

SPEAKERS



LILY NG

CHIEF EXECUTIVE OFFICER,
FOODIE GROUP LIMITED

Lily is no stranger to building fast growing businesses and charting new frontiers with a vision. At her current role, she has transformed Foodie's traditional print-based business into an award-winning digital platform that leads market trends in food and dining and audience-engagement solutions for the business community.

Lily's career prior to Foodie included the position of President of Caesars Global Living Asia at Caesars Entertainment Corporation, and Executive Vice President at Jones Lang LaSalle Hotels, China. Fluent in Cantonese, Mandarin and English, Lily holds a Masters of Science degree from Massachusetts Institute of Technology and an undergraduate degree from University of Houston. A frequent speaker at conferences and author on hospitality and food trends, Lily receives the impressive recognition as China's Top 10 Female Leaders by World Hotel Association.

SINDY WONG

HEAD OF TOURISM & HOSPITALITY,
INVEST HONG KONG, THE GOVERNMENT
OF HONG KONG SAR

Sindy Wong is responsible for attracting and facilitating foreign direct investment into Hong Kong.



She joined Invest Hong Kong in September 2004 and was promoted to Head of Tourism and Hospitality in 2015. Her team attracts companies from HoReCa, travel, MICE, wellness, beauty industries globally. Prior to joining Invest Hong Kong, Ms Wong worked in multinational advertising agency, entertainment group, Hong Kong Tourism Board and banking industry.

Ms Wong has a bachelor's degree in arts from The University of Hong Kong and is a Certified Financial Planner. She speaks fluent English, Mandarin and Cantonese. She is an animal lover and enjoys bringing new dining and beauty concepts to Hong Kong which is not only her passion for life but mission for Hong Kong!

Recent InvestHK clients: Jamie's Italian, La Maison du Chocolat, Ichiran, Sysco, Watami, Diversified Events, Taste of Hong Kong, QB House, Ginza Calla, Klook Travel, Royal Caribbean etc.



RICHARD BRUBAKER

MANAGING DIRECTOR OF COLLECTIVE RESPONSIBILITY; FOUNDER & EV OF HANDSON CHINA; VISITING PROFESSOR OF SUSTAINABILITY, CHINA EUROPE INTERNATIONAL BUSINESS SCHOOL (CEIBS)

Driven by the belief that change begins with a single step, Richard Brubaker has spent the last 15 years in Asia working to engage, inspire and equip those around him to take their first step.

Acting as a catalyst to driving sustainability, to bring about the changes in leadership and business models, and to recalibrate old models so that new opportunities can be captured, Brubaker's work is centered around building foundations of knowledge, understanding core issues, engaging stakeholders, and doing what it takes to move forward.

Currently, as the Managing Director of Collective Responsibility, Founder and Executive Volunteer of HandsOn China and a Visiting Professor of Sustainability at the China Europe International Business School (CEIBS), Richard is focused on building platforms that promote long term organizational capacity to address the economic, environmental and social hurdles that China faces as the country's economic growth accelerates.

To date, Richard have overseen the development and execution of more than 200 projects focused on solving the social, environmental and economic challenges that are faced in Asia, and he is regularly invited to speak on about his work in social innovation & entrepreneurship, sustainability, corporate social responsibility and leadership. Richard holds a Masters in International Management from the Thunderbird School of Global Management, and serves as the Vice Chairman of the Corporate Social Responsibility Committee of the American Chamber of Commerce in Shanghai. You can follow Rich on Twitter at [@richbrubaker](https://twitter.com/richbrubaker).



DR DAISY TAM

ASSISTANT PROFESSOR, DEPARTMENT OF HUMANITIES & CREATIVE WRITING, HONG KONG BAPTIST UNIVERSITY



Daisy is Assistant Professor at the Hong Kong Baptist University where she teaches and does research on urban food systems with a particular focus on food security. Her critical engagement with food began in London where she did her PhD in Cultural Studies at Goldsmiths. Since her return to Hong Kong 5 years ago, she has been focusing her work on food waste, working closely with Food Rescue NGOs to help recover surplus food and distribute it to the needy. She advocates for a food secure city, where good food can be available and accessible to all and drives to build a more ethical and sustainable food system. She believes academic research should benefit society and strives to bring her work to a wider audience, her recent TedX talk reached a live audience of 1200 people and she continues to do public lectures and workshops with the community.



JOSEPH ZHOU

INVESTMENT PARTNER, BITS X BITES

Joseph is Investment Partner at Bits x Bites, China's first food tech accelerator and VC fund that invests in startups tackling global food system challenges.

With a mission to shape the future of food, Bits x Bites is a big step forward to inspire China's entrepreneurial community to bring new ideas to solve global issues. It also serves as a critical catalyst to give startups the confidence and connections to prosper and make a meaningful and scalable impact. In its first cohort, Bits x Bites has invested in a silkworm-based food product startup, a drinkable salad CPG product, and an indoor farming technology company.

Joseph brings 12 years of experience across corporate banking, investment banking, and private equity, having raised more than US\$120 million for his portfolio companies in the primary market.

His decision to enter the food sector was driven by one clear motivation: To fight for the future of good food so that his young son grows up with plenty of safe and nutritious food options. Prior to Bits x Bites, Joseph and two other partners ran Fusi Capital where they self-raised US\$50 million to invest in China's international education sector. Joseph has an MBA from the University of Chicago Booth Business School.



DAVID YEUNG

CO-FOUNDER, GREEN MONDAY

David Yeung is the co-founder and CEO of Green Monday, a social startup group founded in 2012 in Hong Kong that aims to tackle climate change and global food insecurity by making low-carbon and sustainable living simple, viral and actionable. It is named by Fast Company as one of China's Top 50 Most Innovative Companies. In 2015, Mr. Yeung launched "Green Common" in Hong Kong to introduce Food 2.0 and a revolutionized food mindset through empowering the community with sustainable, innovative, wholesome and responsible food choices.



Mr. Yeung was selected by Fast Company as China's 100 Most Creative People, The Purpose Economy as "Asia 100 Pioneers", and also named among "Men of the Year," "Local Heroes of the Year," "Best Idea of the Year," and "Award for Marketing Excellence" by Hong Kong media. He is the author of a number of best-selling books on applied Buddhism and Zen philosophy, and a regular columnist and program host on multiple publications and media channels. Mr. Yeung has also been invited to speak at TEDx, Credit Suisse, HSBC, Google, Columbia University, Wharton School of the University of Pennsylvania, and Tsinghua University, to name a few.

Mr. Yeung, a graduate of Columbia University, is also the Managing Director of Fortune Park Holdings, Chairman of retail groups Visual Culture and Shine* and Director of Hong Kong AIDS Foundation and Hong Kong Buddhist Association.



NICOLA TANG

ASSOCIATE DIRECTOR, ADVISORY &
TRANSACTION SERVICES – RETAIL, CBRE

Nicola is responsible for advising clients on the leasing of retail and F&B premises in Hong Kong. Nicola has extensive experience in supporting existing F&B operators, as well as those new to Hong Kong, with their real estate needs.

Her scope of services includes competition analyses; consumer behavior analytics; portfolio reviews; market entry strategies; lease negotiations; and project management. Nicola has been actively involved in leasing transactions in many of Hong Kong's major shopping centers and prime streets in Central, Causeway Bay and Tsim Sha Tsui.

DR MURRAY MACKENZIE

EDUCATION SPECIALIST (INTEGRATED
LEARNING), SCHOOL OF HOTEL &
TOURISM MANAGEMENT, THE HONG
KONG POLYTECHNIC UNIVERSITY



Before joining the Hong Kong Polytechnic University in 2008, Dr Murray Mackenzie was employed at the Auckland University of Technology, New Zealand, as a senior lecturer and programme leader for the Bachelor of International Hospitality Management. He has 20 years experience lecturing and teaching in Northern Ireland New Zealand and Hong Kong.

As a former Chef, his industry experience has taken him to several countries. Commencing his training in New Zealand he then travelled to Australia, South Africa, Northern Ireland and England where he worked with renowned chefs such as Paul Rankin (Cayenne) and Peter Gordon (The Sugar Club). Murray has held key positions in major hotels and restaurants such as Executive Sous Chef, Head Banqueting Chef and Executive Head Chef, and has worked in the food and beverage industry for over 20 years prior to commencing his role in education.

Apart from teaching and lecturing to culinary student (since 1990), he has also competed in several culinary events, including Hotelompia (2000) and Northern Ireland Saloon Culinare (2000).

In his current position as Education Specialist and Food and Beverage (F&B) coordinator at the School of Hotel and Tourism Management (SHTM) of the Hong Kong Polytechnic University, he oversees Food and Beverage, and Food and Wine Academy programmes and workshops offered. Apart from teaching on the MSc in International Wine Management, Gastronomy and Olfactory Studies, and Food and Beverage Management programmes, Murray also plays an important role through the integration of research and teaching that takes place in Hotel ICON. Murrays specialist teaching and research areas are in food and beverage, corporate social responsibility (CSR) wine studies and marketing. Murray graduated with a MEd from the University of Ulster, Northern Ireland and PhD in Hospitality Management from the University of Waikato, New Zealand.



CHRISTIAN MONGENDRE

CEO & FOUNDER, HOME - EAT TO LIVE

Christian G. Mongendre is widely recognized as one of the visionaries behind the plant-based movement in Hong Kong. The French American national has a double degree from Paul Bocuse Institute, with a double major in Culinary Arts and International Hotel & Restaurant Management.

Before returning to Hong Kong, his birthplace, Mongendre worked for Michelin three star Chef Alain Ducasse. Once here, he founded and opened three small plant-themed restaurants in the city before founding HOME – Eat To Live.

Mongendre's strong beliefs when it comes to healthy food stem from his mother's struggle with cancer and subsequent efforts to enhance his performance as a competitive rower. While experimenting with a plant based diet, successful results enabled Mongendre to realize that "healthy food not only supports a better life., and must also fuel the heart".

With this belief in mind, HOME-Eat To Live was created. "It is our responsibility as restaurant owners to serve the highest quality nutritious food to people," says Mongendre. "A plant based diet brings one into ecological harmony with creation and is a necessary part of a major planetary shift in consciousness. Home – Eat To Live allows us to eat well and connect with one another at the same time."

JOSHUA CHU

F&B DIRECTOR AND PARTNER,
HOMEGROWN FOODS

Josh arrived in Hong Kong in 2004, after graduating from Johnson & Wales University with a degree in Culinary Arts. He joined Todd Darling for the opening of Wagyu restaurant in 2006, as Sous Chef. Joshua worked his way up the ranks performing Head Chef and General Manager roles throughout the organization. Today Josh is Partner and Food and Beverage Director for Homegrown Foods, which owns Posto Pubblico, Linguini Fini, and Stone Nullah Tavern.



JAMES SHARMAN

CHEF & CO-FOUNDER,
ONE STAR HOUSE PARTY

James Sharman, former Noma chef and Tom Aikens protégé, leads the critically acclaimed pop-up marvel One Star House Party. His small team set out on a mission more than nine months ago to create 20 restaurants in 20 months, each in a different country around the globe, with three of those weeks dedicated to research and ingredient sourcing and the last week saved for hosting unforgettable dinners. Their project has brought them to Vietnam, Nepal, Oman, Kenya and South Africa, to name a few, making them possibly the most-travelled restaurant in the world.



ANDREW TWELLS

MIH, MCFA MASTER CRAFTSMAN,
REGIONAL CULINARY DIRECTOR COMPASS
GROUP APAC

CRAFT GUILD OF CHEFS DEVELOPMENT
CHEF OF THE YEAR 2013; CRAFT GUILD OF
CHEFS COMPETITION CHEF OF THE YEAR
2007; CULINARY OLYMPIC AND WORLD CUP
GOLD MEDALIST

Andy currently is the culinary director for Compass group in its emerging Markets for Asia. having operated in Hong Kong for 2 years within compass groups Business and industry sector. He is now extending his role to encompass other regions in Asia . He has been working as a chef for 30 years and for Compass Group for the last 14 years both in the UK and internationally.

Previous roles include Executive chef At University of Derby where Compass enjoy a world leading partnership interacting with the university's educational programs. He returned to UK in 2014 after a spell with Compass Canada as Food services director at the prestigious Niagara college.

Prior to this Andy enjoyed a unique retail role as executive Development chef for the M&S estate within Compasses Instore division with 5 Brands to look after the development was none stop and led to a UK industry award in 2013 for the development chef of the year. Earlier roles include Group executive chef with Restaurant associates Aviation. Executive Chef BAA restaurants, Executive Chef and General Manager at SAP.

Before his time with Compass Group, Andy enjoyed periods running a 2 rosette restaurant in Suffolk, Heading a patisserie and bakery In-flight operation for Saudi airlines in Riyadh.

Andy's career started in hotels from country houses to grand 5 stars. Hailing from a military family Andy's calling led him to join the Royal Air Force where he served for 14 years as a chef, his service took him to Falkland islands, Germany, Cyprus, and all over the UK. During his service, he represented the Military as one of the inaugural members of the Combined services culinary arts team, entering in many national and international culinary competitions and continues to do so to this date both for the Craft Guild of Chefs and Compass Group.

Andy lists his proudest achievements to date as; third best pastry entry in the World overall at Luxembourg World cup 1998, Two Olympic Gold medals in 2000 and the Grand prix winning entry at the British open cookery championships 2006.

As a craft guild Master craftsman and recipient of the Competition chef of the year award for 2007, Andy has always advocated the development of his trade specialising in patisserie and the development on new talent, As such he created the Culinary Academy within the Craft Guild of chefs, which still runs to this day as the means to delivering this vision for our future chefs keeping skills alive.





CHRISTOPHER MARK

CO-FOUNDER AND MANAGING PARTNER,
BLACK SHEEP RESTAURANTS

A veteran of the hospitality industry, Christopher Mark brings his expertise as a chef and restaurant developer to Black Sheep Restaurants.

Growing up in Toronto, Canada, Mark began his first chef apprenticeship when he was just 14 years old and continued his training in some of Canada's best kitchens, including North 44 and Sooke Harbour House.

Mark left Canada at 19, spending a year in Australia before arriving in Hong Kong in 1995. Mark refined his culinary skills at La Bodega, one of the city's top restaurants at the time, and worked on the openings of popular concepts Wyndham Thai, Wyndham Street Deli and The Noodle Box.

In 1998, Mark moved to Shanghai as the Executive Chef for dining complex Park 97. He opened and oversaw three outlets: Tokio Joe, Baci Restaurant and Champagne Bar before taking over as Executive Chef at Pisces Seafood, a high-volume waterfront restaurant in Barbados.

After two years in the Caribbean, Mark returned to Hong Kong to become the Executive Chef at the prestigious KEE Club and consulted on the opening of Bayside Brasserie before unveiling The Oak Door at the Grand Hyatt, Tokyo with Chef Josef Budde. Here Mark fine-tuned his experience in overseeing multiple outlets and managing their senior kitchen staff.

Mark returned to Hong Kong in 2005 to join Dining Concepts as an Executive Chef and Partner. During his tenure, he opened and developed fourteen restaurants including international concepts from world-renowned chefs such as Mario Batali, Michael White and Laurent Tourondel.

In 2011, Mark left Dining Concepts to co-found Black Sheep Restaurants with Syed Asim Hussain. The group currently owns and operates 13 restaurants and one bar including Motorino, a neighborhood pizzeria with locations in Hong Kong's Soho district and Wan Chai, Chôm Chôm, a popular Vietnamese concept, Ho Lee Fook, a funky Chinese kitchen in Central and Carbone, a New York-Italian fine dining establishment that pays tribute to mid-century New York. Hussain and Mark look forward to expanding the hospitality group and have plans to open more concepts this year.

Hong Kong's culinary community has honoured Mark for his vast contribution to the dining scene; he was chosen to participate in the Miele Masters 111th anniversary book and was elected the Secretary for Disciples Escoffier of the Hong Kong branch for the 2011 – 2012 year. In 2016, Mark and his partner, Black Sheep Restaurants co-founder, Syed Asim Hussain, were named "Restaurateurs of The Year" at the Hong Kong Tatler Best Restaurants awards.

Mark is also passionate about giving back, especially when it comes to children's causes. He is actively involved with aiding underprivileged children via St. Christopher's Home. Mark enjoys wine and riding motorcycles.



DOUG WOODRING

DIRECTOR & CO-FOUNDER, OCEAN
RECOVERY ALLIANCE

Doug is the co-founder of the Ocean Recovery Alliance, which is focused on bringing innovative solutions, technology, collaborations and policy together to impact positive improvements for the health of the ocean. Doug also co-founded Project Kaisei which led a science expedition to the North Pacific Gyre with Scripps Oceanography in 2009, and was recognized as a UN Climate Hero and a Google Earth Hero for its efforts. Ocean Recovery Alliance is now one of the first NGOs to be working with both the United Nations Environment Programme (UNEP) and the World Bank on their respective ocean programs aimed at the reduction of plastic pollution in our environment. He is the founder of the Plasticity Forum, first launched in Rio de Janeiro at the Rio+20 Earth Summit, and has since been held in Hong Kong, New York, Portugal, Shanghai and London. The event is unique globally, and focuses on the future of plastic, and where the leaders are going with design, innovation, materials, recycling and solutions, for a world with a reduced waste footprint. He is the founder of Kids Ocean Day Hong Kong, as well as the Grate Art project, which puts Art for Awareness on city streets in Hong Kong to remind people not to dump into storm drains, as they lead to the sea. He is a sought after speaker at events on plastic pollution, ocean and environmental related topics.

Doug has worked in Asia for over 20 years in a number of industries which have been at the forefront of technology within their sectors, mainly related to the environment and new media platforms. He also spent four years in the asset management industry and set up the framework for a Global Environmental Technology fund in 1998 with Merrill Lynch. Doug is a competitive swimmer and outrigger paddler, and has been nominated as Open Water Swimmer of the Year for his contributions to the sport. Born in Northern California, he has a dual masters degree from The Wharton School (MBA) and Johns Hopkins University, School of Advanced International Studies (SAIS), and an undergraduate degree in Economics and Political Science from the University of California at Berkeley. Board of Directors: Ocean Recovery Alliance Inc.

EMILY BOTSFORD

PROGRAMME MANAGER, ADM CAPITAL
FOUNDATION

Emily's role is to manage the marine projects for ADM Capital Foundation, an Asian-focused philanthropic organisation working in illegal wildlife trade, marine conservation, rainforest preservation, water risk in China and air quality in Hong Kong. She has researched and contributed to scientific reports, strategise campaigns and provide guidance to the Vietnamese Government on their Fisheries Laws revision, which is currently taking place. She also assists NOAA in a series of trawl fishery and MMSY workshops for the Department of Fisheries officials from Thailand, Vietnam and Myanmar.





BENJAMIN SO

FOUNDER, 178 DEGREES

Ben is a Hong Kong native and a Kiwi. Both aspects of his upbringing have been instrumental in the creation of 178 Degrees, which he founded in 2015.

The concept was to take the best of New Zealand produce and make it available to Hong Kong's discerning clientele. At the core is an expression of New Zealand's heritage as a farming nation and its world-leading agricultural practices.

178 Degrees currently supplies various hotels and restaurants, and recently established an online retail store to provide healthy and responsibly sourced foodstuffs to Hong Kong families. Sustainability is a fundamental principle underlying 178 Degrees' operations and one that Ben advocates vigorously. All Seafood sold by 178 Degrees comes from sustainable sources, an achievement that has been aided in no small part by New Zealand's world-renowned Quota Management System (QMS).

In the three decades since its implementation, QMS has been widely acclaimed for its excellence in national fisheries management. There are many lessons to be drawn from the QMS' success, the most important of which is that responsible resource management can be conducive to both the protection of the environment and economic development.

MASSIMO REVERBERI

FOUNDER, BUGSOLUTELY AND PRESIDENT OF AFFIA (ASEAN EDIBLE INSECT ASSOCIATION)

Born and raised in Milan, Italy, Massimo got a degree in Political Science at Università Statale di Milano, then in 1996 he cofounded Prima Pagina, a medium-sized PR and digital communication agency. After 17 years managing the company and a great team of marketing professionals, he left the city and moved to South East Asia, looking for new challenges. He found the best one in Thailand, with Bugsolutely. Thailand, Vietnam and Myanmar.



SONALIE FIGUEIRAS

FOUNDER, GREEN QUEEN & EKOWAREHOUSE

Sonalie Figueiras is the founder and editor-in-chief of Green Queen, Hong Kong's largest health and wellness media platform and the founder and CEO of Ekowarehouse, the global sourcing platform for certified organic products. With over a decade of experience in publishing, SEO, digital marketing, organic trade and health journalism, she is a wellness industry veteran with a keen eye for market trends and a regular on the speaking circuit.

ALVIN KWOK

CEO, MAGIC SEASON ORGANICS

Magic Season is a family-run farm business that is passionate about healthy living and eating organic. It is dedicated to producing the highest quality organic produce in an environmentally sustainable way. It offers affordable healthy organic vegetables and fruits delivered right to your doorstep. Magic Season first opened its doors in 2002. In partnership with professors from Hong Kong University, Magic Season developed a fermentation process to convert organic waste into high quality organic fertilizers. Its fermentation method recycles the nutrients from the waste and produces a valuable agricultural commodity. Magic Season has created an environmentally sustainable process of recycling and reusing organic matter and minimizing waste in the landfills.

POL FÀBREGA

CO-FOUNDER, ROOFTOP REPUBLIC
URBAN FARMING

Rooftop Republic is a social enterprise dedicated to revolutionise the food system and transform the relationship people have with their food.



Pol Fàbrega is the co-founder of Rooftop Republic and has been pioneering the urban farming movement in Hong Kong over the last five years. Originally from Barcelona, Pol started his career in the non profit sector working on a wide range of issues, from human trafficking to education and human rights. In 2012, he relocated to Hong Kong where he has been working to help transform the way we grow, consume and think about food. Within the first two years of operations, Rooftop Republic has transformed over 23,000 square feet of underused space into 30 urban farms across Hong Kong and China and has organised more than 230 events around organic farming and sustainable living. On his own rooftop, Pol is currently growing chilies, pumpkins, eggplants, morning glory, amaranth, rosemary, oregano, basil and mint!



WOUTER VAN MARLE

FOUNDER, CITY HYDROPONICS

City Hydroponics was started by Wouter van Marle around 2013. Wouter, who lives in a village house, has had a long held interest in and desire to grow vegetables and other plants at home. Early attempts at soil growing failed, and that is when he discovered hydroponics as growing technique.

He realised that while hydroponic growing is very suitable for rooftop growing and for growing in otherwise confined spaces, there was not much available on the market in terms of supplies or complete growing installations. In the future, Wouter hopes to see small vegetable patches all over Hong Kong. On balconies, utility platforms, rooftops or even just the simple planting boxes built on the outside of buildings. Everyone should be able to grow at least some of their own food, even when living in the city.



FANNY MORITZ

FOUNDER & CEO, NO!W NO WASTE

At the end of 2015, Fanny started to read Bea Johnson's bestseller Zero Waste Home. This was a turning point: she realized it was high time for her to embrace a more responsible lifestyle by considerably reducing her waste.

However, she couldn't find a platform offering all the products she needed to start her zero waste journey. Having 15 years experience in designing websites, she decided to challenge herself a second time and create an online shop that would gather all the best alternatives to plastics and disposables.

PAOLA CORTESE

FOUNDER, LOOPUNITE!

Paola Cortese is a zero waster in Hong Kong who has managed to fill all her waste in 2017 into a glass jar. She is also the Founder of LoopUnite! - the world's first Zero Waste Hub. LoopUnite! is a digital platform with a vision is to be the go to 'glocal' hub: educating the need for a waste free environment by practicing the Zero Waste lifestyle with our workshops and consultation programmes, and offering the most sustainable retail experience to all, brought by curated selections of LoopTribe Leaders, and guided by the highest standard of sustainability - the Circular Economy standard.



JANICE LAO

DIRECTOR, CORPORATE RESPONSIBILITY
AND SUSTAINABILITY AT HONG KONG &
SHANGHAI HOTELS

With more than a decade experience on the nexus of sustainable and responsible business issues, she has worked for blue chip companies, local and national governments, NGOs and multinational conglomerates in the transport, energy, extractive, consumer and property sectors. Her expertise lies in embedding and integrating sustainability into the business, rather than just as a traditional add-on – her experience ranges from working on innovative sustainable financing and investment and advising board members and senior management. Her international work experience has taken her around the Asia-Pacific, North American and European regions.

She graduated with an MSc on Environmental Change and Management from the University of Oxford and a diploma in business from the University of Oxford Said Business School. She has been awarded the 2014 FWN Global Most Influential Women of the Year – Emerging Leader; 2015 Global Sustainable Leadership Award and a fellow of the exclusive Pioneers for Change Fellowship Programme in the United Kingdom.



PEGGY CHAN

EXECUTIVE CHEF & MANAGING DIRECTOR,
GRASSROOTS PANTRY

Peggy Chan is the Founder, Executive Chef and Managing Director of Grassroots Pantry, a restaurant and platform space through which she is able to share her passion for organic, plant-based food with the community. An ardent supporter of local sustainable agriculture and food-related NGOs, Peggy dedicates a lot of time to educating the public about the issues that face our food systems today.

GP was founded in 2012 and since its opening, the restaurant has enjoyed great success and community support. Features on local and worldwide publications include CNN, Cathay Pacific Discovery Magazine, Monocle and National Geographic India.

As a passionate speaker and activist, Peggy has been invited to speak at numerous panels and events. Highlights include the CatchOn panel on Food Waste, TEDx and Swire's Women of Wine 2017 by Debra Meiburg MW. She is also the co-leader of Zero Waste Alliance HK, which champions food waste reduction and management in the city.

Through her achievements, Peggy is recognized for her role as a young female social entrepreneur. After her appointment into the Global Shapers HK hub in 2013, Peggy was elected as one of 20 women in Hong Kong to join The Women's Foundation x ANZ Women Entrepreneur Accelerator Program in 2015. Furthering those accomplishments, she also took home the Women of Hope Awards in her nominated category of "Entrepreneur" presented by the HKAFA and "Top Food Hero" award at the Foodie Forks Awards in 2016. Her achievements have also been recognized by top magazines namely- HK Tatler's 2017 Gen T list and Prestige HK 40 under 40.

Instrumental to the creation of The Collective's Table - a series of collaborative dinners with prominent Chefs around the world to promote innovative plant-based cuisine, she continues to strive working towards a cleaner food system, promoting equal opportunities in the workforce and in practicing personal responsibility for creating a kinder and more compassionate world for all future generations.





CAROLINE WONG

BRAND LEAD AND BUSINESS
DEVELOPMENT, CEDELE

Caroline began her work with Cedele first as a consultant in developing a new brand concept that celebrates conscious living – Greater Lot by Cedele is a collective foods store located at Sentosa Cove, Singapore, which offers a menu with modern comfort dishes and superfoods inspired by Asian flavours and ingredients.

Having found an affinity with the company's ethos to 'Eat well, be well' She has since joined The Bakery Depot in-house, where she focuses on business development through brand strategy and partnerships. Her past experiences in branding, design, and independent publishing while working with creative emerging businesses have shaped her hybrid approach to brand strategy and marketing in Singapore's fast-moving consumer environment.

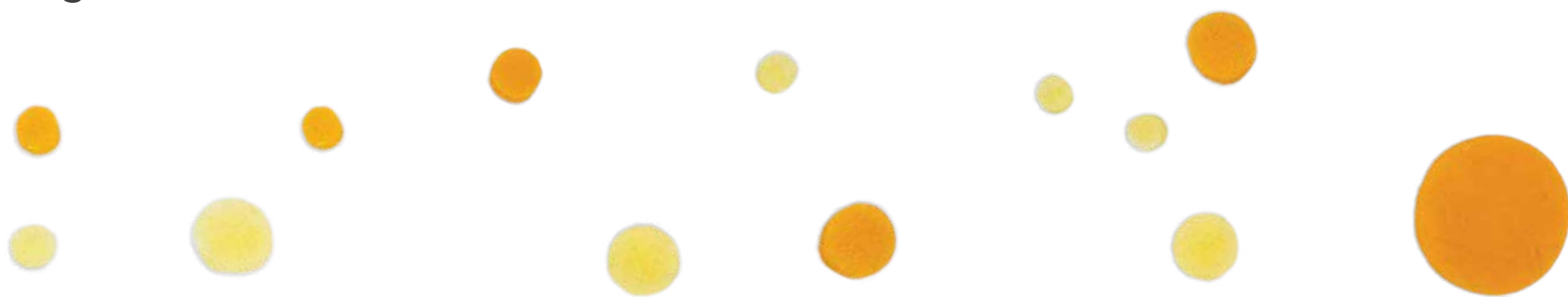
She is passionate about the on-going discourse of sustainable food culture within cities and she hopes to raise awareness on better practices in the food & hospitality industry. Building upon the company's ethos (Eat Well, Be Well) she hopes to steer the company as a early mover practising sustainable food trends. She hopes to build strong and engaging narratives to vivify each of the brands under The Bakery Depot through sharing their specific approaches to wellness and mindful eating.



ANNA SIMPSON

CHIEF INNOVATION COACH, AUTHOR

Anna helps organizations and individuals build sustainable futures. She's the author of two books, The Innovation-Friendly Organization and The Brand Strategist's Guide to Desire, the curator of the Futures Centre, and an associate of Forum for the Future and Marco Polo Consulting. She began her career as a journalist, becoming editor of the sustainable solutions magazine Green Futures.



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