

Policies for the Promotion of
Shokuiku
(White Paper on *Shokuiku*)
The Fiscal Year 2020 Edition
[Summary]

Ministry of Agriculture, Forestry, and Fisheries

This report is the Policies for the Promotion of *Shokuiku* defined in Article 15 of the Basic Act on *Shokuiku* (Food and Nutrition Education) (Act No. 63 of 2005). The Act requires the national government to submit a report on the measures that were taken for the promotion of *shokuiku* to the Diet each year.

In this report, we describe the measures that were taken for the promotion of *shokuiku* in fiscal 2020.

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○In principle, the numbers given in figures and tables are rounded off, and therefore they may differ slightly in summation from the totals indicated.

Introduction: Basic Framework of the *Shokuiku* Promotional Policies

1. Basic Act on *Shokuiku* (Food and Nutrition Education)

- The Basic Act on *Shokuiku* (Food and Nutrition Education) was promulgated in June 2005 and took effect in July 2005 to comprehensively and systematically promote *shokuiku* policies, thereby contributing to healthy and cultured living of Japanese citizens and a thriving and prosperous society at present and in the future.
- The Act positioned *shokuiku* as the basis of a human life which is fundamental to intellectual, moral, and physical education, which helps citizens acquire knowledge about *shoku* [comprehensive term for food and nutrition, diet, meals, and way of eating] and the ability to choose the appropriate *shoku* through their various experiences, enabling them to adopt healthy dietary habits.

2. Basic Plan for the Promotion of *Shokuiku*

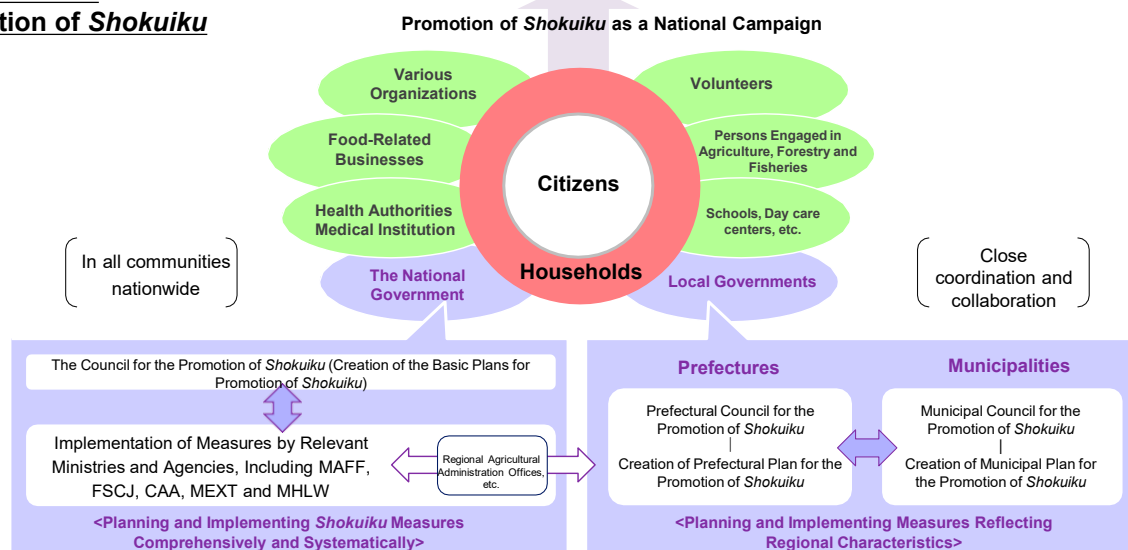
- In March 2016, “The Third Basic Plan for the Promotion of *Shokuiku*” (The Third Basic Plan) was created in consideration of the past achievements and challenges of *shokuiku*. The Third Basic Plan, covering five years from fiscal 2016 to 2020, sets the basic policies including targets for the promotion of *shokuiku*, and proposes measures to be taken for the comprehensive promotion of it.
- The following five priority issues were established as the basic policies:
 - (1) the promotion of *shokuiku* among the younger generation,
 - (2) the promotion of *shokuiku* tailored to diverse lifestyles,
 - (3) the promotion of *shokuiku* that contributes to the extension of healthy life expectancy,
 - (4) the promotion of *shokuiku* to raise awareness of a sustainable food cycle and the environment,
 - (5) the promotion of *shokuiku* aimed to pass down the Japanese food culture.
- “The Fourth Basic Plan for the Promotion of *Shokuiku*” was created in March 2021.

3. System to Advance Measures for *Shokuiku*

- The Ministry of Agriculture, Forestry and Fisheries (MAFF) is responsible for affairs concerning the creation and promotion of the Basic Plan for the Promotion of *Shokuiku*. MAFF is promoting *shokuiku* as a government-wide initiative in coordination with other relevant ministries and agencies, including the Food Safety Commission of Japan (FSCJ), the Consumer Affairs Agency (CAA), the Ministry of Education, Culture, Sports, Science and Technology (MEXT) and the Ministry of Health, Labour and Welfare (MHLW).
- Rolling out *shokuiku* as a national campaign will require the national and local governments’ efforts and close coordination and collaboration among various community-level stakeholders.

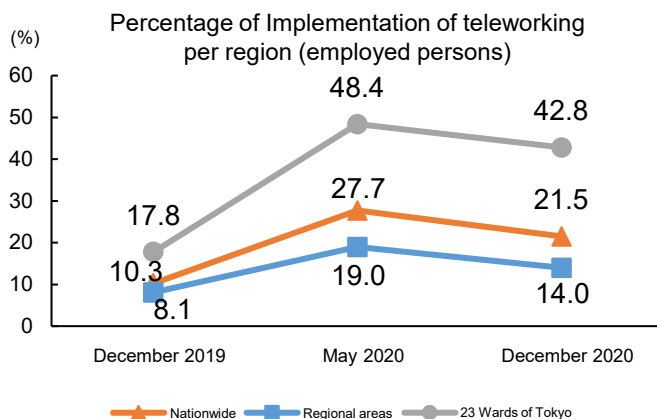
System for the Promotion of *Shokuiku*

Helping Citizens to Develop Healthy Body and Mind and Cultivate Humanity



Shokuiku and the Spread of COVID-19

➤ According to “The Second Survey on Lifestyle-related Awareness/Behavior Changes within COVID-19 Epidemic” conducted by the Cabinet Office in December 2020, there was a major difference between the percentage of teleworking employed persons of the 23 wards of Tokyo and regional areas.

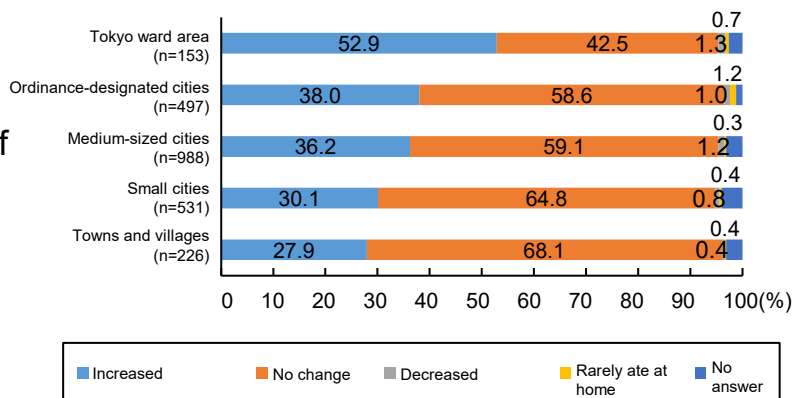


Data Source: Cabinet Office. The Second Survey on Lifestyle-related Awareness/Behavior Changes within COVID-19 Epidemic. Conducted in December 2020.

➤ In the “Survey of Attitudes Towards *Shokuiku* (Annual)” conducted by MAFF in December 2020, approximately 40% of participants answered the frequency of eating meals at home “increased” for the question “Have your current dietary habits changed from before the spread of COVID-19?”

Change in the frequency of eating meals at home (by city size)

➤ Per city size, while approximately 50% of people living in the Tokyo ward areas said that the frequency of eating meals at home “increased”, about 30% of people in small cities, towns and villages answered the same and more than 60% answered there was “no change” in the frequency of eating meals at home.



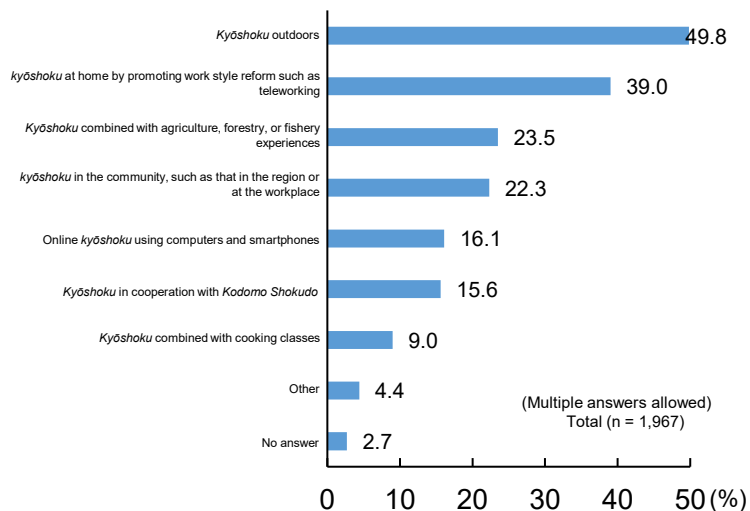
Data Source: MAFF. The Survey of Attitudes Towards *Shokuiku* (Annual). Conducted in December 2020.

Note: “City size” divides cities according to city scale, with the Tokyo ward area, ordinance-designated cities, medium-sized cities (with 100 thousand citizens or more), and small cities (with less than 100 thousand citizens), and towns and villages.

➤ Under the prerequisite that sufficient measures are being taken to prevent the spread of COVID-19, when asked if one wants to participate in gatherings to eat in their region or community, approximately 30% answered “Yes”, and approximately 50% answered “No”. By age group, more over 60 years old, both men and women, answered “No”.

Contents of *kyōshoku* [eating with someone] the government should promote

➤ In the “Public Opinion Survey on Dietary Habits” that the Cabinet Office conducted in fiscal 2020, approximately 50% of people answered “*Kyōshoku* outdoors” as contents of *kyōshoku* the government should promote, followed by “*kyōshoku* at home by promoting work style reform such as teleworking” (approximately 40%).



Data Source: Cabinet Office. Public Opinion Survey on Dietary Habits. Question: With the implementation of the “new lifestyles” to prevent the spread of COVID-19, what type of *kyōshoku* should the government promote? (Circle all that apply).

Article Efforts of Relevant Ministries and Agencies for *Shokuiku* under the Spread of COVID-19

- MEXT has provided subsidies to cover costs borne by the establishments of schools for refunds of school lunch fees to parents, food ingredient cancellation, etc. due to the suspension of school lunches due to temporary school closings. Furthermore, case studies such as diet and nutrition teachers introducing lunch recipes and using the internet to grasp the dietary habits of students were also given.
- MHLW created tools, etc. to promote and raise awareness of the importance of improving dietary habits at home. Furthermore, “Balanced Diet Lessons” was published on the website, to promote balanced meals at home.
- MAFF has launched the “#GENKI ITADAKIMASU Project” to promote sales of domestic agricultural, forestry and fishery products which have inactive inventory due to factors such as the decrease of inbound visitors and more people staying home. The project supports to efforts such as provision of domestic foodstuffs to school lunches and *Kodomo Shokudo*.
- Support was offered to initiatives for donating unused food that would have been used for school lunches and events to food banks.
- The Kanto Regional Agricultural Administration Office launched the website “*Ouchi de Shokuiku* (*Shokuiku* at Home)” and published *shokuiku* content, such as movies, that can be practiced at home.



MHLW “Balanced Diet Lessons”

おうち de 食育



更新日：令和3年1月5日

関東農政局は、さまざまな活動が展開される中、食育活動が積極的に行われるよう「今、できることから始めよう！おうちde食育」をテーマに、家庭内でもゲーム感覚で取組める食育コンテンツをまとめました。是非、家族やお友達とご活用ください。



The Kanto Regional Agricultural Administration Office “*Ouchi de Shokuiku*”

Case Study

Shokuiku Efforts using Online Technology, etc. under the Spread of COVID-19

- Introduction of *shokuiku* efforts in response to the “new lifestyles” under the spread of COVID-19.
- Cookpad Inc. held an online marché with their app “cookpad mart”. Their efforts included online cooking classes, and programs in which consumers are able to purchase food ingredients while communicating with vendors.
- The Japan Dietetic Association and other nutrition-related societies disseminated information on the importance of preventing infection from a dietary perspective along with the importance of cooking at home.
- In accordance with the August 31 “Vegetable Day”, JA-ZENCHU held events such as “harvest experiences at home” in which families from all over Japan were connected online to harvest cherry tomatoes with the explanation of farmers.



An online cooking class taught by a specialist, held on the “cookpad mart” app

Featured Article 1: The Promotion of *Shokuiku* Aimed to Pass Down the Japanese Food Culture

1. Positioning of *Shokuiku* Aimed to Pass Down the Japanese Food Culture in the Third Basic Plan for the Promotion of *Shokuiku*

- The Third Basic Plan sets “The Promotion of *Shokuiku* Aimed to Pass Down the Japanese Food Culture” as one of its priority issues, as “*Washoku*, traditional dietary cultures of the Japanese”, was registered as a UNESCO Intangible Cultural Heritage in 2013, and the excellent traditional food culture has not been passed down sufficiently and has led to a gradual loss of its distinctive characteristics.
- In this featured article, the attitudes and practices of citizens toward inheritance of food culture are analyzed along with introduction of case studies for inheritance of food culture.

2. Viewpoint on the Inheritance of Japanese Food Culture and the Status of Practice

- Approximately 90% answered that receiving food culture is important. Approximately 70% answered that they have “received” food culture.

- When asked what is necessary to receive food cultures, “Learning at home from parents, etc.” was the most popular answer, followed by “Learning at school during childhood” and “Increasing opportunities to recognize local and traditional cuisine within daily meals”.

- Of those who answered “Have received” food culture, approximately 80% answered that they “Have passed it on” to the members of the local community and next generation (including their children and grandchildren).

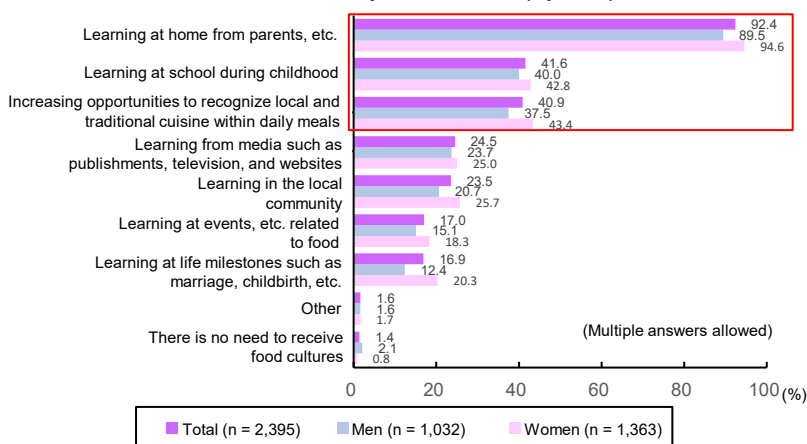
- Of those who answered “Have passed on” food culture, more than half answered that they eat breakfast with their family “Almost every day”, whereas of those who answered “Have not passed it on” or “Have not received”, approximately 40% answered so.

The state of receiving food culture (by sex and age)



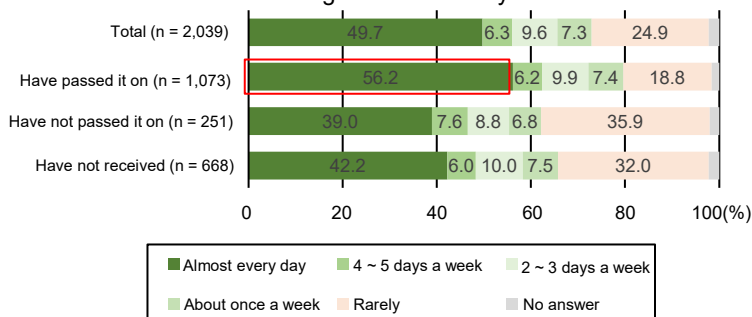
Data Source: MAFF. The Survey of Attitudes Towards *Shokuiku* (Annual). Conducted in December 2020.

Factors Necessary to Receive (by sex)



Data Source: MAFF. The Survey of Attitudes Towards *Shokuiku* (Annual). Conducted in December 2020.

The relationship between inheritance of food culture and eating breakfast together with family members



Data Source: MAFF. The Survey of Attitudes Towards *Shokuiku* (Annual). Conducted in December 2020.

Note: This survey includes the answers of those who didn't answer the question regarding the inheritance of food culture.

Case Study

Development of the *Shokuiku* Curriculum “Takakura Standard” which cultivate life skills along with Communities

- Kyoto Municipal Takakura Elementary School developed a “Takakura Standard” which is a systematized *shokuiku* curriculum for six years in elementary school, incorporating local educational materials and human resources.
- The program is rich in education related to *shokuiku*. First grade students experience “Smile School Lunches” in which they eat their school lunches with local senior citizens. Fourth grade students use a roof farm of a local enterprise for a farming experience, and fifth/sixth grade students learn at a “soup stock class” taught by a Japanese cuisine chef, along with arranging Japanese cuisine for serving.
- Visualizing how *shokuiku* is positioned within the education curriculum promotes information sharing among stakeholders and a deep understanding of *shokuiku*.

Kyoto Municipal Takakura Elementary School (Kyoto Prefecture)



Fifth grade students learning how to make soup stock



Sixth grade students dishing up Japanese cuisine for serving

Case Study

Food Culture Inheritance Efforts Based on the “Gunma *Shokuiku* Kokoro Plan”

- In Gunma Prefecture, “Protection/inheritance of traditional food culture” was positioned as a priority issue within “Gunma Prefectural Plan for the Promotion of *Shokuiku* “Gunma *Shokuiku* Kokoro Plan””.
- Gunma Prefecture established October 24 as “Gunma School Lunch Day”, on which school lunches feature local cuisine and agricultural products.
- Gunma Prefecture made the leaflet "Gunma Local Cuisine" on the origins of the local cuisine, along with the "Textbook for Inheritance of Gunma's Food Culture" summarizing the efforts for the food culture preservation, and uses them at schools, etc.

Gunma Prefecture



(Left) Textbook for Inheritance of Gunma's Food Culture (Issued in March 2019)

(Right) Gunma Local Cuisine (Issued in June 2017)

Case Study

Toyama’s “*Saiku Kamaboko*”-Inheritance of Food Culture Reflecting Regional Characteristics

- Toyama Prefecture is active in the production of *kamaboko* (fish cakes), and famous “*Saiku Kamaboko*”, often used for gifts such as wedding banquet souvenirs that feature items that bring good fortune.
- People who receive these souvenirs share them with their relatives, neighbors and friends. This lasting food culture is rooted in the linkage between the local products and local nature which respect ceremonial occasions.
- The Toyama Prefecture *Kamaboko* Fishery Processing Industry Cooperative offers programs such as “Parent and Child *Saiku Kamaboko* Classes” and the hands-on event “Toyama *Kamaboko* School” in their efforts to pass down *Saiku Kamaboko*.

The Toyama Prefecture *Kamaboko* Fishery Processing Industry Cooperative (Toyama Prefecture)



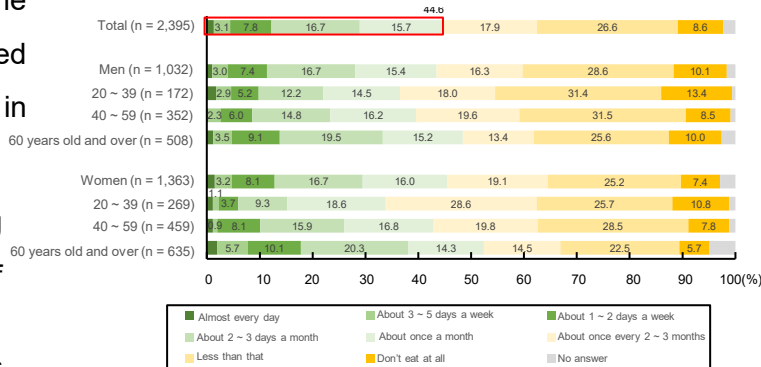
Saiku Kamaboko

➤ When asked about local or traditional cuisine of their hometown, approximately 50% answered “I’m very familiar with, and have eaten those in the past”.

➤ As for a question on the frequency of eating local or traditional cuisine of Japan, about half answered “About once a month*” or more.

* “Almost every day”, “About 3 ~ 5 days a week”, “About 1 ~ 2 days a week”, “About 2 ~ 3 days a month”, “About once a month”

Local or Traditional Cuisine Consumption Frequency (by sex and age)



Data Source: MAFF. The Survey of Attitudes Towards *Shokuiku* (Annual). Conducted in December 2020.

3. Traditional Japanese Food Culture that Should be Passed On

➤ In this article, the characteristics of traditional Japanese food culture, from the perspective of the basic *Washoku* form of “one soup three dishes”, are introduced, along with *shokuiku* case studies of efforts being made to pass down food culture.

Article “Rice”, the Traditional Staple of the Japanese Diet

➤ People who eat “rice”, the traditional staple food in Japan, more frequently, are likely to have more than two well-balanced meals with a staple food, a main dish, and side dishes almost every day.

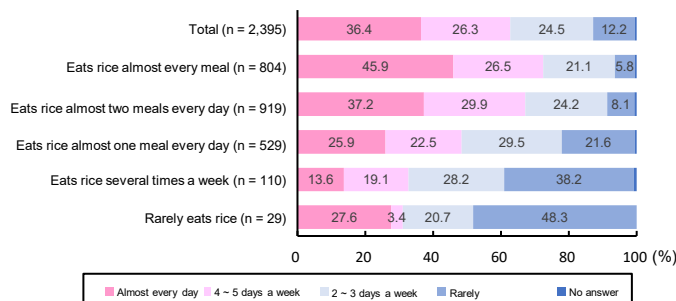
➤ From February to March 2020, MAFF conducted a survey on trends of rice consumption. The survey shows that 14% of the respondents think that they eat a larger amount of rice than 5 years ago, while 28%, twice as many, think that they have decreased their rice consumption in the last 5 years.

➤ People who answered “Increasing” had reasons such as “I prefer rice now/Rice tastes better now”, and people who answered “Decreasing” had “The quantity of side dishes increased, so the quantity of staple food decreased” as the most popular reason.

➤ Approximately 40% of women 50 and over, and men 60 and over answered that their rice consumption has decreased. Annual trends of rice and rice processed foods consumption show a major decrease in the middle-aged and older groups.

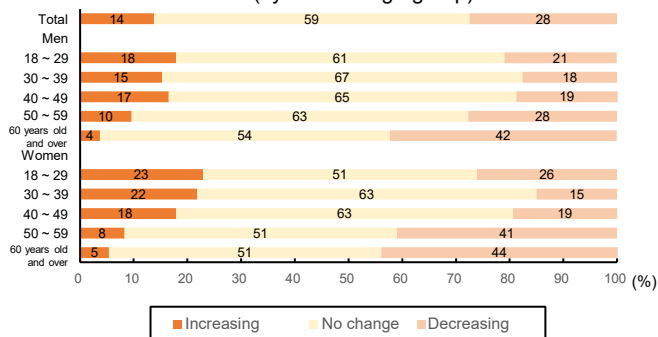
➤ In 2018, MAFF launched the “*Yappari Gohan Desho!* (Rice is Awesome!)” campaign to boost rice consumption. The project features a website with information on rice recipes and effect of rice-centered meals on improvement of nutritional balance, to promote benefits of eating rice. The project has actively incorporated social media to communicate information in coordination with enterprises and other organizations.

The relationship between the frequency of consuming rice and the frequency of eating well-balanced meals



Data Source: MAFF. The Survey of Attitudes Towards *Shokuiku* (Annual). Conducted in December 2020.

Change of the quantity of rice consumed (by sex and age group)



Data Source: MAFF. The Survey on Rice Consumption Trends. Conducted in February to March, 2020.

米の消費拡大情報サイト

やっぱりごはんですよ!



MAFF website “*Yappari Gohan Desho!*”

Case Study

Promotion of *Shokuiku* and Inheritance of Food Culture through “*Miso*”

- Noda Miso Co. offers tours of their *miso* brewery along with *miso*-making experiences for the purpose of passing down food cultures to the younger generation.
- With coordination with local restaurants, Noda Miso Co. makes efforts toward inheritance of local food cultures, such as that for “*Goheimochi* (skewered rice cakes with *miso*)”, which is a local cuisine using *miso*.
- With the spread of COVID-19, online *miso* brewery tours and *miso*-making experiences using *miso* preparation kits at home were also conducted.

Noda Miso Co.
(Aichi Prefecture)



A *miso* brewery tour

Case Study

Efforts to Pass on the Significance of “*Hashioki* (chopstick rests)” in Japanese Food Culture

- The Saga Prefecture Ceramics Commercial Cooperative launched a “*Hizen/Arita Ware Hashioki Project*” in 2019, with the aim of promoting interest in meals and the dinner table overall through *hashioki* that can be easily purchased.
- The project introduces *hashioki* on their official Instagram account and also holds events such as special classes at school lunches using *hashioki*, “Let’s use *hashioki* at school lunches.”

The Saga Prefecture Ceramics Commercial Cooperative
(Saga Prefecture)



Image of the “*Hizen/Arita Ware Hashioki Project*”

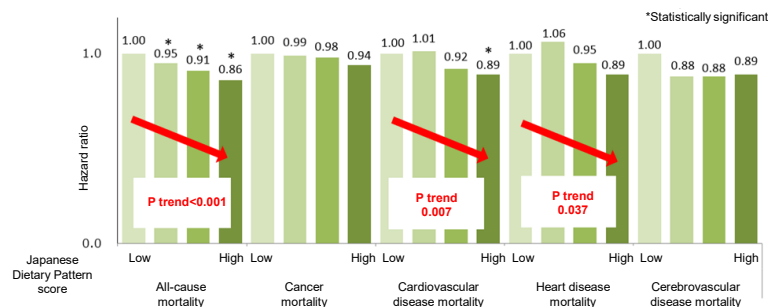
Case Study

The Association Between the “Japanese Dietary Pattern” and Mortality Risks

- National Cancer Center Japan conducted research, bringing to light the association between various lifestyle habits and illnesses, to help prevent non-communicable diseases and extend the healthy life expectancies of Japanese people.
- When the association between a Japanese Dietary Pattern and mortality risks was studied, it was discovered that groups with a high Japanese Dietary Pattern score had lower risks of all-cause mortality, cardiovascular disease mortality, and heart disease mortality.

National Cancer Center Japan

The Association Between the “Japanese Dietary Pattern” and Mortality Risk



The results were adjusted for age, sex, area, body mass index, smoking status, alcohol drinking, total physical activity, medication, occupation and total energy intake.

Source: “Japan Public Health Center-based Prospective Study” (The Association Between the “Japanese Dietary Pattern” and Mortality Risk) conducted by the National Research and Development Agency National Cancer Center Japan

Featured Article 2: Summary of the Fourth Basic Plan for the Promotion of *Shokuiku*

1. Background of the Creation of the Fourth Basic Plan for the Promotion of *Shokuiku*

<Deliberations made by the expert committee on *shokuiku* promotion and evaluation>

- March 22, 2019 Follow-ups for the Third Basic Plan (Interim summary) (Draft)
- January 20, 2020 Major points of discussion towards formulating the Fourth Basic Plan (Draft) (March 25 summary)
- *Solicitation of opinions for new issues, etc. that should be newly included in the Fourth Basic Plan (June 5 to July 5, 2020)
- August 18, 2020 Priority issues, etc. for the Fourth Basic Plan (Interviews from the committee, etc.)
- October 1, 2020 Priority issues, etc. for the Fourth Basic Plan (Interviews, direction and viewpoints)
- December 11, 2020 Framework of the Fourth Basic Plan (Draft)
- February 9, 2021 Main clause for the Fourth Basic Plan (Draft)
- *Solicitation of opinions about the Fourth Basic Plan (Draft) (February 12 to 26, 2021)
- March 19, 2021 Main clause for the Fourth Basic Plan (Draft)

<The Council for the Promotion of *Shokuiku*>

- March 31, 2021 Creation of the Fourth Basic Plan

2. Structure and Summary of the Fourth Basic Plan for the Promotion of *Shokuiku*

- Within the aging of the population, taking balanced nutrition into account is becoming increasingly important. On the other hand, Values and lifestyles of citizens regarding food and nutrition are becoming more and more diverse, and it is becoming more difficult to practice healthy dietary habits in an increasing number of situations. Also, a matter of concern is the loss of traditional food cultures.
- From the perspective of the supply of food, while the population of persons engaged in agriculture, forestry and fisheries along with those living in rural areas whose economy is based on agriculture, forestry or fisheries has been aging and declining, and food self-sufficiency ratio is decreasing, the issue of food loss and waste has emerged. Furthermore, in recent years, effects of global climate change have been becoming prominent, and environmental issues cannot be avoided anymore when considering how food should be.
- In “SDGs (Sustainable Development Goals)”, there are goals closely related to *shokuiku* such as improving nutrition, education and ensuring sustainable production and consumption patterns, meaning that *shokuiku* promotion also contributes to the achievement of SDGs.
- It is necessary to use digital tools and the internet, etc. in the “new normal”.
- Based on the above, the following three points have been set as priority issues to promote comprehensively *shokuiku* through mutual coordination from a SDGs perspective.
 - (1) Promotion of *shokuiku* supporting lifetime physical and mental health
 - (2) Promotion of *shokuiku* supporting sustainable food and nutrition
 - (3) Promotion of *shokuiku* in response to the new normal and digitalization
- The following is the content to be promoted.
 - 1. Promotion of *Shokuiku* in Households
 - 2. Promotion of *Shokuiku* in Schools and Day care centers, etc.
 - 3. Promotion of *Shokuiku* in Local Communities
 - 4. Expansion of the Campaign Promoting *Shokuiku*
 - 5. Promoting Interaction between Producers and Consumers and Vitalizing Environmentally Friendly Agriculture, Forestry, and Fisheries.
 - 6. Support for Activities to Pass Down Food Culture
 - 7. Promotion of Research, Study, Provision of Information and International Exchange on Food Safety, Nutrition, and Other Dietary Habits
- The plan has been scheduled for a period of approximately five years starting in fiscal 2021.

New Numerical Goals for Promotion of *Shokuiku* in the Fourth Basic Plan for the Promotion of *Shokuiku*

Goals	Values in FY2020, When the Plan Was Created	Target Values (FY2025)	Goals	Values in FY2020, When the Plan Was Created	Target Values (FY2025)
1 Increase the number of citizens who are interested in <i>shokuiku</i>			7 Increase the percentage of citizens who put into practice a healthy diet from day to day where they take care to maintain an appropriate weight and limit salt intake in order to prevent or treat non-communicable diseases		
(1) Percentage of citizens who are interested in <i>shokuiku</i>	83.2%	90% or more	(14) Percentage of citizens who put into practice a healthy diet from day to day where they take care to maintain an appropriate weight and limit salt intake in order to prevent or treat non-communicable diseases	64.3%	75% or more
2 Increase the number of “ <i>kyōshoku</i> ” occasions for breakfasts or dinners with family members			8 Increase the percentage of citizens who take time to eat and chew well		
(2) Number of <i>kyōshoku</i> [breakfast or dinner eaten together with family members]	9.6 times/week	11 times or more/week	(15) Percentage of citizens who take time to eat and chew well	47.3%	55% or more
3 Increase the percentage of citizens participating in <i>kyōshoku</i> in communities as they hope to			9 Increase the number of volunteers engaging in the promotion of <i>shokuiku</i>		
(3) Percentage of citizens participated in <i>kyōshoku</i> in their communities, etc. at their request	70.7%	75% or more	(16) Number of citizens involved in volunteer groups, etc. that are engaged in the promotion of <i>shokuiku</i>	362,000*	370,000 or more
4 Decrease the percentage of citizens skipping breakfast			10 Increase the number of citizens who have agriculture, forestry or fishery experience		
(4) Percentage of children who skip breakfast	4.6%*	0%	(17) Percentage of citizens (households) who have had agriculture, forestry or fishery experience	65.7%	70% or more
(5) Percentage of young citizens who skip breakfast	21.5%	15% or less	11 Increase the number of citizens who choose agricultural, forestry and fishery products and foods with an awareness of the production area and the producer		
5 Increase efforts to use local products in school lunches, etc.			(18) Percentage of citizens who choose agricultural, forestry and fishery products and foods with an awareness of the production area and the producer	73.5%	80% or more
(6) The average number of times diet and nutrition teachers provide guidance on local products	9.1 times/month	12 times or more/month	12 Increase the number of citizens who choose environmentally friendly agricultural, forestry and fishery products and foods		
(7) percentage of using local products in school lunches (value basis) from the current value (FY2019)	-	90% or more	(19) Percentage of citizens who choose environmentally friendly agricultural, forestry and fishery products and foods	67.1%	75% or more
(8) percentage of using domestic foodstuffs in school lunches (value basis) from the current value (FY2019)	-	90% or more	13 Increase the number of citizens who take action to reduce food loss and waste		
6 Increase the number of citizens who adopt dietary habits in consideration of balanced nutrition			(20) Percentage of citizens who take action to reduce food loss and waste	76.5%*	80% or more
(9) Percentage of citizens who eat at least two well-balanced meals consisting of a staple food, a main dish, and side dishes almost every day	36.4%	50% or more	14 Increase the percentage of citizens who have received and pass on traditional cuisines and table manners, etc. from their communities or families		
(10) Percentage of young citizens who eat at least two well-balanced meals consisting of a staple food, a main dish, and side dishes almost every day	27.4%	40% or more	(21) Percentage of citizens who have received and pass on traditional cuisine and table manners from their communities or families	50.4%	55% or more
(11) Mean daily salt intake	10.1g*	8g or less	(22) Percentage of citizens who eat local and traditional cuisine at least once a month	44.6%	50% or more
(12) Mean daily vegetable intake	280.5g*	350g or more	15 Increase the percentage of citizens who have basic knowledge on food safety and are able to make appropriate decisions based on it		
(13) Percentage of those with a fruit intake of less than 100 grams per day	61.6%*	30% or less	(23) Percentage of citizens who have basic knowledge on food safety and are able to make appropriate decisions based on it	75.2%	80% or more
			16 Increase the percentage of municipalities that have created and implemented the Municipal Plan for the Promotion of <i>Shokuiku</i>		
			(24) Percentage of municipalities that have created and implemented the Municipal Plan for the Promotion of <i>Shokuiku</i>	87.5%*	100%

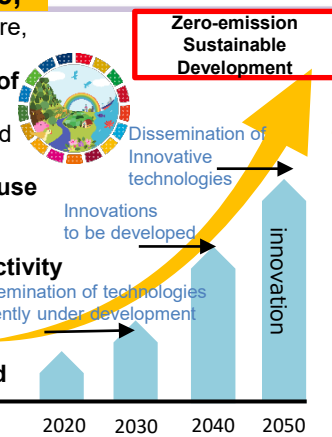
* are values for FY2019

Article Efforts Toward Creating an Environment supporting Sustainable Food and Nutrition

- MAFF developed the interim summary for the “Strategy for Sustainable Food Systems, MeaDRI” in March 2021, as a new strategy to enhance potential and ensure sustainability of food, agriculture, forestry and fishery industries in a compatible manner through innovation.
- In terms of *Shokuiku*, promotion of efforts are implemented, such as *shokuiku* regarding Japanese-style dietary habits with their excellent nutritional balance, promotion of local production for local consumption, and incorporating sustainable local products and domestic organic agricultural products in school lunches.
- With these activities, “Promotion of Environmentally Friendly and Sustainable Food Production and *Shokuiku*, which Considers its Consumption” has been raised as a measure to be taken in the Fourth Basic Plan for the Promotion of *Shokuiku*.

By 2050, MAFF aims to achieve;

- **Zero CO2 emission** from the agriculture, forestry and fisheries sectors
- **50% reduction in risk-weighted use of chemical pesticides** by dissemination of the Integrated Pest Management and newly-developed alternatives
- **30% reduction in chemical fertilizer use**
- **Increase in organic farming to 1Mha** (equivalent to 25% of farmland)
- **At least 30% enhancement in productivity of food manufacturers** (by 2030)
- **Sustainable sourcing for import materials** (by2030)
- **90% and more superior varieties and F1 plus trees** in forestry seedling
- **100% of artificial seedling rates** in aquaculture of **Japanese eel, Pacific bluefin tuna** etc



which will be enabled through:

- development and dissemination of innovative technologies
- greening of MAFF’s policy tools

The interim summary of the Strategy for Sustainable Food Systems, MeaDRI (Summary)