# Ichijyusansai versus The Sunday Roast

Intercultural attitudes
to food to promote
Peace and Purpose - Ikigai,
for older adults

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Promoting intercultural attitudes to food to promote peace and purpose – **Ikigai**, for older adults.





### Research rationale

O Food is important to wellbeing and has taken a backseat in British culture



- Our approach is to tackle this problem from a multidisciplinary holistic perspective taking traditional concepts of food from Japanese culture.
  - 〇 一汁三菜 Ichijyusansai 1 rice, 1 soup, 3 dishes



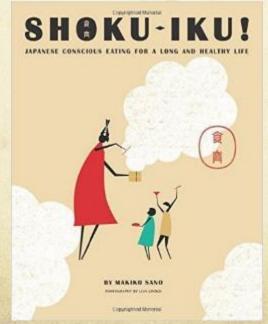
- Our approach is to tackle this problem from a multidisciplinary holistic perspective taking traditional concepts of food from Japanese culture.
  - もったいない Mottainai Not leaving leftovers is a sign of respect for the many kinds of life that are food





- Our approach is to tackle this problem from a multidisciplinary holistic perspective taking traditional concepts of food from Japanese culture.
  - ① 食育 Syoku-iku Food education by older adults attending schools to transfer knowledge of traditional food techniques and ritual











- O The Sunday roast
  - Is the Sunday roast a comparable social concept to Ichijyusansai in British culture?









- O Food is not just fuel for your body, but encompasses:
  - Nutrition
  - O Education
  - Social interaction
  - Cultural/historical and family histories, traditions and legacies
  - Environmental pressures (e.g., you can grow rice in Japan, but not in the UK due to long periods of cold)





# Research impact



#### Social contribution to wellbeing

- O Generativity: Concern for guiding and establishing the next generation of older adults
- Intergenerational exchange of knowledge from older people to younger people and younger to older peopleReinforcing and maintaining declining traditions
- O General engagement of older adults in society
- Teaching younger people to value the knowledge that older people provide and understanding the wider impact of this knowledge
- O Improving the diversity of textures of foods that stimulate taste and enjoyment of meals (improving the user experience)



# Research impact



#### Biological contribution to wellbeing

- O Understanding the differences between Japanese and British nutritional habits
  - O Tentative impact on the improvement of nutritional intake of older people living alone, as they could benefit from Syoku-iku
- O Understanding the impact of differences in diet on rates of obesity
- O Understanding how the rates of obesity in each society affect the rates of falls in older adults
- Improving the diversity of textures of foods that stimulate taste and enjoyment of food and the biomechanical health of the system



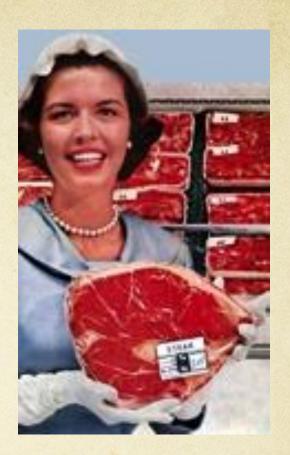
### Research impact



- Technological contribution to wellbeing
  - O Technology has taken a role in reducing people's investment in food preparation
  - O Technological contribution to a decline in biomechanical wellbeing
  - Explore the potential of improving the scope of food choice with technology
    - O Nutrition
    - O Education
    - O Social interaction
    - O Cultural/historical and family histories, traditions and legacies
    - O Environmental pressures (e.g., what can you grow in your environment)

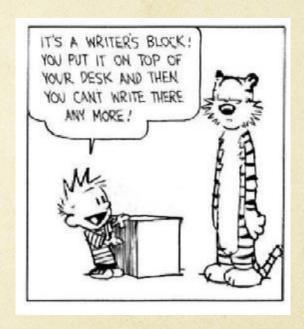
### Steakholders

- O Charities:
  - Age UK
  - O Jamie Oliver Food Foundation
  - O British Council
- O Funding bodies:
  - O British Nutrition Foundation
  - Wellcome Trust: The Nutrition Society
- O Local Council:
  - O Local community test beds, Liverpool and Osaka



### Future research

- We would like to start with a review paper establishing the crosscultural differences in food between Japan and the UK
- O Potential target journals
  - Appetite
  - O Social Science and Medicine
  - O Journal of Public Health
  - Ageing and Society



Work towards a grant application on the back of an initial review paper

### Food model

- We believe the Japanese food model is relevant and successful at linking intergenerational social interactions
- C Lessons can be learned and applied to UK society, to use food as an anchor for intergenerational society interactions.







# Take home message from Godzilla chan

Food has the potential to anchor research into the wider intercultural themes explored by RENKEI 2015-2017.



### Brainstorming

- O Potential topics to discuss in the review article
- O Women's Institute
  - Community based organisation that began with the aim of revitalising rural communities to become more involved in food production during the First World War.
  - O Today, it provides educational opportunities to build new skills, promote activities and campaign for community issues.
- Luncheon clubs
  - O British lunch culture provides the main meal of the day
    - Work place canteens and school dinners, are not common in Europe or the colonies.
    - O In working class Britain, people go for Sunday lunch (Family and intergenerational interactions).
    - O Dining in daylight not in the dark; working class families didn't have access to cars making lunch easier to attend.
    - O Church halls, Salvation Army, social clubs, town halls provide spaces for luncheoning.
- Pensioners discount at pub lunch