Effective Exchange Rate Index

The effective exchange rate index for the Hong Kong dollar on Thursday, December 14, 2023 is 104.1 (down 0.9 against yesterday's index).

SCST's Commendation Scheme Presentation Ceremony held today

The Secretary for Culture, Sports and Tourism (SCST), Mr Kevin Yeung, today (December 14) commended 54 individuals for their remarkable accomplishments and contributions in promoting the development of arts and culture, creative industries, sports and recreation, as well as tourism.

Mr Yeung officiated at the first SCST's Commendation Scheme Presentation Ceremony at the Hong Kong Museum of Art in Tsim Sha Tsui. He hopes that the Scheme will inspire those with capabilities and social aspirations to contribute to building a better Hong Kong. Mr Yeung believes that collaboration of cross-sectoral efforts will help bring culture, sports and tourism into citizens' daily lives and that Hong Kong can build a better community with style.

The SCST's Commendation Scheme, was envisaged when the Culture, Sports and Tourism Bureau was established in 2022, and introduced this year.

Lists of awardees:

Distinguished Individuals with Outstanding Contribution to the Development of Arts and Culture as well as Creative Industries

Mr Eddy Au-Yeung
Dr Mui Kwong-chiu
Dr Sin Chiu-shun, Charleston
Ms Chan On-ling, Anne
Ms Leung Wing-sze, Lorenex
Dr Choo Heng-cheong
Ms Cheng Wing-mui, Susanna
Ms Au-Yeung Wai-yin
Professor Qin Rong
Ms Yim Ka-nim, Cora
Mr Lo Kin-ching, Joseph
Professor Yu Qiwei
Ms Chiu Wai-yee
Ms Ho Wai-yee
Mrs Chan Sock-fun, Florence

Ms Fung Wing-ki, Vicky Mr Ng Tsz-kwan Professor Yuen Miu-fun, Nancy Ms Lau Wai-ming Mr Chan Shu-yan, Stephen Mr Siu Kin-wai Mr Ko Siu-hona Dr Lee Chi-hong, Barry Mr Szeto Ka-sing, Louis Dr Lim Chaw-hyon, Eric

Distinguished Individuals with Outstanding Contribution to the Development of Sports and Recreation

Mr Choi Kai-yun Ms Ma Sin-yi Ms Wong Ka-yuk Ms To Suet-yan Mr Chui Ho-bon, Samuel Mr Cheung Tsun-lok Ms Lau Chiu-yee Mr Lau Chi-lung Mr Ko Shing-hei Ms Lam Yee-lok Ms Lee Hoi-man, Karen Ms Ng Wing-lam

Mr Wong Chak-lam, Coleman

Ms Wong Hong-yi, Cody

Ms Sham Hui-yu, Lydia

Mr Chung Yat-long

Ms Cheng Nga-ching

Ms Fung Ching-hei

Mr Lai Cheuk-nam, Matthew

Mr To Wai-lok

Mr Lam Chi-kin, Claudius

Mr Lam Hong-kwai

Mr Mak Kwok-wah

Ms Yeung Chui-ngor

Distinguished Individuals with Outstanding Contribution to the Development of Tourism

Mrs Hsu Wong Mei-lun, Gianna Mr Tam Kwong-shun, Tommy Mr Tse Kam-shan, Ricky Ms Yeung Shuk-fun, Fanny Ms Bakky Cheng

<u>Inspection of aquatic products</u> <u>imported from Japan</u>

â€<In response to the Japanese Government's plan to discharge nuclear-contaminated water at the Fukushima Nuclear Power Station, the Director of Food and Environmental Hygiene issued a Food Safety Order which prohibits all aquatic products, sea salt and seaweeds originating from the 10 metropolis/prefectures, namely Tokyo, Fukushima, Ibaraki, Miyagi, Chiba, Gunma, Tochigi, Niigata, Nagano and Saitama, from being imported into and supplied in Hong Kong.

For other Japanese aquatic products, sea salt, and seaweeds that are not prohibited from being imported into Hong Kong, the Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department will conduct comprehensive radiological tests to verify that the radiation levels of these products do not exceed the guideline levels before they are allowed to be supplied in the market.

As the discharge of nuclear-contaminated water is unprecedented and will continue for 30 years or more, the Government will closely monitor and step up the testing arrangements. Should anomalies be detected, the Government does not preclude further tightening the scope of the import ban.

From noon on December 13 to noon today (December 14), the CFS conducted tests on the radiological levels of 139 food samples imported from Japan, which were of the "aquatic and related products, seaweeds and sea salt" category. No sample was found to have exceeded the safety limit. Details can be found on the CFS's thematic website titled "Control Measures on Foods Imported from Japan"

(www.cfs.gov.hk/english/programme/programme_rafs/programme_rafs_fc_01_30_Nucl ear Event and Food Safety.html).

In parallel, the Agriculture, Fisheries and Conservation Department (AFCD) has also tested 50 samples of local catch for radiological levels. All the samples passed the tests. Details can be found on the AFCD's website (www.afcd.gov.hk/english/fisheries/Radiological_testing/Radiological_Test.htm 1).

The Hong Kong Observatory (HKO) has also enhanced the environmental monitoring of the local waters. No anomaly has been detected so far. For details, please refer to the HKO's website

(www.hko.gov.hk/en/radiation/monitoring/seawater.html).

From August 24 to noon today, the CFS and the AFCD have conducted tests on the radiological levels of 19 996 samples of food imported from Japan (including 13 280 samples of aquatic and related products, seaweeds and sea salt) and 5 564 samples of local catch respectively. All the samples passed the tests.

Hong Kong Youth Symphony Orchestra Annual Concert to present fine classical pieces

The Hong Kong Youth Symphony Orchestra (HKYSO) of the Music Office (MO) under the Leisure and Cultural Services Department will hold its annual concert entitled "A Journey through Orchestral Music" at 3pm on January 14 (Sunday) next year at the Hong Kong Cultural Centre Concert Hall. The concert is under the "Carry the Music On" Concert Series, which is a commemorative programme in celebration of the MO transcending beyond its 45-year mark.

The concert will be conducted by instructors-alumni of the MO Lee Singwan and Dr Joseph Kam. The HKYSO will jointly perform with the Hong Kong Youth Symphony Orchestra Alumni Orchestra and five notable MO alumni, including the MO's former Chief Music Officer James Leung, along with local musicians Professor Yiu Song-lam, Choy Kwok-tin, Homer Lee and Kelvin Tsang, to celebrate the distinguished accomplishments of the MO for more than 45 years by presenting an array of delightful music pieces.

The concert programme includes: "Overture to Poet and Peasant", one of Suppé's most famous works; "Orchestral Suite Before and After No. 4" and "Hungry Fishes are Competing for Food", compositions written by secondary school students who have been selected to join the Hong Kong Composers' Guild Mentorship Scheme 2023; James Curnow's "Symphonic Variants for Euphonium" with orchestral accompaniment; "Sinfonia Concertante for Four Winds in E flat, K. 297b, 1st movement" by Mozart; Stravinsky's ballet music work "The Firebird Suite (1919)"; and Sibelius' "Finlandia".

Established in 1978, the HKYSO is comprised of members aged between 12 and 25. Over the years, it has nurtured many eminent musicians, including local performers and music educators. The HKYSO has also played the role of a music ambassador for Hong Kong and has participated in concert tours to France, Israel, Cyprus, the United Kingdom, Australia, the United States, Singapore and the Mainland.

Tickets priced at \$60, \$80 and \$100 are now available at URBTIX (www.urbtix.hk). For telephone bookings, please call 3166 1288. For programme enquiries, please call 2796 7523 or 3842 7784 or visit www.lcsd.gov.hk/musicoffice.

FEHD cancels licence of fresh provision shop in Ngau Tau Kok

â€<The Director of Food and Environmental Hygiene today (December 14) cancelled the licence of a fresh provision shop in Ngau Tau Kok, after the licensee was issued with three warning letters for breaching a licensing condition for failing to properly connect the sink to public mains water supply and the proper drainage systems with subsequent breach still being detected thereafter. The shop concerned has to cease operation with immediate effect.

The fresh provision shop is located at Shop 19 on the ground floor of Shiu King Building, 179 Ngau Tau Kok Road.

A spokesman for the Food and Environmental Hygiene Department (FEHD) said, "Food premises shall have their sink connected to public mains water supply or source of water supply approved by the Director of Food and Environmental Hygiene and fitted with a waste pipe connected to a proper drainage system in order to comply with the hygiene standard. Continuous breach of the said licensing condition is liable to cancellation of the licence concerned."

People should call the FEHD's hotline at 2868 0000 to report such irregularities.

Licensed food premises are required to exhibit a sign, at a conspicuous place near the main entrance, indicating that the premises have been licensed. A list of licensed food premises is available on the FEHD's website (www.fehd.gov.hk/english/licensing/index.html).