

2015 OCHANOMIZU UNIVERSITY SUMMER PROGRAMME IN ENGLISH

Open Seminar: Introduction to Japanese Culture I

Not Only Rice !- Diversity in Japanese staple food

Monday 3 August, 13:20-18:00

Teaching staff: Yumi GUSHIMA (International Affairs Division, Ochanomizu University)

Nami FUKUTOME (Researcher at the Institute for Global Leaderships,
Ochanomizu Univ.)

Emiko KURIHARA (Ochanomizu Junior High School)

Leo Aoi HOSOYA (Associate Professor, Centre for Global Human
Resource Development, Ochanomizu Univ.)

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1. Guidance (Hosoya)
2. Lecture “Diversity in Japanese staple food & *wagashi*” (Japanese sweets)”
(Gushima, Fukutome, Hosoya)
3. Culture Exchange Session with Ochanomizu High School Students
“Japanese and world staple food” (coordinated by Hosoya)
4. Cooking Practice (Gushima, Kurihara)
Experience making *dorayaki* (Japanese pancake) (and enjoy eating it, of course!)
5. Tasting Seminar (Gushima, Fukutome)
Tasting various types of Japanese tea and sweets made of various types of powdered crop, and experience tea ceremony.

** If you have any food allergy, take care of it on your own responsibility (The ingredients list is distributed in advance).

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