

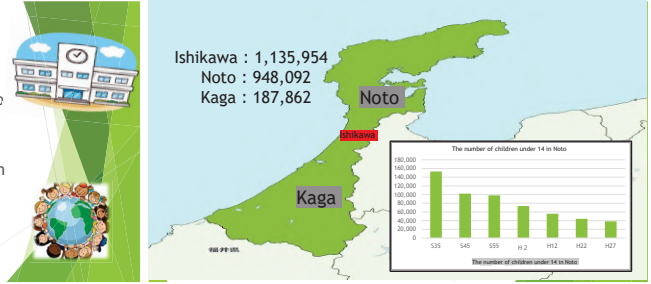
Two sides of our plan

Restaurant

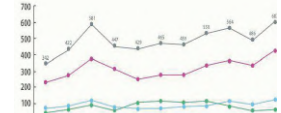
Cooking class

Our Goals

- ▶ We make full use of closed schools in Noto
- ▶ Foreign people can have connection with local people in Noto
- ▶ All people including vegetarian people can have chances to enjoy Japanese food and culture



Transition of the closed school



The number is increasing

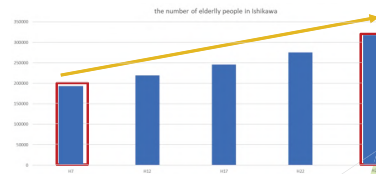
Benefits of using closed school

Get a subsidy Easy to use Well equipped

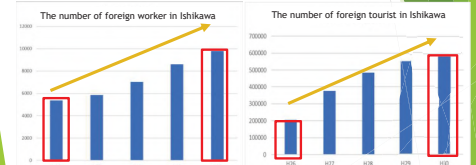
ex. Electricity and water supply facilities

ex. Seismic retrofitting completed

The number of elderly people



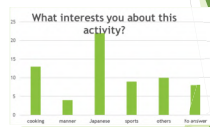
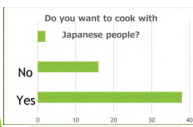
The number of foreigners



Action①

Questionnaire survey

Sugiyo Co.,LTD.



International cooking class

Learn Japanese at the cooking class together

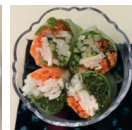
Action②

Cooking practice

With ALT



Caprese Pasta For vegetarian



Fresh spring rolls For public menu

Action③ Interview

Dr. Atsushi Kawasumi
Kanazawa university

Using regional resources is important



The charm of "Noto vegetables"

Nature of Noto nurture
Traditional vegetables

Only 17 items
"Noto" brand

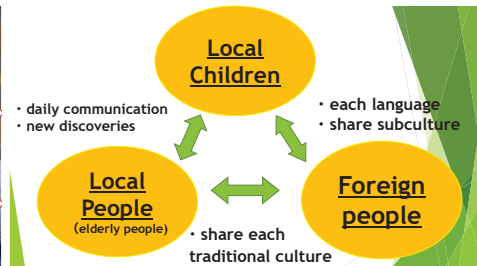
Be able to eat just in Noto
Special taste

Not only have tastiness
Health effect of Noto vegetables

Noto's Human Resources

Use valuable regional resources

We can connect the elderly with others



"Noto will become the place where no one will be left behind"

