Hong Kong, with a portfolio of more than 4 million square feet of high-quality office, retail and residential properties. Operating primarily in the city's prime retail/office district of Causeway Bay, we are focused on delighting our customers and providing investors with outstanding returns.



ABOUT THE ORGANISERS



www.rooftoprepublic.com

instagram: <u>@rooftop_republic</u> | facebook: <u>@rooftoprepublicurbanfarming</u>

Rooftop Republic is on a mission to connect people with their food, make our city greener, and use urban farming as a platform for life learning experience and social transformation. We provide end-to-end services - from design, installation to maintenance and community engagement- that promote greater community building and sustainable living.



CLOSE THE LOOP! November 2019

