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
17/10 2:30 - 3:15pm

GreenBoxer
Workshop: Collection of Used-up Containers & ECO-detergent Making
17-18/10 11:00 - 3:00pm

Cross Know
Talk: Greener Life Better Life
18/10 2:30 - 3:30pm

Not Only Powder
Talk: Daily Upcycling Ideas That Will Turn Your Trash Into Treasures
18/10 1:30 - 2:15pm

Food With Benefits
Packed Smoothie Powder Giveaway
17/10 11:00 - 3:30pm

Turn creative business ideas into sustainable venture for promoting social good
Food With Benefits is an innovative and technology-based food company that turns surplus as well as upcycled food into healthy food products and brings contribution to society by creating a healthy food product ecosystem.

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 makeup products that are actually good for your skin.

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.

The team will share their startup mission and talk about Best-Before date concept. A demonstration of food selection will be shown for students to know their operation. They will also talk about their business model on how to sustain their business in the long run.
Talk: Daily Upcycling Ideas That Will Turn Your Trash Into Treasures

 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.

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Talk: Greener Life Better Life

 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

 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.

GreenBoxer = Green+Boxer (container). GreenBoxer is to use circular economy to build a reusable container rental system.

Kick-off Ceremony of Social Good Entrepreneurship Case Competition

 社會公益創業個案競賽開幕典禮

Fireside Chat with Steven Lam

Co-founder & CEO of GOGOX

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