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Senior Project

**Project Title:** Eat on the Streets @HK

**Research Question:** How can the itinerant hawkers and street foods be explored and pass down?

***(Abstract) Eat on the Streets @HK, Vivian Hiu Tung Chan:***

The itinerant hawkers and street food in Hong Kong (HK) are disappearing in just a few generations, HK's mobile hawkers and street food are such an important characteristic of HK, but they keep losing value! Therefore, my project would like to investigate this issue and see how the street food culture can be explored and passed down. There are three deliverables in my project. First, I have created an academic written report which includes literature review, the findings from my survey and interviews, and my analysis. Second, I have developed a pop-up scrapbook which includes two parts. The first part introduces the unique traditional street food in Hong Kong's mobile food trucks. Based on the survey I sent to residents who lived in HK in the 1920s – 1980s, I realized that Hongkongers are in love with the mobile food trucks and street food. They strongly hope both will pass on to future generations. The second part of my scrapbook includes traditional street food recipes. These recipes not only provide a comprehensive description of traditional street food, but also provides an opportunity to pass down the recipes by themselves. Additionally, there is a pattern book which includes paper patterns of street food which can cut out and folded into 3D shapes. Let anyone who is interested in 3D form of street food can make it themselves. I believe my project and deliverables can help the others to be in touch with the disappearing cultural heritage of street food and mobile stalls in HK.

***The Goals and Significance:***

We have many kinds of books about Hong Kong's traditional street foods and itinerant hawkers' stalls, such as general history and evolution books, recipe books, tour guidebooks, and more. However, in my point of view, none of these books are true explorations of Hong Kong's traditional street foods, itinerant hawkers' stalls, and their relationship with Hong Kong's culture. For example, how do the mobile food stalls look and function, what kinds of food can the mobile hawkers serve the food to the public, and how unique are the itinerant hawkers of

Hong Kong. By answering these questions, we can learn about how the mobile stalls reflect people's lives and the reason that they are disappearing or are being replaced. By introducing the information in a straightforward way but presenting it in an interactive and creative way, I want to share my exploration of street food with others, especially Americans.

I really love street food. My first experience with street food that I can remember, happen when I was six years old with my nanny. The street food were my tea time, snacks, and reward gift. The common types of street food include, fish balls, egg-waffles, baked waffles, 'Put Chai Ko' (red bean pudding) and more (South China Morning Post (Hong Kong) 4). There were elderly hawkers pushing their itinerant stalls and peddling on street. Different seasons, they sell different food. For instance, hawkers sell roasted sweet potatoes and roasted chestnuts during cold seasons and sell 'Liangfen' (bean jelly), 'Tofu Hua' (Beancurd Dessert), and ice-cream during hot seasons. Every time when I received a good grade from school, my nanny would buy me the 'Put Chai Ko' as a reward. In addition, I love street food because of the prices for the street food. Usually, the street food is inexpensive but tasty. They start from HKD6 – 50, around USD0.77 – 6.44. (HongKongTravelGuide). Street food is such a great deal for students and low-income people. Another thing that drew me towards street foods is the hospitality. (Davis 2). The main clienteles for itinerant hawkers' stalls come from surrounding neighborhoods. Therefore, usually the customers and itinerant hawkers know each other very well. Conversation can range from small talk to personal talk (Anonymous). When the hawkers realized that I did well in school, sometimes I received one extra snack as a reward from them.

Overall, street foods played a large role in my childhood. However, as time passes, there are less and less itinerant hawkers' stalls in Hong Kong, hence fewer opportunities to explore those delicious street food and fantastic mobile stalls. As the report of Hong Kong's Food Culture says "Gradually, ... food stalls on the streets faded out and sank into oblivion" (Hong Kong Heritage Museum 3). Through my project products, I want more people to learn about the history and cultural significance of HK street food, and increase recognition of Hong Kong street foods than ever before.

According to "From Food Street to Street Food: Hong Kong's restaurant row and street stalls galore offer a variety of sustenance" writes Lo Yin Fei Eileen, she says, "Hong Kong, one of

the most exciting and lively cities in the world, is also a city of gastronomic oddities. None is more unusual than its Food Street... you want to consider...those congregations of stalls selling inexpensive, freshly cooked foods that are to be found throughout the city” (Lo 12). My goals for this project are to learn more Hong Kong’s traditional street foods and itinerant hawkers’ stalls in Hong Kong and share that knowledge and my love for street food with others. Especially for the ones who are not familiar with Hong Kong’s traditional street foods and mobile stalls. Meanwhile, my friends can experience something new and different from their culture through this project. Lastly, I hope I can create a scrapbook that’s interactive, creative, simple, and readable but also introduces Hong Kong’s cultural things to the world. It will be wonderful if I could get this book to be published, but I believe the unique experience of creating it alone will be worth more than I can imagine.

***Context/Background/History:***

“Closing time: How Hong Kong’s hawkers face a struggle to survive,” written by Jennifer Ngo, mentions that “After the second world war, hawking became an affordable way of making a tidy living in poor, crumbling Hong Kong. Hawkers didn’t need to rent a shop nor obtain a license to operate... most of the mobile stalls were selling inexpensive street food to serve the public” (Ngo 12). Therefore, Hongkongers fell in love with these foods, but those same stalls are facing lots of challenges. As cited in “Asia’s famous street food is disappearing off its streets: Bangkok, Ho Chi Minh City, and Jakarta are strengthening the campaigns to clear their pavements...”, John Walsh, professor of business management said, “the recent pavement-clearance campaigns were a far cry... Many street vendors are likely to find workarounds, dodging police when they show up and returning to their stations later. But the cat-and-mouse routine adds an extra degree of uncertainty to a stressful and low-paying job.” (Bourdain)”

There are more and more which due to government policies, modernization, hygiene issues, and being moved into the corner shop (South China Morning Post (Hong Kong) 7) (South China Morning Post (Hong Kong) 2) (South China Morning Post (Hong Kong) 2) (Food and Environmental Hygiene Department) (Hong Kong Heritage Museum 3). Although we have more and more new versions of crossover Hong Kong’s street food with other ingredients and new store grand openings in the street, I think the new fixed stores are not as good as the old

mobile food trucks. For example, crossover cultural food have lost its' traditional taste, corner shops lack hospitality between hawkers and customers, and expensive prices makes it hard to attract the attention of students and senior customers. The soul and original characteristics are being lost.

In addition to the street food, the hawkers and their stalls are also full of characteristics too (Davis). One of the characteristics of hawkers is their mobility and that the number of items that can be sold is limited. Therefore, the items sold must be 'cheap, great, and worth it' in order to attract pedestrians to stop in a short period of time. Hence, all hawkers need to rely on their experience and sensitivity to the environment to determine where to sell and what to sell. To cope with the business environment and needs, the itinerant stalls are the hawkers' brainchild. The basic requirements are that it should be flexible, maneuverable, and functional. Since all hawkers are highly mobile, itinerant is essential. The most commonly used stalls are wooden carts for making snacks and a small toolbox.

There is a large variety of books, research papers, and websites about Hong Kong's traditional street foods, especially focused on its culture, history, and tour guides. The Hong Kong Heritage Museum presents some references about the general history of the mobile stall in Hong Kong such as "Hong Kong's Food Culture". This document separates the Eateries undergoing a transformation as an individual section, it also includes the culture of eating on the street, an introduction of 'Dai Pai Dong' (a kind of cooked food mobility stall) and its design, as well as the affection of Hongkongers to street food. Also, the document "Food for Thought: A Taste of Old Hong Kong – Streetside Food Stalls Fall Victim to Affluence; A Cultural Hub is Lost" written by Napack Jonathan, includes the history of food stalls and investigates the reasons why the mobile stalls are being replaced and terminated in Hong Kong.

Hong Kong's mobility food stalls and street food are not new, so answers can be found in the past or we can look to the past to answer questions. For example, we know that how does the legislation restrict the street hawkers' activities. The Hong Kong government stopped releasing licenses to hawkers and even revoked some of the licenses. Yet, not that much information and references include how the itinerant stalls function, the design of the different type of itinerant food stalls, and the relationship between the stalls and street foods. Through

past references people can learn about the history and background of the itinerant stalls' food culture, as well as learn about the internal part of the stalls and how they cook and serve in the street food.

Meanwhile, I am a street food lover, but I believe we need to eat healthy too. Compared to other food, most of the street food are having a high kcal. According to NewHoliday Magazine, each set of Hong Kong-style Waffle and Clay Pot Pudding have 342 – 440 kcal each. The kilocalorie amount is the same as 2 bowls of white rice. The Reason is that the main ingredients are butter, sugar, eggs, evaporated milk and more. Therefore, the Egg Puff and Hong Kong-style Waffle have a high kcal one amount (Head, 燒賣、雞蛋仔、臭豆腐邊樣肥? 街頭小食卡路里). Although street food are delicious, but we also need to be aware of the health issues and calorie amount. Eat happy but also eat healthy is a long-term goal.

Again, I am a street food lover who also love to cook. However, there are many experts who can cook the street food very well. One of the best chiefs of street food must be the mobile stalls' owners because they are the one who use street food stalls daily. They must feel familiar with how their stalls work and the stories behind their careers. Meanwhile, I believe the residents who have lived in Hong Kong for a long time can be the experts too. They are the groups of people who have experienced the stalls and street food. They must have lots of stories that they can share with others. On the other hand, the Food and Environmental Hygiene Department, Hong Kong Heritage Museum, and South China Morning Post are also important resources for me. They have lots of connections with the street hawkers, such as the history of the hawkers, the stall's treaty, as well as news and reports of the many issues in Hong Kong. In addition, I can get more primary or secondary sources from the MTR Corporation Limited, Hong Kong Police Force, Customs and Excise Department, and the Immigration Department. Those department staff might get involved in an argument or mediate with hawkers. Lastly, the writers from newspapers, bloggers, and journalist are another main source. For example, Nguyen Qui Duc, Hana Davis, Peter Fellows, Martin Hilmi, Eileen Lo, Jonathan Napack, Jennifer Ngo, and more. There are many works include lots of primary and secondary sources which benefit my project.

***Methodology:******The Oral History Mode:***

Oral history is the collection and study of historical information about individuals, families, important events, or everyday life using audiotapes, videotapes, or transcriptions of planned interviews. These interviews are conducted with people who participated in or observed past events and whose memories and perceptions of these are to be preserved as an aural record for future generations. Oral history strives to obtain information from different perspectives and most of these cannot be found in written sources.

I interviewed the public as the oral history mode. The goal of working on a survey and interview were because they can collect real-world experiences, stories, and cases from interviewees. I asked my friend, Flora Li, to visit three hawkers to explore the evolution of the street food culture. Through the interview, we can understand the difficulties faced by the hawkers. For example, the working environment and conditions of the current situation of selling street food, the process and restrictions of bidding a ticket for a street food fair, the operating costs for each mobile food truck and the grant from the government. In addition, we explored the value of street food culture with the hawkers. This included exploring the characteristics and value of mobile food trucks and street food, understanding the public's reaction to street food and street food events, and exploring the problems or dangers that hawkers might bring to the public. Last but not least, we also discussed the policies of managing hawkers and street food fair.

First, Flora visited Mr. Chan Dung Coeng, he was a mobile food hawker in the 1970s. Through the interview, we can understand the mobile food truck's business environment in the 1970s, especially about the whole industry situation and why it declined. Second, Flora visited an itinerant hawker who sells Chinese syrup, Mr. Tam. He has been selling the Chinese syrup for more than 20 years. There are many residents who love his syrup, so Mr. Tam always be asked to leave by the Hawkers Control Team and/or staff from Link Real Estate Investment Trust and Housing Department. Therefore, Mr. Tam needs to be ready to run and escape from them when setting up his truck on street. Lastly, Flora visited Mr. Tseng Kai San, he is a Steamed Rice Rolls itinerant hawker and small restaurant operator. Mr. Tseng has been selling the Steamed

Rice Rolls since he started using a wood truck, and now, he is a small restaurant operator. He strongly believes selling food from a food truck is different than in a store. The most difference is the interaction with residents. Mr. Tseng always wants to set up his truck in Mong Kok and share his foods to the public, but he believes he can't escape successfully from the Hawkers Control Team. Overall, Mr. Tseng believes that each hawker is a feature of Hong Kong and nothing can replace them. Yet, they really need the supports from public, especially the government and other business organizations.

### The Archival Materials Mode:

#### - Primary Resources

As I mentioned above, I chose to use the oral history of Hong Kong street food to be my primary resource. To collect this oral history, I gathered and analyzed information from three interviewees for my report. In addition, I used survey data collected from the public as another primary resource. This information will make my project more vivid and interesting. For the survey, I came up with questions surrounding the changes in Hong Kong street food, the relationship between Hongkongers and Hong Kong street food, and what kinds of street food are most popular with the public. Meanwhile, for the interview, I public asked how the interviewees value the Hong Kong street food culture. To distribute the survey, I sent the survey out via the Facebook fans-group which focus on Hong Kong culture. Based on the interviewee's points of view, I would like to see how the time changes in food culture is. In addition, I invited two of my friends to answers the questions before I sent out the survey. This helped me to know the average time for each interviewee and figure out which questions are easy to understand. Lastly, I also used books for my primary resources. These included cookbooks, Hong Kong culture history books, and food history books. I strongly believe that the history which is discussed in these resources are more reliable and authorable than some website information.

#### - Secondary Resources

I reviewed many secondary resources on the street food culture and their history in Hong Kong. There is a large number of references that come from the internet, such as blogs, online newspapers, and journals. I found this information from the UW library online database. I searched various keywords in the database, such as "Hong Kong traditional street food", "itinerant hawkers", "Hong Kong food culture", and "mobile stalls". Besides the online

resources, I also found printed books and newspapers to use as references. Therefore, my secondary resources include journals, blogs, website pages, newspapers, and research papers.

- The Analysis

In my analysis, I put all the information together. I grouped similar types of information together and found the key points which I wanted to focus on. Then, I came up with a title for each group and found their connection point. Next, I summarize the data from all primary and secondary resources. This helped me interpret them into meaningful information, such as what cause the Hongkongers love the street food so much and would like to share the street food culture to next generation and more.

The Action Mode:

The very first step to lead my project be success is to take action to work on it. Therefore, I separated this section into four catalogues to explain more. My products include a final report, a physical scrapbook, and booklet of street food paper models.

- The Final Report

For the final report, there are six sections in total, including the abstract, goals and significance, background, methodology, literature review, and assessment.

- The Physical Scrapbook

The content of my scrapbook is same as the written report, but it will based around creating art project. I referred to tutorial videos and books to learn how to make a unique scrapbook with outlines, designs, and layouts. The reason I chose to make a physical scrapbook rather than an online book is because I wanted to make something I can touch and turn over. Therefore, I wanted to make a physical and touchable scrapbook. Before built my project, I first needed to collect the materials. From various craft stores, they included a blank scrapbook, masking tape, colored paper, photos, markers, and more.

- Little Booklet

Indent the little booklet includes eight unique food paper patterns. People can cut out the paper pattern and follow the steps to fold a 3D model of the street foods. Through the process of creating these 3D models, my goal is that people can learn more about each street food.



Making a scrapbook and paper patterns was new to me, so I referred to tutorial videos and books to learn how to create them. One particular challenge was using AutoCAD to create the 3D model. YouTube was an especially helpful resource in learning how to make these models because it had more relevant information. And I could stop and reply the video at any time when I was working on the 3D drawing.

- Free Food at the Senior Project Night

I have always believed that experiencing something on your own is much more meaningful than reading or writing about it. Therefore, I cooked the Hong Kong-style curry fish ball for the guests who came to my Senior Project Night (SPN). Instead of just hearing about how the street food of Hong Kong tastes, why not also experience it for themselves? I believe it was an amazing opportunity to shared and introduced Hong Kong curry fish ball to my guests. To make this event happen, I prepared the ingredients needed to cook Hong Kong-style fish balls, paper cups as a container to distribute the food, wood skewer to hold the food together, and napkins for the guests. The day before SPN, I cooked the fish balls and pit it in a glass container. On the SPN, before I enter the presentation room, I reheated the food and distribute it into paper cups with wood skewers. After my presentation and Q&A section, I cleaned up everything and recycled the cups and compost skewers.

***Literature Review:***

The Concepts Street Food:

This project is created by the observation and information which I collected from books, the Internet, research papers, interviews, and a survey. The history of street food in Hong Kong has a long history. The street food in Hong Kong is very close to their lives. Along with the change in times, the culture of Hong Kong's street food is also constantly changing. Hence, the business operation model of street food has continued to change and develop too. In order to make my project ideas more clear, I would like to briefly introduce the main business operation model in street food.

1. Hong Kong street food:

Hong Kong street food means that people can buy food or beverages from a mobile food truck. People can take the cooked food into shops, malls, and eat it in the street. Examples include egg puffs, fish balls, and “stuffed treasure”. The serving size is usually small, so they are regarded as a snack.

## 2. The Culture of Hong Kong Street Food:

According to the description of the scholar Pai Sung Chi, every city has its own unique sidewalk restaurants, mobile food trucks, and Dai Pai Dong (a type of open-air food stall) which were inspired by the whole Hong Kong unique food culture. Hongkongers can experience the local flavor dishes in those places. The essence of Hong Kong’s street food culture is simple, cheap, and tasty. Thus, this type of street food culture is one of the popular cultures of Hong Kong. (Pai)

## 3. Local Street Food:

“Local Street Food” refers to Hong Kong food and beverages that are not invented and created by foreign countries, such as curry fish eggs, egg puffs, and fish Siu Mai. Those food are completely incorporated into the Hong Kong cultures, and the public considers them to be local icons or to have a certain meaning to the community.

My main researched targets are mobile food trucks, while fixed food stores (i.e. small restaurants) are a minor focus.

### 1. Mobile Food Trucks and the Hawkers:

Mobile Food Trucks are divided into licensed and unlicensed cooked food hawkers. Things changed in 1994, when the Hong Kong Urban Council stopped issuing new mobile hawker licenses and prohibited the transfer of any license to another individual. (HygieneFoodSafetyandEnvironmental) In addition, the government cracked down on many unlicensed hawkers after the law was released. Therefore, the number of hawkers has decreased sharply since 1994.

### 2. Fixed Food Stores (or Small Restaurant)

Fixed Food Stores can sell cooked food and snacks, such as skewers and sweets. However, stores and small restaurants are not allowed to sell meal with flame cooking.

(HygieneFoodSafetyandEnvironmental)

### ***Background of Mobility Food Trucks:***

Hawkers and peddlers are probably the oldest types of retailers in the world. They carried their goods around on bicycles, hand carts, carts, in baskets, etc. There are 5 main types of mobile food trucks in Hong Kong:

#### **1. Carrying Pole**

In “Old Sundries: Carrying Pole,” written by Chi Ming Chiao, Chiao mentions that “[A Carry Pole] is made by a carpenter and other materials such as pine and birch, which are 5 feet long and 3 inches thick. It is a tool used by carrying the thing on the shoulders. The use of this pole is wide, it comes with 2 strands tied at both ends and two baskets-tied underneath. A good tool to carry fruits and vegetables... In the past, the hawkers used it (carrying pole) to deliver the food to another place” (Chiao) These poles are used to carrying heavy stuff, and can easily shake up and down, or get turned over. Therefore, it is difficult for non-experienced people to use them. Nowadays, most people use vehicles or trollies to deliver goods. In other words, the pole is used much less often.

#### **2. Iron Pole**

According to “Hong Kong Food: Hard to find the Spring Onion Roll” by Hong Kong Luxuriant, “the most common food in Iron Pole is the Spring Onion Roll. This type of pole can be folded on the iron pole with foldable support. ...On the upper level of the old iron pole, there will be extra dried shredded coconut and sesame... And now, upper level and lower level are also filled with the Spring Onion Rolls.” (HongKongLuxuriant) In addition, in “Miss - Playground”, Hsin Ni Yu, Hsin says, “...an uncle who sells spring onion roll. This hawker was holding an iron pole with a belt. The pole can be hung on his neck or stand on the street. There is a large glass which in front of the pole and customer can easily see the Spring Onion Roll neatly arranged in the pole” (Hsin 27). Nowadays, it can a bit difficult to find the Spring Onion Roll street food. First, fewer chefs make spring onion rolls, and there are smaller numbers of customers who appreciate this traditional street snack. In addition, based on my memories and

my parent who are living in Hong Kong, we remembered that because of the spring onion roll costs HKD5 (less than USD1) per piece, the chef (who usually also acts as the hawkers) don't profit very much from selling spring onion rolls. At the same time, the hawkers still need to keep dodging the Hawker Control Team. Therefore, the hawkers making spring onion rolls find it very difficult to make a living.

### 3. Licorice Olive

According to "The previous generation snack: Aeroplane Olive" written by Lorraine, "In 1950 to 1970s, the most common example was the "Licorice Olive", which was lot street food stall the ancestor of street vendors. The stall owner sold their wares on the street with an iron box. The only thing in "Aeroplane Olive" was the licorice. When the occupants (living in nearby apartments) heard the peddler's words and songs, they would love to pay for the throwing the coins to the hawker. The hawker threw the licorice to the buyer's terrace with a discus throw, just like a juggling" (Lorraine). The "Aeroplane Olive" has disappeared these days because of urban development. For the hawkers it is impossible to throw the "Aeroplane Olive" up to skyscraper terraces. Meanwhile, the hawkers still must evade the Hawker Control Team. Therefore, instead of throwing the licorices up to the buyer's terrace, the hawkers only sing on the street and sell the licorice on the sidewalk.

### 4. Casks

In "Why does the Beancurd Jelly Always Come with a Cask" by Max Wu, Wu says, "Beancurd Jelly seems to be simple and homely. In fact, it has its uniqueness because of the cask can keep the Beancurd Jelly warm and easier to be solid! ... In fact, the casks have an excellent heat preservation function. After the hot soymilk is smashed into the casks containing the gypsum powder, it needs to be solidified. Thus, the heat preservation effect of the casks can ensure the best solidification effect of the Beancurd Jelly" (Wu) I have always found this method is super smart and useful. The hawkers continue to use this method to make the Beancurd Jelly. Therefore, we still can see lots of the fixed food stores and small restaurants using the casks to make Beancurd Jelly and serve to their customers.

### 5. Wood Truck

According to the description of scholar Pai Sung Chi, “Depending on the change of the burner, a wood truck can sell different type of street foods, such as fish ball, beef entrails, Eggs Puff, cart noodle and more” (Pai). It is the main mobile food truck for cooked food hawkers. In addition, in “Deconstructing the Wood Truck,” written by Chang Ai Ting, her interviewee, Jenny Hsiu Chen Li says, “There are only 6 grids for cooking the food... There is an electric stove under the stainless grids. The temperature [changes] a lot, so the hawkers need to think carefully [when] assigning the food position” (Chang, Deconstructing the Wood Truck (解構車仔檔)). A traditional food truck can include lots of wisdom and special techniques. The taste of food is reflecting the hawkers’ experience. None of the hawkers filling the grids randomly, but instead they consider the temperature, cook time, and popularity. Therefore, I would like to say every hawker is a ‘lay-person’ who masters the use of the wood truck to cook.

According to “In Charge with the Cart Noodles – You can make your choices” written by Chang Ai Ting, her interviewee, Jenny Hsiu Chen Li says, “Don’t underestimate my truck and the noodles, there is lots of work. ... instead of an electric stove and flitch, I need a liquefied petroleum gas. My truck moves around, so it is more convenient to use Liquefied petroleum gas. .... Tools are the soul of my truck, I got the sauces, chopsticks, tongs, scissor, Chinese rooster bowl, bags, ladles, and sifters... they are my right-hand men...last but not least, the food area. A variety of flavors start from the soup, the noodles, the choices of food, level of spiciness. You can also make your own choice. However, time changes lots of things... People prefer go to a fancy restaurant to eat their meal...” (Chang). Luckily, Jenny and her co-workers are still working in their trucks daily. I thought things were changing. They will keep continuing to defend their food truck, the flavor of their noodles.

In all the references I included above, they shared one common theme – they are gradually being eliminated from society or have already eliminated. Regardless if they have a good ‘behind the scenes’ story or not, most of them will be hard to find in a few years. Nowadays, people usually patron food from restaurants. Restaurants are providing comfortable chairs, clean tables, air-conditioning, heaters, and even Wifi. People don’t need to stand on the street and eat their meals. In this way, the traditional culture is gradually being eliminated or replaced by something else. Then, why do hawkers still put so much time and effort into food

trucks? Money obviously is not a reason because street food sells at such an inexpensive price. I believe it is because of the core values of 'Lion Rock Spirit'. This spirit is inherited by Hongkongers from generation to generation. It represents the real-life situation of Hongkongers to achieve the great socio-economical advancement that has transformed Hong Kong into its current role as a cosmopolitan Asian Financial Center. The hawkers, especially the elderly ones, want to earn a living by themselves. Although their business is not earning a lot, at least they are earning their living by their own hands and not by depending on the government. This situation is definitely worth us to connect with the core values of 'Lion Rock Spirit'. Money is important but it does not equal to everything. Money cannot replace the hospitality, stories, and craftsmanship found in traditional street food stalls.

### **The Relationship between Street Foods and Residents:**

There are many reasons which draw Hongkongers to fall in love with mobile hawkers and mobile food trucks. It is, inexpensive, tasty, unique, convenient, and hospitality where we can receive the good from hawkers. They usually pick a junction location to set up their mobile food truck because it can draw more attention from the public. There are many old photos that show Hongkongers lined up in front of mobile food trucks and waited for their food. Hence, we can see that the food trucks were part of Hongkongers' lives (Cheung and Lanyon). There are large varieties of books, research papers, and websites about Hong Kong's traditional street food, especially those focusing on the culture, history, and tour guides of street food. (Hong Kong Heritage Museum). Also, the document "Food for Thought: A Taste of Old Hong Kong – Streetside Food Stalls Fall Victim to Affluence; A Cultural Hub is Lost" written by Jonathan Napack, includes the history of food stalls and investigates why mobile stalls are being replaced and terminated in Hong Kong (Napack). Hong Kong mobility food stalls and street foods are not new, so there had been some common questions or concerns that were answered in the past, especially the laws involving the Hong Kong government revoking stopping the release of licenses to hawkers, and the evolution of itinerant food stalls and their street food (Food and Environmental Hygiene Department). The four references which I mentioned above pointed out how legislation restricts the street hawkers' activities. With the developer hegemony and the

extremely high rate issue in Hong Kong, hawkers have a deeper meaning than simply making a living. The hawkers represent a symbol of choice and the core values of 'Lion Rock Spirit'. Although the hawkers are not celebrities, they are common in lots of Hongkongers' daily lives. They are familiar to us but also act as strangers. However, the hawkers help the street be full of vitality. People can hear the hawkers peddling and see the craftsmanship I personally believe the mobile food trucks and hawkers represent a part of Hong Kong culture. You can experience Hong Kong traditions and hospitality in each truck and hawker.

Moreover, mobile food trucks are unlike the traditional food court and restaurants. People need to walk around to find their favorite street foods. As described in "Tulsian's Business Studies Xi" by P. C. Tulsian, "Itinerant retailers are those who keep on moving from place to place to sell their goods" (Tulsian 11). In other words, you might not find the food trucks where you usually patronize because of their locations can be different. Yet, this also can help people to discover more food trucks and street foods.

There are various type of mobile food trucks and each of them can sell different food! Although the shape of the food is similar, the taste can be totally surprising to customers. In addition, each hawker has their own standard and flavor for the food. Thus, Hongkongers love to see and try as many as food trucks as they can and find out which one is their favorite. Mobile food trucks are popular in Hongkongers memories and their daily lives. A traditional mobile food truck takes only one wooden cart, ingredients, and several tools to operate. It is definitely suitable for the lower class who wants to start a business but do not have a lot of funds. Some of the food trucks have only a basket full of food and tools, plus a small cash container to start a business. In the past, the mobile food trucks are divided into licensed and unlicensed. The public only can make a distinction based on the licenses displayed by the hawkers. However, the Urban Council stopped issuing new mobile hawker licenses in 1994. They even prohibited the transfer and inheritance of existing licenses to control the number of licenses. Itinerant hawkers can receive an extra payment as long as the license is returned, or they can choose to move in a fixed store or stall. Since this policy was implemented, there has been 2,844 licenses be returned (HygieneFoodSafetyandEnvironmental). Therefore, this policy may have resulted in it being harder to find itinerant hawkers and mobile food trucks in Hong

Kong. Overall, we can learn the history by the written documents and photos, thus, learn about the internal part of the truck and how do it work by the 'lay-person' - the hawkers.

### ***The Relationship Between the Hawkers and Residents:***

I have briefly introduced the background information and explained the importance of this project. Therefore, I would like to develop a review of the benefits of mobile hawkers, especially the relationship between the hawkers and residents. In "Egg Waffle Hawker Offers Slice of Street Life", it is mentioned that Ng Yuk Fai has the spirit and attitude of Hong Kong. Although he is 74 years old, he wants to rely on his own ability and make income by himself. He works very hard on making egg waffles to sell to the residents. Therefore, the writer says, "He (Ng Yuk Fai) is a beloved character in the neighborhood with a legion of satisfied customers" (Anonymous). This source shows that a unique aspect of traditional street food is the relationship between hawkers and residents. Nowadays, people will not spend too much time and effort to look for a relationship between themselves and owners. Most of the citizens might choose to visit the food courts and chain restaurant companies to eat their meals, pay for the services, and leave. Then, less people still spend time and effort to build up a friendly relationship with food owner, especially for a hawker who you might not meet again. Therefore, the relationship between customers and hawkers are more valuable than ever. Yet, some people enjoy meeting the hawkers to recall important childhood memories, especially when they realize how important hospitality is. In order to avoid losing the hospitality, some people choose to patron the mobile food trucks and feel the memories and hospitality.

Back to reality, the consumer price index in Hong Kong is extremely high so it is not difficult to understand why low-income residents or students love to buy foods from hawkers. In "Closing time: How Hong Kong's hawkers face a struggle to survive", Jennifer Ngo, describes "Hong Kong hawking as an age-old practice of selling cheap food and wares from stalls and street carts" (Ngo). Similarly in "Selling street and snack foods" by Fellows Peter and Martin Hilmi, they mention that "lots of mobile stalls to sell inexpensive street food to serve the public" (Fellows and Hilmi). These two references show that the hawkers do not aim the residents. The street food are able to fit in the people's livelihoods because they are more affordable. Since Hong Kong opened its port to foreigners in 1950s, there was a need for urban



development and construction, this, they required a large number of workers. This caused many workers to seek work opportunities in Hong Kong. After that, lots itinerant hawkers realized that cooking the meals for the workers was a way to make a living. As a result, more and more itinerant hawkers set up their mobile food trucks next to construction sites and sold meals to the workers. As time passed, the workers and hawkers built a friendly relationship, and talked about everything (Ng). Again, this emphasizes how relationship between the customers and hawkers is so unique. Although we might visit one regular Starbucks store once a day, we rarely chat with the staff and build up a friendship relationship. These references show that when we only focus on how to earn more money in our daily lives, some important elements like hospitality and communication will disappear bit by bit.

### ***The Relationship between Fixed Food Stores owners and Society:***

When mobile hawkers have enough money and would like to continue sell street food, some of them chose to move into the fixed food stores. However, restaurants are service-oriented retail environments. While they sell food and drink, rent, food cost, and labor shortage also need to be considered. Therefore, lots of general restaurant owners and operators are facing disadvantages and challenges unique to the operation of restaurant business.

#### **1. Rent**

One of the crucial challenges faced by Hong Kong restaurants and fixed food stores are the soaring rent of their locations. Due to the increasing tension of land use in Hong Kong, the land price is increasing. This causes the rent to rising too. With the tremendous amount of property rental, this adds a large financial burden on the restaurant's owners. They cannot gain much profits if they need to pay such an expensive rent. Therefore, some of the restaurant owners will choose to close down their business. In "Attractiveness and challenges of restaurant business in Hong Kong" by Cathie Chung, she says, "one of my favorite congee shops – Lei Yuen Congee Noodles behind Sogo Department Store in Causeway Bay was forced to close because their rent was doubled earlier this year..." (Chung). This example shows that the insurmountable rent can totally lead to an end of a restaurant business.

#### **2. Food Cost**

The food cost is another challenge to the whole catering industry. Due to inflation, the cost of all ingredients is increasing sharply. When the basic ingredients are more expensive, cost more, the restaurants need to pay more, and their profits are lower. Some restaurants and fixed food stores have tried not to increase the price of their dishes and less take in profit in order not to scare off their customers. However, with the expensive food cost, some of the restaurant owners are unable to impede the increase of their menu prices. Undoubtedly, the increase in the price of menus has resulted in a loss of customers.

### 3. Labor Shortage

Last but not least, the labor shortage is also a key challenge of HK restaurants and fixed food stores. In “Don’t Open A Restaurant Now Says A Chef – Owner And Other Advice For Hong Kong Entrepreneurs” by Nam Hie In, she says, “Finding the right staff is another issue for this restaurateur as she has struggled to find quality labor that fits in...” (In). Based on the long working hours and tough work, many people are not willing to work in a restaurant. With fewer newcomers in the catering industry, there is a lack of skilled staff. In addition, young people would like to work in a better environment and opportunity fields. Thus, since there will be fewer young people in the street food industry, as a consequence, there may be a shortfall or restaurant and fixed food store workers after the retiring of the current staff.

### ***Reasons for the Disappearing of Street Foods:***

#### 1. Policy Aspect:

The risk of being arrested by police officers is the main reason that has caused fewer and fewer street hawkers to dare to sell food on the street. Five sources from the South China Morning Post (Hong Kong) also point out this issue. In “Closing time: How Hong Kong’s hawkers face a struggle to survive” and “Food truck scheme hard to stomach after glory days of Hong Kong's street hawkers”, these sources explain how tough it is for the hawkers to survive in Hong Kong. They need to obey to government policies, modernization, and hygiene standards. Although there are some temporary solutions, such as to run-and-hide. The cat-and-mouse routine adds an extra degree of uncertainty to a stressful and low-paying job (Bourdain). They are not a long-term solution. In addition, according to a report from the Urban Council, they

stopped the issuance of new mobile hawker licenses and prohibited to transfer and inheritance of existing licenses. The governance hopes this policy can control the number of licenses. Thus, the Urban Council introduced a compulsory cancellation of mobile hawker licenses in March 1993. Under this policy, mobile hawker license holders can receive HKD30,000 as a payment for returning the license or they can choose to move into a fixed hawker stall or urban store to continue their business. In 1995, the Urban Council and the Regional Council jointly established a general service team through the elimination of the hawker brand policy. Dedicated to cracking down all unlicensed hawkers, the Regional Task Force was changed to an overnight squad for combating late nights and early mornings in 1996. Since the mandatory cancellation of the mobile hawker license policy started, there have been 2,844 licenses been returned. Cut off at February 28, 2001, the total number of licensed mobile hawkers was 1,129 (TheUrbanCouncil). In addition, the Government was working hard to promote the unsanitary nature of mobile food trucks, such as keep educating that with Cholera, mosquitoes, cockroaches, and mice were associated with the food trucks, and even arguing that people and the pest were sharing the food. According to the description of the scholar Pai Sung Chi, he says, “a hawker was wearing a white vest, smoking and selling beef entrails... it directly points out how dirty and unsanitary of a street hawker.” There are advertisements and posters that reveal the hawkers’ cause lots of inconvenience and danger, such as blocking the sidewalk, endangering pedestrians with the risk of being scalded by splashing oil, and more, depicting the problems and issues caused by the itinerant hawkers (Pai). All the Government’s publicity videos, posters, and banners have made the public subconsciously resist the mobile food trucks.

When did the Hongkongers agree that only the restaurants' food is safe to eat? Is it only the hawkers that have unsanitary issues? Has the restaurant never smashed the drainage oil? Or the MSG issue? Land use and food safety are a huge social issue. They are affecting Hong Kong as a whole.

## 2. People’s Livelihood

Under the education from government, the public was aware of the poor sanitary conditions of the mobile food trucks. In addition to the influence of globalization, there are lots

of fast-food restaurants as McDonalds, Maxim's Fast Food, and KFC located in Hong Kong (Pai). Compared with the local street food, foreign restaurants are inspired curiosity. Their characteristics shocked the culture of local street food. All the foreign restaurants used colorful and creative posters and advertisements to draw public attention. In contrast, none of the itinerant hawkers used any posters and advertisements to promote their foods. I still remember the creative posters posted in front of the McDonald's doors when I was a little kid and how my friends and I craved for the "Happy Meal" with the toy. It is not difficult to understand why a number of customers were reduced to buy foods from the hawkers.

In general, the society and culture of street food are constantly influencing each other. Yet, I still strongly believe that Hong Kong street food are is pretty attractive and unique. Therefore, we should find a way to restore some of the mobile hawker licenses and keep this food culture to keep going.

### ***Main Concerns:***

Tasty food should be kept from generation to generation and should be shared with the world. However, there are many concerns and difficulties in deciding to keep or abandon mobile food trucks. Considering the information I received from the Food and Environmental Hygiene Department, there are four main concerns:

#### 1) Environmental Nuisance Caused by the Street Selling

Hong Kong is a very crowded city with very narrow pedestrian paths, so it is not very suitable for street sales. Although the legislation allows licensed itinerant hawkers to sell in public, they are often prosecuted for blocking the street. The employees from the Food and Environmental Hygiene Department have repeatedly received complaints from neighboring residents about the noise and environmental nuisance caused by the itinerant hawkers.

#### 2) Law Enforcement Issues

Under the current policy, licensed mobile hawkers are not allowed to transfer their licenses. Also, all the licenses must held personally. However, some licensed itinerant hawkers break the rules and rent their licenses to other unlicensed itinerant hawkers. These circumstances have

led to many hawkers being reported by the Food and Environmental Hygiene Department employees.

### 3) Natural Loss

Since half of the licensed itinerant hawkers are over 60 years old, it is difficult for the government to determine the phasing out itinerant hawkers' licenses in a natural way. The government expects the entire process need to be as long as 20 years or more.

### 4) Itinerant hawkers can rent the market stalls or tuck-shop at preferential rents

Over the past few years, only a few of former licensed itinerant hawkers have opted to move into the market stalls. One of the main reasons is because the current stall rent is very different from the license fee. It can even reach 3,000% of the license fee. Therefore, some licensed itinerant hawkers will take advantage of the difference in rents and rent the stalls to others. It obviously is a violation anti-lease. On the other hand, through the public auction, when renting the same market stalls or tuck-shop, the tenants who pay equal to or near the current market rent have expressed strong dissatisfaction with the benefits of licensed hawkers.

Therefore, there are many consideration and difficulties that included in this issue. However, I believe the government can do something to pass down this unique food culture. The street food culture in Hong Kong is a local culture worthy of preservation. Street food culture not only can enrich local tourism resources but also promote tourism in Hong Kong. Street food has existed in Hong Kong through difficult times, witnessing local traditional culture step by step. In the most challenge times in Hong Kong, street food has never forsaken us. The government should retain collective memories to all Hongkongers. Protect the core values of "Lion Rock Spirit".

### ***To Look Forward:***

In order to rectify the street environment and city appearance, the government has tightened the hawker policy and stopped issuing licenses to hawkers. I believe that the government should reissue new hawker licenses. In fact, in 2003, the government re-launched the Hong Kong food fair to improve the economy. However, the government still banned the

operation of flame cooking. There was not successful event that was able to hold people's interest and it closed within a year. If the government can release the flame cooking licenses for hawkers again, it would help the event become more attractive and unique. Nothing can replace the street food culture in Hong Kong. Meanwhile, I believe lots of Hongkongers also understand the concerns of street food, especially about the environmental and health issues. To resolve these issues, I researched other street food fairs in other parts of the world. For example, in the UK, Seattle, and Vietnam. Although the activities were held in other countries, they share the same goal to share spirit of street food and promote them to the public. We can refer to those examples and use them to help those street hawkers to become more self-reliant and let the tasty food to be able to be passed down to the next generation.

The government took action to help the street food culture in 2016. However, the public and business owners were totally disappointed with the project. In "Why Hong Kong's food truck scheme is failing to get into gear", Mike Rowse, he says, "Hong Kong's food truck scheme was launched by then financial secretary John Tsang Chun in his 2015 budget speech, he had seen such arrangements working well in other countries...The scheme was pretty cack... the government here did its best to drive hawkers out of business on health and hygiene grounds. If they wished to survive they had to move into proper cooked food centers. This was based on the premise that health concerns should trump atmosphere in a crowded city... only two trucks are allowed in each designed venue... [the government] resolved that though the food is being sold from trucks with wheels, the vehicles are not free to move around. In other words, customers must come to where the food is... Second, the government chose the locations and allocated spaces. It selected eight spots adjacent to tourist hotspots and two spaces at each... [the government didn't] ask what expertise civil servants have in some of these areas and how it compares to the experience of actual operators. Overall, the scheme comes across more as a bureaucratic exercise..." (Rowse). The situation of a non-movable food truck, causes me to wonder about what the difference between a mobile food truck and a restaurant or fixed food store is. One of the characteristics of mobile food truck is that it is movable. Otherwise, it is almost same as a restaurant. Immovable, "atmosphere", and locations issues are undauntedly the top three fatal errors of the new program, but there is one more – the profit. In "Hong

Kong's ailing food truck scheme extended for two years, but operators say they need more help: Only one of the city's 15 vendors is turning a profit" written by Denise Tsang, she says, "A federation comprising all 15 food truck operators said most of them had been losing money and breaking even at best since the tourism scheme was introduced about two years ago." (Tsang). A supportive policy, structure, and plan to help make the business viable is needed. One of the main goals with business is to make profit. However, this scheme failed to meet this expectation and mission. The mobile hawkers are professional of on selling food on street, but the government did not ask for their opinions or even listen to their suggestions. I believe the government needs to work with the vendors for a program to be successful. To help the street food be explored and not only be pushed on to the street, we need a strong organized, and comprehensive policy and plan to support it.

One solution could be to create an area or regular event that allows itinerant hawkers to sell street food, such as a street food fair or hawker bazaar. Focus on managing all the hawkers in the same area, the issues which I mentioned above would be easier to resolve. For example, if the Hawker Control Team found out that the food is unclean and the hygienic environment appropriate is terrible, it is okay to charge the hawkers a fine by law. However, if the food is safe and sanitary is comfortable, the government should allow the hawkers to sell their foods.

In addition, I love to publicize the Hong Kong street food in my project by using recipes as my content. I feel that recipes such as those in "10 Best Street Food in Hong Kong for a Yummy Energy Boost" by Hong Kong Travel Guide, it is a good way to invite my readers feel interested in street foods, they can refer to the recipes and cook the foods by themselves. I believe to taste it, feel it, and experience it. It is one of the best ways to learn about Hong Kong traditional street foods. Meanwhile, I included various types of street food paper pattern to allow my readers to fold the foods as a 3D model and have fun with them. The purpose of this idea is to get more attention from the public and introduce street food in a simple way. Overall, I believe all the sources that I cited and referred to also had the importance of references and values. Specifically, from the street hawkers' point of views, background information, and real cases. They can lend my project to become more comprehensive and interactive.

***Summary:***

Based on the impact of globalization, economic growth, and all-around social progress, the street food culture in Hong Kong keeps changing day by day. The contemporary street food culture bears witness to lots of Hong Kong's important moments, such as when it opened itself a port to foreigners, the skyrocketing population in the 1950s to 1960s, and the economic transformation of Hong Kong in the 1970s and 1980s. The inexpensive and popular street food culture supports the low-income families, the lower-class workers, and even supports the entire social structure. Hawkers and the residents had a friendly relationship and supporting each other. However, since the late 1970s, government policies, economic effects, and changes in people's livelihood have had big impacts on local street foods. The government rectified the street environment, upgraded the hygiene standard in public place, tightened the hawker policy, stopped release the licenses for hawkers, and set up a Hawker Control Team to crack down on unlicensed hawkers. The main goal is to eliminate all hawkers. In addition, there are more foreigners' restaurants located in Hong Kong. They have taken a great number of customers away, thus fewer people visit the hawkers than before. However, I strongly believe that mobile food trucks and street foods in Hong Kong are very unique. If the government can take action and advocate for the street food culture, it can develop into a popular image from Hong Kong.

***Assessment:***

The success of this project will be promoting the Hong Kong street food and itinerant hawkers to the community. The final product should come with a comprehensive context, recipe, paper pattern. and graphics that introduces the street food and hawkers in a professional but also creative format.



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## Appendix 2 (Timeline): Eat on the Streets @HK

Vivian Hiu Tung Chan

[illegible]

[illegible]

**Appendix 3 (Stakeholders):**

Type	Stakeholders	Roles	Stake/Mandate (why they care)	Potential Role in Project	Key / main takeaways
Private	Nguyen Qui Duc	broadcaster, writer, editor and translator	The topic which relate with Asian culture at the street food fields	Primary /Secondary Source	- Authoritative in Asian Culture - Subject-matter expert: Asian culture - Author of Asia's Famous Street Food is Disappearing Off its Streets
Private	Hana Davis	Reporter, writer	The topic which relate with Hong Kong (Her focus type of writing)	Primary / Secondary Source	- Credibility in the news report - Author of Is the end of the road near for Hong Kong street hawkers? - Writes a lot of newspaper report relate to Hong Kong
Public	Food and Environmental Hygiene Department	Public services (Hawker Control) Department	Relate with hawker control	Secondary Source	- The intermediary between government and itinerant hawkers - What is the impact of hawkers in the environment
Public	Food and Environmental Hygiene Department	Public Services (licensing) Department	Relate with the licenses	Secondary Source	- Background information about how a citizen can be qualified to get a licensing
Public	Food and Environmental	Public services (Food Safety)	Relate with the food safety	Secondary Source	- Provide the history of



	I Hygiene Department	Department			itinerant hawkers and streets food. - The intermediary between government and itinerant hawkers
Public	Food and Environmental Hygiene Department	Hawker Control Team	They are the people who manage the hawkers	Primary Source	- Regular inspections of licensed fixed hawkers stalls to rectify mobile hawkers on the streets and take enforcement actions - To combat unlicensed trafficking, the Hawker Control Team conducts segmental patrols and raids at hawkers crime black spots.
Private	Itinerant hawkers	The mobile stalls' owners	The itinerant hawkers might want more people to know about the street food, thus, buy the food from them	Primary Source	- Provide the information and stories in their career - Provide recipe
Private	MTR Corporation Limited	Staff from MTR Corporation Limited	The itinerant hawkers might block the exit and affect the safety issue by the people who using the MTR	Primary Source / Secondary Source	- Cooperative units with Food and Environmental Hygiene Department to sweep unlicensed trafficking activities
Public	Hong Kong	Police who	The itinerant	Primary	- Cooperative

	Police Force	might get involved with the hawkers	hawkers might get involved with the argument between police and hawker control team	Source / Secondary Source	units with Food and Environmental Hygiene Department to sweep unlicensed trafficking activities
Public	Customs and Excise Department	Customs force disciplinary officers who might get involved with the hawkers	The itinerant hawkers might get involved with the argument between police and hawker control team	Primary Source / Secondary Source	- Cooperative units with Food and Environmental Hygiene Department to sweep unlicensed trafficking activities
Public	Immigration Department	Military staff who might get involved with the hawkers	The itinerant hawkers might get involved with the argument between police and hawker control team	Primary Source / Secondary Source	- Cooperative units with Food and Environmental Hygiene Department to sweep unlicensed trafficking activities
Public	Citizens/ residents	Citizens/ residents	Customers from the itinerant hawkers & the one who be affects by the itinerant hawkers	Primary Source	-Share the experience and information between themselves and the itinerant hawkers - Provide the information about the internal and external of the itinerant hawkers' stalls
Private	Land owners	Citizens/ Security from the companies/Sta	The itinerant hawkers might get involved with the	Primary Source / Secondary Source	- Provide the stories/reasons of why they drive the itinerant

		ff under The Government of the Hong Kong Special Administrative Region	argument between landowner and police		hawkers away - What is/are the impact of itinerant hawkers bring to them
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### ***Appendix 3 (Interview Questions for the hawkers): (English Version)***

#### **The Purpose of the Interview:**

We hope to through the “paid-person” to investigate the operating the working environment and conditions of the current situation of selling street foods, the process and restrictions of bidding a ticket for a street food fair/event, the operating costs for each mobile food truck and the grand from the government. In addition, we explored the value of street food culture with the hawkers. Such as exploring the characteristics and value of mobile food truck and street foods, understand the public’s reaction to street foods and street food event, and explore the problems or dangers that hawkers might bring to the public. Last but not least, they also discuss the policies of managing hawkers and street food fair/event.

#### **Interview Questions:**

1. Which type of mobile food truck do you operate?
2. How long has it been operating?
3. Where is it operated?
4. When will your truck be opened?
5. Why did you choose to work in this industry?
6. Is it many people choose to join in this industry?
7. Who are the customers?
8. Compare with the past, is it hard to work on this industry?
  - If yes, would you like to elaborate more about it? And what is the reason to cause you to keep on working with your food truck?
9. What are the most popular street foods and drinks?
10. What are the reasons to cause this industry to be declined?
11. What are your opinions on the policies which the government set up for itinerant hawkers?
  - So, what do you want the government to improve on?

#### **Appendix 4 (Hawkers' Thoughts):**

How to manage the itinerant hawkers and their mobile food trucks always cause a lot of controversies. The expulsion of hawkers be drifted during the Lunar New Year has turned into a riot. However, street food is a major feature of Hong Kong. Therefore, my friends and I hope to through this interview to gain a deeper understanding of the street foods history and the stories from the hawkers. Especially of the difficulties, they are facing in operating a mobile food truck and the vision for the future.

Through the Interview to Understand the Difficulties Faced by the Hawkiers:

Role:	Name:	Thought / Experience
Cooked street food itinerant hawker	Mr. Chan Dung Coeng	<ul style="list-style-type: none"> <li>- Most of the hawkers can make a living.</li> <li>- The most prosperous period for hawkers was between the 1970s and 1980s. There were no Hawker Control Team at the time, all hawkers would not catch by them. Therefore, the hawkers don't need to be on tenterhooks and think about escape from the Hawker Control Team.</li> <li>- Moreover, there were without any foreign restaurant yet. Therefore, street foods were pretty famous and popular in that period. When the foreign restaurants and Hawker Control Team appeared in Hong Kong, everything changes. Fewer customers and hard to make the living.</li> <li>- He agrees that the Hawkers Control Team should charge the hawkers who were selling the unwholesome foods but should not charge the one who meets the sanitary requirements.</li> <li>- He hopes the government can release a license or allow hawkers to forward their license to someone else. It helps to keep the (Hong Kong street food) culture pass to the next generation.</li> </ul>
Chinese Syrup itinerant hawker	Mr. Tam	<ul style="list-style-type: none"> <li>- He is selling the Chinese syrup for more than 20 years.</li> <li>- Almost every day, he will push his food truck to the Choi Yuen Estate.</li> <li>- There are many residents love his syrup.</li> <li>- However, his always be drifted by the Hawkers Control Team and/or staff from Link Real Estate Investment Trust and Housing Department.</li> </ul> <p>Therefore, Mr. Tam needs to be ready for running and escaping the staff when setting up his truck on street.</p>

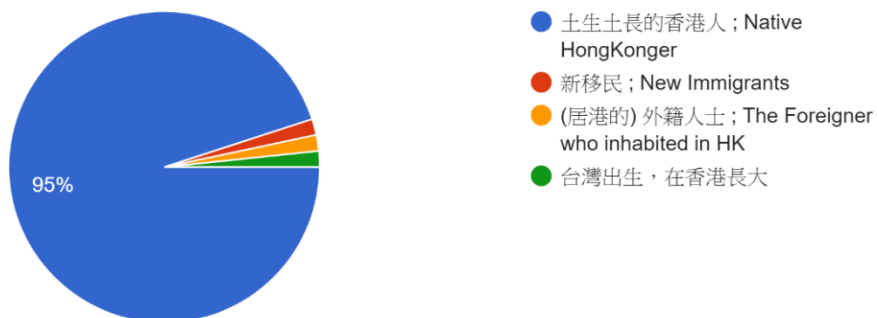
		<ul style="list-style-type: none"> <li>- Nowadays, being a hawker is worse than a thief. I need to escape from the Hawkers Control Team in every day. Sometimes, he gets hurt by running.</li> <li>- He would love to set up his food truck in the license street food fair/event! His main goal is to let more people and try his syrup. However, he is pretty concern about the admission fee of getting in the street food fair/event.</li> </ul>
Steamed Rice Rolls itinerant hawker & Small restaurant operator	Mr. Tseng Kai San	<ul style="list-style-type: none"> <li>- He is selling the Steamed Rice Rolls in Sham Shui Po since using the wood truck. And now, he is the small restaurant operator.</li> <li>- He pushes his food truck to attend the Lunar New Year Street Food Fair every year.</li> <li>- Quality is the main concern, so he never acts as some restaurants using the low-quality ingredients.</li> <li>- Selling food from a food truck is different than in a store. He loves the interaction with residents.</li> <li>- He always wants to set up his truck in Mong Kok, but he believes he can't escape successfully from the Hawkers Control Team.</li> <li>- He believes that each hawker is a feature of Hong Kong and nothing can replace them.</li> <li>- He has been sold the Steamed Rice Rolls for more than 30 years. Customers have been eating his Steamed Rice Rolls since they were 10 years old. And now, they become mothers/fathers and always bring their kids to my restaurant. He loves to grow with his customers.</li> <li>- There are too many restrictions to set up a food truck in the license street food fair. He mentions his Steamed Rice Rolls require to use flame cooking. Moreover, he doesn't want to pay for the admission fee. Mr. Tseng says, if the government really want to advocate the street food culture in Hong Kong, they should not require any fee from the hawkers. Overall, he is not really interested to attend the street food fair.</li> <li>- He loves to share his Steamed Rice Rolls to the residents.</li> <li>- There are lots of mobile hawkers all over the world, but only Hong Kong doesn't allow mobile hawkers. Hong Kong is only facilitating to the official departments and always shirk the</li> </ul>

		responsibility to the public.
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### Appendix 5 (Survey Questions & Analysis):

1. 請問以下哪個選項是最適合描述您的身份? ; Which of the following options is the best for describing your identity?

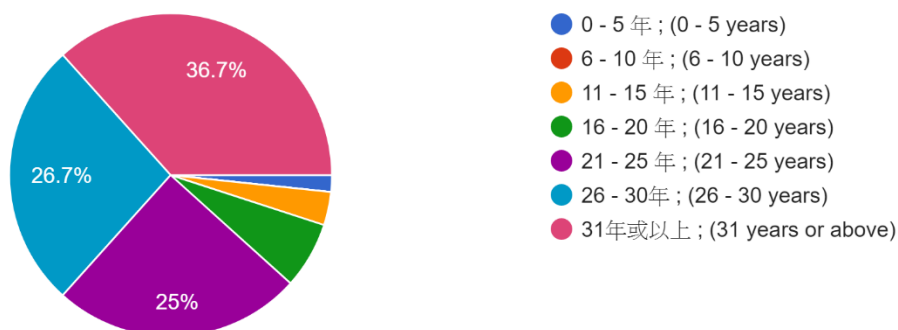
60 responses



Rank	Analysis
<b>Top1: Native HongKonger 57/60 (95%)</b> Top2: New Immigrants 1/60 (1.7%) The Foreigner who inhabited in HK 1/60 (1.7%) Was Born in Taiwan but raised in HK 1/60 (1.7%)	Most of my interviewees were born and raised in Hong Kong. There are only 3 interviewees were not from Hong Kong (HK). Put in other words, most of the opinions and results were directly came from the real HongKongers.

2. 請問您在香港居住了多久? ; How long have you been living in Hong Kong?

60 responses



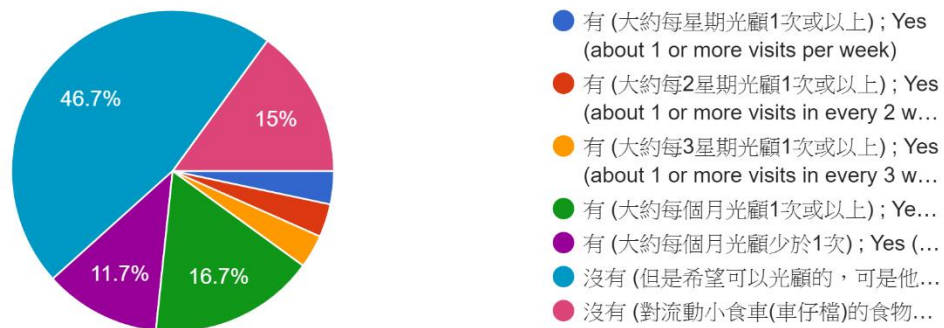
Rank	Analysis
<b>Top1: 31 years or above 22/60</b>	Added on the 1st question's result, there were a large



<p><b>(36.7%)</b></p> <p>Top2: 26 – 30 years 16/60 (26.7%)</p> <p>Top3: 21 - 25 years 15/60 (25%)</p> <p>Top4: 16 – 20 years 4/60 (6.7%)</p> <p>Top5: 11 – 15 years 2/60 (3.3%)</p> <p>Top6: 0 – 5 years 1/60 (1.7%)</p> <p>Top7: 6 – 10 years 0/60 (0%)</p>	<p>number of interviewee born and raised from HK. Based on how long have they been living in HK, then we can know which generation group(s) be affected by the HK street food culture. Thus, we can understand that which generation groups(s) are relating to the street food too. Refer to the result I got, there were 1/3 of interviewees have been living in HK 31 years or above. Put in other words, basically, the interviewees who over 31 years old were encountering/visiting the mobile food trucks before. At least they saw the mobile food trucks when they were kids or youth age. It might cause this group of interviewee having more relationship with HK street food and the itinerant hawkers. Another interesting fact is the rank is decrementing by the years of living in HK except for the option of “6 – 10 years”. Lastly, I got 1 response said he/she has been living in HK less than 0 -5 years. It also catches my attention, so I found out that it came from a foreigner who inhabited in HK.</p>
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3. 請問您於最近的三個月內，有沒有光顧過任何真正的流動小食車(車仔檔)?  
; Have you visited any mobile food trucks in the past 3 months?

60 responses

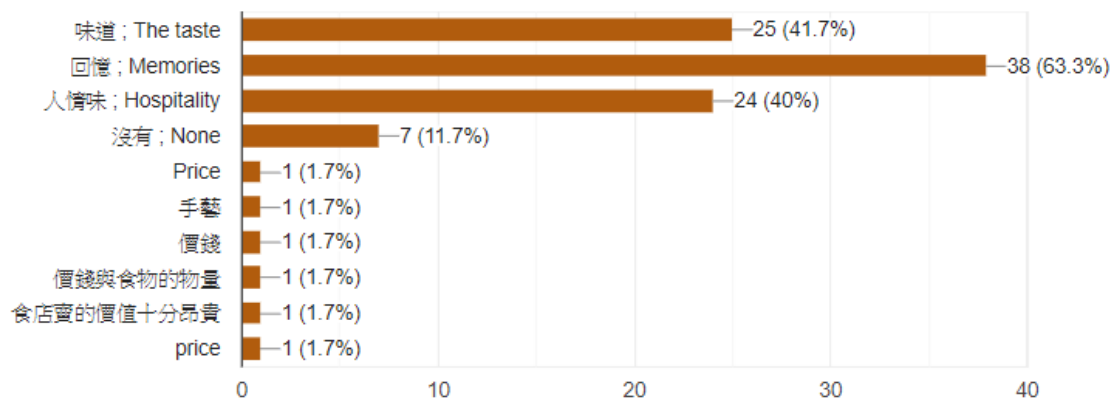


Rank	Analysis
<p><b>Top1: No (I wish I can, but they are hard to find them in HK) 28/60 (46.7%)</b></p> <p>Top2: Yes (about 1 or more visits per month) 10/60 (16.7%)</p> <p>Top3: No ( Not interested with the food from food trucks) 9/60 (15%)</p> <p>Top4: Yes (about 1 or less visits per</p>	<p>There are almost half of the interviewees didn't visit any mobile good trucks in the past 3 months, but the reason wasn't that they don't like HK street food. The reason is that it hard to find them in HK. I believe it is strongly relating to the policy of the Urban Council stopped issuing new mobile hawker licenses and prohibited to transfer and inheritance of existing licenses to control the number of licenses. Itinerant hawkers can receive an</p>

<p>month) 7/60 (11.7%)</p> <p>Top5: Yes (about 1 or more visits in every 3 weeks) 2/60 (3.3%)</p> <p>Yes (about 1 or more visits in every 2 weeks) 2/60 (3.3%)</p> <p>Yes (about 1 or more visits per week) 2/60 (3.3%)</p>	<p>extra payment as long as the license is returned or they can choose to move in a fixed store or stall. Since the policy happens, there have been 2,844 of licenses be returned. Therefore, this policy causes we are harder to find itinerant hawkers and mobile food trucks in HK.</p> <p>Another factor which affects people visit and buy food from mobile food trucks is the weather. My survey sent out during the winter quarter (mid-January), the winter in HK even though not as cold as Seattle, but it keeps staying in 60-70 degree. Therefore, people would love to eat some hot meals. Hence, there were 1/6 of interviewees respond that they visited the mobile food trucks. However, there were almost 1/6 of interviewee respond that street food unable to attract their interests. I believe the reasons are relating to the results in question 7 and 8: food hygiene issue and health factor. (Continue to analyze in the section of question 7 and 8.)</p>
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4. 請問您覺得於真正的流動小食車(車仔檔)內所售賣的美食與於店舖檔口所售賣的有什麼不一樣? ; What do you think about the difference between the food sold in the real food trucks and the store?

60 responses

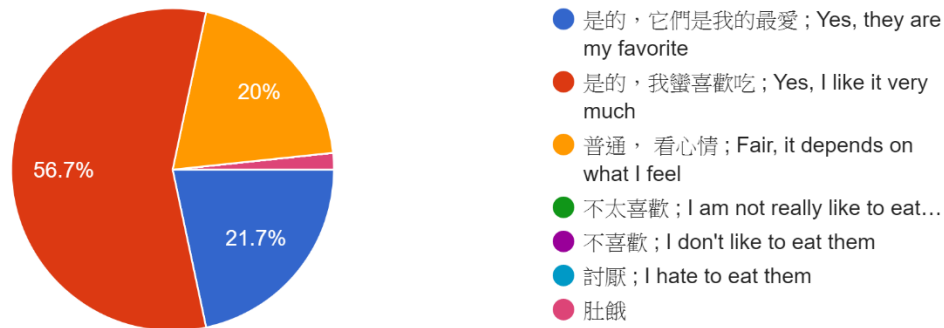


Rank	Analysis
<b>Top1: Memories 38/60 (63.3%)</b>	There is a high rate of memories be selected to separate street food and the tuck shop's food. I believe it relates to the timeline which connects to the Hongkongers. They ate the street food during their childhood, but the street food disappearing when these groups of Hongkongers
<b>Top2: The Taste 25/60 (41.7%)</b>	
<b>Top3: Hospitality 24/60 (40%)</b>	
<b>Top4: None 7/60 (11.7%)</b>	
<b>Top5: Price 5/60 (8.33%)</b>	

<p><b>Top6: Craftsmanship 1/60 (1.7%)</b> The size of food 1/60 (1.7%)</p>	<p>grown up. Therefore, when we are eating or seeing some particular types of street food, all the kids' memories pop-up in their heads. In addition, the memories which they built in the past are irreplaceable. Similar reason with the hospitality option. In the past, people were more likely to be gentle and nice to the neighborhood. However, the hospitality is decremented along with the change in times. Not to mention is people prefer a fast business deal in nowadays, so the hospitality such as precious and valuable things between the itinerant hawkers and buyers. The taste ranked in the 2nd place, I believe it relates to the craftsmanship. In the past, the itinerant hawkers were more focused on food quality. Thus, they spent more effort and time to cook the food. Moreover, most of the itinerant hawkers learned the recipes from their grandmother/grandfather. It means the taste was close to the traditional flavor. Therefore, the taste and quality are totally different from the fixed stalls/stores. Yet, there were 6 out of 60 interviewees believe the street food and tuck shop food is the same. Lastly, 1 of the interviewees mentioned that the size of food was different from the stall/tuck shop. I believe it is that the stall/tuck shop has a standard number or size of the food. However, the itinerant hawkers might make some changes. For example, they might add the number of food or increase the size of food to attract the customers to buy their foods. In addition, the stall/tuck shop's owners might more concern about the rent and cost. Thus, they might lower the cost by selling a smaller size of the food or decrease the number of foods.</p>
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5. 請問您喜歡吃香港的傳統街頭美食嗎? 例如: 雞蛋仔, 魚肉燒賣, 煎釀三寶等等。 ; Do you like to eat the tra...Three Fried Stuffed Treasures, etc.

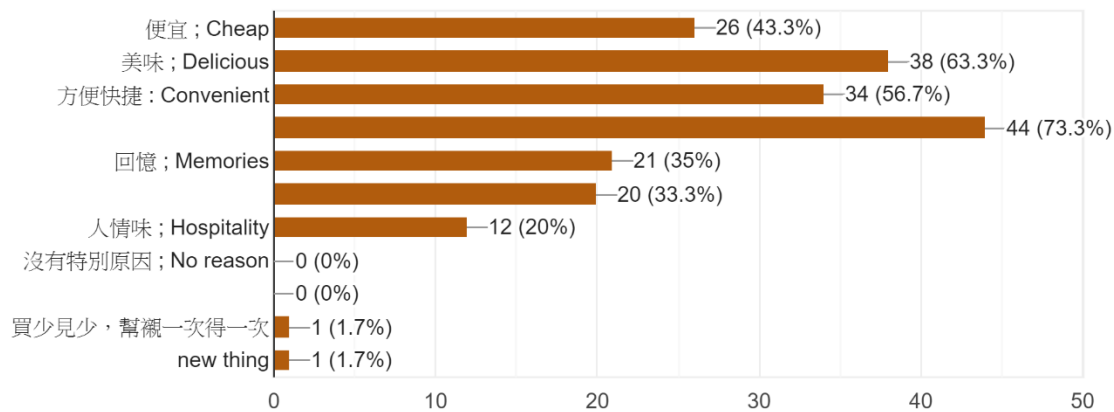
60 responses



Rank	Analysis
<b>Top1: Yes, I like it very much 34/60 (56.7%)</b> <b>Top2: Yes, they are my favorite 13/60 (21.7%)</b> <b>Top3: Fair, it depends on what I feel 12/60 (20%)</b> <b>Top4: Other (Hungry, then yes, I like it) 1/60 (1.7%)</b> <b>Top5: I don't like to eat them I am not really like to eat them 0/60 (0%)</b>	<p>Over half of the interviewee respond that they like the traditional street food very much and over ¼ of the interviewee said the traditional street foods are their favorite foods. If we added up these two options, it could be almost 80% of interviewee are belonging to the “like” group. Moreover, surprise that none of the interviewee said they hate or don’t like the street foods. This result reflects that HK street foods are really popular in Hongkongers’ communities. Lastly, there were ¼ of interviewee respond that they were neither like street food nor it. Put in other words, to eat the street foods are depending on what they feel at that moment. They can/will eat the street food but they are not their favorite.</p>

6. 請選擇香港傳統街頭美食所吸引您的原因 ; Please choose the reason(s)  
why HK traditional street food attracts you:

60 responses

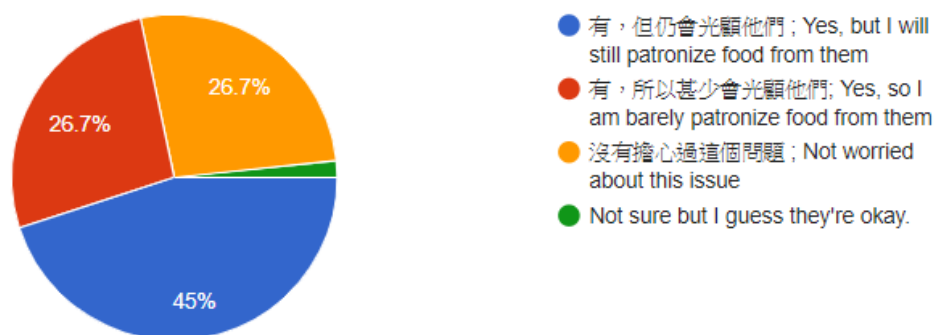


Rank	Analysis
<b>Top1: Hong Kong characteristics snack 44/60 (73.3%)</b> <b>Top2: Delicious 38/60 (63.3%)</b> <b>Top3: Convenient 34/60 (56.3%)</b> <b>Top4: Cheap 26/60 (43.3%)</b> <b>Top5: Memories 21/60 (35%)</b> <b>Top6: Support the itinerant hawkers 20/60 (33.3%)</b> <b>Top7: Hospitality 12/60 (20%)</b> <b>Top8: New thing 1/60 (1.7%)</b> <b>Top8: Become harder and harder to find in HK 1/60 (1.7%)</b> <b>Top9: No reason 0/60 (0%)</b> <b>Top9: I don't like to eat HK traditional street food 0/60 (0%)</b>	<p>The most common reason for attracting people to eat HK traditional street food is because they are representing HK very well. There was 2/3 interviewee believes that HK street foods are one of the images to represent HK to the world and even some types of street food appear in HK only. The 2nd rank is delicious! There were more than half of the interviewee believe that the street foods are so tasty which cause them to fall in love/like to eat the street foods. This result also relates to question 4 which that the traditional taste is already pretty hard to find in the society. Therefore, when the residents saw there were mobile food trucks, they might want to visit and buy the foods from the itinerant hawkers. Try to recall their memories and eat the same flavor as same as their childhood. Hence, I understand that how do the option of "Delicious" can be surpassed only by the characteristics. Meanwhile, it is not difficult to understand how does the rank of "Memories", "Support the itinerant hawkers", and "Hospitality" are closed to each other. No surprise that "Convenient" placed in the 3rd. All of the street foods can eat while walking without a dining table and chairs. Therefore, this method totally meets Hongkongers' quick pace of life. Meanwhile, Hong Kong earning the dubious distinction of being one of the most</p>

	expensive cities in the world. Put in other words, street foods are cheap and cheerful than the other meals. Therefore, “cheap” placed in the 4th. Lastly, none of the interviewees like to eat street foods for no reason or either don’t like to eat HK traditional street food. Which mean at least all of the interviewees with their reasons to eat the street foods or not hate it.
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7. 請問您會否擔心於持牌流動小食車(車仔檔)的食物衛生或食品安全問題? ; Are you worried about the food hygiene or food safety issues in the licensed itinerant mobile trucks?

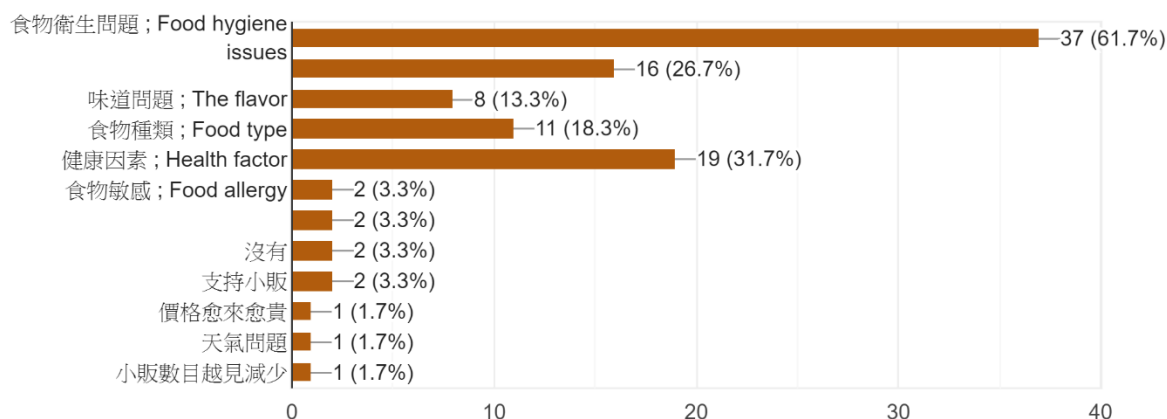
60 responses



Rank	Analysis
<b>Top1: Yes, but I will still patronize food from them 27/60 (45%)</b> Top2: Yes, so I am barely patronize food from them 16/60 (26.7%) Not worried about this issue 16/60 (26.7%) Top4: Not sure but I guess they're okay. 1/60 (1.7%)	There are almost ½ interviewees are worried about food hygiene or food safety issues in the licensed itinerant mobile trucks, but they will still patronize the food from them. It should be noted that “Not worried about this issue” and “Yes, so I barely patronize food from them” were paralleling the 2nd. However, if we added up the “no worried” group with “Yes, but I still patronize” group, their % could be added up to over 70%! By contrast, people are more okay with patronizing food from licensed itinerant mobile trucks. Lastly, there a 1 interviewee respond that he/she not really sure about the food hygiene or food safety issues. Yet, he/she still believe that the foods sell on the street are okay. Therefore, strictly speaking is he/she still okay with the foods sell on the street.

## 8. 請問有哪些原因以致您對香港街頭美食卻步 ; What are the reason(s) to cause you are not interested in HK street food?

60 responses



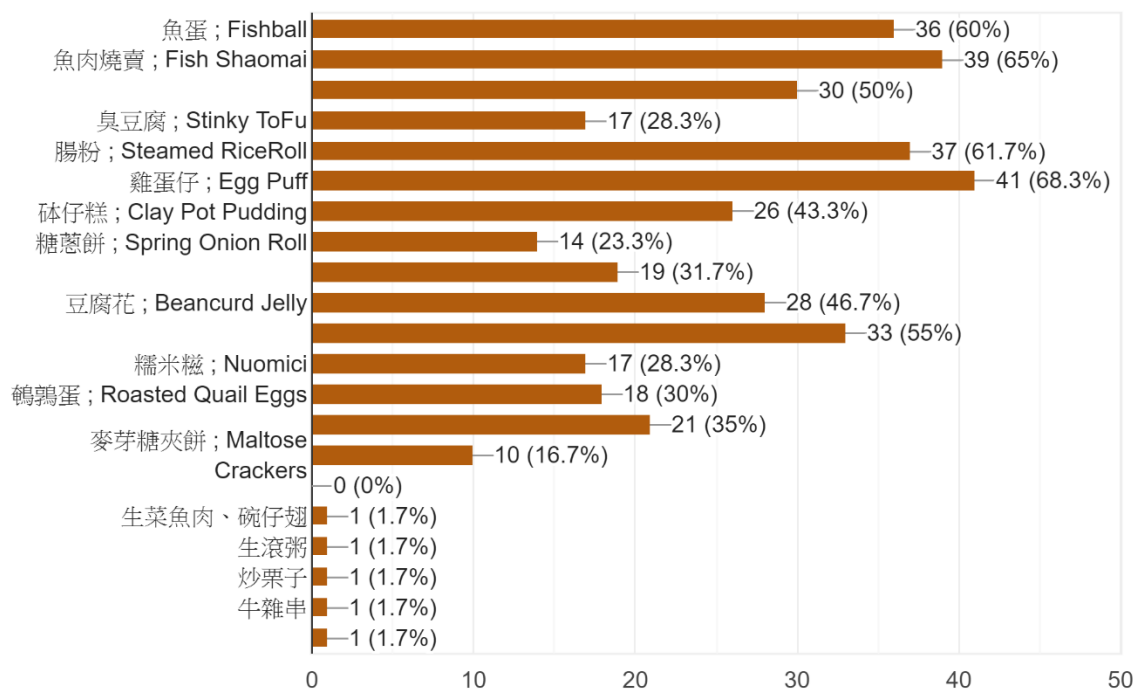
Rank	Analysis
<b>Top1: Food Hygiene 37/60 (61.7%)</b> <b>Top2: Health Factor 19/60 (31.7%)</b> <b>Top3: Food Safety Issues 16/60 (26.7%)</b> <b>Top4: Food type 11/60 (18.3%)</b> <b>Top5: The Flavor 8/60 (13.3%)</b> <b>Top6: Food Allergy 2/60 (3.3%)</b> Advocate not supporting the itinerant hawkers and wishing to patronize the food from restaurant 2/60 (3.3%) None 2/60 (3.3%) Advocate street food culture 2/60 (3.3%) Top10: Raise Price(s) 1/60 (1.7%) Weather issues 1/60 (1.7%) The number of itinerant hawkers fewer and fewer, it might affect the food quality 1/60 (1.7%)	<p>“Food Hygiene” received a high vote on this question and I believe it is no surprise. In the past, we saw many advertisements stroke the street foods. For example, focused on how dirty they were, not fitted in the hygiene requirements, and they caused people felt ill and more. Therefore, it is understandable that “Food Hygiene” and “Food Safety Issues” are the 1st and 3rd. Based on this result, we can see that Hongkongers were more conscious the health problem than before. Most of the street foods are having a high kcal, so some people will try not to eat so much or even try to don’t eat any of them. Refer to New app counts calories of Hong Kong, Andrea Chen point out that each set of egg waffle includes 389.5 kcal. (Chen) Actually, not only egg puff is having a high kcal, the Hong Kong style waffle and Clay Pot Pudding are also having a pretty high kcal. Refer to NewHoliday Magazine, it points out that each set of Hong Kong style Waffle and Clay Pot Pudding are having 342 – 440 kcal. The kcal is almost 2 bowls of white rice. The reason is that the main ingredients are butter, sugar, eggs, and evaporated milk and more. Therefore, the Egg Puff and Hong Kong style Waffle within a high kcal (Head, 燒賣、雞蛋仔、臭豆腐邊樣肥? 街頭小食卡路里). Even the street foods are delicious, but we also need to be</p>

	<p>aware of the health issues and kcal. Eat happy but also eat health is a long-term goal. Base on this reason, "Health Factor" place in the 2nd. The 4th one is "Food type". Although there are many types of street foods selling in the mobile stall, some of them are only appear in particular period/weather or stall. Which mean there are certain limitation on the type of food, so it is understandable of why does "Food Type" be placed in rank4. 5th is "The Flavor" and the reason is similar with the "Food Type". If a mobile truck was selling a particular type of street food which not your favorite, you might not want to visit and patronize the itinerant hawkers. Next, there were a small number of "Food Allergy" respond by the interviewees. Actually, I have the same problem. I am allergic to sesame seed and sesame oil, so I am not able to seat the traditional Steamed RiceRoll. I can only eat the one without sesame seed and sesame sauce, or even try not to eat any traditional Steamed RiceRoll.</p> <p>Therefore, I am totally understand how does "Food Allergy" will appear in the result. Instead of personal reasons, there were two reasons unilateral focus on the itinerant hawkers and the mobile food trucks. There were 2 votes for the options of "Advocate not supporting the itinerant hawkers and wishing to patronize the food from restaurant" and "Advocate street food culture". Put in other words, those interviewees are dislike/not prefer to buy food from any mobile food trucks and would like to ban this culture. It was not hard to understand because there were lots of environmental nuisance caused by the street selling. On the other hand, there were a small number of responses said the price, weather, and the food quality will cause them not to interest with the street food. They were also understandable, especially all of them were the selling point for street food. However, if the price is higher than the fixed store then people will pose their interests; if it is a heavy rainy day then people will not want to eat on the street if the food quality is bad then people will choose to eat in the restaurant. Lastly, there were 2 interviewees said that no reason to not interest with the street food. It seems that they really like to eat the street foods and without any factor can affect their choices.</p>
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## 9. 請選擇您所喜歡的香港街頭美食；Please choose your favorite HK street food:

60 responses

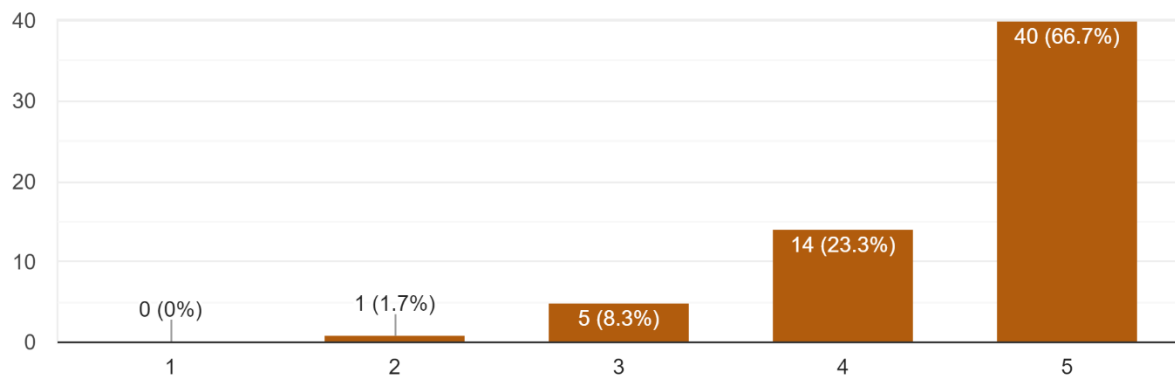


Top1 – 5 (Serapate pages to introduce one by one)	Top6 – Top16
Top1: Egg Puff 41/60 (68.3%) Top2: Fish Shaomai 39/60 (65%) Top3: Steamed RiceRoll 37/60 (61.7%) Top4: Fishball 36/60 (60%) Top5: Hong Kong Style Waffle 33/60 (55%)	Top6: Three Fried Stuffed Treasures 30/60 (50%) Top7: Beancurd Jelly 28/60 (46.7%) Top8: Clay Pot Pudding 26/60 (43.3%) Top9: Dragon's Beard Candy 21/60 (35%) Top10: Roasted Sweet Potato 19/60 (31.7%) Top11: Roasted Quail Eggs 18/60 (30%) Top12: Stinky Tofu 17/60 (28.3%) Top12: Nuomici 17/60 (28.3%) Top14: Spring Onion Roll 14/60 (23.3%) Top15: Mallose Crackers 10/60 (16.7%) Top16(Various): Lettuce and Fish soup 1/60 (1.7%) A bowl of broth with shark fins 1/60 (1.7%) Porridge 1/60 (1.7%)

	Chestnut Roasted with Sugar 1/60 (1.7%) Skewers 1/60 (1.7%)
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### 10. 請問您是否希望香港的街頭美食傳承下去? ; Do you want the street food in HK to pass on?

60 responses



Rank	Analysis
<b>Top1: 5 (A Strong Yes) 40/60 (66.7%)</b> <b>Top2: 4 (A Yes) 14/60 (23.3%)</b> <b>Top3: (Neutral) 5/60 ( 8.3%)</b> <b>Top4: (A No) 1/60 (1.7%)</b> <b>Top5: (A Strong No) 0/60 (0%)</b>	<p>There were 2/3 interviewees would love the street food culture in HK to pass on to the future generation. In addition, the whole “Yes Group” is 54/60 votes! It totally reflects that Hong Kong street food is important to lots of Hongkongers and they love to keep it. Next, there were 5/60 of interviewees said neutral. Put in other words, street food does not really matter to them, no matter keep it or abandon it. Lastly, there was 1 interviewee said that he/she doesn’t like the street food in HK to pass on. Luckily, there was none of the interviewee voted a strong no. Therefore, I believe there are a large group of people love street food and hope it can pass on to the next generation.</p>

Source from <https://docs.google.com/forms/d/1gPQtzb6YSc4Y0jEBgEKAv5iGMIwT6-kTZ0XwwVUh-EU/edit#responses>