SUSTAINABLE GALS

質の高い教育を

平和と公正を

すべての人に

What We Can Do for Sustainable Living

A Consumption Handbook that Benefits

You and the Planet

4 海の豊かさを 守ろう 15 陸の豊か

Online Exchange with Overseas Universities Team for FY22 Tokushima Bunri University Junior College

F

7 バートナーシップで 目標を達成しよう

<u>Consumption for the Future</u> Our Concept

Promoting zero-waste living

Zero-waste means eliminating unnecessary waste, excessive waste, and garbage. The idea is not how to dispose of waste, but how to prevent the creation of waste in the first place. *Source: ZERO WASTE TOWN Kamikatsu*

Incorporating class/research learnings into our daily lives

Major SDGs Initiatives of Tokushima Bunri University

TFT(TABLE FOR TWO)
Healthy lunches served every Tuesday, since 2010

 Gibier (deer meat) recipe creation and selling Program by the Food Science Major, Human Life Sciences Department, Junior College Division, since 2016

 Fieldwork in Kamikatsu Town Conducted by the Human Life Sciences Dept., Human Life Sciences Faculty, since 2020
In 2022 Awa Bancha too production started, as owners of

In 2022, Awa Bancha tea production started, as owners of Kamikatsu Awa Bancha tea vat

concept1

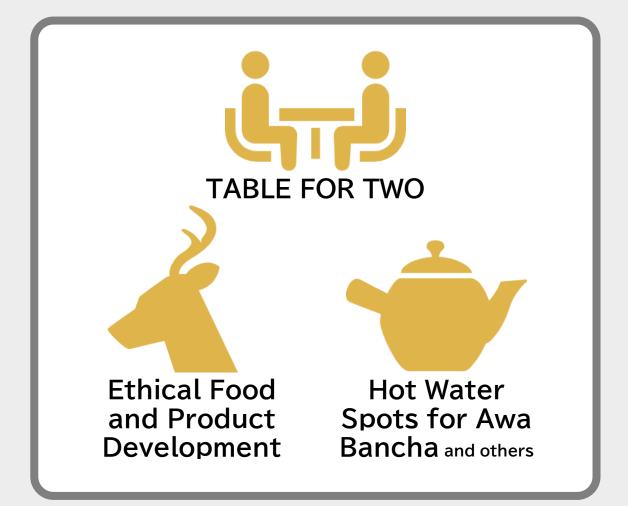
Zero-Waste Promotion



concept2

Solving Social Issues

By Utilizing University Learnings





1

Bring your own MY bottle and MY chopsticks

Bring your own bottle, and you could find yourself meeting new people at a free water spot!

Let's protect clean oceans and living creatures by reducing plastic waste.

Make it a habit to use your own chopsticks and bags, and enjoy your days being kind to both your finances and the earth!

Save energy by not using EVs and turning off lights in

rooms

Did you know that in most cases, CO2 is emitted when electricity is generated?

Energy-saving behavior will help prevent global warming and, of course, reduce your electricity bill!





You can help reduce hunger in developing countries by eating a healthy lunch. GO to the university cafeteria for lunch every Tuesday!



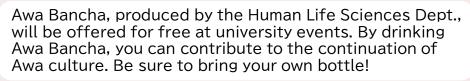


Utilize sharing services

A quick word before you buy something new or before you throw away something you don't need! How about sharing with friends, seniors and juniors first?

Utilize Awa Bancha Spots









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Deer meat food, created by the junior college's food department, is served as lunch several times a year at the university. Deer meat is nutritious and can contribute to ethical consumption. For more information, check out their website!

Ethical consumption is a consumption activity in which each consumer considers the resolution of social issues as personal matters and supports businesses that address such issues. *Source: Consumer Affairs Agency*





Utilize a wisdom book for living alone

Many of you must be experiencing living alone for the first time as a university student!

The Wisdom Book for Living Alone is an easy-to-understand collection of **wisdom** that will enrich your life as a one-person household.

Just a few small changes to your routine can save you



Point1

When choosing things, it is important to have an **ethical** perspective!

Ethical consumption is consumption behavior that considers people, society, community, and the environment, including local revitalization and employment.

Why not think about the stories behind the products and services as clues to **care for people and society**?

The first step is to choose products for which a portion of the sales proceeds will be donated, Fair Trade certified products, or products that support people with disabilities.

Ways to **care for the local community** include choosing local foods such as Awa Bancha, purchasing locally produced and consumed products and traditional crafts, and buying products that support disaster-affected areas.

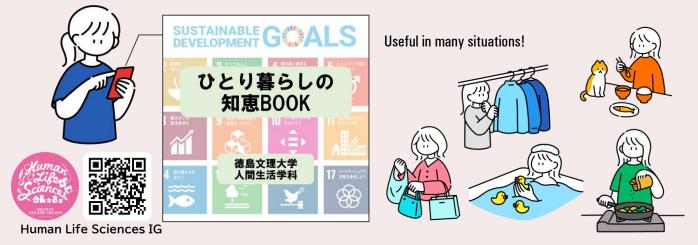
Caring for the environment is not just about convenience and affluence for now and for yourself, but also about shopping with the future in mind on a global scale, such as the consumption of deer meat, which is a wild animal.



SDGs Educational Materials by Tokushima Prefecture



The official IG account of the Human Life Sciences Dept. regularly have posts based from the Wisdom Book for Living Alone!



Point2

The initiatives below can be your first steps towards the SDGs! For details, see the explanations in the WISDOM BOOK!

Buy

•Take note of what you need so you don't overbuy •When grocery shopping, buy those closer to expiry dates

 $\cdot \mathsf{Buy}$ in bulk when the price is low, divide and store in the freezer

•Buy eco-friendly products such as refillable ones •Carry your own shopping bag everywhere

Wear

•Utilize thrift shops

•Utilize the clothing collection system of companies

 $\cdot \text{Learn}$ how to remake clothes by yourself

- •Create a reuse system in clubs, etc.
- •Try to wear sustainable fashion

 $\cdot \mbox{Cut}$ up old cotton clothes and use them as disposable rags

Eat



Wisdom BOOK 【Food Edition】

•Know how much you can eat so you don't overcook

•Cook rice in batches and freeze for later use •For dishes where you can make a lot at once, such as curry, hayashi rice, stew, you can enjoy the changing flavors as you finish it slowly •Carry your own chopsticks and bottle

Live

- •Turn off lights when not in use
- ·Unplug unused appliances
- •Know the time you have (e.g., a bath can be ready in -- minutes)
- ·Be creative in the use of washing

detergents, such as using orange peels to remove grease stains, or making good use of baking soda

·Cover the pots or bathtubs when heating

**Results from the "Tree of Wisdom for Llving Alone" surveys at the 2022 Univ. Festival and Livelihood Festival

SDGs that Can Be Done in Schools and Communities

Disseminate information by attaching QR codes to ethical products

created on campus

\$



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We live in an age where a great deal of information is available in the palm of your hand with a smartphone. However, some of the information is unreliable. Through the QR codes, we will share the correct and accurate information about the ethical products created at the university and other topics such as social issues. With the product in hand, consumer education is available to anyone, anywhere!

Graduates acting as smart consumers

Tokushima Bunri University students who use this handbook should act as consumers who can propose new values and lifestyles in the digital society and continue to be smart consumers after graduation!



Tokushima Bunri University has been working on TFT since 2010, serving healthy lunches (450 yen) at the school cafeteria every Tuesday.



TABLE FOR TWO is a social enterprise started in Japan that aims to simultaneously solve obesity in developed countries and hunger in developing countries by providing low-calorie meals and donating 20 yen of the meal price to support school lunches in Africa. For every set meal or food item purchased, 20 yen is donated to TABLE FOR TWO to be used for school lunches for children in developing countries (20 yen = cost of one school lunch in a developing country).



Sharing service is a system that allows one to pass on unneeded items to those who need them, so that usable items do not go to waste. If you have a few people in your seminar, club, or department, who are game to try this, you can easily take on this challenge!

Is there anyone who wants tableware, appliances, groceries, etc.?

Is there anyone moving and has trouble with disposing of things?

Don't miss the annual call for bicycle reuse from the Student Support Division around April!

Checkpoints for Sharing

①Food

- •Make sure the food is new or unopened
- •Be aware of consumption and expiration dates
- •Food that can be stored at room temperature

(Raw food will spoil, so *****)

②Furniture and Appliances

- •Check if they are still usable before handing them over
- •Give contact information in case no one claims it

Food Share Store at the 2022 University Festival

Awa Bancha Hot Water Supply Spot

The Department of Human Life Sciences has been a tub owner of Kamikatsu Awa Bancha (tea) since 2022, and students are involved in the entire process of making Awa Bancha, from picking the tea to packing it in bags. The resulting bancha is offered on campus in collaboration with TFT, exhibited at local events, and is used to pass on the lifestyle and culture of Tokushima through the production of bancha.

Awa Bancha is a tea with a unique flavor that is boiled, pickled and fermented with lactic acid bacteria made in the mountains of Tokushima Prefecture, and is said to have a history of about 800 years. It has attracted attention in terms of the food culture surrounding tea in Japan as it conveys an archaic tea-making technique, and in March 2021 it was registered as an Important Intangible Folk Cultural Asset of Japan. On the other hand, the tea industry is facing a shortage of successors due to the aging of its producers.

Source: Kamikatsu Awa Bancha Association and the Kamikatsu Hometown Specialty Support Declaration





Since 2016, the Food Studies of the Junior College Human Life Sciences Department has been promoting ethical consumption through the creation of deer meat recipes by students and the serving of deer meat dishes, with the aim of solving environmental problems and effectively utilizing harmful wild animals.

Gibier refers to the wild animal meat obtained through hunting or trapping. In the old days in France and other countries, gibier was so precious that only the upper class nobility could afford to eat it. Powerful and full of vitality, the natural meat that ran through the mountains and fields is a gift from the forest, with little fat, firmness, and high nutritional value.

Source: Japan Gibier Promotion Association



Documentation

Initiatives by the Authors for FY2022

1. Held a workshop to brainstorm about the draft handbook items with students from the Faculty of Policy Studies, the Faculty of Human Life Sciences, and the Junior College Life Sciences Department Food Sciences Program

2. Opened a food fair store (SDGs Market) at the university festival

→ Distributed uneaten food to those who needed it (Donors:15 people, Recipients:75 people)

3. Collected eco-friendly lifestyle tips that are useful for students living alone (Tree of Wisdom for Living Alone) from participants at the university festival and local events (Participants: 44 people)

→ The opinions were used to create the "Wisdom Book for Living Alone" and published on the Human Life Sciences Department's Instagram account.

4. Production of original Awa Bancha, with taste testing

 \rightarrow Conducted a survey on awareness of Awa Bancha, use of MY bottle, use of MY bottle for possible hot water supply spot

→ Proactive approach to university students found necessary

5. Sold bentos made with TFT X deer meat gibier collaboration recipes

 \rightarrow Created deer meat recipes, served lunches, collaborated with TFT to serve awa bancha to people who bring MY bottles





Promoting the TFT Onigiri Action at the university festival



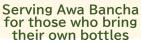
Collecting ideas for <u>Wisdom for Living Alone</u> at the university festival



Awa Bancha Taste Testing; My Bottle Survey; Collecting ideas for <u>Wisdom</u> for Living Alone at a community event



Awa Bancha Tasting x My Bottle Survey at the university festival

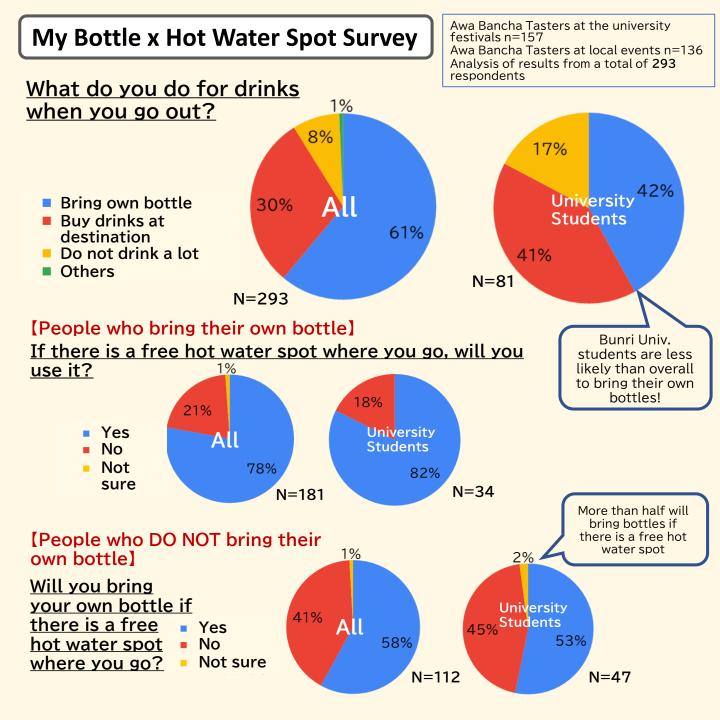


晩茶の試飲 はいかが?? 短期大学部生活科学科食物専攻 2年 私たちがシカ肉メニューを考案しました!





TFT X Deer Meat Lunch Box Sellling





Tokushima Prefecture Online Exchange Program with Overseas Universities 2022-2023

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We are always looking for university activities related to sustainable consumption that we can include in our handbook. Please contact us at the following address.

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