

# **2014 OCHANOMIZU SUMMER PROGRAMME IN ENGLISH**

## **Open Seminar: Introduction to Japanese Culture II**

### Digging in Japanese Rice Culture- Tasting and Cooking

**Wednesday 6 August, 13:20-18:10**

**Teaching staff:** **Nami FUKUTOME** (Researcher at the Graduate School of Humanities and Sciences, Ochanomizu Univ.)

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### **[Contents]**

1. Guidance (Fukutome, Hosoya)
2. Lecture “Japanese Rice and Rice Eating Culture” (Fukutome, Hosoya)
3. Culture Exchange Session with Ochanomizu Junior High School Students  
“Japanese and World Rice Dishes” (coordinated by Hosoya)
4. Cooking Practice (Kurihara)  
Experience making various shapes of rice balls and Japanese style chicken meatball soup (and enjoy eating them, of course!)
5. Tasting Seminar (Fukutome)  
Tasting various types of Japanese tea and rice snacks/sweets

\*\* If you have dietary problems or other issues, attending only 1. to 3. from the plan above is possible (but attending only 4. and 5. is NOT possible)

\*\* Pre-work is assigned for the Culture Exchange Session (Details are to be announced)