

## CRITICAL STUDIES ON FOOD SYSTEMS AND SUSTAINABILITY IN JAPAN – SUMMER 2019 OPEN ENROLLMENT PROGRAM

Japanese cuisine, or *Washoku*, is widely recognized as among the world's healthiest food choices, and it, along with the Mediterranean cuisines of Spain, Italy, Greece and Morocco, has been designated as an Intangible Cultural Heritage by UNESCO. The number of Japanese restaurants in the world continues to grow. But it is important to recognize *washoku* is a historical product -- and practice -- a result of naturalizing other food cultures over millennia. Today *washoku* is not sustainable without food imports, as Japan's food self-sufficiency is the lowest among industrial nations. *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.

The summer program activities are based in the city of Osaka "the food capital of Japan". Students explore the food cultures and systems of contemporary Japan through interdisciplinary, and multi-sensual learning experiences. Students learn the philosophical foundation of *washoku* and 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:** May 26 – June 23, 2019

**WHERE:** Osaka, Japan

### COURSES OFFERED

The Story of Food in Osaka: A Field Study (3 credits)

Culinary Practices and the Sensible World, From History and Politics to Tastes, Textures and Aromas (3 credits)

Japanese Lexicon for Food and Business (1-2 credits)

### CREDITS

Up to 8 credits, please work with your home university study abroad office to assure full credit.

### ELIGIBILITY

Students interested in Japanese culture, language, or business. Prior language study is encouraged, but not required. Professionals and graduate students in food or environment related fields are encouraged to inquire.

### COST

\$ 4,750.00 USD

Includes accommodations, transportation costs within Japan, instructional costs and some meals. Limited scholarships available.

### PROGRAM FACULTY

Aiko Tanaka, Osaka Shoin Women's University

Shingo Hamada, Ph.D., Advisor, Osaka Shoin Women's University

Steve Nussbaum, Ph.D., Gustolab International

### HOW TO APPLY

Write to [infoasia@gustolab.com](mailto:infoasia@gustolab.com)