



BRIGHT SIDE PROJECTS

臺灣嚮光協會

EDUCATION AND MEALS FOR TAIWANESE YOUTH

It's been a packed half year, starting off with our second annual surf camp with our youth from Taoyuan and WanHua meeting up in Yilan. In addition to our usual workshops,, celebrating our 10th year BUILD A HOME Anniversary at Taoyuan MuHsiang Children's Home, we have also been working hard since the beginning of the year on a project to launch the afterschool care program in Taitung.

2025 will be our tenth year anniversary in Taitung and with contracts signed we started the afterschool program this October . So three days a week, we have two tutors

to be there on hand Mondays and Wednesdays to assist the indigenous Amis kids with homework in addition to hiring locales to cook for them and also manage the space and the administrative work. Fridays we work with one of the local teachers to provide cultural and languages in their dialect.

Thank you all for your support in 2024 and we look forward to 2025 to continue our meal programs and provide nutrition to even more kids and families around Taiwan!

THANK YOU!



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Recap

229

**PLANT-BASED MEALS
SERVED**





14

WORKSHOPS
CLASSES

5

REGIONS





SURF AND OCEAN CONSERVATION

On our second annual Surf and Ocean Conservation Camp with Taoyuan Muhsiang and Wanhua – VAST and Race for the Beach, also two of our great partners in SDGs. This time we not only got some amazing surf and a great beach clean in, but also skateboarding session, an additional meal prepped by teacher “Race for the Beach” Wendy paired with Ooh Cha Cha hamburger prepped grilled omnipork patties, and the kids finally got the camp aspect of “camp” – setting up the tents and spending the night ! The next day a mountain climbing trip was planned with a guide to introduce the local vegetation before finishing off with a pasta lunch.

SKILLS LEARNED :

SKATEBOARDING AND
BALANCE
SKATEBOARDING
LOCAL ENVIRONMENT
OCEAN CONSERVATION







B3
BRIGHT SIDE
陽光協會



B3
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陽光協會



Surf Camp



Surf Camp

OMNIFOOD FISH AND CHIPS
GRILLED BURGERS AND
EARTH OVEN VEGGIES
TOMATO SAUCE PASTA
FRESH FRUIT AND NUTS



HEART FULFILLMENT

 Wanhua

KIDS IN THE KITCHEN

Empowering kids to create and share plant-based meals with others in their community.

Today we were so happy to have our Wanhua kids pair up traditional cold noodles with traditional Taiwanese shaved icy for not only themselves but the social workers, volunteers, and others in the community. Slicing carrots and cucumbers, everyone was eager to help. Rolling purple yams into delicious shaved icy toppings was their favorite activity, alongside their fearful yet determined glances as they turned on the shaved icy machine. Backing away on their first try they began to have more confidence and “skill” after the first block of ice was “shaved.”

SKILLS LEARNED :

SKATEBOARDING AND
BALANCE
SKATEBOARDING
LOCAL ENVIRONMENT
OCEAN CONSERVATION



kids in the kitchen menu

SESAME PEANUT NOODLES

**SHAVED ICY WITH
HOMEMADE SWEET
POTATO BALLS**



ChingChuan

MAD SCIENTIST: VOLCANIC EXPLOSIONS

Our little chemistry class and our volcanoes made their way back to ChingChuan since 2013. The faces of the youth may have changed but their smiles and reaction to the exploding volcanoes have not! Gathering expired flour from several people, we first made clay for the volcanoes with the kids and then proceeded to paint some leftover cardboard to serve as the backdrop for their “dangerous” mountains. It was super cool also to see the different artistic methods each group incorporated for the backgrounds – some went with the skies and trees while others try a more abstract paint splatter concept!

SKILLS LEARNED :

CHEMICAL REACTION
SCIENCE EXPLORATION
VOLCANOES
DINOSAURS







mad scientist menu

OMNIPORK "DINOSAUR"

**TUMERIC VOLCANIC FRIED
RICE WITH TOMATO LAVA**

**STEAMED DUMPLINGS
SEASONAL FRUIT SALAD**





BRIGHT MOMENTS

 **ChingChuan**

EYE SCREAM AND EYE HEALTH

We wanted to bring a little something spooky (as always) but always relevant to our workshop today; learning about eye health through the creation of DIY yucky eyeballs! Working with upcycled and expired contact lenses, a collection of old and beaten up pingpong balls, forgotten pipe cleaners and yarn, jiggly eyeballs were made by all. Without us realizing it, time flew by and we wish we had more – the intestines and cockroach creations was so fun and intensive but we still also had eyeballs to make to learn about eye health.

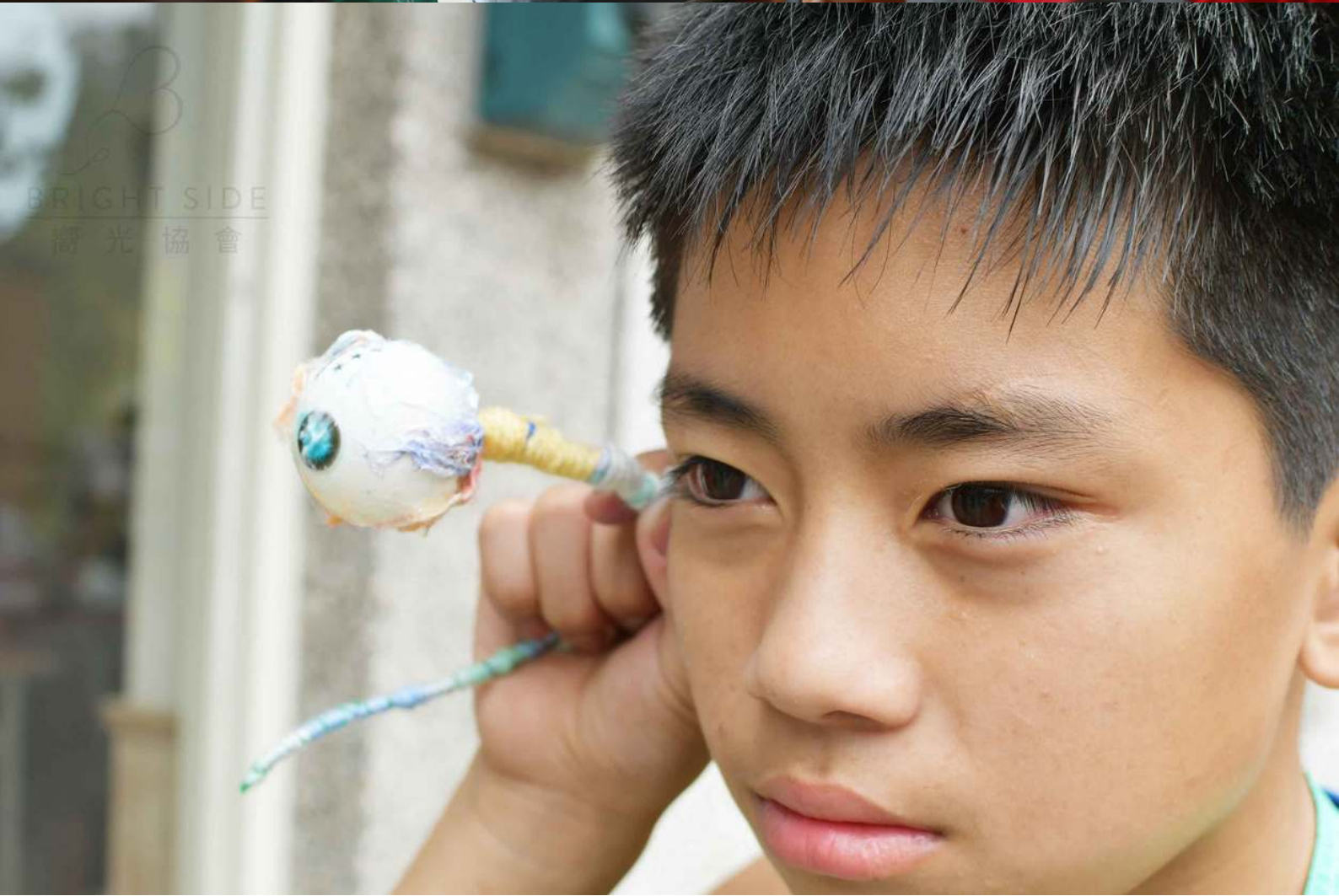
SKILLS LEARNED :

VEGAN BAKING
ARTS AND CRAFTS
EYE HEALTH


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萬眾矚目 Eye Scream

PESTO SLIME COCKROACH
RICE
OMNIPORK BUNS
INTESTINE CINNAMON BUNS
FRESH FRUIT SALAD





NATURE AND ART

Bringing the beauty of nature into the classroom is one of the ways to better understand it in a different context. Being back in MiaoLi Yuan's Shelter for People with Disabilities, our workshop learning more about leaves and nature by incorporating it into art, was therapeutic and enriching! Getting to first know the different types of leaves and their textures and shapes and what it may resemble, engaged the students to think and focus on small differences.

SKILLS LEARNED :

LEAVES TYPES
CONTOUR
ARTS & CRAFTS





nature and leaves menu

SESAME PEANUT NOODLES

**OMNIPORK STEAMED
DUMPLINGS**



CULTURE THROUGH CUISINE



HELLO-O-WEEN WORKSHOP

Adding a bit of plant-based nutrition and fear into delicious food made by kids must be one of the best ways to celebrate the spooky month of October! In a community, nothing serves better as a form of engagement than time spent dining together; now making an incredible and unique meal that was fun and scary to see and delicious to eat is just a treat. Splitting into groups to complete individual steps of pasta worm creation, bloody sauce, skull red velvet cake, oozing eyeballs and floating baby heads, the halfway digested meal was subjugated to a frightful event post lunch with a horror box game learning about anatomy.

SKILLS LEARNED :

HALLOWEEN CULTURE
BODY ANATOMY
BAKING AND COOKING
SKILLS







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嚮食萬聖派對 Hell-o-ween

EYEBALL AND WORM
PASTA WITH BELL PEPPER
SKULLS

BLOOD RED VELVET
SKULLS

SEASONAL FRUIT SALAD



BRIGHTER FUTURES



AFTERSCHOOL CARE PROGRAM

We first to know the indigenous youth of Taitung FUKID, an Amis tribe, in 2015. Closing in our tenth year anniversary we are pleased to announce that we have started our afterschool care program here. With the launch, it means that three days a week in addition to providing educational support, our indigenous youth are able to receive plant-based meals in the evenings. We also provide a small stimulant for the local community in hiring one of our youths to assist with two local mothers; one in charge of administration and the other responsible for meals. Children are responsible for the washing of their dishes and cleaning the center.

SKILLS LEARNED :

HOMework
TEAMWORK
RESPONSIBILITIES











Taitung Sample Menu

JAPANESE CURRY RICE

SESAME PEANUT NOODLES

OMNIPORK DUMPLINGS

**STIR FRY VEGETABLES
FRESH FRUIT**



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