

Longhui International Holdings Limited

龍輝國際控股有限公司

Formerly known as "DAQING DAIRY HOLDINGS LIMITED"
(Incorporated in the Cayman Islands with limited liability)

Stock Code : 01007



輝哥

洪員外

小輝哥火鍋



Environmental, Social and Governance Report

2018

ENVIRONMENTAL, SOCIAL AND GOVERNANCE REPORT

CONCEPTS AND PRINCIPLES

This section highlights the sustainability performance of the self-operated hotpot business of the Group's Faigo ("輝哥"), Xiao Faigo Hotpot ("小輝哥火鍋") and Hong Yuanwai ("洪員外") for the year ended 31 December 2018 (the "Reporting Year"). The overall content is based on the disclosure of the Group as a whole, covering the Group's office located at Lucky Building, Central, Hong Kong and 99 restaurants under the brand of Faigo ("輝哥"), Xiao Faigo Hotpot ("小輝哥火鍋") and Hong Yuanwai ("洪員外") across different provinces and cities in China.

This section is prepared in accordance with the Environmental, Social and Governance Reporting Guide (the "Guide") set out in Appendix 27 to the Listing Rules issued by the Hong Kong Stock Exchange ("HKEX"). The content covered in this Section is written based on the principles of "importance" and "consistency", in order to ensure the overall disclosure has met the requirement of the HKEX. The report covers the same period as the Group's fiscal year.

The figures and data in this section are from our archived files, records and statistics. If you have any feedback about this section, please email to jyuan@faigo.com.cn, to help us strive for improvement.

OUR COMMITMENT TO SUSTAINABILITY

As a renowned national hotpot chain, Longhui International has always upheld the correct mode of business operation and ethics. We are committed to replicate the successful business model to expand our brand network, striving to become an outstanding hotpot restaurant chain in the PRC. We believe that once an enterprise loses its emphasis on environment, society and governance, it will be unable to achieve sustainable development. Therefore, we promise that we will keep providing quality food and services in the future, while making necessary adjustments to adapt to the environment, ensuring that the Group has a plan for the long-term development of the environment and society while maintaining a rapid business growth.

Corporate Governance Responsibility	Environmental Responsibility	Social Responsibility
<ul style="list-style-type: none">• Strictly comply to all relevant laws and high ethical standards• Strictly examine partner suppliers while establishing good long-term cooperative relationships with the suppliers• Establish a fair and effective employment system, safeguarding the rights and safety of employees and retaining talents• Establish a trustful relationship with clients	<ul style="list-style-type: none">• Control energy consumption, reducing the impact of our business operations on the environment• Increase employees' awareness on environmental protection	<ul style="list-style-type: none">• Bring communities together and build a harmonious community

PERFORMANCE IN 2018

Environmental Responsibility

	Greenhouse gas emissions (in tonnes of carbon dioxide equivalent)
Scope 1 (Direct Emissions)	1,720.84
Fuels in stationary sources	1,675.01
Combustion of fuels for automobiles	45.83
Scope 2 (Indirect Emissions)	12,194.57
Purchased electricity	12,194.57
Energy consumption	
Diesel	4,066.91 litres
Petroleum	15,433.95 litres
Electricity	14,659,253.23 kWh
Natural gas	766,193.68 cubic metres
Waste disposal¹	
General waste (Food waste) disposal (daily average of each restaurant)	An amount equivalent to two full designated rubbish bins (240 litres per bin)
Hazardous waste disposal	No hazardous waste was treated or generated during the course of business
Water consumption (monthly average of each restaurant) ²	451 tonnes

* The data shown above are from the 99 self-operated restaurants under the respective brands of "Faigo" ("輝哥"), "Xiao Faigo Hotpot" ("小輝哥火鍋") and "Hong Yuanwai" ("洪員外") of the Group across various provinces and cities in Mainland China, as well as our office in Hong Kong.

The Group will by no means sit there with folded arms when it comes to environmental protection. Every single small action can have a considerable impact on the ecological environment in the future. In connection with this, we strictly comply with and adhere to the Environmental Protection Law of the People's Republic of China, Energy Conservation Law of the People's Republic of China and other relevant laws to save energy and restrain from wastage as well as promote the recycling of resources in an effort to protect and improve our environment.

During the reporting period, given the nature of the Group's business, hotpot catering service, which does not involve any production or processing business, the Group's greenhouse gas emission mainly derived from its 99 restaurants around the PRC and the electricity consumption, water consumption, diesel and gasoline consumption of its delivery vehicles and printing carbon footprint. To cater for the needs of environmental protection, the Group has replaced gas stoves with induction stoves. We believe that stricter supply chain management and daily operation can reduce the impact of the Group's operations on the environment.

¹ The general wastes produced by the Group were mainly food wastes. Since the Group has no existing official record of the quantity of food waste produced, industry norms (i.e. two bins of food wastes) are employed for the time being to serve the purpose of data disclosure. When the scale of relevant surveys becomes more sizeable, we will make more systematic disclosures as far as possible in the future.

² There were about 100 restaurants of the Group during the period, and the rents of some of our branch restaurants are inclusive of water bills, making the process of collecting relevant data rather complicated since enquiries to landlords of the relevant shopping malls in which the restaurants operate are required. This is the first time that our Group has prepared an environmental report, so the water consumption of six restaurants of the Group has been disclosed for the time being, which was averaged over the figures from the surveys to serve as a reference. When the relevant statistical system becomes more mature, we will make disclosures covering a broader scope.

Reduce food waste as far as we can

In the daily operation management, we not only exercise stringent supervision in order to ensure that we provide customers with high quality products, but also have a good production and quantity control.

For every meal that is served, our employees will standardize the amount of food plated during the first round of ordering. The purpose is to standardize the services at each restaurant and reduce food waste as much as possible. Then, our employees are required to observe the consumption of our customers and adjust the amount of food served according to their actual appetite. To satisfy customers' desire to try new foods while preventing food waste, we add on our menu a variety of platters to cater for their demands. Moreover, we provide trainings for our employees to ensure that they know the amount of food in each dish of the restaurant, so that they can provide customers with appropriate instructions and suggestions, preventing customers from misestimating the amount of food and producing waste. In regard to customer education, we have signs posted on eye-catching spots in the restaurants, reminding customers to order food based on their actual needs and not to waste food.

Strict monitoring on food waste management

In respect of food waste management and disposal, we have established strict internal guidelines and staff codes, ensuring that employees deal with and dispose food waste and other waste in accordance with the requirements of the local governments and shopping malls. For example, pursuant to the Measures on the Disposal of Kitchen Wastes in Shanghai (《上海市餐廚垃圾處理管理辦法》) established by the Department of City Waste Management of Yangpu District, Shanghai (上海市楊浦區城市廢棄物管理), our restaurant in Shanghai Bailian Yangpu Binjiang Department Store (上海百聯楊浦濱江購物中心) has reached an agreement with the shopping mall on the disposal of food waste: complying with relevant provisions, our staff should discard food waste into special containers and, making sure that the waste does not overflow the containers, leave them to the shopping mall for collection and follow-up treatment. The waste will then be transported away by the environment and hygiene department.

In addition, in respect of the disposal of hotpot soup base, our Group also strictly adheres to the requirements of the local governments, such as the Implementation Opinions of the General Office of the Shanghai Municipal People's Government on Further Tightening the Regulatory and Remediation of the Disposal of Waste Grease from Kitchens in Shanghai. Waste grease is separated out from the used soup base in a grease trap in accordance with the relevant requirements and collected in designated sealed containers. Then, the waste grease collected will be transferred to professional recycling service providers for follow-up treatment. After all these processes, the treated waste broth will be discarded. To ensure that our employees fully comply with the regulatory requirements, each restaurant of our Group is required to sign relevant documents and contracts, under which the penalties commensurate with the non-compliance cases are specified to ensure the implementation of the provisions.

Other Logistic and Administrative Measures

Apart from the daily operation of restaurants, we also have stringent control over logistic issues. The number of travels and route planning of our fleet are regulated in order to enhance the overall efficiency of delivery and reduce the greenhouse gas emissions from vehicles. We first conduct proper planning on logistic procedures to avoid overlapping of routes for any delivery, and arrange drivers to serve routes which are familiar to them, thereby fully enhancing the efficiency of our logistic fleet and reduce unnecessary energy consumption.

For our administration, we also encourage our employees to save energy in ways such as switching off electronic devices and lighting systems when not in use and considering repair for electronic devices instead of discarding and replacing them to avoid waste. Moreover, we remind our employees to use less paper by using electronic documents instead. If paper documents are necessary, printing on both sides and recycling of paper are practised as far as possible. We hope to reduce waste generation and save energy resources as much as we can through every small action in our daily work, with a view to creating a better tomorrow together.

Acquire Talents and Value Employees

As a reputable national restaurant chain, we depend on our employees to provide customers with outstanding and reliable products and services to build customers' trust in our brand. In 2018, the Group's "Xiao Faigo Hotpot" came out on top among numerous hotpot chains in the PRC and was awarded "China's Top 100 Hotpot Enterprises (年度中國火鍋百強企業)" by China Cuisine Association, demonstrating the recognition and acclaim from the industry for our brand. Such hard-earned recognition is the fruit of contribution from every employee in the Group, which helps establish an excellent brand image in the industry.

Therefore, we always place emphasis on talent management and consider it an integral part of the long-term development of the Group. Longhui International offers a fair and auspicious development platform to the employees through effective talent acquisition and performance assessment and supervision. To achieve co-development between employee's capability and the Group's growth, we offer an enticing package to attract talents and provide various opportunities of training and promotion so every employee may excel at their position and be properly remunerated.

Employee related data

	2018
Total number of employees	2,825
Proportion of male employees	63.01%
Proportion of female employees	36.99%
Turnover rate	19.19%
Proportion of male employees	50.4%
Proportion of female employees	49.6%
Age distribution of employees	
Aged 16-24	9.5%
Aged 25-40	71.5%
Aged 41-59	18.88%
Aged 60 or above	0.12%

Employment and recruitment practices

The Group places strong emphasis on compliance, and its talent acquisition procedures should be effective and compliant with the national code and regulation of employment in order to execute a series of review procedures, thereby preventing any misstatement, eliminating any illegalities, such as the use of child labour and forced labour. A standardised policy is applicable to every employee in the Group and they are assessed based on their work attitude and competency for any personnel affairs, including promotion and re-designation.

During the reporting period, the Group was not aware of any non-compliance in relation to regulations on employment or forced labour and child labour.

The Group offers full support to its personnel affairs by establishing relevant policies and the personnel and administration department. In our employment contract, Employee Handbook, Role Description and Employee Attendance and Absence System, etc., the terms and conditions at work for each employee are expressly stipulated and explained to the employee prior to employment. In addition, with a view to ensuring fair and impartial recruitment of talent, the Group takes the initiative to create a discrimination-free and respectful workplace for every employee. We guarantee fair treatment to employees and applicants regardless of their race, colour, gender or religious belief and adopt the same method in calculating remuneration for all employees.

Other than fair treatment to employees to help retain talent, the Company has put in place a polished reward and punishment mechanism to improve the enthusiasm of the employees and reward them for their contribution, while further boosting the efficiency and service quality of restaurants or departments. A series of requirements on remuneration management and Requirements on Employee Reward and Disciplinary Action of the Group set out that upon satisfaction of conditions on employee reward, it should be reported by the employee's direct supervisor and approved by the department manager or director. Reward Application Form of the relevant individual should then be submitted to the personnel and administration department for final approval. Relevant reward will be distributed along with salary. Subsequently, such Reward Application Form will serve as a reference for career advancement of the employee. At the same time, the Group encourages education, training and instruction for any employee involved in minor disciplinary offences. Nevertheless, in more severe cases, instead of consultation, the employee will be subject to formal disciplinary actions for the offence and the employment contract may be terminated if necessary. Relevant employee shall compensate the Company for the losses suffered by the Company arising from such disciplinary offence. The system is applicable to every staff to achieve fair treatment.

The Group will keep pace with the times and polish the existing policies to complement a more comprehensive range of disclosure in the future.

Recognition and Appreciation to Our Staff

In addition to remuneration, promotion and medical insurance, the Group gives different kinds of rewards to our staff in recognition of their dedication and contribution with a view to increasing their sense of belonging to the Group. For example, we count the number of staff celebrating birthday every month and offer them respective birthday benefit vouchers. Meanwhile, we offer festival benefit vouchers on various festivals to encourage our staff to share happiness with their family and friends. Besides, we put together all members of the Group by organizing annual dinner every year to share the success of the Group over the past year. During the annual dinner, we present awards to the outstanding restaurants and meritorious staff as appreciation to their good performance and encourage other employees to learn from the award-winning restaurants and staff. For team spirit building, we also encourage departments to organize team building activities from time to time, such as gathering dinners and outdoor outreach activities. We hope our members will foster a closer relationship through more interactions outside work so that we will have a more harmonious team.



Xiao Faigo 2019 Annual Dinner — 5-Year Achievement Award

The Company had customized gold medal with logo for staffs who have worked for the Company for more than five years. A total of 89 staff received the award.



Xiao Faigo 2019 Annual Dinner — Annual 5-Star Restaurants

The award went to Xiao Faigo (Henglong, Wuxi), Xiao Faigo (downtown Suzhou) and Da Faigo (the Bund).

Ensuring Health and Safety of Employees

During the year, there were no case arising from job-related injuries or casualties.

While caring about the need for sense of belonging of our employees, the Group also pays great attention to the health and safety of our employees. We have strictly complied with the laws and requirements in the PRC to ensure our employees work in a safe environment. According to existing laws including Labour Contract Law of the People's Republic of China, Regulation on Paid Annual Leave for Employees, Social Insurance Law of the People's Republic of China and Regulation on Labour Protection for Female Workers, the Company has formulated a series of measures for relevant standards, ensuring that all of our employees are protected in respect of their health and occupational safety.

— Body check for employees

In terms of employees' health, we believe that good health and safety are a prerequisite for our staff to provide the best service to our customers, therefore we arrange body check for staff in the course of recruitment. Moreover, the Group organizes body check once a year to let our staff be aware of their own health, so that they can take appropriate care of themselves while the Group can assign jobs based on their health conditions. Additionally, our catering staff is required to obtain a health card under the specific Health Certificate Management System of Employees before they work. Accordingly, all of our restaurants are required to follow this system and shall require the staff to review and renew their health card regularly. The Group highly values the body check from recruitment, employment to annual checkup. We hope our customers will have a high quality and exceptional customer service when come to our restaurants.

— *Safety and protection measures for employees*

We ensure a safe workplace for employees to achieve smooth daily operation for our business. Therefore, we arrange on-the-job guidance and training on daily operation for newly recruited employees to ensure that they understand the requirement of their position and prevent any potential damage to their health and safety. Upon induction, employees also receive regular instruction to remind them the importance of occupational health and safety. On top of safety awareness of employee, the Group also plays an integral role with respect to employee protection. We are in strict compliance with Fire Control Law of the People's Republic of China to regulate the fire control at our restaurants. In order to provide instruction to and regulate our employees in a more systematic manner, we have formulated Training Manual on Fire Control over Safe Food Production which sets out common causes of restaurant fires, such as improper operation or aging electric circuit. It raises the fire awareness of employees and educates them about firefighting equipment, standard of use and other points to note. Each department and outlet conduct its own safety review to identify loopholes. The Group also assigns a responsible person to conduct restaurant investigation and immediately rectify any loopholes identified, and impose disciplinary action on the person in charge of the venue in accordance with the specific situation. In addition, with a view to improving the contingency capability of our restaurants, we also arrange fire drill for employees to become more capable of reacting to any emergency in a timely manner, thereby offering further safety protection for our customers and employees.

— *Insurance coverage for employees*

Employees are absolutely the most important asset of the Group. Therefore, protection for employee rights has always been a focal point of talent retention of the Group. We make contributions to social insurance for our employees in accordance with the law, providing a certain degree of protection for our employees in case of any accident. The personnel department of the Group also approves the work injury report from employee and calculate the salary and reimburse the medical expense during convalescence in accordance with the local law. After the convalescence, the personnel department will assess capacity for work of the employee and make reasonable work injury compensation based on respective injury severity. In addition to proper insurance for employees, the Group has put in place a comprehensive set of structure and terms to expressly stipulate the reasonable protection for employee rights. For example, Employee Attendance and Absence System clearly sets out a management guide that complements and protects employee rights. Overtime work shall be assessed and recorded by relevant person in charge and the calculation of overtime work should start after the end of regular work hour at 18:30. Various policies formulated by the Group require support by different measures, departments and structures and Longhui promises to provide continuous protection for each and every valued employee in an active manner.

Staff Training

Throughout the development journey of the Group, we hope all staff will grow together with the Group. We provide our employees with induction training in relation to respective positions, enabling them to get familiar with their duties. Through on-the-job trainings, we expect to explore more potentials of our employees, so that we can make some adjustments for the Group's sustainable development.

In 2018, all employees of the Group including our management received training of an average of 29 hours. Since restaurant staff directly serves our customers, they are trained by more experienced staff most of the time. They received training of not less than 36 hours on average last year. Looking forward, we will continue to improve the existing training system and provide a more systematic training for our staff in order to foster a team with enhanced and consistent quality. We will also strengthen the capability of problem solving of our staff in daily operation with a view to rendering top quality and satisfactory service to our customers.

Quality Inspection and Customer Protection

— *Assessment and recruitment of suppliers*

Number of suppliers by brands per area in 2018

	Xiao Faigo (Jiangsu)	Xiao Faigo (Zhejiang)	Xiao Faigo (Shanghai)	Da Faigo (Beijing)	Hong Yuan Wai (Shanghai)
Domestic Suppliers	20	12	81	10	32

During the Year, the Group had an aggregate of 155 qualified suppliers, all being domestic suppliers.

As the Group engages in hot pot business, most of our operating risks lie on the quality of our food. Since we do not run our own production lines, therefore the Group places extremely high requirements on supply chains. Factors the Group puts strong emphasis on in consideration for recruiting suppliers are set out below, the stability of such factors is also a standard for supplier assessment:

- Product Quality
- Product Price
- On time delivery
- Suitability

The Group's restaurants cover different regions of the country. In order to unify the quality of our food throughout the country, the Group has established a set of guidelines and procedures for restaurants in different regions so that each region can identify available suppliers via standardized approach and then improve efficiency and accuracy of assessment by refining the procedures and details according to various needs of each region. The general monitoring process in each region is as follows:

First, we make comparisons according to the market prices, and also consider cost factors such as procurement cycle, inventory and transportation to determine the allocation of orders. For quality inspection, the receiving department is responsible for the preliminary acceptance of products with the main duties of checking the product packaging, quantity and supplier's inspection report. The user department is responsible for tracking the use of products. If the quality is found to be unstable, the department should investigate the reasons. If such problem is found to be caused by suppliers, we would directly request the suppliers for return or lower the corresponding price. In addition, the delivery time of suppliers is also a factor that the Group attaches great importance to. Our purchasing department is responsible for filling out the relevant orders according to the summary statement of their on-time delivery rate while the warehouse was responsible for recording the delivery time and quantity. Each department works in coordination to achieve the most effective evaluation on the suppliers.

Under strict supplier management, our product quality maintained stable over the past year, achieving a satisfying operation performance. In addition, some of the suppliers from Shanghai, our major operating region, have obtained various system certifications, for example, two for ISO 9000; and one for ISO 26000. In the future, we will encourage our suppliers to optimize product quality as well as enhance their respective availability for further development by collaborating with suppliers in every respect for mutual prosperity. Aiming to give further recognition to our suppliers, we also granted the Best Supplier Award to 15 suppliers at our annual dinner celebration.



Best Supplier Award granted at 2019 Annual Dinner

— **Quality Assurance for Restaurants**

During 2018, no product of the Group has been returned for safety and health reasons.

In Longhui, kitchen staff and reception staff conduct the final check of quality. Based on customer-oriented principle that restaurants under the brands of our Group strictly comply with, we allow no expired or unhealthy, stale food to be served on table. During the process of cutting and allocating the dishes by kitchen staff, the first round of food safety guarantee would be conducted. Our frontline staff is also responsible for receiving and checking the dishes before serving them to the customers. Once any improper quality is identified in an restaurant, the relevant restaurant staff has the responsibility to inform the receiving department and the purchasing department, and then investigate the cause of defections and use it as an evidence for follow-up actions.

We have set out explanations of food safety including causes, symptoms and precautions of food poisoning, in our Fire Prevention and Food Production Safety Training Handbook. The duty and structure of Safety Committee are also specified in our training handbook. It is the responsibility of the committee to research and solve any problems relating to food safety, organize and coordinate various departments within the Company for inspection and monitor food safety supervision and management. During the year, we granted “Annual Award for Quality Control” for restaurants that maintained outstanding quality control at our annual dinner. Focusing on the same purpose, departments throughout the Company are committed to working closely in order to ensure our customers could enjoy food safely.



*Xiao Faigo (“小輝哥”) 2019 Annual Dinner —
Annual Award for Quality Control*

The award went to Xiao Faigo at Gucun Zhengda (顧村正大店), Jinshan Wanda (金山萬達店), Linyi Bailian (臨沂百聯店), Changtai Plaza (長泰廣場店), Shantou Suning (汕頭蘇甯店) and Star Live Plaza (星空購物中心店).

Further Protection and Respect of Our Customers

— **Respect customer’s opinion**

During the reporting period, the Group did not record any complaint from our customers in respect of food safety issue or required follow-up actions for a long period.

As food and beverage industry belongs to service industry, each of our restaurants collect a large amount of opinion from our customers in our day-to-day operations. The scope of opinion is very broad, ranging from quality and taste of food, quality of service, to dining environment, and we may receive opinions in various aspects. The Group operates with customer-oriented principle and renders quality service. Once a customer gives feedback, our restaurant staff would ask for the reason first, and manage to answer respective questions. If we fail to completely meet the customer’s requirements, restaurant manager will also help address the issue, so as to properly handle the customer’s opinion through discussion and negotiation.

In general, customers give their feedback in our restaurants immediately, and our staff will also communicate with customers and manage to satisfy their needs in accordance with our internal code. For instance, if a customer complains about the appearance or amount of our food, adhering to our customer-oriented principle, we will meet the customer’s requirements as fully as possible, including return of the food or providing refunds. If customers’ opinion is not well handled, they may contact the customer service department of the Group and further handle the issue.

We hope to further improve the Group's policies in the future by collecting customer's feedback and complaints and understand the inadequacies in different aspects by analyzing customer's opinion, so as to enhance our service and food quality, hence improve customer satisfaction on our brand.

— **Customer privacy protection**

During the reporting period, the Group did not receive any complaint due to leakage of customer information.

When collecting customer information for the Group's record of premium membership, our staff will explain to them the purpose for which it is collected, and relevant personal information will only be collected with their prior consent. In the meantime, it is our policy that only authorized staff can get access to customer information. For example, modification of member information or processing of member's accumulated points are limited to the system administrator, store manager and cashier. Relevant name lists will be given in each restaurant and office for record, stipulating their respective authorization of staff. Our frontline staff serving in each restaurant should follow our guideline when collecting personal information, which shall not be disclosed without authorization. After filing customer information in the Group's internal database, any access to the database shall be approved by relevant authorized persons and records thereof should be kept. We believe that under our close surveillance of privacy, we are able to protect customer information from unauthorized access by individual staff, thereby avoid customer information leakage. Other than that, the employment contract signed by our staff has set out relevant confidential clauses which stipulated that no leakage of the Group's information is allowed. Those who acted otherwise will be subject to punishment or, termination of employment contract or be required to make up any loss incurred by the Group in extreme cases.

Anti-Corruption and Building a Culture of Honesty and Integrity

During 2018, the Group did not record any case in relation to corruption.

We set out various scenarios of non-compliance by employees in the Rules on Staff Reward and Disciplinary Penalty, which are agreed by all employees upon induction, and have categorized them into serious or less serious violations. For different levels of violations, we impose penalties of different degrees. Forging or fraudulent use of the company seal or any document, private transaction with clients or vendors through job advantages, bribery or profiteering or other activities detrimental to the Company's interests conducted by any employee is considered a serious case of violation. If any employee is found to violate such rules, upon investigation by various departments and the personnel and administration department, the Company shall terminate the labour contract and demand such employee to compensate for relevant losses of the Company. The Group wishes to enlarge the scale of group monitoring and promote overall awareness of anti-corruption in our Group through internal structure review combining with staff reporting.

In the future, we will strive to further standardize the Group's anti-corruption mechanism with established policies and to enhance preventive and deterrent measures against employees' non-compliance attempts, in order to minimize our operating risks and lay a sound foundation for further expansion going forward. With such measures, we hope to strengthen the faith of our management, stakeholders and the public in Longhui Group.

Promoting a Healthy Society

During 2018, we took active measures in re-structuring and improving the Group structure. Given our employees and management have been adapting to such changes, the Group did not make specific arrangement for social investment and engagement, nor did we hold any charity or sponsoring event during the year.

Looking ahead, the Group will endeavor to fulfill our corporate social responsibility, and participate in or host various types of activities in order to facilitate rapid and healthy development of the society. We also intend to invest in charity events and encourage all employees to participate so as to promote awareness for social care and thereby enhancing the social profile of our Group.