

服務焦點 Service Focus

東華三院愛烘焙麵包工房與京都凱悅酒店聯手打造全新「京都抹茶手工蛋糕」

東華三院愛烘焙麵包工房繼2014年推出大受歡迎的京都抹茶曲奇後，今年再接再厲，推出全新「京都抹茶手工蛋糕」，無論味道、質感與包裝均體現京都式的完美主義，亦秉承愛烘焙麵包工房一直以來推動的共融信念，希望以「一小口 大不同」的優質產品贏得顧客支持。

全新的「京都抹茶手工蛋糕」以京都凱悅酒店提供的人氣食譜，結合該酒店首席餅師安田俊二的悉心指導，並採用馳譽中外名店祇園辻利的優質抹茶，由愛烘焙麵包工房不同能力成員組成的團隊合力製作。

愛烘焙麵包工房堅持生產過程無添加，絕不含人造色素及香精。蛋糕的抹茶味香濃而牛油味適中，甘甜的餘韻悠長持久。為進一步突出京都風味的主题，蛋糕的包裝更特別採用日本傳統的風呂敷設計，將蛋糕精緻地包裹，貫徹京都的優雅風尚，送禮自用兩皆宜。

另外，愛烘焙麵包工房亦收到另一個好消息，獲《新假期》周刊讀者投票評選為《2015必吃食店大獎》必吃麵包西餅店之一。愛烘焙麵包工房能在眾多食店及大品牌競爭中勝出，實有賴顧客的投票和支持。麵包工房將繼續努力，烤出更美味更健康的麵包和曲奇與大家分享。



▲ 東華三院愛烘焙麵包工房推出的全新產品「京都抹茶手工蛋糕」
"Kyoto Matcha Pound Cake" from TWGHs iBakery



▶ 愛烘焙麵包工房獲《新假期》周刊讀者投票評選為《2015必吃食店大獎》必吃麵包西餅店之一。
iBakery was awarded in the "Best-Ever Dining Awards 2015" organized by Weekend Weekly.



TWGHs iBakery X Hyatt Regency Kyoto Matcha Pound Cake Product Launch

Building on the success of its Kyoto Matcha Cookies launched last year, TWGHs iBakery has recently launched a new product, "Kyoto Matcha Pound Cake". Combining excellent taste and texture with elegant packaging, the new Matcha Pound Cake is a perfect interpretation of Kyoto-styled aesthetics.

Under the guidance of Hyatt Regency Kyoto's Chief Baker, Yasuda San, the iBakery team, which is formed by people with different abilities, created the new Pound Cake based on the hotel's recipe using quality green tea from renowned tea maker GionTsuji SaryoTsuji.

The Matcha Pound Cake is made with natural ingredients and contains no artificial flavours or colours. Traditional Japanese wrapping cloth is used for packaging to add a taste of Kyoto.

More, iBakery has recently awarded in the "Best-Ever Dining Awards 2015" in a reader's poll organized by Weekend Weekly.



◀ 殘疾員工精心製作「京都抹茶手工蛋糕」。
Disabled employees paid attention to the production of "Kyoto Matcha Pound Cake".

「使用電子產品習慣與都市人視力調查」發布會

由東華三院與獅子山青年商會合辦，社會福利署協辦的「使用電子產品習慣與都市人視力調查」發布會，已於5月31日舉行。調查發現超過九成都市人均有長時間使用電子產品的習慣，而七成半受訪者更出現不同程度眼睛不適的情況。香港眼科學會會長梁裕龍醫生呼籲大眾珍惜視力，並分享針對使用電子產品習慣的「護眼五式」小貼士，教導公眾人士輕鬆保護眼睛。



▲ 嘉賓合照
A group photo of the guests

Results announcement of a recent survey on the usage of IT products and its implications on the visual health of city dwellers

In a survey conducted by TWGHs and JCI Lion Rock on the usage of IT products and its implications on the visual health of city dwellers, over 90% of the respondents were found to be using IT products for long hours on a daily basis, while over 75% expressed they had experienced eye fatigue and discomfort as a result of using IT products. To raise awareness of the importance of eye care, TWGHs and JCI Lion Rock organized a press conference on 31 May 2015 to announce the results of the Survey, with the Social Welfare Department as event's co-organizer. Dr. LEUNG Yu Lung, Dexter, President of The Hong Kong Ophthalmological Society, was invited to share tips on eye care with the public.

▲ 「護眼大使」何基佑先生與家長分享子女的視力健康的重要性。
Mr. Kay HO, Caring Ambassador, shared his insights on the importance of visual health of children with parents.



東華三院於「西九龍最佳保安服務選舉」再獲殊榮

繼2013年勇奪西九龍最佳保安服務選舉的「最佳管理物業獎」，東華三院九龍區所有由物業科管理並提供保安服務的出租物業包括東寶閣、東禧閣、書院道九號、東星閣及明德中心再次於2014年度西九龍最佳保安服務選舉中獲頒「最佳管理物業獎」；頒獎典禮已於5月28日舉行。根據評選規則，所有獲獎物業必須最少在過往二十四個月保持零罪案記錄，而以上物業的零罪案率年期為四至十一年不等。

東華三院的物業管理服務再次得到警務處及保安業界的肯定，是保安團隊上下一心共同努力的成果，實在可喜可賀。

TWGHs recognized again in "Kowloon West Best Security Services Awards"



▲ 東華三院物業科代表與得獎物業負責管理員於頒獎典禮上合照
A photo of representatives of TWGHs Property Division and estate caretakers of the awarded properties at the Presentation Ceremony

All of the rental buildings managed by TWGHs in Kowloon West, namely Tung Po Court, Tung Hei Court, No. 9 College Road, Tung Sing Court and Ming Tak Centre, were given the "Outstanding Managed Property" Award in the 2014 Kowloon West Best Security Services Awards organized by the Hong Kong Police Force. The Award Presentation Ceremony was held on 28 May 2015. The buildings won the same award in 2013.

有機農夫計劃 Organic Farmers Programme

東華三院行政總部自2013年起推行有機農夫計劃，讓員工於行政總部的綠化天台進行有機耕種，他們更可透過交流種植心得，將有機耕種的知識薪火相傳；員工反應十分熱烈，今年共有四十多名員工成為有機農夫。

有機農夫利用東華三院與香港浸會大學首創的生物農藥堆肥（以中藥藥渣混合廚餘堆肥可殺死超過百分之九十九的病原體）令植物生長更旺盛。他們經過數個月來的努力施肥和除蟲，於年初播種的蔬菜已有豐富的收穫，如白蘿蔔及沙律菜等，並利用白蘿蔔的葉子製作有機雪菜。透過是項工作坊，員工除可體驗耕種的樂趣，更可與家人及朋友一同分享有機蔬菜，宣揚環保訊息，減少浪費食物，實踐綠色生活。

To promote green living, TWGHs Administration Headquarters has been running the Organic Farmers Programme since 2013, giving staff members the opportunity to carry out organic farming on the green roof of the Administration Headquarters. The Programme has attracted enthusiastic participation since its inception and more than 40 staff members have signed up this year.

Organic farmers got to use the innovative biopesticide compost jointly developed by TWGHs and Hong Kong Baptist University. Containing Chinese medicinal herb residue as a bulking agent and food waste, the compost reduces fungal pathogens by more than 99% and therefore enhances plant growth. Through the Programme, staff members get to experience the joy of organic farming, and share their organic vegetables with their families and friends. And with passion and sweat, they helped TWGHs promote environmental awareness, food waste reduction and green living.



▲ 員工應用了生物農藥堆肥，並獲得豐富的收穫。
Staff members applied the biopesticide compost and got a rich harvest.

◀ 有機農夫於夏季種植了各種時令植物，例如老黃瓜。
Organic farmers cultivated various summer crops such as Yellow Cucumber.

