Information Expo on Multiple Pathways 2025 opens today (with photos)

The Information Expo on Multiple Pathways 2025 (Info Expo) organised by the Education Bureau (EDB) will be held today and tomorrow (May 23 and 24) at Hall 1B of the Hong Kong Convention and Exhibition Centre. With the participation of around 30 post-secondary institutions and organisations, the latest information on multiple pathways is provided to senior secondary school students, parents and teachers with a view to better preparing students for further studies and career paths.

A spokesman for the EDB said that with the parallel development of the self-financing and publicly funded post-secondary education sectors, the Government has long been committed to providing quality, flexible and diversified study pathways with multiple entry and exit points for secondary school graduates.

In the 2025/26 academic year, there are about 49 800 full-time locally accredited post-secondary places to be provided by various institutions, comprising about 22 600 undergraduate places and about 27 200 sub-degree places. Some institutions also provide the Diploma of Applied Education (DAE) and other programmes. Hence, there will be sufficient places for eligible students to pursue further studies in Hong Kong.

The opening ceremony of the Info Expo was officiated by the Chairman of the Committee on Self-financing Post-secondary Education (CSPE), Dr Alex Chan, with CSPE members and representatives of self-financing post-secondary institutions and relevant organisations in attendance.

The Info Expo provides information on locally accredited post-secondary programmes (including programmes eligible for government subsidy schemes, vocational and professional education and training programmes and applied degree programmes), DAE programmes, as well as relevant online platforms, such as the Information Portal for Accredited Post-secondary Programmes (iPASS), the Electronic Advance Application System for Post-secondary Programmes (E-APP), the Concourse for Self-financing Post-secondary Education (Concourse), and the Qualifications Framework. There are also more than 10 thematic talks on various programmes, preparation and strategies for articulation to post-secondary education, and experience sharing by post-secondary students.

Admission is free for the two-day Info Expo, and prior registration is not required. Secondary students, especially current graduates, parents and teachers, are all welcome to participate. There are interactive games at the EDB's booth in the Info Expo. Participants who have completed designated tasks will receive a gift while stock lasts.

For details of the Info Expo, please visit the event website (www.cspe.edu.hk/en/Resources-CareerGuidance-MultiplePathwaysExpo.html).







DH launches Quit in June campaign in support of World No Tobacco Day (with photos)

The Department of Health (DH) today (May 23) announced a series of promotional activities for the Quit in June campaign in response to World No Tobacco Day on May 31 and to encourage smokers to quit smoking in order to reduce their risk of tobacco-related diseases and deaths.

The World Health Organization designates May 31 as World No Tobacco Day. The theme for this year is "Unmasking the appeal: Exposing industry tactics on tobacco and nicotine products", which reveals the tactics used by the tobacco industries to make their harmful tobacco products more appealing.

"The DH launched the Quit in June campaign in 2021 to promote smoking cessation services. Starting in 2022, one-week trial packs of smoking cessation drugs (nicotine replacement therapy) have been offered to smokers free of charge to alleviate withdrawal symptoms and increase the success rate of quitting smoking. Last year (2024), the DH distributed over 3 000 trial packs throughout Hong Kong. The trial packs were well received by smokers who wanted to quit smoking. In view of this, the DH will continue to offer the trial packs this year through more than 250 community pharmacies, smoking

cessation clinics, District Health Centres and District Health Centre Expresses, as well as DH clinics to help smokers quit," the Head of the Tobacco and Alcohol Control Office of the DH, Dr Manny Lam, said.

"Furthermore, the DH introduced a trial programme under the campaign on the use of Chinese medicine (CM) ear points patches for smoking cessation last year, which involves the application of ear points patches on the surface of the smoker's ear(s) to stimulate relevant ear points. Most of the smokers who have tried the ear points patches considered that they can help alleviate the symptoms of addiction, and the results were satisfactory. In view of this, the DH will continue to distribute the CM ear points patches this year and will expand to more than 50 CM clinics operated by Pok Oi Hospital, Tung Wah Group of Hospitals, and United Christian Nethersole Community Health Service across the territory, covering more than 200 locations in total," he added.

Starting from May 30, smokers who wish to quit smoking can go to the locations displaying the orange stickers for the CM ear points patches, or the green stickers for the one-week smoking cessation drugs trial pack. After a brief assessment, they can scan the QR code with the "Quit Smoking App" and receive free CM ear points patches or a one-week trial pack of smoking cessation drugs.

"Apart from the integrated Smoking Cessation Hotline, which was set up by the DH to handle general enquiries and provide professional counselling on smoking cessation, there are also a number of smoking cessation clinics and District Health Centres/District Health Centre Expresses throughout Hong Kong that provide free smoking cessation services. People who wish to guit smoking can make an appointment at any time. They may also make use of the mail-toquit service to receive free cessation medications by post and follow-up phone calls, which meet the needs of different people. Moreover, the DH has subvented three more CM smoking cessation service providers (increasing from one to four) this year to operate smoking cessation clinics with an emphasis on counselling and acupuncture. It is expected that the number of service users will double. Quitting smoking at any age brings immediate and long-term health benefits. Smokers who stay tobacco-free for four weeks are five times more likely to quit for good. For the health of yourself and your family, don't hesitate. Don't make any more excuses to postpone guitting. Make a resolution to start quitting smoking in June," Dr Lam added.

The DH has started broadcasting "We are all in this together. Quit Now" television and radio announcements in the public interest and has stepped up promotion through public transportation networks and social media to encourage smokers to quit and support them during Smoke-Free Month.

Members of the public can call 1833 183 or visit the smoking cessation thematic website (www.livetobaccofree.hk) for more information on quitting and the available supporting tools and services. They can also download the "Quit Smoking App" to keep track of their progress in quitting and obtain tips on dealing with cravings to stay tobacco-free.





Appointments to Airport Authority Hong Kong

The Government today (May 23) announced the reappointment of Mr Philip Chen Nan-lok, Mr Laurence Li Lu-jen, SC, and Dr Lo Wai-kwok as members of the Airport Authority Hong Kong (AA) for a term of three years with effect from June 1, 2025.

Under the Airport Authority Ordinance, the Chairman and members of the AA are appointed by the Chief Executive. The appointments will be published in the Government Gazette on May 30.

The following is the full membership of the AA with effect from June 1, 2025:

Chairman:

Mr Fred Lam Tin-fuk

Members:

Dr Dorothy Chan Yuen Tak-fai

Ms Sabrina Chao Sih-ming

Mr Rock Chen Chung-nin

Mr Philip Chen Nan-lok

Ms Irene Chow Man-ling

Mrs Ann Kung Yeung Yun-chi

Mr Laurence Li Lu-jen, SC

Dr Lo Wai-kwok

Mr Edwin Tong Ka-hung

Dr William Wong Ming-fung, SC

Mr Stephen Yiu Kin-wah

Mr Perry Yiu Pak-leung

Secretary for Transport and Logistics

Secretary for Financial Services and the Treasury

Director-General of Civil Aviation

EPD convictions in April

Seventy-eight convictions were recorded in April 2025 for breaches of legislation enforced by the Environmental Protection Department.

Thirty-one of the convictions were under the Air Pollution Control Ordinance, three were under the Noise Control Ordinance, 13 were under the Public Cleansing and Prevention of Nuisances Regulation, 28 were under the Waste Disposal Ordinance and three were under the Water Pollution Control Ordinance.

An owners' corporation was fined \$40,000, which was the heaviest fine in April, for discharged waste/polluting matter into the water control zone.

CFS announces results of seasonal food surveillance on rice dumplings (second phase) (with photo)

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department today (May 23) announced that the test results of 113 rice dumpling samples collected under a recently completed seasonal food surveillance project on rice dumplings (second phase) were all satisfactory.

"The CFS announced the results of 47 samples collected under the seasonal food surveillance project on rice dumplings (first phase) earlier this month, which were all satisfactory. As the Tuen Ng Festival is around the corner, the CFS has completed the second phase of the surveillance project on rice dumplings, and the results of 113 samples were all satisfactory. In conclusion, samples of rice dumplings from different retail outlets (including online retailers and online food delivery platforms) and food premises (including restaurants and food factories) were collected for chemical, microbiological and nutrition content analyses during the two phases. The chemical analyses included tests for colouring matters, preservatives, metallic contamination, mineral oil, antioxidants, sweeteners and pesticide residues. The microbiological analyses covered pathogenic bacteria including Salmonella, coagulase-positive staphylococci organisms,

Clostridium perfringens and Bacillus cereus. In addition, nutrition contents such as energy contents, protein, carbohydrates, total fat, saturated fatty acids, trans fatty acids, sodium and sugars of the samples were also tested to check whether the test results complied with their declared values on the nutrition labels," a spokesman for the CFS said.

The spokesman reminded members of the public to observe the following food safety tips in purchasing, preparing, storing and consuming rice dumplings:

Buying rice dumplings

- * Buy rice dumplings from reliable outlets;
- * When purchasing non-prepackaged rice dumplings, choose those that are securely wrapped in wrapping leaves; and
- * When purchasing prepackaged rice dumplings, check the expiry date and whether the packaging is intact.

Home-made rice dumplings

- * Buy wrapping leaves from reliable suppliers and avoid leaves that are unnaturally bright green or with chemical odours;
- * Wash hands and utensils thoroughly before and after handling food; and
- * Handle raw and cooked food separately to avoid cross-contamination.

Storing and preparing rice dumplings

- * Consume rice dumplings as soon as possible and avoid prolonged storage;
- * Both the glutinous rice and the stuffing should be well covered until the rice dumplings are unwrapped. Do not come into direct contact with the strings upon cooking to prevent contamination at all times.
- * Store rice dumplings at 4 degrees Celsius or below, or store them properly according to the instructions on the package if they are not consumed or cooked immediately;
- * Keep cooked rice dumplings that are not consumed immediately in a covered container and put them in the upper compartment of the refrigerator. Keep raw food in the lower compartment to prevent cross-contamination;
- * Reheat rice dumplings thoroughly until the core temperature reaches 75 degrees C or above before consumption;
- * Do not reheat rice dumplings more than once; and
- * Consume reheated rice dumplings as soon as possible.

Consuming rice dumplings

- * Wash hands with running water and liquid soap, and rub for at least 20 seconds before consumption; and
- * Reduce seasonings such as soy sauce or granulated sugar during consumption.

The spokesman said, "Rice dumplings in general are relatively high in energy, fat and salt. During the festival, people should maintain a balanced diet, and consume rice dumplings moderately, with due consideration of their

health condition. People are recommended to share rice dumplings with their family members and friends, as this not only enhances the festive atmosphere, but also allows them to taste rice dumplings of different flavours and avoid over-consumption. People are also advised to make use of nutrition labels on prepackaged food to compare their nutritional contents for healthier food choices."

The spokesman also reminded the food trade to purchase food ingredients from reliable suppliers and maintain proper records to facilitate source tracing when necessary. They should follow Good Manufacturing Practice in the preparation of food products and comply with legal requirements when using food additives. The spokesman advised the food trade to adopt the Hazard Analysis Critical Control Point System to identify, assess and control possible hazards in the food production process.

