

# THE LAUNCH OF BANGKOK FOOD POLICY 2023-2027

27-29 NOVEMBER 2023 / BANGKOK, THAILAND



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# Content

## DAY 1, 27 NOVEMBER 2023

### DAY 1: MONDAY, 27 NOVEMBER 2023

- **Visit Huai Khwang District**

- **Station 1** : General Information of District Food Management Sandbox
- **Station 2** : Exhibition of Assistance and Life Quality Development Center
- **Station 3** : Visit BKK Food Bank Center
- **Station 4** : Offering Food or Aid Packages to Vulnerable Groups, in Partnership with Lineman
- **Station 5** : General Information of District Food Management Sandbox at Pracharat Bamphen School (Holistic Zero Waste School)
- **Station 6** : Thai School Lunch for BMA at School Canteen
- **Station 7** : Agricultural Farm at School

# VISIT TO HUAI KHWANG DISTRICT

**Station 1 : General Information of District Food Management Sandbox**

**Venue : Pracharat Banphen Meeting Room, 4th Floor, Huai Khwang District Office**

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The District Food Management Sandbox initiative was launched by the BMA in March 2023. This initiative focuses on applying recommended actions and indicators of the Milan Urban Food Policy Pact (MUFPP) to Bangkok's food system, with a specific emphasis on food safety, food loss prevention and food waste management. The Sandbox has been successfully implemented in two districts, Huai Kwang and Samphanthawong, resulting in significant achievements such as the distribution of 3,522 kilograms of food surplus to vulnerable communities, the collection of 191,376 kilograms of food waste, the creation of 19,490 kilograms of compost from food waste, and the reduction of GHG emissions by 476 tons of CO2 equivalent as of August 2023. These impressive results will be now rolled-out to all the other 48 districts of Bangkok.

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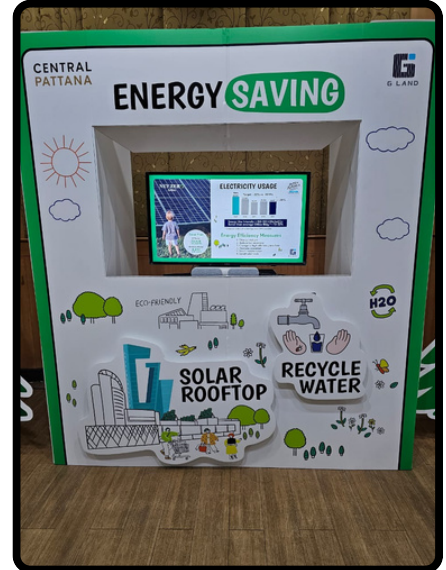




# VISIT TO HUAI KHWANG DISTRICT

Station 1 : General Information of District Food Management Sandbox

Venue : Pracharat Banphen Meeting Room, 4th Floor, Huai Khwang District Office





# VISIT TO HUAI KHWANG DISTRICT

## Station 3 : Visit BKK Food Bank Center

Venue : Pracharat Banphen Meeting Room, 4th Floor, Huai Khwang District Office

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BKK Food Centre is a place where all the food surplus send by the supply donor is being kept. They are using a passport sytem for distributing all the food here. Those who are in needs can choose to come by themselves or the food will be distribute out using a linesman such as GRAB service. All records of participants will be evaluate back when they run out of their points so that The BKK Food Bank Centre can decide whether they still qualified for this program or not.

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# VISIT TO HUAI KHWANG DISTRICT

**Station 5 : Pracharat Bamphen School (Holistic Zero Waste School)**

**Station 6 : Thai School Lunch for BMA at School Canteen**

**Station 7 : Agricultural Farm at School**

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Pracharat Bamphen School, is a zero waste school. They also produce their own source of food by planting vegetables, fruits and have a fish farming activities handle by their students. Using their food waste as sources to produce their own effective microorganisms and compost. These activities similiar with Green School Programs here.

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# VISIT TO HUAI KHWANG DISTRICT

Station 5 : Pracharat Bamphen School (Holistic Zero Waste School)

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## DAY 2, 28 NOVEMBER 2023

### DAY 2: TUESDAY, 28 NOVEMBER 2023

- **Morning Session-** Launch of Bangkok Food Policy 2023-2027
- **Afternoon Session-** Stakeholder Engagement Workshop
- **Evening Session-** Live Cooking Presented by Disciples Escoffier in Partnership with the European Union, SOS Thailand and Samphanthawong District Office
- **Evening Session -** Offering of Food or Aid Packages to Vulnerable Groups by Disciples Escoffier in Partnership with the European Union, SOS Thailand and Samphanthawong District Office

# LAUNCH OF BANGKOK FOOD POLICY 2023-2027

Royal Orchid Sheraton Hotel

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“The Bangkok Food Policy 2023-2027 is a comprehensive policy document in which we address the different dimensions of the food system to ensure that our food is sustainably produced, safe and of good quality, is accessible for everyone and is properly managed to reduce environmental impact,” said Mr Chadchart Sittipunt, Governor of Bangkok. “Food is a crucial topic in sustainable development. It is linked to several Sustainable Development Goals (SDGs) of the United Nations, such as Zero Hunger (SDG #2), Good Health & Well-being (SDG #3) as well as Sustainable Consumption and Production (SDG #12). In addition to the European Union and Milan, the BMA would like to thank all the partners from other government agencies, the private sector, civil society and academia who are helping us to implement Bangkok’s food policy.”

As part of the cooperation under the EU-funded International Urban and Regional Cooperation (IURC) programme, Bangkok received technical support from the Italian Municipality of Milan, a global leader in urban food policy.

“A more sustainable food system means a more sustainable planet.” said H.E. Mr David Daly, Ambassador of the European Union to Thailand. “We are delighted to have been able to support the BMA’s initiatives towards a fair, healthy, and environmentally-friendly food system, which is in line with the European Green Deal. Under the EU-funded IURC programme, we are pursuing city-to-city cooperation for sustainable urban development in nine countries across the Asia Pacific and in 38 other countries across the globe. Cities play the leading role in achieving the Sustainable Development Goals, and sustainable food systems are at their core. Facilitating cities to learn from one another and work together contributes to global efforts on climate action.”

H.E. Mr Paolo Dionisi, Ambassador of Italy to Thailand, said, “Italy is glad to see that Bangkok and Milan have established ties through food since it plays a prominent role in both the Thai and Italian cultures. Food provides a unique avenue for sustainable development. Better management of the food system will result in the improved well-being of citizens, a happier and more inclusive society and a stronger economy of a city or nation. I hope our Italian stakeholders in the area of food in Bangkok can contribute to the implementation of the Bangkok Food Policy.”

“The Milan Urban Food Policy Pact has brought positive impact to food systems and to the people within them,” said Ms Anna Scavuzzo, Vice Mayor of Milan, during her visit to Bangkok. “We have been working proactively with cities around the world to promote knowledge exchange and cooperation on food system transformation. We would like to thank both the European Union and the Embassy of Italy to Thailand for supporting our journey through the adoption of the new Bangkok Food Policy. We are looking forward to continuing working with Bangkok to achieve the Milan Pact objectives.”



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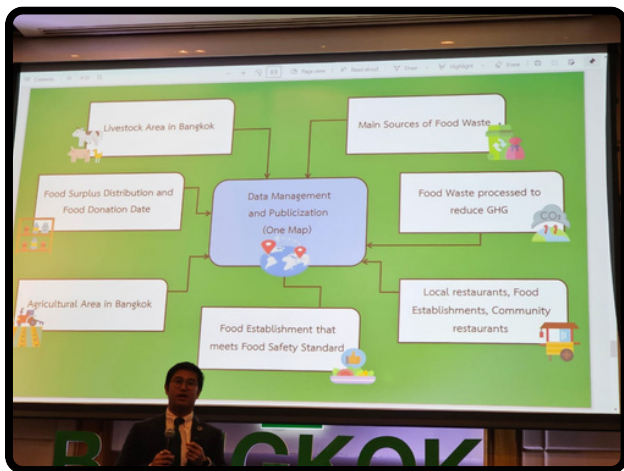
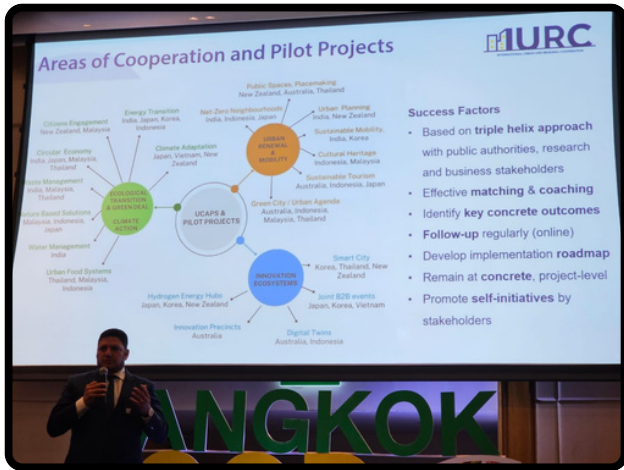
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# LIVE COOKING BY DISCIPLES ESCOFFIER IN PARTNERSHIP WITH THE EUROPEAN UNION, SOS THAILAND AND SAMPHANTHAWONG DISTRICT OFFICE

Yaowarat Room, Building 2, 5th Floor, Samphanthawong District Office

**A.** Cooking Demonstration by Chef Clément Hernandez using ripen fruits to make jam. The idea is to make the fruits last long instead of being thrown away.





# OFFERING OF FOOD OR AID PACKAGES TO VULNERABLE GROUPS BY DISCIPLES ESCOFFIER IN PARTNERSHIP WITH THE EUROPEAN UNION, SOS THAILAND AND SAMPHANTHAWONG DISTRICT OFFICE

Marine Department

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A. Food distribution to those in needs in Marine Department Bangkok Thailand





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## DAY 3, 29 NOVEMBER 2023

### DAY 3: WENESDAY, 29 NOVEMBER 2023

- **Morning Session-** : General Information Food Management Sandbox And Visiting Visit BKK Food Bank Center at District at Samphanthawong District
- **Afternoon Session-** Visit Food Bank Center at Thian Fah Foundation Hospital
- **Evening Session-** Fly Back to Penang



# GENERAL INFORMATION OF DISTRICT FOOD MANAGEMENT SANDBOX AND VISITING BKK FOOD BANK CENTER AT SAMPHANTHAWONG DISTRICT

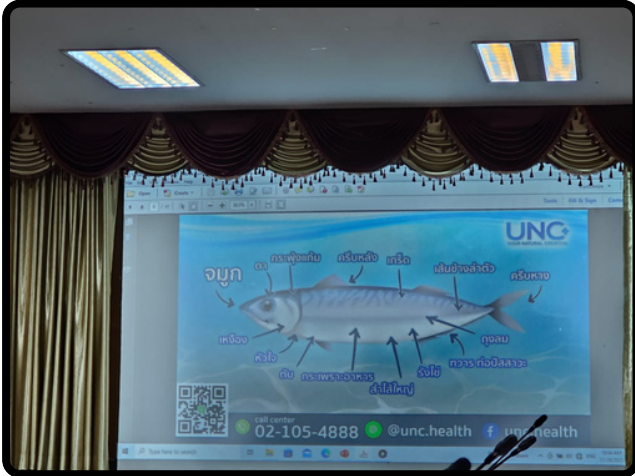
## Samphanthawong District Office

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- Food Management Sand Box in Samphanthawong District is similar to the one in Huai Khwang District. Here they are using a passport system for the public to claim their foods. They have records of those in need and they also have some rules for the public to join this programme.
- In Samphanthawong District there is a company that produces fish balls in mass amounts daily, YOO FISHBALL COMPANY LIMITED. This company came up with an innovation to overcome tons of fish waste.
- Keyoon Choklumert, an executive chairman of Yoo Fishball Co Ltd and founder of UNC Natural dietary supplement, said that it was an honour to represent Thailand, and able to bring innovative "products" UNC Calcium (UNC Calcium 100% from natural extract) was used medically and the body absorbs better than other forms of calcium.
- It is the product that has received the first prize for innovation for the environment and consumer safety (World Competition of Green Invention Award). The "product" is a natural production process by bringing waste materials from marine fish processing to add value and develop into medical innovations. To prevent and rehabilitate osteoporosis. It can strengthen and repair damaged bones and teeth. According to the research, it can increase bone cells which effectively helps to inhibit and reduce bone pain. It helps bone mass to be denser and adds moisture to bone mass to make it easier to move while it does not affect the digestion process or cause flatulence or constipation like other forms of calcium.
- Chulalongkorn University confirms that UNC calcium can stimulate the growth of bone stem cells and is non-toxic to cells after long-term exposure to UNC calcium.
- Keyoon explained further that this success comes from the support from the Thai Chamber of Commerce, the National Innovation Agency (NIA) and the National Research Agency (NRCT), for providing research funds for continuous development over the past 5 years for medical use.
- As a result, the products have received 27 prestigious gold medals both domestically and internationally. UNC Calcium Plus products received the National Innovation Award in 2020. It is also a green business BCG (Bio Circular Green Economy) for the world of consumer safety and the environment.

# GENERAL INFORMATION OF DISTRICT FOOD MANAGEMENT SANDBOX AND VISITING BKK FOOD BANK CENTER AT SAMPHANTHAWONG DISTRICT

Samphanthawong District Office





# GENERAL INFORMATION OF DISTRICT FOOD MANAGEMENT SANDBOX AND VISITING BKK FOOD BANK CENTER AT SAMPHANTHAWONG DISTRICT

Samphanthawong District Office



# CONCLUSION

- Zero Waste Programme Schools in Bangkok resembles Green School Awards in Penang. The main idea of this programme is to make sure there is enough food supply and in the same time, to reduce carbon foot print by producing their own source of food. Despite that, all the waste will be used for composting and producing their own effective microorganisms and this contribute to zero waste.
- To develop a sustainable food systems. It will includes six aspects such as:
  - 1) Governance
  - 2) Sustainable Diets and Nutrition
  - 3) Social and Economic Equity
  - 4) Food Production
  - 5) Food Supply and Distribution
  - 6) Food Waste.



# THANK YOU