

Food in the event of a disaster in food education

Food Science and Human Nutrition

- Positioning in the plan for the promotion of shokuiku.
- Development of daily foods utilization emergency foods.

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Summary

Backgrounds

- Various natural disasters that occur frequently in recent years have become a problem. In particular, food problems that are directly linked to the maintenance of life and health are serious.
- The country has recommended stockpiling food and drinking water for more than a week in case of a catastrophe, but the actual situation is still insufficient.

Purpose

- We will contribute to the spread of the rolling stock method by creating recipes for developing daily foods that utilize emergency foods.
- We will work to position "preparation for food in the event of a disaster" in the plan for the promotion of shokuiku of a self-governing body.

Major achievements

- In each home, we looked up the awareness to food in the event of a disaster and the stockpile status Survey of emergency foods.
- We made a pamphlet of cooking recipes using emergency foods that are widely stockpiled in ordinary homes and distributed them to communities.
- As part of disaster prevention education, we carried out a cooking practice at a high school that incorporated important three Ts* for food in the event of a disaster.

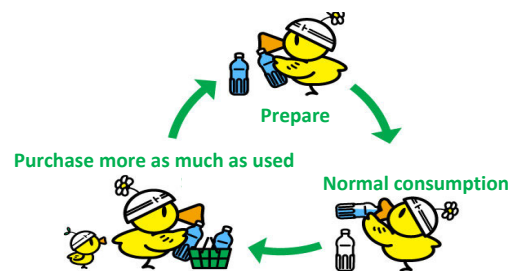
*Three Ts as follows

Time: Being no spend time Tasty: Being feel to eat tasty
Tender : Being tender to people

Prospects of collaboration

- Collaboration to farm production and food companies I would like to work on the development of emergency food by making good use of local products.
- Collaboration to local communities and We would like to propose evaluation items for preparation for food in the event of a disaster in the plan for promotion of shokuiku . promotion of shokuiku and work on the construction of a disaster prevention education program on food at school.

Diagram of Rolling stock method



日本気象協会推進「トクする!防災」プロジェクトより

Provided croquettes using pregelatinized rice at a disaster prevention event in Konan city Japan.



Disaster prevention education on food at Aichi Prefectural High School



Plastic bag cooking using pregelatinized rice that can be done in 20 minutes



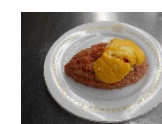
Gomoku-sushi roll with sauries



Plastic bag cooking



cooked rice



Omelet rice



Grilled chicken rice bowl



Sweets made with sweet rice wine

Selling point



We will enhance ability for disaster prevention in regions through "food" and contribute to school sites and various situations.