



CRITICAL STUDIES ON FOOD SYSTEMS AND SUSTAINABILITY IN JAPAN – SUMMER OPEN ENROLLMENT PROGRAM

Japanese cuisine, or Washoku, offers invaluable opportunities to think about the intersection of the modern and traditional, local and global, rural and urban, nature and society, taste and waste, our future and sustainability.

This program is based in the city of Osaka “the food capital of Japan”. Students explore the food cultures and systems of contemporary Japan through interdisciplinary, and multisensual learning experiences. Students learn the philosophical and historical foundation of washoku as well as basic culinary techniques through intensive cooking sessions, and they broaden and deepen their culinary experience by critically engaging in the culture and politics of sustainability in seminar sessions. We also visit wholesale markets where hundreds of food ingredients and products are brought in and re-distributed, engage in multi-sensual fieldwork at a soy sauce distillery, sake brewery, and a small-scale farming village as well as historical temples in Nara and Kyoto.

The program is hosted by Osaka Shoin Women’s University, one of the first liberal arts women’s colleges established in Osaka and now running the nation’s first food studies program since 2015.

DURATION: 4-week Full Immersion Program

WHEN: July 9 - August 4, 2018

WHERE: Osaka, Japan

COURSES OFFERED

From Paddy Fields to Chopsticks: A Guided Field Study of Japanese Food Culture (3 credits)

Kitchen Conversations: Japanese Culinary Practices and the Sensible World (3 credits)

CREDITS

Up to 6 credits, please work with your home university study abroad office to assure full credit.

ELIGIBILITY

Students interested in food systems, sustainability and related fields. Professionals in food-related fields are encouraged to inquire.

COST

\$ 4,575.00 USD

PROGRAM FACULTY

Professor Aiko Tanaka

Professor Shingo Hamada

Professor Greg de St. Maurice

HOW TO APPLY

Write to infoasia@gustolab.com

