

## TKU Net-Zero Carnival Inspires Sustainable Innovation, Embracing a Green Lifestyle Through Five Senses

Campus focus

To promote the integration of sustainable development and net-zero carbon concepts into everyday life, the Center for Sustainability Development and Social Innovation and the University Social Responsibility (USR) project “Tamsui Good Life: University Town Co-Creation and Design Action” organized the “Sustainability for All: 2026 Tamkang University Campus Sustainability and Net-Zero Carnival” at 10:00 a.m. on May 28 in the pedestrian plaza behind the College of Business and Management building. For the first time, the event incorporated environmental education materials and featured 22 booths hosted by student teams and sustainability-oriented vendors. Disposable tableware and packaging were completely prohibited. Through hands-on activities, low-carbon initiatives, and green consumption, the carnival created a five-senses sustainability experience engaging sight, taste, smell, touch, and hearing. The opening ceremony was held at 12:10 p.m. Academic Vice President Hui-Huang Hsu noted in his remarks that this May saw a high temperature of 38.2° C, underscoring the growing challenges posed by global warming and highlighting the importance of promoting net-zero carbon initiatives on campus. He commended the organizing team for adopting an engaging and accessible approach that encourages students to understand and practice net-zero actions in their daily lives.

Chief Sustainability Officer Ruey-Shiang Shaw emphasized that sustainability should not remain confined to concepts and classroom instruction but should be integrated into everyday life through direct participation. He expressed hope that this cross-unit collaboration would help faculty and students gain a deeper understanding of Tamkang’s sustainability achievements and inspire them to incorporate sustainable practices into their daily routines.

Professor Jui-Mao Huang, principal investigator of the Tamsui Good Life

project, described the event as an important implementation of the University Development Plan. Through the USR project, course resources were brought into public campus spaces, allowing students to take on the role of operators and bring their creativity back to campus. He expressed the hope that university transformation can not only enhance awareness of sustainability issues but also encourage tangible behavioral and lifestyle changes.

The event also revitalized the green space behind the College of Business and Management building. Students from the Department of Architecture designed and constructed wooden installations that transformed an underutilized area into an inviting public space. Fifth-year architecture student Zhe-Wei Zhang explained that the area had once provided an ideal setting for interaction with nature but gradually lost its function as outdoor tables disappeared. Through the new wooden structures, the team sought to recreate “places worth stopping by,” where faculty members and students could relax, socialize, and reconnect with nature on both weekdays and weekends.

A special exhibition titled “Green Bamboo Sustainability” (「青竹永續」) was also featured at the carnival. In addition to a bamboo cup workshop inspired by the ecological wisdom of the Atayal people, the exhibition introduced participants to traditional Indigenous uses of bamboo in daily life. It screened sustainability education videos produced by the Social Practice Strategy Team. Organizers served herbal tea provided by Herbal House and presented guests with creative bamboo cups as commemorative gifts promoting plastic reduction. Participants could also use the cups to enjoy maqaw honey water at the Sustainability Center booth. Reusable tableware rental services were available throughout the event, encouraging faculty and students to support plastic reduction and sustainable dining through practical action.

The carnival featured a diverse range of booths and activities, including handicrafts, pressed-flower art, potted plants, and interactive games. In the food area, Taiwanese rice farmer and YouTube channel “足英台三聲道磅米芳” host A-Hua demonstrated the traditional craft of making puffed rice

snacks, attracting many visitors. Local and international delicacies, including Indian snacks, matcha desserts, salted pork, mochi, and seaweed jelly, allowed participants to experience the diversity of sustainable food culture while enjoying a variety of flavors.

Second-year Computer Science student Li-Jie Long shared that the products sold at the carnival were both creative and distinctive. He particularly enjoyed the handmade potted plants from the Persephone's Garden booth and the preserved-flower floating vase displays, purchasing several items as keepsakes.

Third-year Information Management student Fang-Yen Hsu commented that the interactive games were engaging and that the grass jelly and Indian snacks left a lasting impression. He noted that the food was not only clean and hygienic but also authentically flavored, allowing visitors to naturally experience the warmth and beauty of sustainable living woven into everyday life.







