



Juntos!! Japan-Latin America and the Caribbean Exchange Program Report Online Japan-Visit Advanced Program (Theme: Washoku)

1. Program Overview

【Objective】 This online alumni meeting was implemented primarily for the alumni who participated in the Juntos!! Japan-Latin America and the Caribbean Exchange Program in the past to deepen their understanding of Japan through Washoku (Japanese traditional cuisine), which is registered as an intangible cultural heritage by UNESCO, and to foster continued interest in Japan through exposure to traditional Japanese food culture.

【Participants】 Alumni of Juntos!! Japan-Latin America and the Caribbean Exchange Program (participants of FY2015 to FY2021)

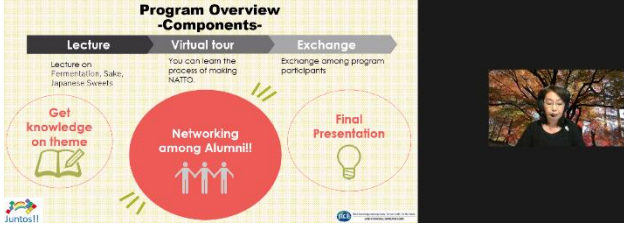
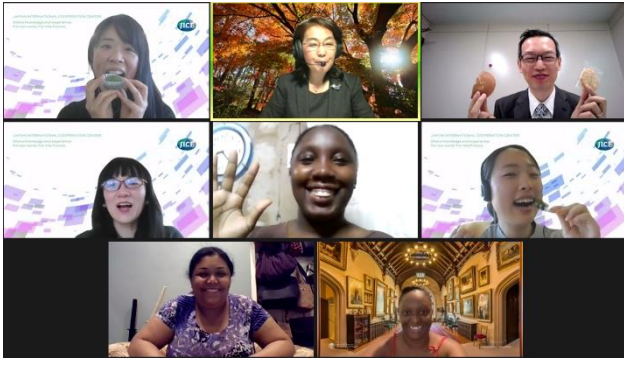



A total of 13 alumni (from Argentina, El Salvador, Guatemala, Jamaica, Trinidad and Tobago, Paraguay, Barbados, Honduras, and Mexico, including undergraduates, graduate students, and working youths)

【Program Schedule】

Date Location	Program contents	Participants' questions and reactions (Number of Participants)
Day 1 November 16, 2022	【Orientation】 【Workshop】 (1) Opening address (2) Overview of Juntos!! Program (3) Programs by group (divide into three groups, self-introduction, and assignment of roles)	The participants expressed their interest in Japanese food based on their knowledge of Japanese traditional cuisine obtained from Japanese restaurants in their countries, and expressed their hope to visit Japan someday. (12 participants)
Day 2 November 17, 2022 Tokyo	【Lecture / Q&A Session / Opinion Exchange】 (1) Lecture “Fermented Food, Sake, Japanese Sweets” Lecturer: Mr. NAGAHAMA Toru, Director, Food Cultures Office, Food Service Industry and Food Cultures Division, New Business and Food Industry Department, Minister’s Secretariat, Ministry of Agriculture,	The speaker gave the participants a lecture on expert knowledge that many Japanese do not know and Japanese traditional cuisine. The participants actively learned the new knowledge. After the lecture, the lecturer asked, “Do people in your countries have any aversion to black-colored foods such as Japanese sweet bean paste or dried laver seaweed?” and “Do countries in Latin America and the Caribbean have TV programs about foods that are often seen

	<p>Forestry and Fisheries</p> <p>(2) Questions and answers</p> <p>(3) Commemorative Photo</p> <p>(4) Opinion exchange on lecture</p>	<p>in Japan in as well?”, and the participants responded by comparing their own food culture with that of Japan. (9 participants)</p>
<p>Day 3 November 25, 2022 Osaka prefecture</p>	<p>【 Observation / Opinion Exchange / Q&A Session 】</p> <p>(1) Observation “Natto Factory Virtual Tour” Lecturer: Mr. ITOGAWA Koichi, Owner, Rakudazaka Natto Factory</p> <p>(2) Q&A Session</p> <p>(3) Commemorative Photo</p> <p>(4) Opinion exchange on observation</p>	<p>This virtual tour was relayed from a factory by a producer of natto, one of Japan’s original fermented foods. The participants learned about natto with interest. They learned a lot about natto, including how to make it is simpler than they had imagined, how to eat natto with its distinguished smell for beginners, how to choose soybeans suitable for natto, how to use natto with other ingredients, and how to preserve natto. Some participants asked to visit the natto factory when visiting Japan. (10 participants)</p>
<p>Day 4 November 26, 2022</p>	<p>【Workshop】 【Reporting Session】</p> <p>(1) Workshop Theme <ul style="list-style-type: none"> ・ Knowledge and activities related to its theme before participating in the program ・ Learning and discovery during the program ・ What is Japanese traditional cuisine that we want to spread around the world? </p> <p>(2) Reporting Session (divided into three groups and presented)</p> <p>(3) Commentary</p> <p>(4) Commemorative Photo</p>	<p>The members of each group divided the roles and prepared presentation materials for the reporting session based on information they individually collected. Their presentations of the reporting session were interesting, involving the logical construction of information and materials, and the in-depth study and analysis of the culture of Japanese traditional cuisine. You could see that the participants were very interested in Japanese traditional cuisine. (9 participants)</p>

2. Program Photos

	<p>3 Sake ⑧</p> <p>Labeling of sake with a specific name</p> <table border="1"> <thead> <tr> <th>name</th> <th>Rice milling ratio</th> <th>raw materials</th> <th>Brewing alcohol added</th> </tr> </thead> <tbody> <tr> <td>Ginjo-shu</td> <td>60% or less</td> <td>Rice, Koji</td> <td>Yes</td> </tr> <tr> <td>Daiginjo-shu</td> <td>50% or less</td> <td>Rice, Koji</td> <td>Yes</td> </tr> <tr> <td>Jummai-shu</td> <td>-</td> <td>Rice, Koji</td> <td>No</td> </tr> <tr> <td>Jummai Ginjo-shu</td> <td>60% or less</td> <td>Rice, Koji</td> <td>No</td> </tr> <tr> <td>Jummai Daiginjo-shu</td> <td>50% or less</td> <td>Rice, Koji</td> <td>No</td> </tr> <tr> <td>Special Junmai shu (Torabetsu Junmai shu)</td> <td>60% or less or special manufacturing method (explanation required)</td> <td>Rice, Koji</td> <td>No</td> </tr> <tr> <td>Horigaeze-shu</td> <td>70% or less</td> <td>Rice, Koji</td> <td>Yes</td> </tr> <tr> <td>Special Honjozo-shu (Torabetsu Honjozo-shu)</td> <td>60% or less or special manufacturing method (explanation required)</td> <td>Rice, Koji</td> <td>Yes</td> </tr> </tbody> </table>	name	Rice milling ratio	raw materials	Brewing alcohol added	Ginjo-shu	60% or less	Rice, Koji	Yes	Daiginjo-shu	50% or less	Rice, Koji	Yes	Jummai-shu	-	Rice, Koji	No	Jummai Ginjo-shu	60% or less	Rice, Koji	No	Jummai Daiginjo-shu	50% or less	Rice, Koji	No	Special Junmai shu (Torabetsu Junmai shu)	60% or less or special manufacturing method (explanation required)	Rice, Koji	No	Horigaeze-shu	70% or less	Rice, Koji	Yes	Special Honjozo-shu (Torabetsu Honjozo-shu)	60% or less or special manufacturing method (explanation required)	Rice, Koji	Yes
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3. Voices from Participants (excerpt)

◆ Graduate Student (Trinidad and Tobago)

I enjoyed the program. I was able to gain a lot of knowledge on the history and cultural aspects of some Japanese traditional cuisine.

◆ Graduate Student (Barbados)

It was an excellent program. The topic is interesting, and I think it's easy for everyone to participate.

◆ **Other (Trinidad and Tobago)**

The program has been truly enlightening, amazing, and informative regarding Japanese culture, practices, and uniqueness. My reason for not giving a full 5 stars is that I really think that this program would have been even more effective if it had been conducted physically in Japan. That would have allowed us to have a more immersive experience.

4. Voices from the Receiving Parties (excerpt)



◆ **Lecturer**

I regret that I included a little too much information, but it was a very good opportunity in which I was able to deliver knowledge on Japanese traditional cuisine directly to people overseas. The program of the day went forward very smoothly.

◆ **Partner organization**

Thanks to the efforts of the people involved, we were able to enjoy our talk with you in spite of our first experience. If we have a chance, we would like to be engaged in some way.

5. Disseminations by the participants

 <p>Food is such an integral part of our lives and it's something we shouldn't take for granted, especially when there are those out there that may not be sure as to when their next meal is coming.</p> <p>During the past 4 days we were introduced, while for some reintroduced to Japanese cuisine, which can be translated to Washoku (和食).</p> <p>Have you ever heard about Okonomiyagi or cabbage pancakes? Y'all introduced me to this last week and I'm still talking about it. So for the vegetarians that are wondering where they can get food in Japan (a predominantly meat eating country, you can get it by the Temples.</p> <p>In addition to that, I'm looking forward to trying Wagashi (和菓子) and Natto (納豆) when I visit Japan one day. Hopefully soon.</p> <p>#Juntos_Japan</p>	 <p>Lecture</p> <p>"Fermentation, Sake and Japanese Sweets"</p> <p>Director, Food cultures office, Ministry of Agriculture, Forestry and Fisheries</p> <p>Boost post</p> <p>bilingualkidsacademytt As part of the Juntos Alumni, I got the opportunity to experience Japanese Cuisine Virtually. We gained so much valuable information about the history of various types of</p>
<p>November 16, 2022 (Facebook)</p> <p>Food is such an integral part of our lives and it's something we shouldn't take for granted, especially when there are those out there that may not be sure as to when their next meal is coming.</p> <p>During the past 4 days we were introduced, while</p>	<p>November 26, 2022 (Instagram)</p> <p>As part of the Juntos Alumni, I got the opportunity to experience Japanese Cuisine Virtually. We gained so much valuable information about the history of various types of Japanese cuisine and how to make them. How amazing.</p>

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6. Presentations at the Reporting Session (expert)

Group 1



- We ate taiyaki (fish-shaped pancake filled with sweet bean paste), sushi, okonomiyaki (Japanese-style pizza), mochi (rice cakes), and so on when we came to Japan before, and we remember them as being delicious.
- We learned a lot about how to make natto this time, which was inspiring. Also, learning the origin and culture of sake was new to us.
- We would like to spread more about Japanese traditional cuisine, drinks, and desserts to our families, friends, and acquaintances from now on.

Group 2



- When we visited Japan before, we had takoyaki (octopus balls), sushi, soba, tempura, ramen, tofu, mochi, cabbage rolls, and okonomiyaki. They were delicious.
- Learning natto in this program brought us a new awareness. The recipe was very interesting and we assumed that it was an important food culture for Japanese.
- From now on, we would like to introduce taiyaki, okonomiyaki, udon, miso soup, and so on broadly.

Group 3



- I know sukiyaki, ramen, grilled oysters, and katsudon (rice bowl topped with a fried pork cutlet) from experience while visiting Japan, or from Japanese comics.
- Natto's smell and appearance are very unusual for foreign people. On the other hand, part of the process of making Japanese sake is similar to that for liqueurs in our countries.
- Japan has a culture of hot pot dishes. In my country, we have a similar culture where we share mate tea with everyone from one pot, so I want to spread such things around.

Implementation agency: Japan International Cooperation Center (JICE)