Critical Studies

GL International is delighted to sponsor a series of summer programs focusing on food systems and sustainability. These topics 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. Our programs are richly experiential giving participants access to the people, cultural sites, and food related topics being debated in these countries.

Japan

Our summer program in Japan takes advantage of the rich human resources, the abundant natural resources, and the invaluable cultural resources of the Osaka area.

Most of your time will be spent in Osaka where we arrange home stays for all students. Prior participants tell us that our home stays were among the most valuable aspects of their month in Osaka.

The 2020 program will also explore themes dealing with sacred sites and foods in the Kii Mountain range, home to the Unesco World Heritage pilgrimage site, the Kumano Kodo. We will stay in ancient Buddhist temples and study one of the Great Shines of Japan, the Nachikatsuura Shrine. We will also study the challenges facing agriculture in Japan and visit agricultural communities and assist in harvest activities. Our colloquia series will focus on the above themes and includes, among others, the following lectures:

1. The geological basis of Japanese cuisine by Tatsumi Yoshiyuki, Professor, Kobe Ocean-Bottom Exploration Center, Kobe University
2. Food Tourism in Japan by Onoda Kinji, Professor, Osaka University of Tourism and
3. Food and environmental design by Kitajima Akira, Professor, Kyoto University of Advanced Science, Department of Agriculture and Food Technology
4. Food Nutrition in Japan by faculty from the Department of Health and Nutrition, Osaka Aoyama University.

Duration

4-week Full Immersion Program
(with homestays)

When

June 7, 2020 (arrival) – July 4, 2020 (departure)

Where

Osaka, Japan

Credits

Seven credits, please work with your home university study abroad office to assure full credit. Transcripts available from Portland State University, transcripting fee: $600, supporting grants available from GLi.

Eligibility

Students interested in Japanese culture, food studies, 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

$4,950.00 USD
(Includes accommodations, transportation costs within Japan, instructional costs and some meals). Limited scholarships available.

Faculty

Aiko Tanaka
Osaka Shoin Women’s University

Steve Nussbaum, Ph.D.
Gustolab International

How to apply

Write to infoasia@gustolab.com

Please contact us if you are interested in a four week research internship following this program.

Critical Studies on Food Systems and Sustainability

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 credit)

Field studies

Sacred sites and foods

Food Tourism in Japan

Revitalizing the Rural Community

See films produced by last year’s students at:
YouTube >> Gustolab International >> Japan
Critical Studies on Food Systems and Sustainability

Summer Programs @ Gustolab

2020 • Italy • Japan • Vietnam

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