What We Can Do to Create a Sustainable Society



Tokushima Bunri University Handbook Items (Proposal)

Human Life Sciences

OKaito KITA(4th)

Saki DEMIZU(2nd)

Honoka NODA(2nd)

Kaimu KAMO(1st)

Chisaki KOJIMA(1st)

Mami HIRONAKA(1st)

Policy Studies

Hayato OKAMOTO(3rd)

Yui SUMISE(3rd)

Rika TAKEICHI(3rd)

Yousuke NISHIOKA(3rd)

Food Science, Life Science, Junior College

Honoka BANDO(2nd)

Yui MURAKAMI(2nd)

Our Concept

- To upgrade our existing work
- To promote zero-waste lifestyles
- To carry out sustainable activities that we can (and want to) continue







Handbook Items (Proposal)

7 Aspects

To promote zero-waste lifestyles









Solving societal problems
by utilizing university learnings







Existing Initiatives **①**TABLE FOR TWO at the University Cafeteria

- From $2010 \sim \text{Now on its } 13\text{th year}$
- TABLE FOR TWO is a social enterprise started in Japan that aims to simultaneously solve obesity in developed countries and hunger in developing countries.
- Serving healthy lunches (450 yen) at the cafeteria every Tuesday(20 yen is donated to TABLE FOR TWO)
- Winner of the TABLE FOR TWO Award 2022 in the PR and Awareness category!





Existing Initiatives 2

Gibier Recipes by the Department of Food Science, Junior College of Life Sciences

- From 2015~ Now on its 7th year
- Since 2015, the Junior College's Department of Food Science has continuously carried out food damage protection netting in the forest, venison dismemberment work, and development of venison recipes. In 2020, they received an award for excellence in the Tokushima Prefecture Recipe Grand Prix, and in the same year they received an award from the Forestry Agency for their contribution to forest environment protection.
- Every year, there is a day where gibier dishes are sold in the cafeteria.



















Existing Initiatives **3**Fieldwork in Kamikatsu Town by the Faculty of Human Life Studies

- From 2020~ Now on its 3rd year
- The Department of Human Life Studies has been conducting fieldwork in Kamikatsu Town, Tokushima Prefecture, since the first year of the program, when the town declared its zero-waste goal for the first time in Japan in 2003.
- This year, they became the first educational institution to own a barrel of Kamikatsu Awa Bancha, and students are involved in the entire process of making Awa Bancha, from picking the tea to packing it in bags.













Handbook Items (Proposal)

What one can do individually









often

■Save energy by not using elevators and turning lights off in classrooms







■Utilize shared services



■Utilize Awa Bancha Spot (free of charge)



Choose gibier cuisine as a food option



■Utilize a knowledge book for living alone ① 🖼 🖞 🛗 👉 🚄





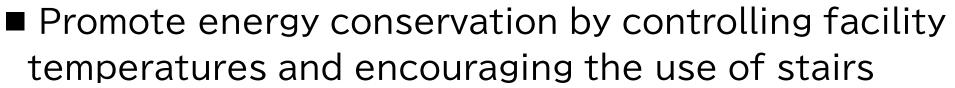








What we can do in school











■ Create a system to share unused items













Promote Awa Gibier by providing dear meat recipes 🚄 🔀







Disseminate information by attaching QR codes to ethical products developed on campus



Participate in local events to promote zero-waste lifestyles





