



澳門旅遊學院
INSTITUTO DE FORMAÇÃO TURÍSTICA DE MACAU
Macao Institute for Tourism Studies

The Michelin Green Star: What it is and how the IFTM's Educational Restaurant earned it?

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What is a MICHELIN Green Star?

- The MICHELIN Green Star is an annual award
- 1st launched in 2020, it highlights restaurants at the forefront of the industry when it comes to their sustainable practices.
- These restaurants offer dining experiences that combine culinary excellence with outstanding eco-friendly commitments and are a source of inspiration both for keen foodies and the hospitality industry as a whole.



What kind of things do MICHELIN Green Star restaurants do?

- Every MICHELIN Green Star restaurant is different and works in its own unique way
- All make a difference to the world around them and act as role models
- Many work directly with growers, farmers and fishermen; forage in hedgerows and woodlands; grow plants and rear animals; and use regenerative methods such as no-dig vegetable gardens and successional cover crop growing.
- They also often go beyond environmental considerations to address issues related to ethics and wellbeing, as well as contributing to local, national or global charitable and educational projects.



Who is eligible for a MICHELIN Green Star?

- Any restaurant in the MICHELIN Guide is eligible.
- A MICHELIN Green Star is a stand-alone distinction which can be awarded alongside other distinctions such as a MICHELIN Bib Gourmand or a MICHELIN Star.



"A very good restaurant in its category"



"Excellent cooking, worth a detour"



"Exceptional cuisine, worth a special journey"



MICHELIN BIB GOURMAND

Good quality, good value cooking.



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Regional Green Starts

- Regionally there are 12 Green Stars
 - Mainland China (2)
 - Hong Kong (3)
 - Taiwan (6)
 - Macau (1) IFTM's Educational Restaurant



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Regional Green Stars: China (2)



Taian Table

Shanghai, China Mainland

¥¥¥¥ - Innovative



King's Joy

Beijing, China Mainland

¥¥¥ - Vegetarian

Regional Green Stars: Hong Kong (3)



Mora

Hong Kong

\$\$\$ - Innovative



Amber

Hong Kong

\$\$\$\$ - French Contemporary

[Reserve a table](#)



Roganic

Hong Kong

\$\$\$ - European Contemporary



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Regional Green Stars: Taiwan (6)



Thomas Chien

Kaohsiung, Taiwan
\$\$\$ - French Contemporary

[Reserve a table](#)



Mountain and Sea House

Taipei, Taiwan
\$\$\$ - Taiwanese



Little Tree Food (Da'an Road)

Taipei, Taiwan
\$\$ - Vegetarian



EMBERS

Taipei, Taiwan
\$\$\$\$ - Taiwanese contemporary

[Reserve a table](#)



Hosu

Taipei, Taiwan
\$\$\$ - Taiwanese contemporary



Yangming Spring (Shilin)

Taipei, Taiwan
\$\$\$ - Vegetarian



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Regional Green Stars: Macau (1)





How the Educational Restaurant achieved the MICHELIN Green Star

• IFTM Environmental Policy

- We are committed to protecting the environment of the Earth. To minimize environmental impacts concerning our activities, and to continually improve the environmental performance of our campus, we aim to:
 1. Fulfil compliance obligations relevant to environmental management;
 2. Raise environmental awareness and culture among students, staff, guests, and all stakeholders in protecting the environment and preventing pollution;
 3. Establish environmental objectives, action plans, and measures as the basis for continual improvement;
 4. Reduce waste at the source in the efficient use of energy, water, materials, and other resources, and maximize recycling opportunities;
 5. Encourage environmental protection among suppliers and subcontractors;
 6. Adopt 6R (Reduce, Reuse, Repair, Recycle, Rethink and Refuse).

This Policy will also be communicated to all students, staff, guests, and be available to the public



How the Educational Restaurant achieved the MICHELIN Green Star



1) Eco-friendly digital menu



- In 2021 IFTM incorporated sustainable technology in the Educational Restaurant by applying a digital menu. This approach helps to reduce the carbon footprint created by the need for paper and ink on printed menus.



How the Educational Restaurant achieved the MICHELIN Green Star

2) Vertical green wall



- Aiming to beautify the surroundings, IFTM built a few vertical green walls near the entrance of the Educational Restaurant and Educational Hotel. Different types of flowers and plants will blossom on the wall and be able to bring more green elements to the campus!



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How the Educational Restaurant achieved the MICHELIN Green Star

3) The aerial garden herbs and vegetables growing area



- The herbs and vegetables grown in the aerial garden will be used in the IFTM Educational Restaurant



How the Educational Restaurant achieved the MICHELIN Green Star

- 4) The Aquaponics and Hydroponics System



- With the experience of running the aquaponics in the previous years, IFTM upgraded the system in 2021 and added hydroponics system at the same time.



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How the Educational Restaurant achieved the MICHELIN Green Star

5) Dried aromatic herbs



- Some of the herbs grown in the aerial garden are dried packaged and sold at the IFTM Educational Restaurant.



How the Educational Restaurant achieved the MICHELIN Green Star

6) Winnow



- Winnow artificial intelligence (AI) food waste management system
- The AI food waste system will further support reducing food waste, carbon emissions while decreasing costs associated to food supply chain



How the Educational Restaurant achieved the MICHELIN Green Star

- **7) Food decomposer**



- Can convert 5-10 kg food waste from the restaurant and canteen into fertilizer over 48 hours of anaerobic digestion. The fertilizer is then used in our hydroponics system, herb, and vegetable garden to grow to produce used in our operation and training kitchens.



How the Educational Restaurant achieved the MICHELIN Green Star

- **8) Solar Photovoltaic Modules**



- The Solar Photovoltaic Modules had been put into service since the fourth quarter of 2010. It converts solar energy into electricity to support the lighting system at the car park, it generates about 10kWh of electricity daily and helps to reduce 2.19 tons of carbon emission per year.



How the Educational Restaurant achieved the MICHELIN Green Star

• Other things done at IFTM.

- Eliminate all single use plastic products, when not possible use Biodegradable products
- Encourage people to watch water and paper usage
- Cut down on energy use
- Implemented a proper maintenance program, this ensure not only that all equipment lasts longer but also runs more efficiently.
- Remove all single use plastic bottled water from vending Machines in school. Replace with reusable and recyclable water bottles.
- Promote and maintain the traditional Macanese Cuisine using original methods and ingredients



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Thank You

