

CONTENTS

As of January 10, 2025

◆Elective Courses (3 credits each) 90min. × 2 times/week = 45 hours/semester

No.			Course Title	Instructor	Syllabus
1	*Studio Art	Cultural Studies	Ceramic Techniques (Basic/Intermediate/Advanced)	MATSUBA, Yuki	○
2	*Studio Art	Cultural Studies	Koto Basics [Instructions are mainly given in Japanese, but open to all Japanese levels]	IGUCHI, Haruna	○
3	*Studio Art	Cultural Studies	Manga Drawing	YAMATO, David	○
4	*Studio Art	Cultural Studies	Introduction to the Culinary Arts: Focus on Japanese Cuisine	BALDWIN, Watson	○

Ceramic Techniques

Basic Ceramic Techniques

Instructor	Yuki Matsuba
Office/Building	3401 Ceramics studio/ Building 3 Nakamiya Campus
Office Hours	I would appreciate it if you could email me in advance. ymatsuba@kansai-gaidai.ac.jp

Section 1 【Course Outline / Description】

In this course, students will be taught how to make practical ceramics with the emphasis on wheel throwing. Instruction will begin with clay wedging and proceed to coil building and slab construction, and the basic throwing techniques for cups and bowls. Glazing methods and decoration techniques such as under glaze painting and slip decoration will be introduced at an appropriate point.

Section 2 【Course Objectives/Goals/Learning Outcomes】

The object of this course is to establish a basic mastery of traditional Japanese techniques through actual practice, with the emphasis on wheel throwing, and to understand Japanese culture, such as tea ceremony, flower arrangement and food which are closely related to the pottery.

At the end of the course, students are expected to be able to make coil-building pots, slab construction, thrown cup, bowl and small base.

Section 3-1 【Class Schedule/Class Environment, Literature and Materials】

Class Schedule

1. Lecture of ceramics processes and clay wedging practice.
2. Practice in clay wedging and forming by hand pinching and coil building.
3. Slab building practice.
4. Finishing up the work made so far.
5. Basic technique of throwing and throwing round cup shape practice.
6. Throwing round cup shape practice.
7. Trimming the bottom of the cup practice.
8. Trimming the bottom of the cup and attaching handle practice.
9. Lecture about biscuit firing and throwing straight cup shape practice.
10. More throwing and trimming straight cup shape practice.
11. Lecture about glazing and under glaze painting. Glazing practice.
12. More glazing practice.

13. More throwing and trimming straight cup shape practice.
14. Lecture about glaze firing. More throwing and trimming straight cup shape practice.
15. Throwing and trimming medium size bowl by using shaping tool practice.
16. More throwing and trimming medium size bowl by using shaping tool practice.
17. Lecture about slip decoration and more throwing and trimming medium size bowl by using shaping tool practice.
18. More slip decoration practice. More throwing and trimming medium size bowl by using shaping tool practice.
19. Throwing and trimming small base or bottle shape practice.
20. Throwing and trimming small base or bottle shape practice or Glazing practice.
21. Throwing and trimming small base or bottle shape practice or Glazing practice.
22. Throwing and trimming small base or bottle shape practice or Glazing practice.
23. Making advanced shape by attaching simple parts, such as goblet, dessert bowl and wine glass shape.
24. Making advanced shape by attaching simple parts, such as goblet, dessert bowl and wine glass shape.
25. Produce works towards the end of the semester that each student aim at.
26. Produce works towards the end of the semester that each student aim at.
27. Produce works towards the end of the semester that each student aim at.
28. Produce works towards the end of the semester that each student aim at.
29. Finish up works towards the end of the semester.
30. Finish up works towards the end of the semester.

Class Environment, Literature and Materials

No prior experience is required.

This course strongly requires 3 hours self-practice per week in addition to the regular classes and the schedule for each student will be arranged around the other courses.

The total maximum number of students for Ceramic Techniques courses is 35 students.

A material fee of ¥10,000 per semester, payable on advance, will be charged.

The material fees are NOT refundable even though you drop the course.

Section 3-2 【Textbooks/Reading Materials】

The instructor will explain and demonstrate each technique, and keep checking how students practice going on.

Section 4 【Learning Assessments/Grading Rubric】

2025 Spring Semester

The level of technical skill	70%
A rating of student effort and participation	30%

Ceramic Techniques

Intermediate Ceramic Techniques

Instructor	Yuki Matsuba
Office/Building	3401 Ceramics studio/ Building 3 Nakamiya Campus
Office Hours	I would appreciate it if you could email me in advance. ymatsuba@kansaigaidai.ac.jp

Section 1 【Course Outline / Description】

In this course, students will practice to advance their techniques that they learned in the “Basic Ceramic Techniques”

Section 2 【Course Objectives/Goals/Learning Outcomes】

The objective of this course is to advance the techniques mastered in the “Basic Ceramic Techniques”.

At the end of the course, students are expected to be able to make various lidded pots, tea pot, various sets of ceramics work (i.e., multiples of same-sized works), large pots, large dishes, large bowls. Also, students are expected to raise the decoration techniques that introduced in the previous semester, and try to combine them.

Section 3-1 【Class Schedule/Class Environment, Literature and Materials】

Class Schedule

1. Throwing and trimming various lidded pots practice.
2. More throwing and trimming various lidded pots practice.
3. More throwing and trimming various lidded pots practice.
4. Throwing and trimming tea pot and attaching parts practice.
5. More throwing and trimming tea pot and attaching parts practice.
6. More throwing and trimming tea pot and attaching parts practice.
7. Throwing and trimming a set of various things using shaping tool and size gauge practice.
8. More throwing and trimming a set of various things using shaping tool and size gauge practice.
9. More throwing and trimming a set of various things using shaping tool and size gauge practice.
10. More throwing and trimming a set of various things using shaping tool and size gauge practice.
11. Throwing and trimming large size plate and bowl practice.
12. More throwing and trimming large size plate and bowl practice.

13. More throwing and trimming large size plate and bowl practice.
14. More throwing and trimming large size plate and bowl practice.
15. Throwing and trimming large size jar and vase practice.
16. More throwing and trimming large size jar and vase practice.
17. More throwing and trimming large size jar and vase practice.
18. More throwing and trimming large size jar and vase practice.
19. Practice to produce works those are made with combination of different techniques learned so far, or to obtain more advanced techniques that each student aim at.
20. Practice to produce works those are made with combination of different techniques learned so far, or to obtain more advanced techniques that each student aim at.
21. Practice to produce works those are made with combination of different techniques learned so far, or to obtain more advanced techniques that each student aim at.
22. Practice to produce works those are made with combination of different techniques learned so far, or to obtain more advanced techniques that each student aim at.
23. Produce works towards the end of the semester that each student aim at.
24. Produce works towards the end of the semester that each student aim at.
25. Produce works towards the end of the semester that each student aim at.
26. Produce works towards the end of the semester that each student aim at.
27. Produce works towards the end of the semester that each student aim at.
28. Produce works towards the end of the semester that each student aim at.
29. Finish up works towards the end of the semester.
30. Finish up works towards the end of the semester.

Class Environment, Literature and Materials

Students eligible to apply to take this course are: 1) those who have finished “Basic Ceramic Techniques” at Kansai Gaidai, and their grade was B+ or above, or 2) those who have more than one year experience with ceramics.

This course strongly requires 3 hours self-practice per week in addition to the regular classes and the schedule for each student will be arranged during the first week.

The total maximum number of students for Ceramic Techniques courses is 35 students.

A material fee of ¥10,000 per semester, payable on advance, will be charged.

The material fees are NOT refundable even though you drop the course.

Section 3-2 【Textbooks/Reading Materials】

The instructor will explain and demonstrate each technique, and keep checking how students practice going on.

Section 4 【Learning Assessments/Grading Rubric】

The level of technical skill 70%

A rating of student effort and participation 30%

Ceramic Techniques

Advanced Ceramic Techniques

Instructor	Yuki Matsuba
Office/Building	3401 Ceramics studio/ Building 3 Nakamiya Campus
Office Hours	I would appreciate it if you could email me in advance. ymatsuba@kansaigaidai.ac.jp

Section 1 【Course Outline / Description】

In this course, students will produce their original works based on traditional Japanese ceramics.

Each student makes their own practice schedule under the instructor's counseling and the instructor will explain and demonstrate when it's needed.

The course also gives students the opportunity to make glazes as well as to work on their original techniques.

Section 2 【Course Objectives/Goals/Learning Outcomes】

The objective of this course is to perfect the technique which is the most suitable for each student.

At the end of the course, students are expected to be able to make things that is designed (shape, texture, color, decoration, etc.)

Section 3-1 【Class Schedule/Class Environment, Literature and Materials】

Class Schedule

Each student makes their own practice schedule under the instructor's counseling.

1. Produce works that each student aims at.
2. More produce works that each student aims at.
3. More produce works that each student aims at.
4. More produce works that each student aims at.
5. More produce works that each student aims at.
6. More produce works that each student aims at.
7. More produce works that each student aims at.
8. More produce works that each student aims at.
9. More produce works that each student aims at.
10. More produce works that each student aims at.
11. More produce works that each student aims at.
12. More produce works that each student aims at.
13. More produce works that each student aims at.

14. More produce works that each student aims at.
15. More produce works that each student aims at.
16. More produce works that each student aims at.
17. More produce works that each student aims at.
18. More produce works that each student aims at.
19. More produce works that each student aims at.
20. More produce works that each student aims at.
21. More produce works that each student aims at.
22. More produce works that each student aims at.
23. Produce works towards the end of the semester that each student aims at.
24. Produce works towards the end of the semester that each student aims at.
25. Produce works towards the end of the semester that each student aims at.
26. Produce works towards the end of the semester that each student aims at.
27. Produce works towards the end of the semester that each student aims at.
28. Produce works towards the end of the semester that each student aims at.
29. Finish up works towards the end of the semester.
30. Finish up works towards the end of the semester.

Class Environment, Literature and Materials

Students eligible to apply to take this course are: 1) those who have finished “Intermediate Ceramic Techniques” at Kansai Gaidai, and their grade was B+ or above, or 2) those who have more than two year experience with ceramics . Student who corresponds case 2) must see the instructor before registration in order to obtain permission.

This course requires 3 hours self-practice per week in addition to the regular classes and the schedule for each student will be arranged during the first week.

The total maximum number of students for Ceramic Techniques courses is 35 students.

A material fee of ¥10,000 per semester, payable on advance, will be charged.

The material fees are NOT refundable even though you drop the course.

Section 3-2 【Textbooks/Reading Materials】

The instructor will explain and demonstrate each technique, and keep checking how students practice going on.

Section 4 【Learning Assessments/Grading Rubric】

The level of technical skill 70%

A rating of student effort and participation 30%

Koto Basics

Instructor	Haruna Iguchi / Associate Professor
Office/Building	911
Office Hours	Wednesday - Friday / 12:15 am - 1:00 pm

Section 1 【Course Outline / Description】

Students will learn to read koto tablature while practicing the instrument. Assignments will be based on students' progress. We will begin with the best-known Japanese song, Sakura, followed by other Japanese songs; mainly classics. Also, students will be expected to sing while playing, therefore, will be required to learn Japanese songs and their scales.

Section 2 【Course Objectives/Goals/Learning Outcomes】

Students can understand Japanese culture and koto tablature through basic Koto performance. Also, students will learn how to properly set up the instrument and store it.

Section 3-1 【Class Schedule/Class Environment, Literature and Materials】

1	Introduction of Basic rules for this course. Preparation of koto picks. Learn how to properly set up the instrument and store it.	Students must buy koto tsume (picks). Koto tsume will be sized for each student during the first class period, so please do not be absent. Do the assigned readings about koto and note any questions. Also, list things you didn't understand in class.
2	Learn how to properly set up the instrument and store it. Study tuning method.	Do the assigned readings about koto and note any questions. Also, list things you didn't understand in class. Review koto tablature. Learn the string name (kanji) of the koto.
3	Learn the basics of playing with the right thumb. Learn basic techniques playing with the right hand (Sukui-zume).	Do the assigned readings about koto and note any questions. Also, list things you didn't understand in class. Review koto tablature. Learn the string name (kanji) of the koto.
4	Learn basic techniques playing with the right hand and left hand (Sukui-zume, Oshi-de). Practice for basic koto performance.	Do the assigned readings about koto and note any questions. Also, list things you didn't understand in class. Review koto tablature and the string name (kanji) of the koto.
5	Practice for basic koto performance. Learn basic techniques playing with the right hand (Awase-zume).	Do the assigned readings about koto and note any questions. Also, list things you didn't understand in class. Review koto tablature and the string name (kanji) of the koto.

	Study and practice repertoires of various performance styles (unison, ensemble, and playing while singing).	
6	Practice for basic koto performance. Study of various styles of rendition of repertoires and practice.	Do the assigned readings about koto and note any questions. Also, list things you didn't understand in class. Review koto tablature and the string name (kanji) of the koto.
7	Practice for basic koto performance. Learn basic techniques playing with the right hand and left hand (Wari-zume, Hiki-iro, Ato-oshi, and so on). Study of various styles of rendition of repertoires and practice.	Do the assigned readings about koto and note any questions. Also, list things you didn't understand in class. Review koto tablature and the string name (kanji) of the koto.
8	Practice for basic koto performance. Study of various styles of rendition of repertoires and practice.	Do the assigned readings about koto and note any questions. Also, list things you didn't understand in class. Review koto tablature and the string name (kanji) of the koto.
9	Practice for basic koto performance. Practice to play koto while singing in Japanese.	Do the assigned readings about koto and note any questions. Also, list things you didn't understand in class. Review koto tablature and the string name (kanji) of the koto.
10	Practice for basic koto performance. Students will try the ensemble.	Do the assigned readings about koto and note any questions. Also, list things you didn't understand in class. Review koto tablature and the string name (kanji) of the koto.
11	Learn each part of the ensemble piece little by little. Learn to play the first part.	Do the assigned readings about koto and note any questions. Also, list things you didn't understand in class. While looking at koto tablature, remember the melody.
12	Review the last lesson. Learn to play the first part.	Do the assigned readings about koto and note any questions. Also, list things you didn't understand in class. While looking at koto tablature, remember the melody.
13	Review the last lesson. Learn to play the first part.	Do the assigned readings about koto and note any questions. Also, list things you didn't understand in class. While looking at koto tablature, remember the melody.

14	Review the last lesson. Learn to play the second part.	Do the assigned readings about koto and note any questions. Also, list things you didn't understand in class. While looking at koto tablature, remember the melody.
15	Review the last lesson. Learn to play the second part.	Do the assigned readings about koto and note any questions. Also, list things you didn't understand in class. While looking at koto tablature, remember the melody.
16	Review the last lesson. Learn to play the second part.	Do the assigned readings about koto and note any questions. Also, list things you didn't understand in class. While looking at koto tablature, remember the melody.
17	Review the last lesson. Try to join the ensemble in either part.	Do the assigned readings about koto and note any questions. Also, list things you didn't understand in class. While looking at koto tablature, remember the melody.
18	Review the last lesson. Learn to play the first part for another piece.	Do the assigned readings about koto and note any questions. Also, list things you didn't understand in class. While looking at koto tablature, remember the melody.
19	Review the last lesson. Learn to play the first part for another piece.	Do the assigned readings about koto and note any questions. Also, list things you didn't understand in class. While looking at koto tablature, remember the melody.
20	Review the last lesson. Learn to play the first part for another piece.	Do the assigned readings about koto and note any questions. Also, list things you didn't understand in class. While looking at koto tablature, remember the melody.
21	Review the last lesson. Learn to play the second part for another piece.	You may practice in the studio, when permission is given.
22	Review the last lesson. Learn to play the second part for another piece.	practice
23	Review the last lesson. Learn to play the second part for another piece.	practice
24	Review the last lesson. Try to join the ensemble in either part.	practice
25	Practice for recitals. Learn new piece that have not yet been learned.	practice
26	Practice for recitals. Learn	practice

	new piece that have not yet been learned.	
27	Practice for recitals. Learn new piece that have not yet been learned.	practice
28	Practice for recitals. Learn new piece that have not yet been learned.	practice
29	Practice for recitals	practice
30	Performance of recitals	Students should performance with both solo and ensemble. The recital performance is the final project to complete this course.

Section 3-2 【Textbooks/Reading Materials】

There are no assigned textbooks. Materials and tablatures will be distributed in class, and a file to keep them will be needed. Once distributed, teaching materials and tablatures will not be distributed again. The management of these distributions will be left to each individual. Please bring them to every class.

Section 4 【Learning Assessments/Grading Rubric】

Genuine, active participation; 30%

Assignment (You will be able to master accurate fingering and playing techniques, to sing a Japanese song while playing koto, to enjoy the performance like an ensemble with another melody, and so on.); 40%

Final project; 30%

Section 5 【Additional Information】

1. Students interested in music are preferable, however, having played the instrument in the past is not a prerequisite.
2. Like all other studio courses, regular attendance and active participation are required.
3. The maximum number of students for registration is limited to 16 per class.
4. In this course, kakuzume, (square-shaped picks) of Ikuta school style will be used.
5. Students will also be required to sing along while playing the koto.
6. Since Koto tablatures are written in Chinese numerals, students will be encouraged to learn to read basic Chinese (kanji) characters.
7. In the class, students learn about Japanese culture, so this class is basically conducted in Japanese language.
8. Don't forget to bring your koto tsume (picks) and tablatures on the day of koto class.
9. A material fee of ¥8,000 per semester (including koto tsume fee, replacement fees for

broken strings and the use of the instrument, etc.), payable in advance, will be charged. (non-refundable)

10. Don't use your smartphone during class unless necessary.

11. Once you are able to set up, put away, and tune your instrument by yourself, I will give you permission to practice the koto independently in the studio. Until then, you will not be able to play the koto outside of class time. Please be able to set up, put away, and tune your instrument by yourself so that you can obtain permission as soon as possible.

Manga Drawing

Section 1

Instructor 時限	YAMATO, David Y.
Office/Building	
Office Hours	

【Course Outline / Description】

This is a beginner-level studio course in which students will be learning and participating in the production of a self-publishing manga project. In this course, students will study the various aspects of manga production in all stages: character design, set design, illustration, script writing, inking, editorial practice, and promotion. Students will be given guided practices during the first 11 classes to acquire basic practical production skills and the artistic philosophy behind these production practices. Opportunities to conduct field studies in museums, bookstores, and industry events will also be provided as supplement studies alongside the main studio studies. During the second half of the course, students will be asked to demonstrate their understanding of the previous lessons by partaking in the production process of a publication during the remaining course. With the instructor's guidance, students will each contribute 10 pages of manga and advertisement materials such as posters and postcards for their publication. In the final class, students will be asked to promote and disturb their work.

Section 2

【Course Objectives/Goals/Learning Outcomes】

At the end of this course, students will acquire the basic technical skills for constructing visual narratives in the form of manga. By participating in studio practice, students will gain a deeper understanding of this form of art from a consumer standpoint to that of a creator. In this process, students will acquired a realistic, firsthand knowledge of this unique Japanese visual communication tradition.

While being an introductory course, further professional development supports on studio art and professional-level manga practice will be provided upon request.

Section 3

【Class Schedule/Class Environment, Literature and Materials】

	Subject	Content
Lecture 1	Course Introduction	Introduction to the course contents
Lecture 2	Manga Workshop: Visual Narrative: Comic Strip (4 Koma Manga)	Introduction on storyboarding for manga and workshop on creating comic strips.
Lecture 3	Manga Workshop: Visual Narrative: Short Story	Introduction to Storyboarding (name.) Brainstorming writing for the manga project.

Lecture 4	Manga Workshop: Character Design & Constructing an Identity A	Introduction and workshop on character design and visual note-taking
Lecture 5	Manga Workshop: Drawing & Photo References	Drawing workshop and guidance on how to create photo references
Lecture 6	Manga Workshop: Character Design & Constructing an Identity B	Character drawing workshop
Lecture 7	Manga Workshop: Visual Language of Manga A	Workshop: Inking tools and techniques for manga.
Lecture 8	Manga Workshop: Visual Language of Manga B	Workshop: Inking tools and techniques for manga.
Lecture 9	Manga Workshop: Character Expression	Workshop: constructing basic facial features and expression
Lecture 10	Manga Workshop: Visual Language of Manga C	Workshop: Screentone tools and techniques for manga.
Lecture 11	Manga Workshop: Set Design: Perspective	workshop: creating a visual environment
Lecture 12	Manga Production: Name/Storyboard	Workshop: One-on-one guidance on the manga project
Lecture 13	Manga Production: Name/Storyboard	Workshop: One-on-one guidance on the manga project
Lecture 14	Manga Production: Name/storyboard	Workshop: Finalizing the story for the manga project
Lecture 15	Manga Production: Sitagaki/ Sketch	Workshop: transferring storyboard to sketch.
Lecture 16	Manga Production: Sitagaki/ Sketch	Workshop: transferring storyboard to sketch.
Lecture 17	Manga Production: Sitagaki/ Sketch	Workshop: finalizing drawing for inking
Lecture 18	Manga Production: Sitagaki/ Sketch	Workshop: finalizing drawing for inking
Lecture 19	Manga Production: Inking	Workshop: inking
Lecture 20	Manga Production: Inking	Workshop: inking
Lecture 21	Manga Production: Inking	Workshop: inking

Lecture 22	Manga Production: Inking	Workshop: inking
Lecture 23	Manga Production: Inking	Workshop: inking
Lecture 24	Manga Production: Finishing	Workshop: lettering and toning.
Lecture 25	Manga Production: Finishing	Workshop: lettering and toning.
Lecture 26	Manga Production: Final Editing	Workshop: final editing for the publication
Lecture 27	Manga Production: Promotional content	Workshop: creating posters and postcards
Lecture 28	Manga Production: Promotional content	Workshop: creating posters and postcards
Lecture 29	Manga Production: Promotional content	Workshop: creating posters and postcards
Lecture 30	Final Presentation	Final display of all works created during the course

【Textbooks/Reading Materials】

While handouts of all required readings and reference materials will be provided by the instructor, students are encouraged to explore various manga publications on their own during their studies in Japan. Purchase of the suggested reading and resources in the list below are not required but highly recommended for those who had less experience in studio practice before this course.

Suggested reading:

『人を描くのって楽しいね！—マンガのための人物デッサン—』中村成一, 廣済堂出版, ISBN: 4331514706

『イラストレーターのための現代ファッション大図鑑』ともわか, KADOKAWA, ISBN9784046063106 :

『Figure drawing for all it's worth』Andrew Loomis, Titan Books, ISBN: 9780857680983

Recommended resources:

「人を描くのって楽しいね」: <https://www.asahi-net.or.jp/~zm5s-nkmr/index.html>

Section 4

【Learning Assessments/Grading Rubric】

Class Participation	15%
Midterm	15%
Final Project	40%
Project Assignments	30%

The personal growth of students between the beginning and the end of the course, as well as the level of completion of all projects, will be the main criteria for their evaluation. Students are required to meet and present their progress with the instructor once a week and this will

account for 15 % of their final grade under the category of class participation. All projects under the first 5 weeks of guided practices will account for 30% of their final grade under the category of project assignments. In week 12, a proposal for their manga project will be due and will serve as the midterm exam for this course, which will account for 15% of their final grade. As the production of a publication that consists of all students' work is the final output of this course, the ability to meet deadlines and work with fellow students will also be an important measure for evaluating students' achievement, which will account for 40% of the final grades.

While a large portion of this studio course involves individual work, as the course is centered around a group publication project, the full participation of all students will also factor into their final grades.

Section 5

【Additional Information】

Students are not required to have any previous study in studio art or creative writing course to take this course, however, as the production of a publication is the center focus of this course, students are expected to meet various short deadlines which will involve work beyond the class periods. While the improvement of technical skills in writing and drawing are the main objectives of the course, personal growth and the ability to work in a group will also be factors in the final grade.

A material fee of ¥10,000 per semester, payable in advance, will be charged. (non-refundable)
The material fees are NOT refundable even if you drop this course.

Introduction Culinary Arts: Japanese Cuisine

Section 1

Instructor/Title	Dr. Watson Baldwin
Office/Building	6408
Office Hours	TBD
Contacts (E-mail)	wbaldwin@kansai-gaidai.ac.jp

【Course Outline / Description】

The module aims to introduce students to the principles and practices of Culinary Arts and introduce Japanese Cuisine with respect to the general setting and operation of a professional Japanese kitchen. The module provides students with essential knowledge and skills in understanding and selecting food commodities, and nurtures students' ability to evaluate the traditional practices and operational issues and problems related to food processing and to make suggestion for improvements.

Section 2

【Course Objectives/Goals/Learning Outcomes】

Class Learning Outcomes

1. Utilise specialised knowledge and skills in selecting and processing of a variety of food commodities and ingredients in accordance with food production requirements in Culinary Arts & Japanese Cuisine; and
2. Recommend appropriate methods with justification for improvements on the food processing practices; and
3. Understand the fundamentals and influences of Japanese Cuisine and Culture

Section 3

【Class Schedule/Class Environment, Literature and Materials】

Class Outline and Lecture Topics

The following topics will be covered:

1. *Hygiene, Health and Safety in Kitchen*
 - Professional ethics and attire
 - Occupational safety and health in kitchens
2. *Professional Kitchen Settings*
 - Kitchen organization: brigade system and current trends
3. *Culinary Principles and Practices*
 - Principles of heat transfer
 - Recipe terminology
 - Time plan
4. *Understanding Japanese Cuisine and Culture*
 - Classifications of Japanese Food
 - Washoku
 - Seasonal Cooking
 - History and Development
 - Diversity in Japanese Cuisine
 - Umami
5. *Processing Techniques of Cooking Ingredients*
 - Cutting tools and equipment
 - Knife skills
 - Cutting Techniques-Mukoita
 - Noodle Making
 - Semi-finished products
6. *Japanese Stocks, Sauces and Soups*
 - Dashi stocks and sauces

- Fermented Seasoning and Foods
- Clear Soups
- Seasoned Dashi
- Finishing techniques

7. *Introduction to Traditional Japanese Dishes*

- Nimono-Simmered Dishes
- Nabemono- Stewed Dishes
- Yakitori- Grilled Dishes
- Kaiseki
- Sushi and Sashimi

8. *Sensory and Seasoning*

- Types of sensory
- Types of flavor
- Seasoning methods
- Sensory evaluation techniques

Week	Lesson	Topic	Remarks	Readings
1 Feb 3-7	1 & 2	Introduction and Overview of Culinary Arts and Japanese Cuisine	<ul style="list-style-type: none"> • Review Syllabus and Class Expectations • Review Assessments • Introduction to Culinary Arts and Japanese Cuisine • Industry Jargon and Terminology 	Discussion Paper Introduction
2 Feb 10-14	3 & 4	Culinary Arts and Professional Kitchen Settings	<ul style="list-style-type: none"> • Kitchen Brigade System • Hygiene • Basic Culinary Arts & Service Principles • Mise en Place • Management for Culinary Arts and Restaurants • Omotenashi 	

3 Feb 17-21	5 & 6	Understanding Japanese Cuisine and Culture Part 1	<ul style="list-style-type: none"> • Washoku- Japanese Cuisine • History and Development • Classifications of Japanese Food • Regional Japanese Cuisine • Introduction to MAFF, JETRO and JFOODO • How Japanese Cuisine is perceived globally? 	
4 Feb 24-28	7 & 8	Understanding Japanese Cuisine and Culture Part 2	<ul style="list-style-type: none"> • Diversity in Japanese Cuisine • Umami and Flavor • Japanese Food by the Seasons • Shojin-Ryori • Kaiseki • Digital Media for Cooking in Japan 	Quiz 1
5 Mar 3-7	9 & 10	Taste and Flavor Perception	<ul style="list-style-type: none"> • Types of Sensory Evaluation • Flavor Perception • Seasoning Methods • Flavor Pairing Theory 	

6 Mar 10-14	11 & 12	Chefs Shaping the Global Perception of Japanese Cuisine	<ul style="list-style-type: none"> • Chefs and Restaurants in Japan and Abroad • Global Influence 	In-class review for the Midterm
7 Mar 17-21	13-14	Midterm Test & Culinary Media		

Spring Break March 25-30				
8 Mar 31- Apr 4	15 & 16	Michelin Star Japanese Cuisine	What is the Michelin rating system? <ul style="list-style-type: none">• What is Japaneseness?• What is the importance of transference in cuisine?	
9 Apr 7- 11	17 & 18	Sake, Tea and Japanese Beverages	<ul style="list-style-type: none">• Introduction Sake and Shochu and Brewing History• Japanese Tea and Chanoyu• Japanese Beer and Brewing History	
10 Apr 14- 18	19 & 20	Japanese Cuisine Fundamentals Part 1	<ul style="list-style-type: none">• Dashi Stocks and Sauces• Clear Soups• Tsukemono and Fermented Foods• The Importance of Water in Japanese Cooking	
11 Apr 21- 25	21 & 22	Japanese Cuisine Fundamentals Part 2	<ul style="list-style-type: none">• Tools and Equipment• Knife Skills• Cutting Techniques• Types of Noodles	
12 Apr 28- May-2	23 & 24	Japanese Cooking Techniques 1	<ul style="list-style-type: none">• Nimono-Simmered Dishes• Nabemono- Stewed Dishes	Quiz 2
13 May 5-9	25 & 26	Japanese Cooking Techniques 2	<ul style="list-style-type: none">• Menrui- Soba, Udon and Ramen	
14 May 12- 16	27 & 28	Japanese Cooking Techniques 3	<ul style="list-style-type: none">• Donburi• Sushi	
15 May 19- 23	29 & 30	Japanese Cooking Techniques 4	<ul style="list-style-type: none">• Ramen and Izakaya style foods	

【Textbooks/Reading Materials】

A. Book List

● **Essential References:**

1. Japanese Culinary Academy (2015) *Introduction to Japanese Cuisine Nature, History and Culture* Shuhari Initiative: Tokyo Japan.
2. Japanese Culinary Academy (2015) *Flavor and Seasonings Dashi, Umami and Fermented Foods* Shuhari Initiative: Tokyo Japan.
3. Japanese Culinary Academy (2015) *Mukoita Cutting Techniques* Shuhari Initiative: Tokyo Japan.
4. Culinary Institute of America. (2012). *The Professional Chef* (9th ed.). John Wiley & Sons Inc.

● **Other References:**

5. Fazzari, A. (2018) *Tokyo New Wave*. Crown Publishing
6. Briscione, J. (2017) *The Flavor Matrix* Houghton Mifflin Harcourt New York
7. Dornenburg A. & Page K. (1996) *Culinary Artistry* John Wiley & Sons New York
8. Page, K. (2018) *Kitchen Creativity* John Wiley & Sons New York

● **Web Resources:**

1. Ministry of Agriculture Forestry and Fisheries Japan (MAFF)
[<https://www.maff.go.jp/e/policies/market/index.html>]
2. JFOODO
[[https://www.jetro.go.jp/en/jfoodo/#:~:text=JFOODO%20\(The%20Japan%20Food%20Product,promoting%20them%20widely%20around%20the](https://www.jetro.go.jp/en/jfoodo/#:~:text=JFOODO%20(The%20Japan%20Food%20Product,promoting%20them%20widely%20around%20the)]

Section 4

【Learning Assessments/Grading Rubric】

- ← Percentage breakdown of assessments
- ← Grading procedure in details

Class Contact Hours

Lecture	:	28 hours
Tutorial	:	14 hours

J. Learning and Teaching Strategies

A mixture of learning and teaching approaches and strategies embracing a series of lectures, tutorial classes, field visit(s) and an e-learning platform will be adopted to help students build up specialized knowledge and achieve learning outcomes:

1. Lectures will be used to deliver the content of major topics listed in the module outline for a large number of students. Examples and cases from relevant sectors will be used for illustration. Guest speakers from the industry will also be invited to share relevant experiences with students.
2. Tutorial classes will be used to facilitate interactive discussions and self-learning in a small class setting. Individual students are encouraged to freely exchange their personal ideas and opinions, and inquiries arising from the lectures and course work.
3. An e-learning platform will be adopted to provide a channel for easy access of pre-class reading materials and online resources in relation to the Lecture and Tutorial topics.

K. Assessment Strategies

Assessment will be criteria-based and require students to demonstrate the achievement of the module learning outcomes. The following abilities will be assessed through coursework, including quizzes, a discussion paper and a mid-term test:

1. Ability to identify and evaluate culinary arts terminology and the various forms of Japanese Cuisine against operational statistics and industry benchmarks for hospitality and tourism enterprises; and
2. Utilize specialized knowledge and skills of food ingredients and techniques relevant to culinary arts and Japanese Cuisine; and
3. Understand the fundamentals and global influences of Japanese Cuisine and Culture in a professional manner.

The percentage contributions of the assessment items to the overall module assessment are:

Quizzes (2x)	:	40%
Mid-term Test	:	30%
Discussion Paper	:	30%

The contributions of the assessment methods to the CLOs are:

Assessment Methods	C L O	CLO2	C L O 3
Quizzes (2x)	✓	✓	
Mid-term Test	✓	✓	
Discussion Paper			✓

Written Quiz: Students are required to demonstrate their ability to integrate a wide range of knowledge pertinent to culinary arts and Japanese Cuisine. They are also expected come up with reasonable explanations/discussions under given circumstances. Multiple choice, open-ended and case-study questions are used to assess students' analytical ability and critical thinking skills.

The **Mid-term Test** requires students to demonstrate their ability to integrate a wide range of knowledge pertinent to restaurant environmental management, and come up with reasonable explanations / discussions under given circumstances. Open-ended and case study types of questions are used to assess students' analytical ability and critical thinking skills.

The **Discussion Paper** is a written assignment to be submitted towards the end of the semester. It aims to assess students' intellectual ability to evaluate a given topic related to Culinary Arts and Japanese cuisine by synthesizing the latest research findings, secondary data, public opinion, personal experience and judgement, as well as the concepts and theories learnt in Lectures and Tutorials. **To be done outside of class.** Discussion Paper Rubric found below:

Criteria		Weighting
Acquiring information	Students will search for information to support the topic with questions formulated and seem to understand the crux. Relies on sources that are relevant.	20%
Defining the relevant issues in environmental sustainability management	The problem is defined correctly and key information is relevant.	20%

Analyzing information and issues	Some evidence related to the issues using proper references i.e. academic journals, articles, videos, books etc. Priorities factors, or studies some of the considerations when analyzing the issues.	20%
Employing specialized knowledge and approaches to solve problems	Students apply prior knowledge to solve current problem. And review or summaries of prior knowledge for gathering useful information. Stays strictly within the original guidelines and concepts.	20%
References, Spelling and Grammar	Students have provided appropriate references and citations using APA format throughout the paper. Proper spelling and grammar are taken into account with minimal error.	20%