



The Fourth Workshop 1.5°C Lifestyles in Kitakyushu

Experience a lifestyle that reduces global warming through food!

What is this workshop about?

This is a hands-on workshop to think about and try out 1.5°C Lifestyles, which will enrich people's lives while reducing emissions of greenhouse gases, the cause of global warming.

1.5 °C is the target of the UN Paris Agreement, which aims to limit the increase in the average global temperature to 1.5°C below pre-industrial levels.



>Lectures on global warming by environmental experts



>Group discussion among participants to deepen understanding ward working on food loss, etc.



>Visits to companies in Wakamatsu



Check the reverse side for programme details.

> Cooking class to try recipes for 1.5°C lifestyles

Date

Time: 10:00-14:00

Tue)

Free

15 persons

Language

Japanese, English

Target

Students living in Japan (Junior high school, high school, vocational, university and postgraduate students)

Venue Kitakyushu Youth Station *Next to JR Kurosaki St. (B1F, Com City, 3-15-3 Kurosaki, Yahatanishi-ku)



Visits to companies in Wakamatsu ward working on food loss, etc.

(Meet and disperse at the north entrance square of JR Kurosaki St.)



>Between the two workshops, participants will also take a 10-day 1.5°C lifestyle challenge in their own homes.

[Organiser]

Institute for Global Environmental Strategies

Kitakyushu Urban Centre

(1-1-1 Hirano, Yahatahigashi-ku, Kitakyushu) kitakyushu-info@iges.or.jp (Maehata)

[Collaborator]

Kitakyushu Youth Station

[Supporter] Fukuoka Prefecture, City of Kitakyushu **IGES**

For Registration



https://www.iges.or.jp/en/events/20240729 Registration deadline: 22 July (Mon).

The Fourth Workshop on 1.5°C Lifestyles in Kitakyushu

Target: Students living in Jpapan Capacity: 15 persons

(Junior high school, high school, vocational, university and postgraduate students)

Fee: Free

Language: Japanese, English

- Priority will be given to those who can participate in Steps 1, 2 and 3, and registration will be closed when the maximum number of participants has been reached.
- If the number of applicants does not reach the maximum number, those who cannot participate in all the steps will be selected.

efore workshop

You can find out how much greenhouse gas you are emitting by completing the online questionnaire sent to you by the organiser before STEP 1. (Time required: about 30 minutes)



Workshop and cooking class

- 66 Learn, think and share ideas about global warming 99
- 1. Learn about environmental activities undertaken by young people.
- 2. Learn about global warming and the Paris Agreement as well as your own emissions.
- 3. Consider which 1.5°C lifestyle you want to try.
- 4. Cooking class of Group 1 (Group 2 ends at 12.00).



1.5℃ Lifestyle Challenge **66**Experience the 1.5°C lifestyle During the 10 days between the STEP 1 and STEP 3 workshops, each participant will try to live a lifestyle that reduces greenhouse gas emissions through food (1.5°C lifestyle). The organisers will provide you with what options are available (1.5°C Lifestyle Options Catalogue).



Sustainable Food Industry Study Tour 66 Learn about company initiatives and issues related to food

- 1. Visit food composting at Well Create Co., Ltd.
- 2. Hear about the use and handling of off-spec tomatoes at Hibikinada Green Farm Co., Ltd.
- Visit the Zero Waste Supermarket Forus to see how they weigh and sell food without food loss or packaging waste.

*Lunch will be available at the local market Umi to Daichi at your own expense.



Workshop and cooking class

- **66**Think about a society that enables a 1.5℃ lifestyle ••
- 1. Review what you have learned about 1.5°C Lifestyle
- 2. Hear about Kitakyushu City's food loss measures.
- Think about ideas for a society that realises the 1.5°C Lifestyle.
- 4. Cooking class of Group 2(Group 1 ends at 12.00).

Lecturer & Speakers

Institute for Global Environmental Strategies (IGES)

Kitakyushu Youth Station

Fukuoka Prefecture Certified Food Loss Reduction Meister

Resource Circulation Division, Environment Bureau, City of Kitakyushu Kitakyushu City High School

Department of Food and Nutrition, Kyushu Nutrition Welfare University

Study tour sites

Well Create Co., Ltd./ Hibikinada Green Farm Co., Ltd. Zero Waste Supermarket Forus, 1F SunLive Takasu

[Organiser]

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