



香港資優教育學苑

The Hong Kong Academy for Gifted Education

香港特別行政區政府教育局資助

Subvented by the Education Bureau, the Government of the HKSAR

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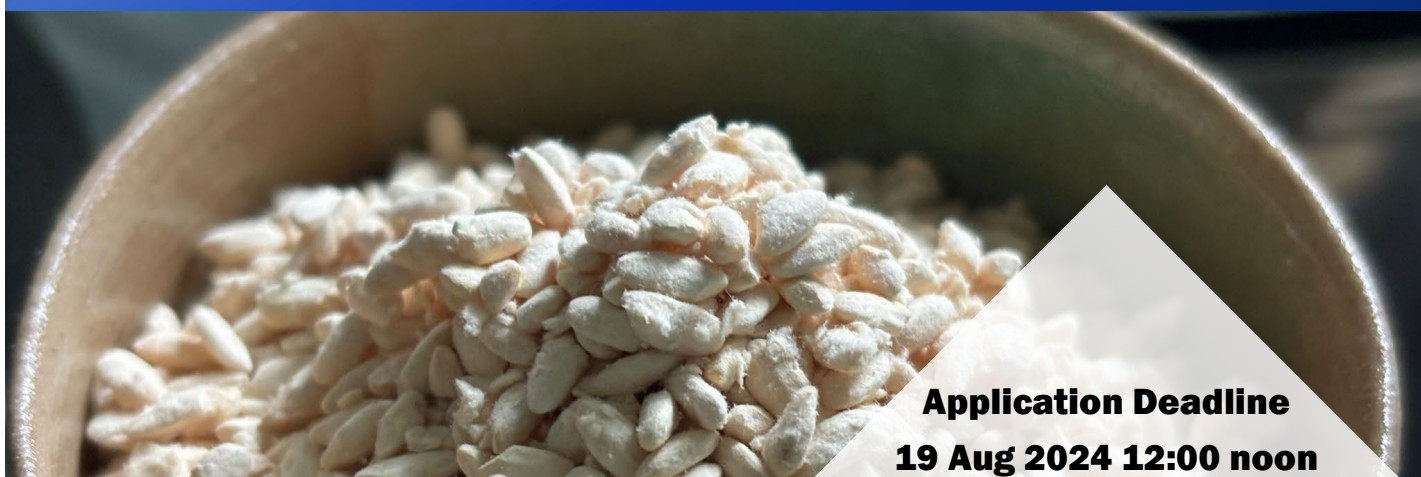
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[ **Gifted Programme** ]

**Environmental Science Workshop (Level I)**

# Fermentation Feast- From Traditional Fermentation to Food Literacy

Kadoorie Farm and Botanic Garden - Food Hub



**Application Deadline**  
**19 Aug 2024 12:00 noon**

## **Intended Learning Outcomes**

Upon completion of the gifted programme, gifted students should be able to:

1. reflect on the traditional way to preserve food;
2. illustrate the relationship between fermented food, micropinocytosis and human body;
3. explain the theory behind Bokashi compost bins (the Bokashi fermentation process) to learn how to create compost;
4. discuss the impact of food cycle system and food waste resource management on the environment;
5. equip the ability to make healthy dietary choices;
6. foster a stronger desire to pursue further studies in food science and related discipline.

## **Result Release**

**30 Aug 2024**

If student members withdraw from the programme after the Application Deadline, the token will be deducted.

## ◆ Gifted Programme Introduction

This workshop will begin with breathing exercises, enabling students to experience the connection between fermented food and invisible microorganisms, emphasizing sustainability in various aspects such as fermentation technology and science, food culture, food preservation, healthy living, resource recycling, and regenerative farming.

Students will also engage in practices related to the principles of a low-carbon diet, utilizing local organic agricultural products and fermented ingredients to create food, and reflecting on their visible food consumption choices. Additionally, they will examine the environmental management strategies of the Food Hub and explore methods for practicing sustainable living.

## ◆ Schedule

Session	Date	Time	Venue
1	5 Oct 2024 (Saturday)	2:00 p.m. – 4:30 p.m.	Food Hub, University of Hong Kong Kadoorie Center, Lam Kam Road, Shek Kong, Yuen Long <a href="#">(Location)</a>

\*The assembly and dismissal place will be in Tai Po Market Station. HKAGE will arrange coach service between MTR Tai Po Market Station to Food Hub.

## ◆ Suitable for

- S1 – S3 HKAGE student members in the 2024/25 school year.
- Class size: 25
- Student members would be selected randomly by the computer system. The decision of HKAGE on the result of the selection should be final.

## ◆ Pre-requisite

No special prerequisites are needed

## ◆ Medium of Instruction

English with English handouts

## ◆ Certificate

E-Certificate will be awarded to gifted students who have:

- attended ALL sessions; AND
- completed all the assignments with satisfactory performance

## ◆ Precaution

Students will learn about traditional fermented foods through hands-on, please be aware if you have some/all these allergies: gluten, nuts, peanuts, egg, milk.