



Japan

Study Food and Sustainability Abroad in Japan this Summer

Our summer study abroad program in Japan “Critical Studies on Food Systems & Sustainability” 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 multisensory learning experiences.

During the Summer 2020 study abroad program, students will explore themes dealing with sacred sites and foods in the Kii Mountain range, home to the Unesco World Heritage pilgrimage site, the Kumano Kodo. They will stay in ancient Buddhist temples and study one of the Great Shines of Japan, the Nachikatsuura Shrine. They will also study the challenges facing agriculture in Japan and visit agricultural communities and assist in harvest activities.

The program includes a colloquia series with a focus on the above themes as well as nutrition in Japan and includes, among others:

- The Geological Basis of Japanese cuisine by Tatsumi Yoshiyuki, Professor, Kobe Ocean-Bottom Exploration Center, Kobe University
- Food Tourism in Japan by Onoda Kinji, Professor, Osaka University of Tourism
- Food and Environmental Design by Kitajima Akira, Professor, Kyoto University of Advanced Science, Department of Agriculture and Food Technology
- Food Nutrition in Japan by faculty from the Department of Health and Nutrition, Osaka Aoyama University.

Students will also learn 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.



Learn more about the 2020 summer program

DURATION

4-week Full Immersion Program

WHERE

Osaka, Japan

WHEN

June 7 (arrive) - July 4 (depart)

HOUSING TYPE

Home stays in Osaka

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)
- Detailed course descriptions

CREDITS

Up to 7 credits, please work with your home university study abroad office to assure full credit. Transcripts available from Portland State University.

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.

PROGRAM SUPERVISORS

Professor Aiko Tanaka. [See bio >](#)

Steve Nussbaum, Ph.D. [See bio >](#)

COST



\$ 4,950.00 USD (Includes accommodations, transportation costs within Japan, instructional costs and some meals). Contact us if you are interested in a four-week research internship following this program.



Request an application!

Student testimonials

“Everyone (staff, teachers, students) is SO friendly and kind. I have enjoyed my time with all of them and studying about Japanese food culture” *Yolanda L. Student from the Japan Summer Program 2018*

“The best aspect was the homestay and being able to interact and fully immerse myself in the language and culture this way. I especially liked the field trip to Asuka learning about rural life and agriculture and being able to experience cooking demonstration by chef Mitsuda. This helped me to understand the philosophy of Japanese cooking from his perspective which is something I can take home with me” *Kristine M. Student from the Japan Summer Program 2018* “The best aspect of my study abroad experience was being able to travel around the kansai area and do hands-on work was the most memorable. I am grateful for all the people who spend their time teaching us along these trips.” *Jun S. Student from the Japan Summer Program 2018* Previous Next



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