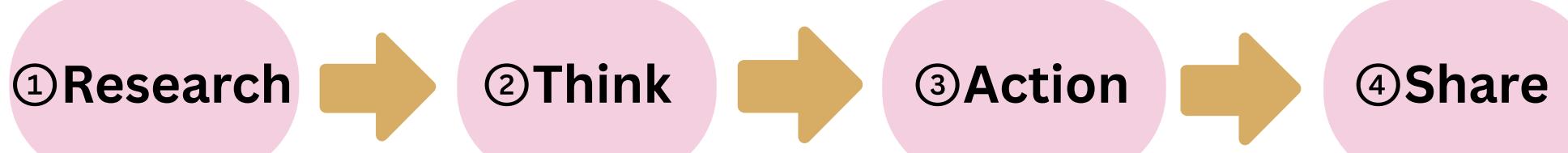


“Itadakimasu” to the Next Generation

~Reducing Food Waste, Growing Gratitude~

What is Service Learning?



↑ Selling sweets with people of disabilities

↳ Spreading awareness on LGBTQ+ issues

Background

Food Waste Issues

- 8-10% of greenhouse gas emission
- 783 million people suffering from hunger
- 150 million children with growth issues
- 1/3 of food produced becomes food waste = \$1 trillion/y (Food Waste Index Report 2024 /UN environment programme)
- SDGs Goal 12



Next generation facing the problems!!!

Food Education

Our Activity: Practical approach to food education

Objective: To propose a detailed and practical approach for teaching kindergartners the importance and appreciation for food.

Target Audience: Kindergartners from Shibuya Kindergarten (ages 3-6)

Picture Story: How curry is made

- Developed an original picture story show to teach the value of food and appreciation for the people behind
- **Highly effective for kindergartners:**
 - Suitable across various literacy levels
 - Better learning and memory through voice and image input

⇒ Positive reaction from kindergartners

Hands-on Activity

- Interactive game based on the picture story show: what ingredients were used to make curry?
- Effect: deepened understanding of the picture story and longer memory



Conclusion

- Created a new approach of food education for kindergartners :connection of picture story and hands-on activity for **deeper understandings** and **longer memory**
- Promoting food education from a younger childhood: nurture the importance of food and sustainability

⇒ **Raising awareness** for the future generation