

Bringing you news from Kobe City every month

KOBE

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A new way to learn through
the GIGA School Initiative



学びの今を
徹底取材!

If you have any questions about
ward office procedures, financial
support for raising children, etc.

**Call the Kobe International
Community Center (KICC)!**

☎ 078-742-8705 (11 languages)



↑ Tap here
to visit the
website!



Edited by: Kobe City International Division

COVID-19 Vaccination Information

When will I get my booster voucher?

Vouchers for the booster vaccine will be mailed out at the following schedule based on the date you received your second dose.



■ Delivery Schedule

Date of 2nd dose in 2021		Mailing date (scheduled)
Age 65+	64 & under	
On or before June 22	-	Already delivered
June 23 - July 1	-	Already delivered
July 2 - 15	On or before July 8	February 7
July 16 - August 15	July 9 - 15	February 15
August 16 - 22	July 16 - 29	February 22
August 23 - 29	July 30 - August 26	March 1
August 30 - September 5	August 27 - September 3	March 7
On or after September 6	On or after September 4	In order of date

Where can I get vaccinated?

What type of vaccine will be used?

If you have a primary care physician:

Scan the code on the right to see if they are administering the vaccine. →

Vaccine type: **Pfizer**



JP

If you do not have a primary care physician, or if they are not administering the vaccine:

Scan the code below to find a hospital or government vaccination center.

Vaccine type: **Moderna***

(*Pfizer is offered at City Hall Bldg. 1 24F)

You can receive a different vaccine from your 1st and 2nd doses.



See this information in multiple languages!

A new way to learn through the GIGA School Initiative

At Kobe municipal elementary and junior high schools, students are each assigned laptops for their studies in class and at home. The way kids learn is changing, so we will explain its effects and how it is being utilized in the classroom.

About the GIGA* School Initiative

This initiative aims to give all children in Kobe a high quality of learning by providing each child with a school laptop and access to a high-speed, high-capacity network, and combining their use with more conventional educational methods.

*Abbreviation for "Global and Innovation Gateway for All"

What can you do with a school laptop?

Individualized learning

Through digital drills, each student can study according to their level of understanding and progress.

Opinion exchange with classmates & collaborative learning

In class, students can share their thoughts in real time and easily exchange opinions. They can also use the web conferencing system to get in touch with other schools and exchange ideas.

Easily research what you want to know!

Students can immediately look things up on the internet, which will deepen their learning and can be used as reference materials in presentations.

Effective homework

If needed, students can take home the laptops to do homework or research. Even if the school must be temporarily closed for an emergency, they can still do virtual classes online.

Projection Mapping on Kobe Port Tower



Port Tower will be reopen after renovations in summer 2023. For a limited time, a special video is being shown on a white screen covering the tower, featuring hydrangeas (the city flower), swimming carp (in honor of the large artwork in Meriken Park), the port, the cityscape, and other artistic renderings.

Date/Time: Every day 7 pm - 10 pm

***Until spring 2023** (For 7 min. at the 0 and 30-min mark)

WE FEED THE PLANET

Think about local production for local consumption at this event where you can meet food professionals from all over the country, including chefs, producers, and food-focused businesses. You can experience food culture from Kobe and other regions of Japan, as well as listen to interesting discussions about food.

Main program: Farmers market

There will be many booths by various farmers, producers, and chefs who care about the environment. Talk with them while tasting and shopping for veggies, fruits, sake, coffee, seasonings, local specialties, and more.

Date/Time: February 26 - 27, 10 am - 5 pm

Location: Design & Creative Center Kobe (KIITO)

[Tap here for details! \(JP\)](#)



Simply drop by, play and relax at the Parent & Child “Pop-In Playground”

At these facilities, children can play with toys and read picture books, parents can meet each other, and you can get advice from certified daycare staff. **(It's free!)** There will be an “Oyako furatto hiroba” (in Japanese) in every ward by the end of 2022.

New Nishi Ward location

The Nishi facility is available from February 14 at the new Nishi Ward Office building.

Location: Nishi Ward Office Building 3F
(5-4-1 Kojidai, Nishi-ku)

Hours: Weekdays 9 am - 5 pm (※)

Eligibility: Parents of children 0-2 years

*As part of Covid-19 safety measures, reservations are required at the Nishi location. Other locations may have similar entry restrictions.

Tap here for info on
all 7 locations! (JP)→



Water Troubles: Beware of Shady Businesses!

There have recently been many cases of repair services that charge high fees for repairs without a proper explanation. If you have any trouble with your water service, please consult with the city's Water Supply Repair Center first!

Water Supply Repair Center (Set up by Kobe City)
(☎0120-976-194) Available 24/7, 365 days a year

Recipe for a School Lunch Favorite!

Fried Cod with Sweet and Sour Sauce

Bring the taste of school lunch home!



It is said that the colder the weather in winter, the tastier the cod. This crispy fried cod covered in a sweet and sour sauce full of veggies will make your mouth water.



Ingredients (for 4 servings)

• Cod	4 slices	• Onion	1/4
• Potato starch		• Red bell pepper	1/5
• Oil for deep frying		• Salt	
• Carrot	1/5	• Salad oil	
• Boiled bamboo shoot	30g	• Potato starch mixed in water	2 tsp

[A]

- Cooking wine 1 tsp
- Salt

[B]

- Sugar 1 Tbsp
- Dark soy sauce 1/2 Tbsp
- Tomato ketchup 2/3 Tbsp
- Vinegar 2/3 Tbsp
- Water 80ml



Directions

- ① Season the cod with [A].
- ② Coat the cod in potato starch, shake off the excess starch, then fry the cod in oil.
- ③ Thinly slice the carrot, bamboo shoots, onion, and bell pepper. Boil the bell pepper in salted water.
- ④ Heat some oil and stir-fry the carrot, bamboo shoot, and onion, then add [B] and simmer.
- ⑤ Add the bell pepper and cornstarch slurry. then continue to simmer.
- ⑥ Pour the sauce (⑤) over the fried cod.



Tap the code to see all of the school lunch recipes on Cookpad!