

登記方法 Registration Methods

請填妥登記表格，並於2014年11月14日或之前透過以下其中一種途徑交回研討會秘書處

For registration, please complete the registration form and return it to the Forum Secretariat on or before 14 November 2014 by one of the following methods:

 **電郵**
Email acrqwsforum@wsd.gov.hk

 **傳真**
Fax 2588 1594

 **郵寄**
Post 香港灣仔告士打道7號
入境事務大樓48字樓
水務署公共關係組

信封上請註明「酒店業及飲食業節約用水研討會」

Public Relations Unit,
48/F Immigration Tower,
7 Gloucester Road,
Wan Chai, Hong Kong

Please also mark on the envelop "Water Conservation Forum for Hotel and Catering Industries"

支持機構 Supporting Organizations:



酒店業及飲食業節約用水研討會

Water Conservation Forum for Hotel and Catering Industries

登記表格 Registration Form

請選擇 Please select :	<input type="radio"/> 只出席第一節研討會 Only Attend Session 1
	<input type="radio"/> 只出席第二節研討會 Only Attend Session 2
	<input type="radio"/> 同時出席兩節研討會 Attend Both Sessions
聯絡人 Contact Person : (先生 Mr/ 女士 Ms)	
公司/機構 Name of Company / Organisation :	
聯絡電話 Tel. No. :	
傳真號碼 Fax No. :	
*電郵 Email :	

**參加者姓名 Name of Participant	職位 Position
1.	
2.	
3.	
4.	
5.	

* 確認函將於研討會前約一星期以電郵發出。

An **email confirmation** of seat availability will be issued about one week prior to the forum.

** 座位有限，請必須預先登記。如有任何爭議，主辦單位保留最終決定權。

Seats are limited, please register in advance. In case of any disputes, the Organiser reserves the right to give the final verdict.

登記表格亦可於水務署網頁下載

Registration Form can also be downloaded at Water Supplies Department's website:

www.wsd.gov.hk



酒店業及飲食業 節約用水研討會

Water Conservation Forum for
Hotel and Catering Industries

水資源及供水水質事務諮詢委員會（水諮會）主辦
Presented by Advisory Committee on
Water Resources and Quality of Water Supplies (ACRQWS)



25.11.2014
星期二 Tuesday

香港科學館演講廳
Lecture Hall,
Hong Kong Science Museum

免費活動，必須預先登記，座位先到先得。
Free admission on a first-come-first-served basis.
Prior registration is required.

食水是地球上珍貴的資源，一點一滴都值得我們珍惜。酒店業及飲食業一向屬高用水量的行業。有見及此，水諮會特別主辦是次研討會，為業界提供一個平台以交流酒店業及飲食業在用水管理、節水措施、節水系統、設計及技術等之經驗及心得，並探討業界現時採用的方法，集思廣益，推動業界節約用水的文化。

Fresh water is a precious natural resource on the Earth and we should conserve every drop of it. Hotel and catering are two industries of high water consumption. ACRQWS has targeted for these two industries and organised a discussion forum which provides a platform for practitioners to share their experience and explore their current practices on water usage management, water saving measures, water saving system design and technology etc. so as to promote the culture of water conservation in the industries.



研討會內容 Programme of the forum:

第一節 Session 1: 酒店業 Hotel Industry

時間 Time : 2:15pm - 3:50pm (登記入座 Registration : 2:00pm)

• 邁向環保酒店新發展

Towards the Eco-friendly Hotel

講者：盧耀昌先生 富豪機場酒店總工程師

Speaker: Ir Joseph LO, Chief Engineer, Regal Airport Hotel

酒店業者需要龐大的用水以應付日常運作，適當採用節水設施能有效減少耗水。講者將介紹酒店節水設計及裝置，並述說綠建環評認證系統對酒店在提升用水管理所帶來的幫助。

Hotel industry requires a huge water demand in order to cope with the daily operations. Adoption of water saving facilities could help hotels to reduce water consumption. How the water saving design and facilities and HK-BEAM could help hotels in enhancing water management will be illustrated.

• 酒店業用水效益指南

Best Practice Guidelines for Water Usage in Hotel Industry

講者：陳子威先生 AECOM香港區水務及城市發展董事

Speaker: Mr Stanley CHAN, Technical Director, AECOM

就香港與國外酒店的用水效益表現進行比較，確定有待改善的地方，以助訂立酒店業最佳用水指南。並提供方法及途徑，進一步提升業界用水效益。

To compare the water efficiency performances of hotels in Hong Kong and in foreign countries so as to identify improvement areas for developing the Best Practice Guidelines for water usage in hotel industry. Tips and pathway for improving water efficiency will be recommended.

• 金沙環保360° 項目 - 用水管理

Sands ECO 360° Program – Water Usage Management

講者：陶嘉禮先生 澳門威尼斯人品質管理經理—會議及展覽統籌部

Speaker: Mr Geraldo TOU, Quality Management Manager – Conventions & Exhibitions, The Venetian Macao

透過介紹屢獲環保殊榮的金沙環保360° 項目，講者將展示高性能設施、標準環保營運模式及員工活動如何幫助酒店加強用水管理，同時為酒店的賓客提供最佳的環保體驗。

Through introducing the award-winning Sands ECO 360° Program, the Speaker will showcase how the high-performance facilities, standard sustainable practices and team member engagement can help the hotel to achieve better water usage management, while enabling their guests to experience the best environmental journey.

討論及答問時間 Discussion and Questions & Answers

第二節 Session 2: 飲食業 Catering Industry

時間 Time : 4:05pm - 5:30pm (登記入座 Registration : 3:50pm)

• 餐飲業節水設備之設計及應用

The Design and Application of Water Saving Facilities in Catering Industry

講者：黃銘斌先生 英國特許水務學會 - 香港分會前主席

Speaker: Mr Kenny WONG, Past Chairman, The Chartered Institute of Plumbing and Heating Engineering – Hong Kong Branch

隨著社會對水資源匱乏的關注提高，節約用水對耗水量高的餐飲業來說具相當的逼切性。講者將探討現時應用於廚房及水吧的智能用水設備，如何有效幫助業界達到節水目的。

With the increasing concerns on water scarcity in the society, reducing water consumption for catering industry is of utmost important. The Speaker will explore the effectiveness of adopting of the latest intelligent water saving facilities or devices in kitchen and bar areas.

• 飲食業用水效益指南

Best Practice Guidelines for Water Usage in Catering Industry

講者：潘頌恩先生 AECOM香港區水務及城市發展助理董事

Speaker: Mr Edward POON, Associate Director, AECOM

綜合本港及其他國家餐飲業用水模式的研究結果，概述一套在技術和管理層面適用於業界的用水效益指南。並探究如何優化用水效益指南，推進業界用水效益。

With reference to the research findings on the water use practices for catering services in local and other countries, the Best Practice Guidelines covering both technical and management aspects that suitable for the catering industry will be presented. Refinement of the Best Practice Guidelines for enhancement of water efficiency in catering industry will be explored.

• 餐飲業節約用水的實踐與裨益

Implementation of Water Saving Measures in Catering Industry and its Benefits

講者：楊位醒先生 香港餐務管理協會主席

Speaker: Mr YEUNG Wai-sing, Chairman, The Association for Hong Kong Catering Services Management Limited

餐飲業如何改變日常運作模式及細節以達致節約用水？節約用水又能為餐飲業經營者帶來什麼裨益？講者將藉其營運經驗與參加者分享既簡單實用而又符合成本效益的節水小錦囊。

How can the catering industry achieve water conservation by minor changing of daily operations and what can the industry benefit from water conservation? The Speaker will share his experience on simple, practical and cost-effective water saving tips.

討論及答問時間 Discussion and Questions & Answers