

SUSTAINABLE TASTING WORKSHOPS





ABOUT ENCOMPASS HK

Encompass HK is a social enterprise that advocates for the United Nation's Sustainable Development Goals (SDGs) through training and consultancy services that educate and support organisations to be more diverse and inclusive. Encompass serves the community by contributing to social causes and Non-Governmental Organisations, as well as working with them through collaborative models. Our clients include SWIRE Properties, Jardines, Manulife, HSBC, Schroders, Freshfields, KPMG, VISA, L'Oreal, Verizon Media and many others.

Our programs have been featured on ViuTV, HKIBC, HKEJ, RTHK and SCMP.



ABOUT OUR APPROACH

Encompass HK believes that best learning outcomes result when participants are engaged holistically with the program content. Our learning and development programs incorporate experiential learning techniques with opportunities for participants to reflect on and apply learnings to face real-life challenges. Our workshops are all customized according to each client's needs. Some of our signature programs include:



1-day Sustainability training for SWIRE Properties, using the University of Hong Kong campus as a SDG model.



Gender equality training through beer and chocolate tasting for Manulife and Schroders to stimulate discussions on gender stereotypes and on how to be a better male ally.



LGBT+ inclusive language training with case studies and roleplay for Freshfields.

A. FAIR TRADE AND CHOCOLATE

Length: 90 minutes

In this interactive workshop, participants will be taken through the entire bean-to-bar process; from the farmers who grow the cocoa beans to us, the consumer. It will begin with the exploration of chocolate's fascinating origin story in Peru and Mexico and its subsequent development into a delicacy. Then, we'll explore the bitter reality—the 'dark side' of chocolate production — which includes the issues of child labor and deforestation, among others. Finally, we'll explore how Fair Trade responds to these problems.



- Facilitate awareness and better understanding of SDGs (Sustainable Development Goals).
- Explore the story of chocolate by examining its origin and culture
- Experience the different "taste" of chocolate from a sustainable perspective.
- Empower individuals to incorporate sustainability into their daily lives.





A. FAIR TRADE AND CHOCOLATE PROGRAM RUNDOWN AT CAFE

Greeting & Introduction (10 mins)

Brief introduction of Sustainable Development Goals (SDGs).

Make Your Own Cup of Hot Chocolate (30 mins)

Demonstration and making of cafe's signature drink - hot chocolate—with professional instruction and assistance.

Sustainable Chocolate Sharing (35 mins)

Engaging chocolate "fun fact" quiz. After, a seminar on chocolate's origin, history and problems, as well as the introduction of Fair Trade.

Engagement & Personal Plan Creation (10 mins)

Discussion of personal SDGs (Responsible Production & Consumption) plan.

Sharing & Wrap Up (5 mins)



B. CLIMATE CHANGE AND COFFEE

Length: 90 minutes

We know you love your morning cup of coffee, but do you know how much climate change is going to affect this?

Coffee is one of the most traded commodities and therefore supports a significant part of many coffee exporting countries' economies. Over 125 million people worldwide depend on coffee production for their livelihood. However, changing climate conditions are already causing immense hardships for many of these producers. Coffee eco-systems are highly vulnerable to changing climate conditions, such as rising temperatures and unstable and extreme weather conditions.

Join us as we explore the impacts of climate change on coffee and learn what individuals can do to have a more sustainable coffee ritual.

- Understand the sustainability issues surrounding coffee.
- Learn how climate change is affecting coffee production.
- Explore sustainable coffee habits.



B. CLIMATE CHANGE & COFFEE PROGRAM RUNDOWN AT CAFE

Greeting & Introduction (10 mins)

Brief introduction of Sustainable Development Goals (SDGs).

Sustainable Coffee sharing (20 mins)

Enjoyable chocolate "fun fact" quiz. After, a presentation on coffee's origin, history, and current problems in the industry.

Coffee Tasting Session 1 (10 mins)

Coffee tasting with tasting notes.

Climate Change and Coffee (15 mins)

Impact of climate change on coffee production and the coffee market.

Coffee Tasting Session 2 (10 mins)

Coffee tasting with tasting notes.

Engagement & Personal Plan Creation (10 mins)

Discussion of sustainable coffee and creation of responsible habits plan.



C. WINE-TASTING AND SDG

Length: 90 minutes

Going green in the wine business can have various meanings. Some advertise their biodynamic practice or organic farming. Others may refer to themselves only as "sustainable." Each of these terms mean something different.

Encompass HK explores how organic, biodynamic, and sustainable wine growing practices result in wines that more clearly express their unique terroir, while still representing naturally respectful winemaking and the highest quality wines. We'll discuss how this product helps improve the Sustainable Development Goals (SDGs).

The bottom line is, however: *Does the wine taste good?* The tasting will be done in a spacious rooftop space in Sai Ying Pun.

- Understand the difference between organic, biodynamic and sustainable wine.
- Enjoy 5 "biodynamic" wines (both red and white wines).
- Understand the relationship between wine and the SDGs.

C. WINE-TASTING AND SDG PROGRAM RUNDOWN AT ROOFTOP

Greeting & Introduction (10 mins)

Brief introduction of Sustainable Development Goals (SDGs).

Presentation (20mins)

Biodynamic, organic, and sustainable wine.

Wine Tasting (50 mins)

Wine tasting of 5 wines with tasting notes.

Engagement & Personal Plan Creation (10 mins)

Discussion of personal SDGs (Responsible Production & Consumption) Plan.





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D.SUSTAINABLE BEER TASTING

Length: 60 minutes

With numerous new local brands and bars, the Hong Kong craft beer and pub industry has been booming in recent years. Several of the attributes associated with craft beer, like small, local and traditional, go hand in hand with sustainability. However, some craft brews are more sustainable than others.

In this tasting, we will be introducing 5 international and local beers that exemplify the relationship between sustainability and the brewery industry. Encompass HK is also passionate about promoting the Sustainable Development Goals. Therefore during this workshop, we will also discuss the most overlooked SDG in Hong Kong which is SDG 12:Responsible Consumption and Production.

Join Encompass HK to learn about the latest initiatives in sustainable brewing as well as to enjoy some fantastic drinks. Let's drink Green today!

- Learn fun facts about the sustainable beer industry
- Understand the sustainability issues surrounding beer.
- Sustainable beer tasting and networking
- Understand the relevance of responsible consumption and production

D.SUSTAINABLE BEER TASTING

Greetings and Introductions (10 minutes)

Brief introduction of Sustainable Development Goals (SDGs)

Sustainable Beer Sharing (20 minutes)

Enjoyable beer fun facts quiz. After, a presentation on beer production, challenges, current problems in the industry.

Beer Tasting Session (20 minutes)

Beer tasting with tasting notes

Engagement & Personal Plan Creation (10 minutes)

Discussion of sustainable beer and creation of responsible habits plan

