From Appealing to Healing: The Future of Food

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Grassroots

Initiatives

FROM APPEALING TO HEALING
For more information, please visit our catering page at www.grassrootspantry.com
THE SYSTEM
WHERE DO WE SEEK ANSWERS TO QUESTIONS THAT HAS NEVER BEEN ASKED BEFORE?
IS DINING OUT TERRIBLE FOR THE ENVIRONMENT?
Electricity consumed accounts for 71% of carbon footprint.

Emissions derived from transportation is higher relative to other ZFP participants, due to 97% imports.

Selective Sourcing: Sustainably produced rice results in a 19% reduction in GHG emissions.

Vegetarian menu, relative contributions and emission on a per cover basis are 65% lower than other ZFP participants.
OUR SUSTAINABILITY CREDENTIALS

CASE STUDY
Grassroots Pantry: A Leader in the Sustainable Restaurant Business

Background Information
Grassroots Pantry is a restaurant and workshop in Hong Kong with a simple philosophy: to create food that tastes, meeting the highest culinary standards and using fresh, organic local produce whenever possible and cleaner-reared ingredients. Everything they serve is made in-house, over 90% of their ingredients are certified organic and they don't use any refined sugar in the restaurant.

Founded by Peggy Chan in 2013, Grassroots Pantry was established with the objective to change the way we think about food. Where do our meats come from? How are they produced? What impact do our food consumption choices have on our planet?

They are committed to delivering the cleanest, most ethically-raised and nutrient-dense ingredients. They aim to share this knowledge with their community by setting a new standard of healthy living and

the Sustainable Restaurant Business

Recently added to the SDG Help Desk’s repository of Best Practices case studies, the actions of Grassroots Pantry—a Hong Kong restaurant, social enterprise, and sustainable education platform—set a strong example of how sustainable business operations can have great impact across many of SDGs and of how making sustainable food choices can have particularly strong impacts on SDGs 3, 12, and 13 on good health, responsible consumption and production, and climate action respectively.

Click here to view our 2018 sustainability report
1. SERVE PLANT BASED DISHES
2. ACCOUNTABILITY = SOLUTIONS
CHEF ACTIVISTS
THE GRASSROOTS MISSION
THE FUTURE OF FOOD