The Daigas Group conducts business rooted in communities, and its business cannot succeed without good relations with these communities. Actively disclosing information to promote better understanding of our business is a matter of course, and we are engaged in social contribution activities on the topics of living, the environment and the community. We are making dynamic use of the Daigas Group’s assets to contribute to the growth of local communities.

The Daigas Group will work on creating regional value by supporting community building under five themes—people, history and culture, sports, safety and security, and diet—and undertaking volunteer activities.

The CSR Indicator figure listed as “a number of events held to deepen communication in the fields of the environment and diet” represents the number of educational events the Daigas Group sponsored to enhance people’s understanding of energy, food and fire use. The CSR Indicator figure listed as “a number of contacts” means the number of visits by the general public to the Gas Science Museum and the Himeji Gas Energy Hall. The CSR Indicator figure listed as “a number of events held to contribute to society” indicates the number of events the Daigas Group has hosted as part of its efforts to promote social contribution activities, including baseball teaching by the Group’s athletic club members and educational seminars targeting young people.

In FY2018, the CSR Indicator figure listed as “a number of contacts,” which indicates the number of visits to the Gas Science Museum and the Himeji Gas Energy Hall, was integrated into the CSR Indicator figure listed as “a number of events held to deepen communication.” The number of social contribution events held in the year came to 529, including events held under the “Small Light Campaign.” Osaka Gas held a total of 570 events hosted by energy and cultural-related research facilities.

### Action Taken

**Continued communication activities and social contribution activities**

By continuing to undertake activities aimed at enhancing communication with society, the Daigas Group aims to realize the creation of regional value. In FY2018, the Group supported welfare facilities through the “Small Light Campaign” events. The Group teamed up with local municipalities and experts in the educational and medical fields to solve regional problems, using educational programs developed by Osaka Gas to promote food education, disaster-prevention education and environmental preservation. In food education, the Group opened a new-style seminar promoting soup stock for Japanese food in FY2018, enabling participants to study the value of such soup stock at a temporary facility set up near their homes or offices. The experience-based seminar, conducted by Osaka Gas employees dispatched to customers, is designed to promote a healthy diet among the general public and pass on Japan’s rich food culture to the future.

Furthermore, the Group actively undertakes social contribution activities, including baseball and soccer teaching sessions held for children by athletic clubs of Osaka Gas and activities aimed at supporting healthy growth of young people.
Social Contribution Activities

► Fostering growth together with people in local communities

As a corporate group focusing on businesses closely related to people's day-to-day lives, the Daigas Group is working on giving the public greater safety and security by enhancing people's health and taking measures to ensure disaster prevention in each region—all in pursuit of realizing coexistence with local communities. For example, the Group has established an energy system developed by Osaka Gas at the Ibaraki campus (which opened in Osaka in the spring of 2015) of Ritsumeikan University. Building the energy system is part of an agreement reached by Ibaraki City, Osaka Prefecture, Ritsumeikan University and Aeon Retail Co., Ltd. to create a disaster-resilient community. The agreement calls for Osaka Gas to supply electricity to a disaster-prevention park adjacent to the campus in the event of a natural disaster.

Furthermore, the “Hajimaru-kun Personal Computer Donation Program” being run by Group member OGIS-RI, based on the idea of mitigating the environmental burden by encouraging the reuse of PCs, is also a social contribution activity that provides employment support for the disabled to whom recycling operations are outsourced as well as IT support for donation recipients.

In addition, the Group offers proposals to local governments on building towns and cities in which all residents—from children and adolescents to the middle-aged and elderly—can lead active lives. The Group has also been undertaking activities to support southern Osaka child-rearing support networks, aimed at “joint child-rearing” involving local communities, local governments, NPOs and private corporations.

In June 2014, Osaka Gas started distributing an anti-disaster booklet developed as education material for use by fourth to sixth graders at elementary schools. The booklet, titled “Class for thinking about disaster prevention,” has been used by local government organizations and local self-governing groups, with the number of its copies distributed totaling more than 100,000. The Company’s educational activity through the booklet received a 2018 award from the National Institute on Consumer Education in the category of consumer education material involving private companies and industry groups.

► NOBY T&F CLUB activities

Osaka Gas has used its resources and assets to help build vitality-filled communities. For example, NOBY T&F CLUB, an athletic club run by Olympic medalist Nobuharu Asahara, an Osaka Gas employee, provides a variety of athletic programs to young athletes to support their sound growth and foster top-level athletes who are to play a key role in Japan’s future athletic sports.

A multiple number of businesses have been launched at local municipalities based on the know-how obtained through the NOBY T&F CLUB. Elementary schools and junior high schools in Suminoe Ward in Osaka City used an athletic program developed by NOBY T&F CLUB for classes conducted between September 2017 and March 2018 as part of their efforts to promote advanced and attractive education. This marked the first time that educational material developed by NOBY T&F CLUB has been used by schools.

Corporate Volunteering Activities under the “Small Light Campaign”

► Fund Management

The “Small Light Campaign” is managed by the fund received at occasions such as bazaars, book recycling, music concerts, sales of charity calendar. The fund, “Small Light Fund” provides assistance to disaster-hit areas and subsidies to NPOs.

The FY 2018 management activities of the Fund produced 15,300,000 yen in revenues and 14,082,000 yen in expenditures.
The class is designed for Japan’s healthy and enriched food culture to be transferred to the next generation through the promotion of *dashi* soup stock. Participating in this class to support us are local university students, for whom it is also beneficial because they are given teaching and cooking opportunities through the class, closely linked to projects undertaken by local municipalities and various organizations to promote local production and local consumption. Given this situation, we will continue to sponsor this class as part of our efforts to connect with local communities.

The Daigas Group has been undertaking food education activities under the slogan “nurturing healthy youth through food.” These activities include holding food education seminars and study sessions for people working at schools and nursing facilities, compiling and distributing food education books for use at elementary schools as learning materials, and sponsoring a food education class on *dashi* soup stock used in Japanese cuisine, in which participants can learn about “*dashi* culture” fostered in the Kansai region through actual cooking and tasting. The Daigas Group also holds cooking classes on a range of themes, including local production and local consumption, and food and health, in collaboration with local universities and municipalities. Also held by the Group are cooking contests participated in by parents and their children in the Kinki region.

The new cooking and tasting class on *dashi* soup stock started in FY2018 as an experience-oriented and locally linked program in which cooks are dispatched to schools and other venues to teach participants about *dashi* soup. The class was launched to improve children’s dietary lives amid the changing food environment following the addition of “washoku,” traditional Japanese food culture to UNESCO’s Intangible Cultural Heritage list.

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