

Critical Studies

GL International is delighted to sponsor a series of summer programs focusing on food systems and sustainability. These critical fields are of interest not only to students of Japan but to anyone interested in human health and environment. By focusing on similar issues in Vietnam, Italy, and Japan we give students the opportunity to experience, in consecutive programs, three of the world's great food cultures and the challenges facing them.

Japan

Japanese cuisine, or *washoku*, offers invaluable opportunities to think about how we understand ourselves and our world. These include, among others, the intersection of the modern and traditional, local and global, rural and urban, nature and society, taste and waste, our futures and the future of our planet.

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, multi-sensual 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 field studies 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.

Responding to the Challenges of
Our Health, Our Planet, Our World

Exploring Food Cultures

Gustolab® International

* *Spring and Fall programs &
Research Internships available in Italy.*

Duration

4-week Full Immersion Program
(with homestays)

When

May 26 – June 23, 2019

Where

Osaka, Japan

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.

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



Gustolab® International
Food Systems and Sustainability

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www.gustolab.com

GLi Gustolab® International
Food Systems and Sustainability

Critical Studies on Food Systems and Sustainability

Courses offered

**From Paddy Fields to Chopsticks: Guided Field Study
of Japanese Food Culture**
(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)

Field studies

Regional Wholesale Markets
Tea Farm and Blending Station
Soy Sauce Making
Revitalizing the Rural Community
Culinary Practicum
Workshops with Local Chefs



summer 2019 / **Japan**



Japan

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2019 • Italy Japan Vietnam

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