Eating Chinese Returning to the Path of Wisdom

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6 June 2025



I. Ancient Roots

Balance:

Yin-Yang; Five Elements (hot/cold, flavours); Regional & Seasonal; Medicinal

Staples:

Rice vs. wheat; noodles, dumplings, and fermented foods

Customs:

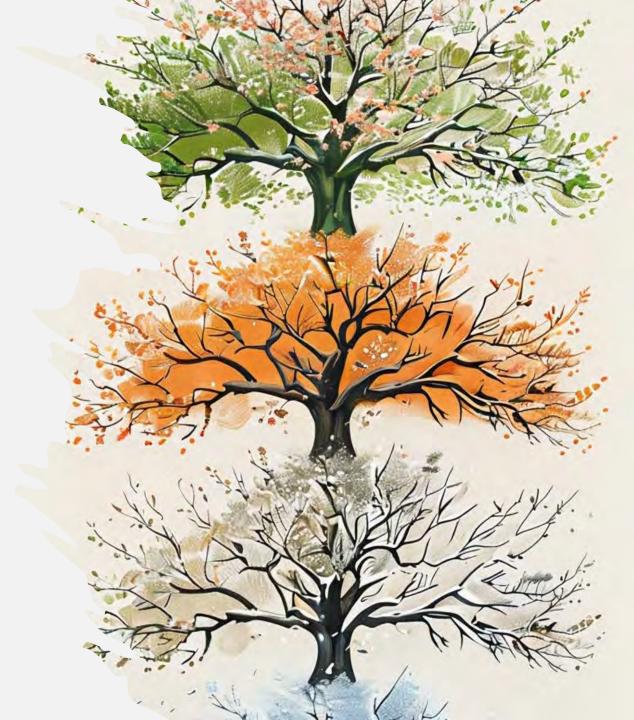
Family-style, shared dishes; symbolic dishes (e.g., fish for prosperity, longevity noodles)

Festivals:

Mooncakes (Mid-Autumn), dumplings (Spring Festival), zongzi (Dragon Boat)

Special:

Dim Sum; Banquet; Tea etc.



II. Modern Food
Culture in Hong Kong

Fusion Culture:

茶餐廳; Cantonese-British influences (e.g. lady's stocking milk tea, pineapple buns)

. Trends:

Fast food; chains; fusion; bubble tea; health-conscious millennials

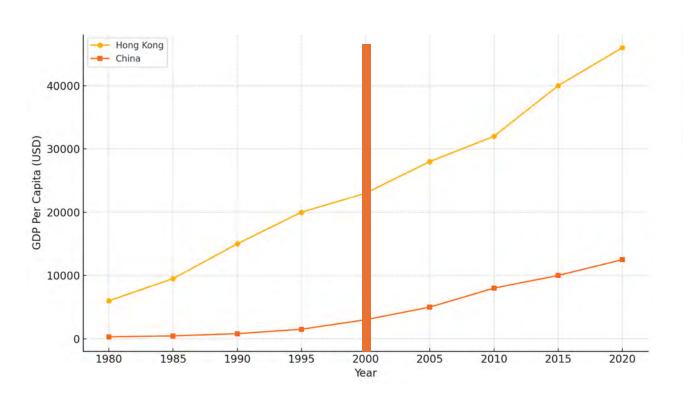
. Challenges:

Decline of home cooking; generational shifts in dietary habits

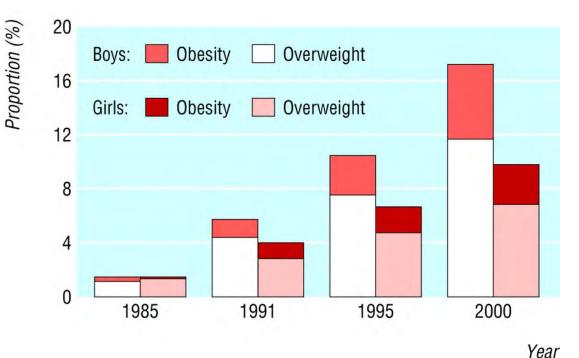


III. Wealth & Excess

Rise in GDP Per Capita: Hong Kong vs. China (1980 – 2023)



Overweight and Obesity in Schoolchildren in China



IV. Obesity and Jobs in China

Health risks vary by occupation and region

- Overweight 34% (>450m), Obese 8%-11% (120-150m)
- North China HIGHEST obesity rate

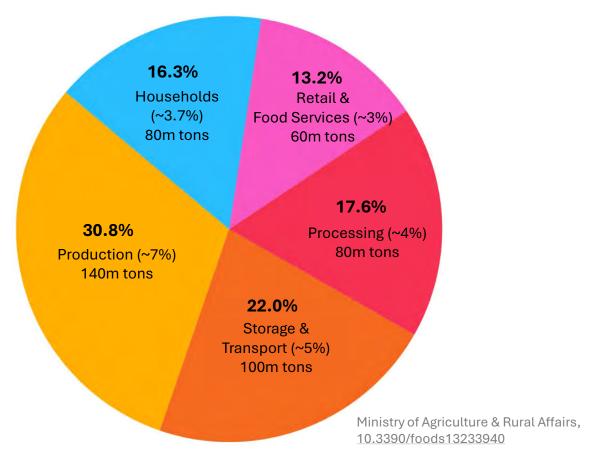


More sedentary, higher average BMI
Obesity-related diseases 1.5–3x more likely

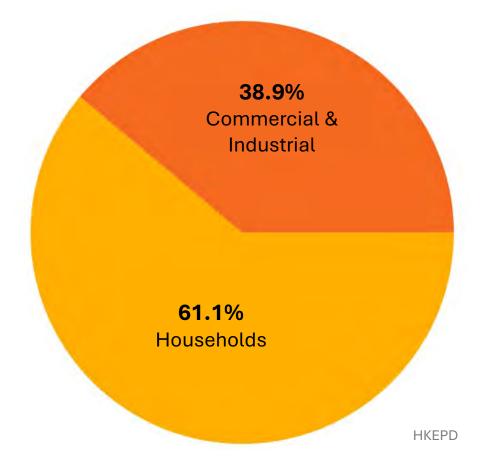


V. Food Waste

Food Waste in China by Supply Chain Stage (Estimated 460 m tons/year)



Daily Food Waste in Hong Kong by Source (1.17 m tons/year)



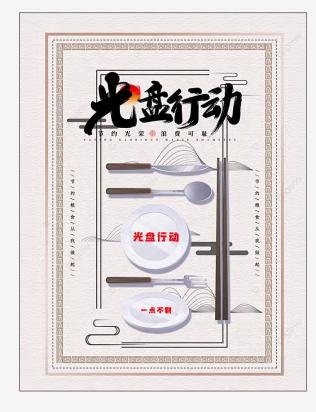
VI. Clean Plate 2.0

Cut food waste from 2020 to below global average of 17% (from ~22.7%) by 2027 through reforms across farming, transport, retail, and household consumption.











VIII. Pan-Asian Collaboration?

Food waste is a shared challenge, impacting food security, climate, and public health.

As economies grow and diets change, so does the urgency to act.

Let us join hands to:

- Share data, policies, and innovations
- Launch public awareness campaigns rooted in local culture
- Promote sustainable farming, distribution, and consumption practices
- Together, Asia can be more food-secure, resourceefficient, and sustainable.



THANK YOU