

17 - 18 OCT 2022 SOCIAL



ENTREPRENEURSHIP EXCHANGE @theBASE

Initiated by HKUST students - Projects Awarded Chan Dang Foundation Social Entrepreneurship Award



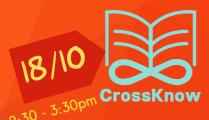
FlashGreen

Talk: The Concept of Best-Before Date



GreenBoxer

Workshop: Collection of Used-up Containers & ECO-detergent Making



Cross Know

Talk: Greener Life Better Life



More Details



17/10 PREER
12:30 - 1:15pm Breer
Limited



Ssome Cosmetics

Talk: Sustainability from Scratch



Not Only Powder

Talk: Daily Upcycling Ideas That Will Turn
Your Trash Into Treasures



Food With Benefits

Packed Smoothie Powder Giveaway

Projects SOCIAL ENTREPRENEURSHIP EXCHANGE @theBASE **ENTREPRENEURSHIP**



Food With



Packed Smoothie Powder Giveaway

11:00am - 3:30pm @theBASE

Throughout the event, smoothie powder in individual packages as well as shaker bottles will be provided for HKUST members to try to make smoothie by themselves and have a taste of our Berry flavor smoothie.



Benefits

Food With Benefits is an innovative and technology-based food company that turn surplus as well as upcycled food into healthy food products and bring contribution to society by creating a healthy food product ecosystem.



Breer Limited



Talk: Sustainability from Scratch

12:30 - 1:15pm @theBASE



Ssome Cosmetics the traditional industry and create social value in the supply chain.

Breer Limited is a food upcycling startup that collects unsold, uneaten and surplus bread, and uses it to brew local craft beer. Cheers to sustainability!



Ssome Cosmetics is a revolutionary beauty brand that is looking to use the discarded fruit peels and unconventional looking fruit to collect colored pigment, mixed with natural substances to produce make up products that are actually good for your skin.



Flash Green 17/10

Talk: The Concept of Best-Before Date

2:30 - 3:15pm @theBASE

The team will share their startup mission and talk about Best-Before date concept. A demonstration of food selection will be shown for students know their operation. They will also talk about their business model on how to sustain their business in long run.



Turn creative business ideas into sustainable venture for promoting social good



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ENTREPRENEURSHIP EXCHANGE @theBASE



Not Only Powder

18/10

Talk: Daily Upcycling Ideas That Will Turn **Your Trash Into Treasures**

1:30 - 2:15pm @theBASE

In Hong Kong, a significant amount of ugly food (like deformed vegetables and bruised fruits) are wasted everyday. The environmental and cost-saving benefits of reducing food waste are clear. NOP's Founder Fioni will follow by sharing how potential food waste can be upcycled.







Cross





18/10

Talk: Greener Life Better Life

2:30 - 3:30pm @theBASE

Miss Alice LUN (Founder of HayaKu Ecostudent) will be invited for a sharing about how she created "HayaKu Ecostudent" (環保見習生) to save the Earth and prove everyone can implement their own idea!



Our program aims to use digital technology to improve the traditional book-crossing experience and achieve good system management of "book for book" through intelligent book-crossing machine. We hope to provide a second life for books and cultivate a positive social reading atmosphere.



Collection of Used-up Containers & ECO-detergent Making Workshop

11:00am - 3:00pm @theBASE

Have many used containers that are waiting to be thrown away? GreenBoxer is here to collect different kinds of containers. A workshop will be organized to teach participants on how to make environmentally friendly detergent with grapefruit peel.



GOGO X

17/10

5:30-7:00pm

Kick-off Ceremony of Soical Good Entrepreneurship Case Competition

社會公益創業個案競賽開幕典禮

Fireside Chat with Steven Lam

Lecture Theater & Lobby, HKUST Jockey Club Institute for Advanced Study



ecfund@ust.hk







NOT ONLY POWDER

TEAIMI

KONG Shuk Kwan Ada (SENG) FONG Yuen Ying

"Together, we can reduce food waste and improve lives."



NOP is a food-tech startup that gives new life to ugly fruits and vegetables and transforms them into healthy and delicious crisps and powder. Instead of producing more food to feed more people, we plan to utilize the food we wasted.



Scan the code For exchange idea with the team 18/10

Talk: Daily Upcycling Ideas
That Will Turn Your Trash
Into Treasures

1:30 - 2:15pm @theBASE





SSome Cometics

TEAIM

Anushka PUROHIT (SENG)

"Feel Good, Do Good! With Ssome, you can take care of yourself while taking care of your world by using products made from what would otherwise be wasted."



Ssome Cosmetics is a revolutionary beauty brand that is looking to use the discarded fruit peels and unconventional looking fruit to collect colored pigment, mixed with natural substances to produce make up products that are actually good for your skin.



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Talk: Sustainability from Scratch

12:30 - 1:15pm @theBASE





Breer Limited

TEAIM

Anushka PUROHIT (SENG) Naman TEKRIWAL (SBM) Deevansh GUPTA (SBM) Suyash MOHAN (SBM)

"Come learn more about Hong Kong's first sustainable beer startup that all began right here at HKUST! We make beer from bread, come ask us how!"





Breer Limited is a food upcycling startup that collects unsold, uneaten and surplus bread, and uses it to brew local craft beer.
Cheers to sustainability!



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17/10

Talk: Sustainability from Scratch

12:30 - 1:15pm @theBASE





Flash Green

CHAN Chun Kin (SENG)
TING Kai Chung (SENG)

"Follow your passion and pursue your dream!
HKUST Entrepreneurship Center is an excellent
place for you to start your business!"





Flash Green focuses on recycling residual stock of short-dated best-before date products and redistributing them to people from different subgroups through vending machines and the companion mobile app.



Scan the code For exchange idea with the team



Talk: The Concept of Best-Before Date

2:30 - 3:15pm @theBASE





Cross Know

TEAIMI

SU Ho Hung (SHSS) WONG Nga Lap (SHSS)

"In Crossknow, we believe all things could happen.

Never give up on granting yourself a chance to try out a brilliant idea you have. From an idea to a company, it might not be easy but definitely worthy!"





Our program aims to use digital technology to improve the traditional book-crossing experience and achieve good system management of "book for book" through intelligent book-crossing machine. We hope to provide a second life for books and cultivate a positive social reading atmosphere. The use of web applications to provide real-time book information and build an interactive communication platform for users, from which to encourage the sharing of reading pleasure, to achieve the purpose of cohesion of the reading community.



Scan the code For exchange idea with the team



Talk: Greener Life Better Life

2:30 - 3:30pm @theBASE





Green Boxer

TEAIMI

LAI Yun Chi (SBM)
CHAN Pak Lam (SBM)
LI Man (HSUHK)
YIP Lai Ping (HSUHK)
CHANCheuk Hei (BUHK)

"GreenBoxer = Green (綠色) +Boxer (容器) .GreenBoxer uses the circular economy to build a reusable container rental system. Through the incentive mechanism, it encourages more people to contribute to the earth together, solve environmental problems, and help disadvantaged groups."





GreenBoxer Limited which is a social enterprise had established in March 2022. We solve environmental, economic and social issues through an innovative container rental system. Our mission is to promote sustainable consumption and shopping. GreenBoxer is to use circular economy to build a reusable container rental system.



Scan the code For exchange idea with the team 17-18/10

Collection of Usedup Containers & ECO-detergent Making Workshop 11:00am - 3:00pm @theBASE





Food With Benefits

TEAIM

LAI Yat Sang (IPO)
SO Ka Hei Francis (SBM)
YORDANOV Matey Svetlan (SENG)

"You might think sustainable products mean inconvenience and inferior quality but the truth is they never conflict. Just like our delicious smoothie made with surplus fruits, it allows you to maintain a balanced and sustainable lifestyle while on the road.

Join us in making sustainability fun!"



Food With Benefits is an innovative and technology-based food company that turn surplus as well as upcycled food into healthy food products and bring contribution to society by creating a healthy food product ecosystem.



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