

(Translation)

**Motion on
“Promoting a slow food culture”
moved by Hon Sophie LEUNG LAU Yau-fun
at the Legislative Council meeting
of Wednesday, 16 March 2011**

Motion as amended by Hon Fred LI Wah-ming and Hon WONG Yung-kan

That, given that Hong Kong is a culinary capital, but the fast pace of life means that many Hong Kong people can only eat hastily and cannot enjoy food, and health problems have also developed as a result; the slow food culture and movement emerging in Europe in recent years, which emphasize slowing down the tempo, upholding a green and natural attitude of living, advocating the concepts of responsible consumption and respect for food, encouraging the use of local food materials to reduce carbon emissions caused by transportation, opposing genetically modified food, opposing the use of pesticides, educating the public on the hazards of fast food, and conserving the traditional eating culture, are worth promoting in Hong Kong; as promoting a slow food culture needs to start with food supply, sales and promotion as well as education, this Council urges the Government to adopt the following measures in the three areas of agriculture and fisheries, the economy and education, so as to promote a slow food culture:

Food supply –

- (a) to formulate a comprehensive agriculture and fisheries policy, including formulating a land policy for the New Territories that balances farming, conservation and development, protecting agricultural land and Hong Kong’s water quality, providing support for reforming the relevant industries, and increasing the production of local food materials, with a view to raising the self-sufficiency rate of food provision in Hong Kong;
- (b) to enhance the support for organic farming and encourage agricultural land rehabilitation, so as to provide the local community with fresh and safe organic food;
- (c) to capitalize on the advantages of local natural resources and encourage mariculturists to rear quality fish;

Sales and promotion –

- (d) to assist local industries, including helping the organic farming and aquaculture industries to apply for certification, support the food certification industry to develop in this regard, explore how to formulate basic specifications, rules, conformity assessment procedures as well as unified standards and signs for organic food certification to prevent manufacturers from deceiving consumers by passing off the sham as the genuine, promote certification services among the public and in neighbouring places, assist the relevant industries in establishing sales networks and enhance the promotion of quality agricultural and fishery products, so as to enable consumers to easily identify such products and purchase them without any worry, and to build a distinctive and quality image of local food materials;
- (e) to promote the combination of eco-tourism and culinary tourism among the public and overseas visitors, such as organizing tour groups featured by Poon Choi feasts in walled villages, holiday farming and tours of organic produce markets, etc., so as to boost tourism and the catering industry and promote local economic growth;

Education –

- (f) to step up public education and promote the concept and attitude of living of a slow food culture among the public, so that members of the public can, through dietary options, protect the environment, treasure nature and develop sustainable dietary habits;
- (g) to encourage the public to find out the sources, production and quality of food in the context of food supply chain, so that they are more able to relish and select food in the course of eating, and to provide food producers with incentives for producing quality organic food; and
- (h) to promote a slow food culture in primary and secondary schools, teach students to reduce their eating speed during lunch time, advocate the values of responsible consumption and avoiding food wastage, and supply fresh and quality food in schools as an alternative to fast food;

Food supply –

- (i) to actively explore, on the premise of complying with modern management and public hygiene requirements, expanding the production scale of the local poultry and livestock industries;

- (j) to encourage mariculturists to rear organic fish and marine produce such as shellfish, and to create favourable conditions for preserving traditional capture fisheries; and

Sales and promotion –

- (k) to actively promote the development of leisure agriculture and fishery industries, and assist the local agriculture and fisheries industries in their transformation.