

9 August 2024

CLP Power Hosts Low-Carbon Cooking Competition for Chefs of Chinese Cuisine to Showcase Energy Efficiency of Electric Woks Up to 80%

CLP Power Hong Kong Limited (CLP Power) organised a **Low-Carbon Legacy · All Electric Professional Cooking Competition** on August 7 to promote energy-efficient electric cooking to the catering industry, encouraging Chinese restaurants in particular to switch to electric woks, which have an energy efficiency of around 80% and save over 60% on energy costs compared to traditional woks.

The competition attracted 28 chefs of Chinese cuisine. They are required to use giant grouper fillets paired with sustainable, organic, and low-carbon ingredients to demonstrate their culinary skills using all-electric cooking methods. A professional judging panel selected gold, silver, and bronze medal winners while a **New Low Carbon Electric Kitchen Award** was presented to the chef who made best use of low-carbon ingredients, generated the least amount of kitchen waste, and cooked dishes in the most energy-efficient manner (see attachment for full list of winners).

One of the judges was Professor Michael Leung, Chair Professor of the School of Energy and Environment of City University of Hong Kong, who conducted research on the energy efficiency of electric stoves last year. The study found that the energy efficiency of electric woks was as high as around 80%, about four times that of traditional woks, saving more than 60% on energy costs and reducing carbon emissions by more than 50%. The savings are achieved due to the direct heating of the bottom of the woks by induction cookers, which minimises the dissipation of heat into the air during cooking. A demonstration of the energy efficiency of electric wok was conducted on the day of the competition. The demonstration involved measuring the energy consumption of cooking a dish of Sautéed Garoupa Fillets to showcase the energy-saving performance of low-carbon electric cooking to the catering industry.

Another judge, President of Hong Kong Chinese Chefs Association Mr Ricky Kong said, "In recent years, an increasing number of restaurants has used electric woks due to their rapid heating capabilities, which enhance cooking efficiency, cook dishes with a distinctive 'wok hei' flavour, and speed up the serving time. In addition, electric

kitchens tend to have a lower temperature and less noise, which greatly improves the working environment and helps attract more young people to join the industry and maintain the cultural legacy of Chinese cuisine."

CLP Power Managing Director Mr Joseph Law said, "At CLP Power, we are dedicated to promoting the low-carbon transformation of the catering industry. We are aware of the operational pressure that the industry is facing and of their desire to minimise the environmental impact of their operation. We are therefore supporting the catering industry in strengthening energy management and promoting electric cooking and energy-saving appliances. This will improve energy efficiency, reduce energy costs and carbon emissions, and achieve sustainable development."

The **Low-Carbon Legacy · All Electric Professional Cooking Competition** was an individual competition. The judging panel comprised senior chefs, food critics, and CLP Power management. In addition to Professor Michael Leung and Mr Ricky Kong, the panel included the Honorary President of the Hong Kong Chinese Chefs Association Mr Leung Fai Hung, Founding President of the Hong Kong International Culinary Art Association Limited Mr Chan Kwok Keung, the President of Kwan Sang Catering Professional Employees Association Mr Hui Mei Tak, and Executive Director of the Hong Kong Hotel Association Mr Patrick Kwok, along with media veterans Ms Michelle Loo and Mr Jacky Chan.

About CLP Power Hong Kong Limited

CLP Power Hong Kong Limited (CLP Power) is the Hong Kong utility subsidiary wholly owned by CLP Holdings Limited, a company listed on the Hong Kong Stock Exchange and one of the largest investor-owned power businesses in Asia. CLP Power operates a vertically integrated electricity supply business in Hong Kong and provides a highly reliable supply of electricity and excellent customer services to more than six million people in its supply area.

Photo Captions:

Photo 1



CLP Power Managing Director Mr Joseph Law says CLP Power is dedicated to supporting the catering industry in strengthening energy management, promoting electric cooking and energy-saving appliances to improve energy efficiency, reduce energy costs and carbon emissions, and drive the low-carbon transformation of the catering industry.

Photo 2



CLP Power Managing Director Mr Joseph Law (seventh right), CLP Power Chief Corporate Development Officer Ms Quince Chong (sixth left), CLP Power Senior Director of Customer Success & Experience Ms Lena Low (fifth right), and the judging panel and catering industry representatives kick off the competition.

Photo 3 and Photo 4



CLP Power hosts again the **Low-Carbon Legacy · All Electric Professional Cooking Competition** to deepen the catering industry's understanding of the benefits of electric cooking and promote Chinese cuisine.

Photo 5 and Photo 6



Chef Ms Tam Wing Yee (third left in photo 5) employs an electric wok to demonstrate the preparation of Sautéed Garoupa Fillets. Professor Michael Leung, Chair Professor of the School of Energy and Environment of City University of Hong Kong (middle in photo 6), explains the energy efficiency performance of electric stoves to representatives of catering industry. Electric woks offer significant advantages in terms of energy saving, emissions reduction, and cooking efficiency.

Photo 7



The gold, silver, and bronze medal winners of this year's **Low-Carbon Legacy · All Electric Professional Cooking Competition** are Chef Chan Man-ho (middle), Chef Chung Pak-hei (right), Chef Chan Kin-chung (left). The **New Low Carbon Electric Kitchen Award** is presented to Chef Chan Man-ho.

- Ends -

Appendix

Winners of the CLP Power Low-Carbon Legacy · All Electric Professional Cooking Competition

Award	Winning Chefs	Dishes
Gold	Chan Man-ho (Royal Plaza Hotel)	Deluxe Grouper Garden
Silver	Chung Pak-hei (Ming Court of Cordis, Hong Kong)	Distilled Bloom
Bronze	Chan Kin-chung (Sha Tin Clubhouse of the Hong Kong Jockey Club)	Crispy Pickled Fish
New Low Carbon Electric Kitchen Award	Chan Man-ho (Royal Plaza Hotel)	Deluxe Grouper Garden