



THE 5TH WORLD SHIOLOGY FORUM

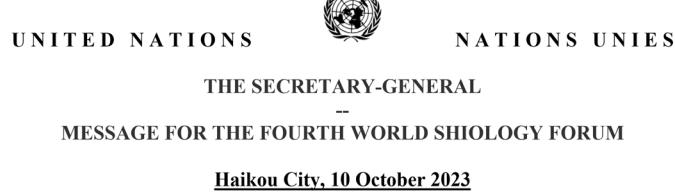
Forum Manual

A Holistic Approach to Addressing Food
System Challenges through Shiology

October 28-31 , 2025
Hainan, China



Message from UN Secretary-General António Guterres to the World Shiology Forum



I am pleased to send my greetings to the Fourth World “Shiology” Forum.

We are facing a global food crisis.

Around the world, 780 million people are going hungry and more than three billion cannot afford healthy diets. Meanwhile, one-third of all food produced is lost or wasted.

Unsustainable food production, packaging and transportation are feeding the climate crisis – generating colossal greenhouse gas emissions, using over two-thirds of the world’s freshwater, and accelerating biodiversity loss.

We must urgently transform food systems to make them more sustainable, equitable and resilient. Governments and businesses must work together to scale up climate-friendly investments. We must also support the women and men who bring food systems to life. And we must leverage science and technology to improve access to healthy foods while reducing the use of water and the carbon footprint.

Together, we can address the root causes of the food crisis, build systems that put people over profit, and end hunger once and for all.



Wu Hongbo, former under-secretary-general of the United Nations, attended the 3rd and 4th world shiology forum

“13 of the 17 Sustainable Development Goals adopted by the United Nations are intimately linked to food-related issues. Shiology discipline system is a public product for solving human's food-related problems.”



Jose Graziano da Silva, Former Director-General of the Food and Agriculture Organization of the United Nations delivered speech in the 3rd and 4th world shiology forum

“Food issues are ones of supreme proportions threatening sustainable development of human beings and call for global governance. Shiology is a golden key to solving human food problems.”



Liu Zhenmin, former Under-Secretary-General of the United Nations, attended the 4th world shiology forum

The establishment of shiology system can make significant contributions to ending global hunger and achieving the United Nations'2030 Agenda for Sustainable Development Goals.



Koichiro Matsuura, the 8th Director-General of UNESCO of the United Nations, attended the 3rd world shiology forum

In today's world, food education for the general public has been reeretably scarce, By proposing a dual structure of educator with content designed for food consumers and for food producers respectively, Shiology has managed to have an integrated system of food education established for humans.

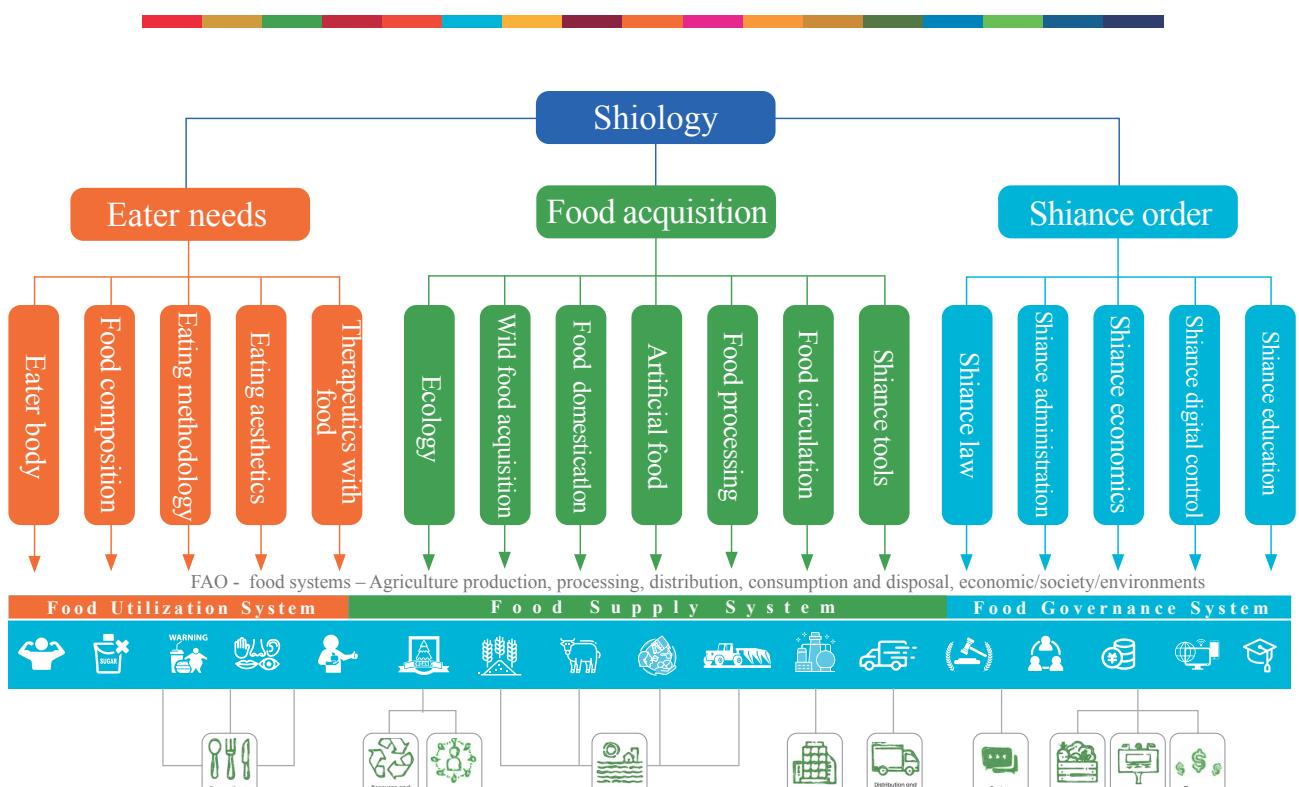


Food Systems and Shiology System

Food systems (FS) encompass the entire range of actors and their interlinked value-adding activities involved in the production, aggregation, processing, distribution, consumption and disposal of food products that originate from agriculture, forestry or fisheries, and parts of the broader economic, societal and natural environments in which they are embedded.

Shiology takes shiance as the research object and takes the eater as the center. The subject aims at prolonging the healthy life of everyone, building a harmonious social order, and promoting the friendly coexistence between human and nature. The term “shiology” is created by combining the preffix “shi” with the sufffx “-ology”. The “shi” conveys meanings broader than the simple combination of “eat” and “food”.

Shiology provides an overall knowledge system for the sustainable development of the food system and promotes the holistic solution of food system issues.



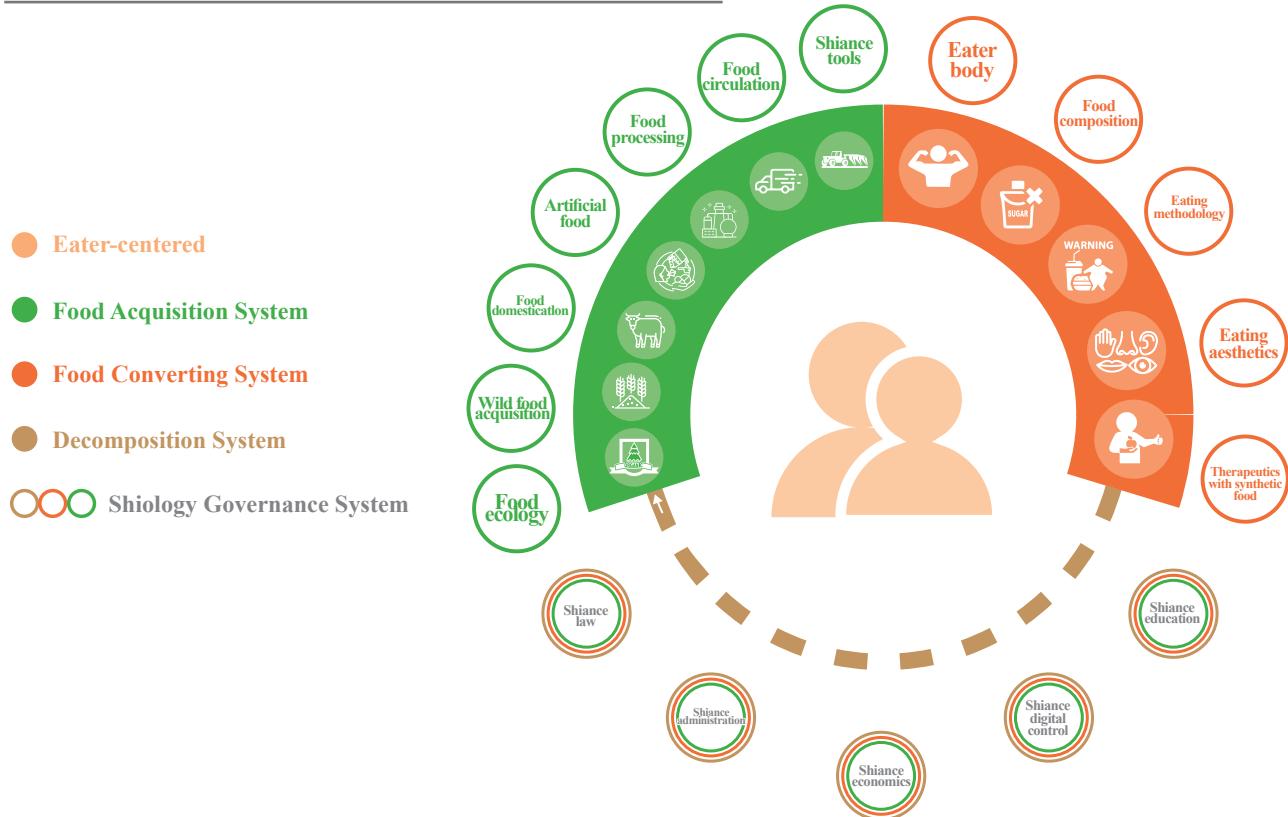


Food System Challenges and Shiology Governance

Food System Challenges refer to a series of contradictions and risks in the food system that affect food production, processing, distribution, consumption and disposal, etc. The governance of food system challenges is centered on eaters, providing comprehensive solutions for the systematic governance of food system challenges through 17 sub-disciplines such as food ecology, direct food acquisition, and food domestication.

Humans obtain food through the acquisition system, convert it into energy and metabolic waste via the converting system, and complete the cycle through the decomposition system, returning it to nature. The shiology governance system coordinates the entire process of acquisition, converting, and decomposition, directly impacting the balance of the entire food systems.

Diagram: Governance of Food System Challenges



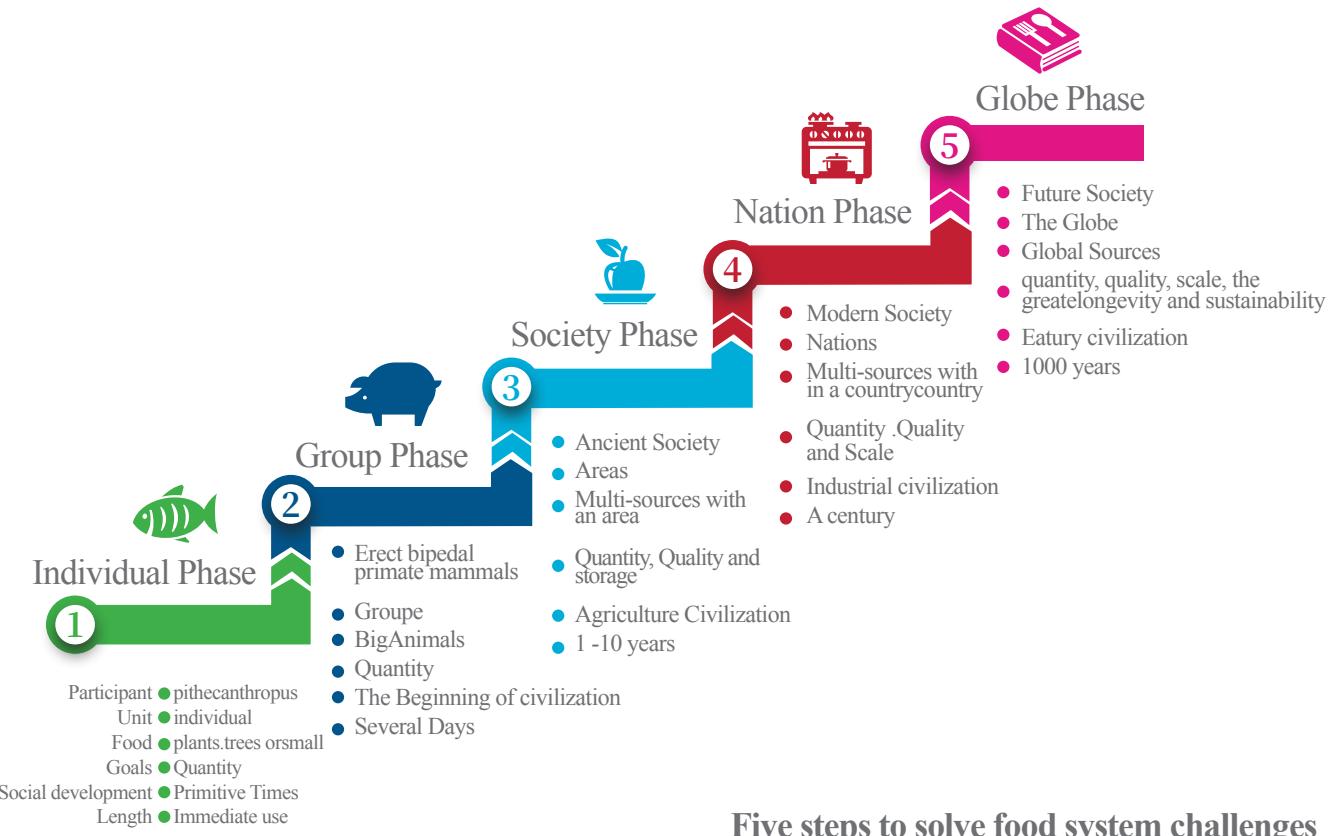
Five Phases of Addressing Food System Challenges

From the perspective of historical development, human beings have experienced five stages in solving food system challenges: individual response, group response, tribal response, polity response and global response.

- In the individual response stage, people relied solely on personal survival skills to obtain food;
- The group response stage saw improved efficiency through group collaboration;
- The tribal response stage established stable agricultural production and food acquisition systems;

- The polity response stage featured state-established food management systems to ensure social stability;
- The global response stage achieves comprehensive governance of food system challenges through sustainable, holistic approaches.

This progression from individual to global response stages demonstrates continuous expansion in food acquisition methods, food objectives, and response timelines, reflecting humanity's systematic breakthroughs in addressing food system challenges.



Five steps to solve food system challenges



Promoting sustainable development

Among the 17 United Nations Sustainable Development Goals (SDGs), 13 are highly related to food system issues. Formulating 13/17 shiology governance solutions to promote the full implementation of the United Nations Sustainable Development Goals (SDGs) is the main goal of this report.

Food System Challenges and SDGs

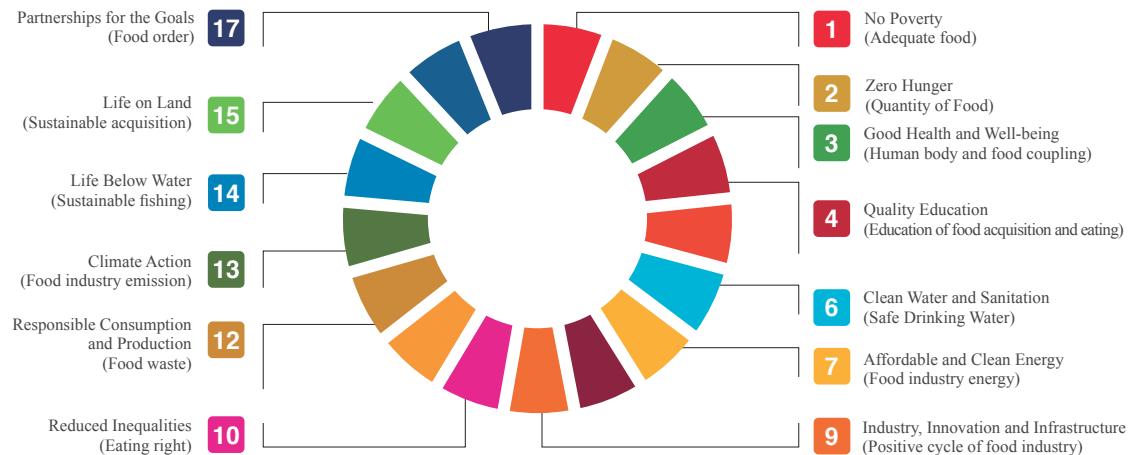
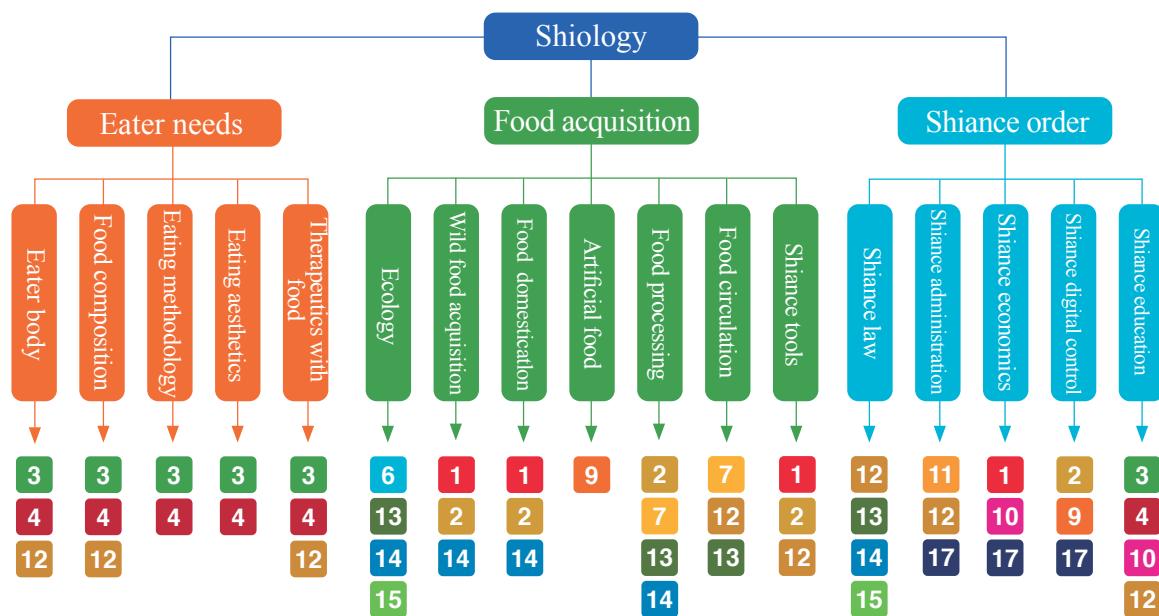


Diagram of the Correspondence Between Shiology and Food System Challenges within the SDGs



Forum Theme

In line with the important speech by UN Secretary-General António Guterres and to implement the UN Sustainable Development Goals, the theme of this forum is established as: **A Holistic Approach to Addressing Food System Challenges through Shiology.**

Date: October 28-31 , 2025 **Location:** Hainan, China



1

Forum registration website
<http://www.shiology.world/shiance/>

2

Paper submission email
lichenyang@shiology.world

3

Send formal invitation letter

4

Visa application

5

Purchase round-trip airfare

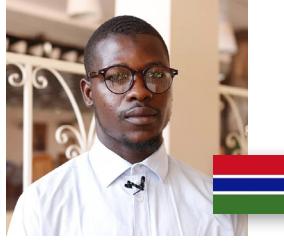
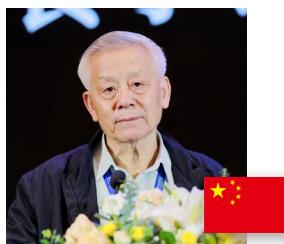
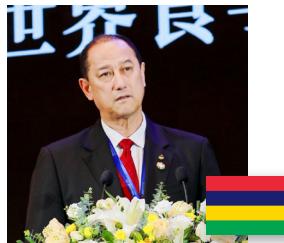
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Attend the forum

Contact Information: lichenyang@shiology.world



Global Experts



Global Experts



Global Experts



Schedule Overview

October 28th

Registration

October 29th

9:00 - 10:40 Opening Ceremony

10:40 - 11:00 Tea Break

Topic 1 Zero Hunger

11:00 - 11:30 Roundtable Discussion

11:30 - 12:40 Keynote Speeches

12:40 - 13:40 Lunch

Topic 2 Shiology Education Classroom

13:40 - 14:10 Roundtable Discussion

14:10 - 15:20 Keynote Speeches

15:20 - 15:40 Tea Break

Topic 3 Agriculture Heritage

15:40 - 16:10 Roundtable Discussion

16:10 - 17:20 Keynote Speeches

18:30 - 20:30 Dinner

October 30th

Topic 4 Food, Climate and Energy

9:00 - 9:30 Roundtable Discussion

9:30 - 10:40 Keynote Speeches

10:40 - 11:00 Tea Break

Topic 5: Ecology - Health - Gastronomy

11:00 - 11:30 Roundtable Discussion

11:30 - 12:40 Keynote Speeches

12:40 - 13:40 Lunch

Topic 6 Food and Eater Health

13:40 - 14:10 Roundtable Discussion

14:10 - 15:20 Keynote Speeches

15:20 - 15:40 Tea Break

Release Forum Outcome

15:40 - 17:00 Release *Global Food Systems and SDGs Report*

17:00 - 17:20 Group Photo

18:30 - 20:30 Charity Dinner

9:00 - 20:00 Visit Sustainable Shiance Industry (By Invitation Only)

Opening Ceremony

Date: October 29th, 9:00~10:40

Location: Hilton Hotel (Haikou Luneng Store)

The opening ceremony will be officially held on October 29, 2025. The participants from various countries around the world, including distinguished guests, experts, scholars, and partners, will gather together to celebrate this significant event. During the opening ceremony, the organizing committee will meticulously plan activities such as guest remarks, keynote speeches, and group photo, inviting important guests to share their unique insights and envision future trends. Additionally, a group photo will be taken to commemorate this precious and beautiful moment. This forum will spark the collision of ideas and build a bridge of friendship and cooperation. Through the outstanding contributions of every participant, we will jointly promote the systematic solution of shiance issues and advance the process of sustainable development.



Topic 1 Zero Hunger

Date: October 29th, 11:00~12:40

Location: Hilton Hotel (Haikou Luneng Store)

This topic focuses on the comprehensive approach required to achieve the ambitious goal of Zero Hunger. It covers a wide range of interventions, from boosting agricultural productivity to improving access to nutritious food for vulnerable populations. The unit also examines the importance of guaranteeing the right to eat and emergency food aid in times of crisis. Through comprehensive approach, this unit strives to create an enabling environment where everyone has access to sufficient, safe, and nutritious food.





Topic 2 Shiology Education Classroom

Date: October 29th, 13:40~15:20

Location: Hilton Hotel (Haikou Luneng Store)

Learning shioly knowledge is as important as learning Chinese and mathematics. This topic aims to explore the importance of conducting shioly education to enhance society's overall awareness and governance capabilities regarding shiance issues, as well as strengthen children's understanding of the relationship between shiance and health. It discusses the ways to popularize nutritional knowledge, promote healthy eating habits, enhance the awareness of food choices, and extend the healthy lifespan. Establishing shioly education classrooms in primary schools is the foundation for effective shioly education.



Topic 3 Agriculture Heritage

Date: October 29th, 15:40~17:20 Location: Hilton Hotel (Haikou Luneng Store)

The agriculture heritage, as a cultural treasure shared by humanity, is facing the crisis of being forgotten and marginalized. This topic profoundly recognizes this global challenge and focuses on how to effectively protect agriculture heritage, deeply explore its inherent potential, and transform it into a vital force driving the sustainable development. By integrating agriculture heritage with modern technology, market demands, and sustainable development, the development of locally distinctive agricultural products and foods that meet market needs has significant role in promoting the solutions of global shiance issues and contribute to the achievement of sustainable development goals.



Topic 4 Food, Climate and Energy

Date: October 30th, 9:00~10:40

Location: Hilton Hotel (Haikou Luneng Store)

This topic delves into the development and promotion of climate energy in food industry. It recognizes that agriculture and food industry, as a major contributor to greenhouse gas emissions and a highly vulnerable sector to climate change, holds immense potential for both mitigation and adaptation. Additionally, it focuses on reducing waste, and converting agricultural and food residues into valuable bioenergy. By doing so, this unit aims to enhance agricultural resilience, reduce environmental impacts, and contribute to global climate action.



Topic 5 Ecology - Health - Gastronomy

Date: October 30th, 11:00~12:40

Location: Hilton Hotel (Haikou Luneng Store)

This topic explores the international development of eco-healthy concepts in the field of culinary and food brands. Based on the international standard for brand evaluation by the International Organization for Standardization (ISO), it is proposed to establish an "International Center for Eco-Healthy Culinary and Food Brands", dedicated to enhancing the value of the catering industry, promoting providing an evaluation system for food brands worldwide, and facilitating the sustainable development of the global catering industry.





Topic 6 Food and Eater Health

Date: October 30th, 13:40~15:20

Location: Hilton Hotel (Haikou Luneng Store)

Leveraging Hainan Province's ecological advantages of clean land, clean water, and clean air, with the health and longevity of eaters at its core, this topic conducts research on food systems and eater systems. By analyzing Hainan's unique ecological environment, lifestyle, health culture, and industrial resources, the topic explores sustainable development models for Hainan's food industry, and provides demonstration significance and practical paths for global "ecology, gastronomy and health" centenarian regions.

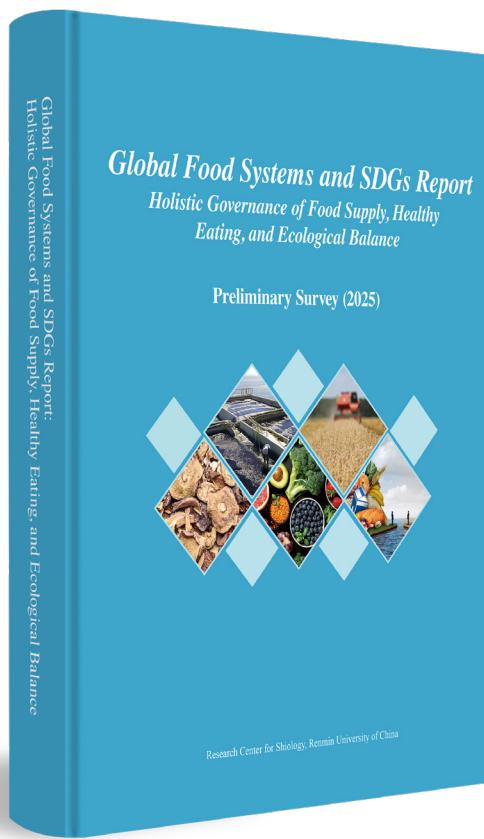


Release Global Food Systems and SDGs Report

Date: October 30th, 15:40~17:00

Location: Hilton Hotel (Haikou Luneng Store)

To implement the important speech spirit delivered by UN Secretary-General António Guterres at the 4th World Shiology Forum, and to systematically address 13 related-shiance issues in 17 Sustainable Development Goals (SDGs) ,the *Global Food Systems and SDGs Report* has been specially compiled. Guided by the theory of Shiology, this report constructs a holistic solution to food system issues. The report adopts a three year framework, with three critical sub-reports to be updated and released in 2025, 2026, and 2027. The aim is to promote the comprehensive implementation of the United Nations Sustainable Development Goals (SDGs).





Red Chef Hat Charity Dinner

Date: October 30th, 18:30~20:30

Location: Hilton Hotel (Haikou Luneng Store)

A charity dinner will be held concurrently with the forum, integrating public welfare, exchange and celebration. It aims to raise funds for shiology education classroom public welfare program by gathering the strength of all sectors of society. The dinner will show the changes of human dining tables for thousands of years through the two dimensions of time and space, explore the current status of food development, analyze

the measures for the systematic governance of shiance issues, and share achievements. Top chefs from 20 countries are invited. The dinner will show changes of human foods in past 1000 years and emphasize the purity of foods ontine dimension. Main dishes will be cooked by top chefs from 20 countries around the world to show the diversity of human food on the dimension of space.



Visit Sustainable Shiance Industry

Date: October 31st, 9:00~20:00

Location: Hilton Hotel (Haikou Luneng Store)

The Sustainable Shiance Industry Visit focuses on the innovation, development, and international exchange of cuisine industry, based on the construction of the local cuisine industry. It invites food experts, entrepreneurs, and representatives from the global cuisine industry to discuss the future development trends, inheritance, and

innovation of the local catering industry. The visit aims to build an international food exchange platform, promote local cuisine as a symbol for high-level opening to the outside world, and support the high-quality construction of the industry zone.





Retrospect of World Shiology Forum

The 3rd World Shiology Forum



日本2019大阪G20峰会唯一指定后援活动
The only designated support activity for the 2019 Osaka G20
Summit in Japan

Date: Jun. 24th-26th, 2019

Location: Awaji, Japan

Topic: SDG and Food Issues

Achievements: Issued Awaji Island Declaration

Web:<https://www.shiology.world/zh/huodong/forum/chushi.html>



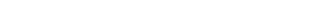
Li Zhaoxing, Former Foreign Minister of the People's Republic of China



Dr. José Graziano da Silva,
Former Director-General of the FAO



Mr. Wu Hongbo, Former United Nations
Under-Secretary-General



Mr. Akihiko Matsunaga, Former Director-General of UNESCO



Mr. Masahiko Kourumura, Former Minister of Foreign Affairs of Japan



Dr. Charles Mbuli Boliko, Director of the FAO
Liaison Office in Japan



Mr. Liu Guangwei, Founder of the World
Shiology Forum



Prof. Dr. Nihal Büyüksulu,
Istanbul Medipol University

Retrospect of World Shiology Forum

The 4th World Shiology Forum



Liu Zhenmin, Former UN Under-Secretary-General, delivered a speech.

Date: Oct. 10th-12th, 2023

Location: Hainan International Convention and Exhibition Center, Conference Center A

Topic: Systematic Governance of “Eat+Food” Issues Related to Sustainable Development (SDG)

Achievement: Released the Hainan Initiative



Among the UN 17 Sustainable Development Goals (SDGs), 13 are closely related to food system issues.



No poverty	1	Adequate food
Zero hunger	2	Quantity of Food
Good health and well-being	3	Human body and food coupling
Quality education	4	Education of food acquisition and eating
Gender Equality	5	
Clean Water and Sanitation	6	Safe Drinking Water
Affordable and clean energy	7	Food industry energy
Decent Work and Economic Growth	8	
Industry, innovation and infrastructure	9	Positive cycle of food industry
Reduced inequalities	10	Eating right
Sustainable Cities and Communities	11	
Responsible consumption and production	12	Food waste
Climate action	13	Food industry emission
Life below water	14	Sustainable fishing
Life on land	15	Sustainable acquisition
Peace, Justice and Strong Institutions	16	
Partnerships for the goals	17	Food order