

18 August 2026

CLP Power Hosts All-Electric Smart Cooking Competition Features AI-Assisted Judging and Promotes Smart Catering Development

CLP Power Hong Kong Limited (CLP Power) hosted the fourth “Low-Carbon Legacy All-Electric Smart Cooking Competition”, bringing together low-carbon cooking practices, all-electric kitchen technologies and innovative solutions to promote the smart and sustainable development of the catering industry. Featuring professional chef and apprentice categories, this year's competition attracted 17 contestants, who prepared Chinese and creative dishes using organic and low-carbon ingredients, showcasing culinary heritage, creativity and low-carbon concepts.

Artificial intelligence (AI) technology was introduced for the first time as part of the judging process. Through the use of smart cameras and energy data analytics, AI assisted in assessing kitchen operational efficiency, environmental safety and hygiene standards, demonstrating the potential application of innovative technologies in modern catering management. A range of smart catering technologies and solutions were also exhibited at the event to facilitate knowledge sharing among industry stakeholders.

CLP Power Senior Director of Customer Success and Experience Ms Lena Low said, “Hong Kong's catering industry is undergoing a dual transition towards digitalisation and decarbonisation. Through the All-Electric Smart Cooking Competition, CLP Power brings together AI-assisted judging, electric cooking and low-carbon concepts to foster a smart and sustainable catering ecosystem. We hope to encourage the industry to embrace innovation, enhance operational efficiency through automation and AI, and adopt sustainable business practices. CLP Power will continue to promote all-electric kitchens and smart energy management solutions to help the industry improve operational and energy efficiency, while supporting Hong Kong's journey towards carbon neutrality.”

Since its inception in 2023, the theme of All-Electric Professional Cooking Competition has continuously evolved to reflect the changing needs and priorities of the catering industry. From low-carbon cooking and high-efficiency operations to automation and this year's focus on AI, the competition highlights how innovation can enhance energy efficiency, productivity and customer experience. The competition not only reflects the

industry's transformation journey, but also demonstrates CLP Power's commitment to supporting smarter and more sustainable development through innovation.

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



(From left) Chairman of Kwan Sang Catering Professional Employees Association Mr Hui Mei Tak, CLP Power Senior Director of Customer Success and Experience Ms Lena Low, Vocational Training Council (VTC) Deputy Executive Director Ms Florence Chan, and CLP Power Director of Customer Success and Sales Dr Anthony Lo officiate at the opening ceremony of Low-Carbon Legacy All-Electric Smart Cooking Competition.

Photo 2 and Photo 3



CLP Power organises the Low-Carbon Legacy All-Electric Smart Cooking Competition, integrating low-carbon cooking practices, all-electric kitchen technologies and innovative solutions to promote smart catering development.

Photo 4



Chairman of Kwan Sang Catering Professional Employees Association Mr Hui Mei Tak (second from right) shares how AI-powered cameras can record the entire cooking process and automatically identify ingredients, portion sizes, cooking time and heat control, facilitating culinary knowledge transfer and standardised kitchen management.

Photo 5



AI technology is introduced for the first time as part of the judging process, using smart cameras and energy data analytics to assess kitchen operational efficiency, environmental safety and hygiene standards. Judges use smart cameras to evaluate contestants' compliance with kitchen safety and hygiene requirements, including proper work attire, use of personal protective equipment and workstation cleanliness, as part of the judging criteria. Beyond supporting the competition, AI-powered cameras have broad applications in smart kitchen management. By monitoring kitchen environments and hygiene conditions in real time, they can detect issues such as water accumulation on floors, unauthorised smoking and equipment abnormalities, and provide instant alerts. This enhances food safety, workplace safety and operational efficiency, supporting the food and beverage industry's transition towards smarter operations.

Photo 6



In the apprentice category, contestants use AI to create lighting and visual effects for their dishes, combining projection technology with interactive elements to project themed animations onto their culinary creations. This delivers a visually captivating and immersive dining experience for the judges. By lowering the barriers to creativity, AI enables even those without professional design expertise to quickly generate innovative visual content, empowering catering professionals and apprentices to bring innovative ideas to life and deliver a truly multi-sensory dining experience that delights the eyes, nose, and palate.

Photo 7



Contestants use smart temperature mat to monitor the temperature of food and tableware in real time, ensuring dishes were served at optimal temperature. This technology supports consistent food quality, elevates the dining experience, and contributes to more standardised food service operations.

Photo 8



Contestants prepare Chinese and creative dishes using organic low-carbon ingredients, showcasing culinary heritage, creativity and low-carbon concepts.

- Ends -