

Kyoto University International Symposium Food & Sustainability October 29-30, 2018

Kyoto University Clock Tower Centennial Hall

For registration and enquires, please contact ecocheck@eprc.kyoto-u.ac.jp

※ As the program may slightly change from the contents here,
please consult the latest information

[Attendance fee: Free]



Sponsor: Kyoto University

Cosponsor (tentative): Kyoto City, FAO, Kyoto City Committee for the Promotion of Waste Material Reduction and others

Support/Cooperation: Hulic Co., Ltd., FP Corporation, TAIHEIYO CEMENT CORPORATION, Hiei-yuba Honpo Yubahachi Co., Ltd., Ezaki Glico Co., Ltd. and others

Plan and collaboration: École de Kyodai (Ayano Kubo, Rojina Bade, Makiho Okuno, Ami Shirai, Saki Nishimoto, Shizuka Eshiro), TABLE FOR TWO Kyoto University (Hiroaki Matsuo, Chihiro Tanaka, Yukari Tojo), Second Harvest Kyoto



京都大学
KYOTO UNIVERSITY



Food and Agriculture
Organization of the
United Nations

★Special Free Meal (students and graduate students have priorities)

① Someone who has more than 2 stamps as participate certifications of the events, can be invited Networking dinner without fee (18:00-, 30th).

※Event under consideration:

☐ 29th, 13:00 – 15:00/ 16:00 – 18:00, Sessions on Food and Sustainability
(More than 1 session)

☐ 29th, 15-16:00, Research Posters on Food and Sustainability

☐ 29th, 15:10-18:00, WS on food policy (half or all)

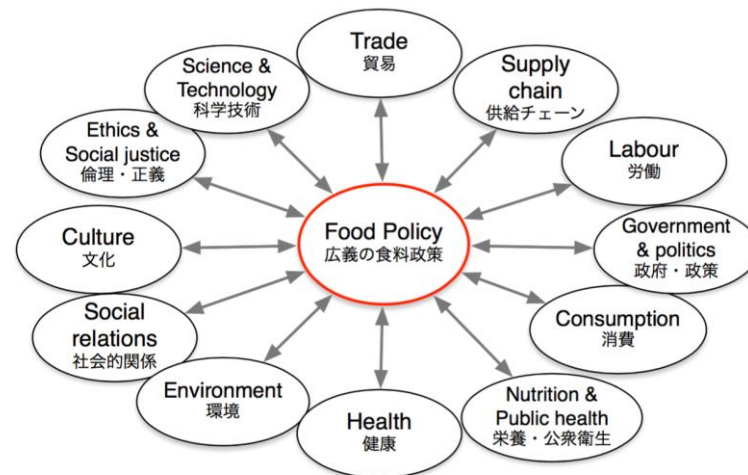
☐ 30th, 9:00-12:00, Keynote Speech, Special Symposium

② Someone who joins the movie (29th, 18:00-) bringing own bowl for rice and Miso-soup, cup, and chopsticks, can be served Japanese rice, Miso-soup, and one drink without fee.

★It's only for registered people, and limited by 50 people.

For registration and enquiries, please contact the staff at the reception.

◆ Themes of this symposium: Appropriate are themes surrounding food and its sustainability. We especially welcome multi-themed projects, as well as researchers looking to connect to a broad theme hereafter.



29th afternoon – 30th evening International Exchange Hall (Floor 2)

Research Posters on Food and Sustainability

About 20 people, including students and young researchers, will present posters on a wide range of research with food and sustainability as the theme. This is an opportunity to directly exchange thoughts on the latest research.

- Core time (presentation times slots): 29th, 15-16:00; 30th, 17-20:00
- ※ Meeting on the 30th 18-20:00 is reserved only for participants of the dinner.

30th afternoon (13:00-) , Large Hall (Floor 1)

Food loss reduction, National campaign 【Japanese】

Opening Ceremony



Keynote lecture by famous Japanese chef,
Inheritance and development of food culture in Kyoto
Mr. Eiichi Takahashi (14th head of 瓢亭 Hyotei)

Symposium on food loss

30th evening (18:00-20:00) International Exchange Hall (Floor 2)

Networking dinner

Participants will be invited to the networking dinner. We can enjoy local eco-food and beverage, original eco-menu (table for two, blue sea food, original pasta, etc.) by University students (Kyoto Univ. and Kyoto Koka Woman's Univ.).

Other events Exhibition, Food loss symposium, WS on food policy (English translation will be available for some events)

30th, International Exchange Hall (Floor 2)

Keynote Speech (9:00-)



FAO Food Policy Pact –current status, challenges and future direction (tentative)
Dr. Rosa Rolle (FAO, the Senior Food Systems Officer)



Food and the city: Food policy in Toronto
Dr. Lori Stahlbrand (Toronto Food Policy Council)

There are cities in the world with decades of history and experience in food policy. We invite a speaker from Toronto, a representative example. There is much to be learned from the history and experience of food policy designed by government officials, city residents, producers, business stakeholders, and researchers—all of who worked together to identify a number of issues and resolve them as organically as possible.

Special Symposium (10:00-12:00)



Realizing sustainable food

While food is our basic element, it also presents a number of problems. For example, to say that all 17 of the UN's Sustainable Development Goals (SDGs) relate to food is no exaggeration. In this symposium, we consider some of these goals, and while sharing problems and forefront measures, we also search for clues toward solutions.

- Planned presenters (titles omitted); Coordinator: Motoki Akitsu Kyoto Uni., Grad School of Agriculture



Isao Sakaguchi
Gakushuin Univ.,
Faculty of Law



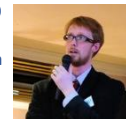
Shinichi Sakai
Kyoto Univ
Environment
Research
Preservation Center



Setsuko Sugimoto
Administrative Director of
the Residence Preservation
Council of Sugimoto
Residence (Important
Cultural Property)/
Culinary Researcher



Boliko Charles
Director, LOJ, FAO



Steven McGreevy
Research Institute
for Research and
Humanity



Kimiko Nishimura
FP Corporation
Director

Symposium secretariat

Assoc Prof. Misuzu Asari (KU GSGES/ecole de Kyodai) ecocheck@eprc.kyoto-u.ac.jp

29th, Conference Room (Floor 2)

Sessions on Food and Sustainability 13:00 - 18:00

We are planning oral presentations from several researchers and stakeholders on the following themes related to food and sustainability, along with discussions based on these presentations. Themes are separated by room and time slot, though a portion of them run at the same time.

Coordinators

Motoki Akitsu
KU Grad School of
Agriculture



Misuzu Asari
KU Grad School of Global
Environmental Studies



Eiji Nawata
KU Grad School of
Agriculture



Roger C. Baars
KU Grad School of Global
Environmental Studies



Yosuke Yamashiki
KU Grad. School of
Advanced Leadership
Studies



10/29	Conference Room 1	Conference Room 2	Conference Room 3
13:00-15:00	<p>① Food production and Climate Change -1 Climatic changes, or global warming recently, may have caused huge impacts on agricultural production. Even though recent world crop production is somewhat stable and high due to improved agricultural technologies, the frequency of the climatic disasters seems to be increased, and uneasiness on future agricultural production is also increased. In this session, we would like to discuss the issue on food production and climatic changes mainly focused on the production in tropical and subtropical area. Speakers:</p> <ul style="list-style-type: none"> Eiji NAWATA (KU Grad School of Agriculture): Influence of climatic changes on agricultural production in Thailand Huu-Sheng LUR (College of Bioresources and Agriculture, National Taiwan University) : Influence of climatic changes on agricultural production in Taiwan Tatsuhiko SHIRAIWA (KU Grad School of Agriculture): Soybean production under climate change: adaptation to tropical Environment 	<p>③ Food Policy -1: Production to consumption After introducing the idea of Food Policy in Japan, this session examines the scenes from a side of food production. It also shows how specific food products work for the attitude of farmers and producer-consumer relationships in the market. Moderator: Motoki Akitsu (KU GSA)</p> <ul style="list-style-type: none"> Motoki Akitsu (KU GSA): What is Food Policy? : Restructuring the policy scheme of food and agriculture Ryo Iwashita (KU GSA): Farmers' orientation toward "split production" of organic farming: A case of an alternative agricultural cooperative in Wakayama prefecture Greg de St. Maurice (Osaka City University): Place Branding, Culinary Tourism, and Sustainability in Japan 	<p>⑤ Food and Culture in the City 【本セッションのみ日本語&英語/Japanese and English】 How the food culture and system has been effected by historical events, change and trends in cities ? We want to grasp current situation and discuss challenges and future directions. Moderator: Roger C. Baars (KU Grad School of Global Environmental Studies) Speakers:</p> <ul style="list-style-type: none"> Tatsuo Yamamoto (Kyoto city, 京の食文化・流通戦略 監: Strategic director of Kyoto food culture and distribution) Toru Yoshino (文化庁: Agency for Cultural Affairs, Japan, Senior Specialist for Arts and Culture) Yuki Asakura (文化庁: Agency for Cultural Affairs, Japan, Research Officer) Rosa Rolle (FAO, the Senior Food Systems Officer) Lori Stahlbrand (Toronto Food Policy Council)
16:00-18:00	<p>② Food Production and Climate Change -2 Following the previous session①, in this session, we would like to discuss the issue on food production and climatic changes mainly focused on future solutions. Speakers (KU Grad School of Agriculture: KUGSA):</p> <ul style="list-style-type: none"> Shigeo KAWASHIMA: Global warming changes not only temperature but also water vapor amount Yasuyoshi SAKAI : C1 microbes play critical roles in methane cycle and in food production Chieko UMETSU: Food and nutrition security: Resilience of households and communities under climate vulnerability 	<p>④ Food Production and Climate Change -3 This session is organized as a contribution to the WASAG - The Global Framework on Water Scarcity in Agriculture at KU. The changes in the hydrological cycle in the future climate will bring direct and indirect effects in crop yield throughout drought and flood. Inadequate distribution of water resources may create serious impact in all aspects in each country. Throughout this session, we'll provide an outline of the current status of predicted global water resources in the future and food scarcity. Speakers:</p> <p>Kenji Tanaka (DPRI KU): Projection of future change in available water resources</p> <p>Yosuke Yamashiki (GSAIS KU): Crop Yield prediction in catchment scale</p> <p>Boloko Charles (Director, LOJ, FAO): Introduction of WASAG as FAO's leading activity</p>	<p>⑥ Food Policy -2: Governmental policy to governance Multiple levels of food governance would be examined in this session. It covers historical processes in both national policy level and local initiative level, and the potential of people's participatory governance. Moderator: Motoki Akitsu (KU GSA)</p> <ul style="list-style-type: none"> Mariko Noma (JSPS Research associate): The Growth Process of Dairy Consumption and Dairy Farming in Japan Nami Yamamoto (KU GSA): Healthy, Joyful and Sustainable Eating for Social Causes: New Farm to Table Movements in Kansai Region Karly Burch (PhD from the University of Otago): How do everyday people participate in food policy governance?: Exploring the case of 'safe food' in the aftermath of TEPCO's 2011 nuclear disaster

食と持続可能性に関する研究ポスター

Research Posters on Food and Sustainability

コアタイム：①29日(月) 15:00～16:00

②30日(火) 17:00～19:30

※18:00以降ネットワークディナー参加者のみ

P01

Ruhiza Jean Boroto

Food and Agriculture Organization (FAO)

「The Global Framework on Water Scarcity in Agriculture (WASAG)- A leading Partnership to address water scarcity in agriculture.」

P02

Parmeshwar Udmale

京都大学大学院 工学研究科 社会基盤工学専攻

Civil and Earth Resources Engineering Graduate School of Engineering, Kyoto University

「Modeling national-scale drought impacts on crop production and its propagation through a country's food balance」

P03

Rahul D. Ghosal

京都大学大学院 地球環境学堂・学舎

Graduate School of Global Environmental Studies, Kyoto University

「Plant-based in the States: A case study of regime resistance」

P04

Angela Huang

Department of Agronomy, National Taiwan University

「Adaptation of Climate Change in Agriculture Production: Approach of Water-Food-Energy Nexus in Taiwan」

P05

Yann-Rong Lin

Department of Agronomy, National Taiwan University

「Vegetable Production under Climate Change: Towards Breeding a New Variety with Early Curding and Heat Tolerance in Broccoli (Brassica oleracea var. italica)」

P06

矢野順也 Junya Yano

京都大学環境安全保健機構附属環境科学センター

Kyoto University

「Current Status and Greenhouse Gas Emission Related to Food Loss at Kyoto University CO-OP」

P07

野々村真希 Maki Nonomura

安田女子大学 家政学部 Yasuda Women's University

「調理時に発生する食品ロスの実態と原因」

「Food Waste during Cooking at Home」

P08

Abiyan Ardan Arfani

京都大学大学院 地球環境学堂・学舎

Graduate School of Global Environmental Studies, Kyoto University

「Social Media Marketing Strategy Campaigns Comparison: Case study of Sustainable Seafood Guide Programs」

P09

枚本育生 Ikuo Sugimoto

認定NPO法人環境市民 The Citizens Environmental Foundation

「企業のエシカル通信簿」 「Ethical Report Cards of Companies」

P10

下村委津子 Shizuko Shimomura

認定NPO法人環境市民 The Citizens Environmental Foundation

「ぐりちょ」 「Green & Ethical Choices」

P11

松尾浩晃 Hiroaki Matsuo, 田中千尋 Chihiro Tanaka, and 東城由佳理 Yukari Toujou

TABLE FOR TWO 京都大学 TABLE FOR TWO Kyodai

「京都大学における環境・健康配慮メニューの開発～シェフや生協との協働による特製スープの提案～」

「Development of an Ethical and Healthy Menu in Kyoto University :Special soup jointly developed by a chef and coop」

P12

白井亜美 Ami Shirai

エコ〜るど京大 Ecole de Kyodai

「ベジタリアンを知る」 「How to understand the Vegetarians」

P13

長崎夏帆 Kaho Nagasaki and 高野拓樹 Hiroki Takano

京都光華女子大学キャリア形成学部

Faculty of Career Development, Kyoto Koka Women's University

「トウガラシの付加価値付与の観点からのペペロンオイル作成とその評価」 「Development and Evaluation of Peperon-Oil in terms of Adding Value to Red peppers」