

The 40th Anniversary of the Establishment of Diplomatic Relations between Brunei Darussalam and Japan

JENESYS2024 Brunei-Japan WASHOKU (Japanese Cuisine) Exchange (Dispatch Program of Japanese High School Students) Report

1. Program Overview

【Objectives and Overview】 With the recent increase in interest in Japanese food in Brunei, high school students from Mie Prefecture visited Brunei from November 20 to 27 with the main objective of deepening people's appreciation of the essence of Japanese food and the Japanese culinary philosophy behind it by introducing Japanese food and demonstrating how to prepare it in Brunei. During the school exchange in Bandar Seri Begawan, the participants and local students introduced their respective food cultures, gave cooking demonstrations, and even cooked together to deepen their understanding of each other's food culture.

【Participants】 Total: 5 participants (high school students and chaperone)

(Breakdown) 4 students and 1 chaperone from Mie Prefectural Ohka High School

【Location】 Bandar Seri Begawan, Brunei 5

【Schedule】

■ Pre-study Program:

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| Aug. 27 (Tue) | <p>【Orientation】 First Joint Orientation</p> <p>【Alumni Insights】 Alumni of FY2023 JENESYS ASEAN outbound programs</p> <p>【Lecture】 “Welcome to ASEAN-JAPAN Centre”</p> <p>Joint implementation with FY2024 JENESYS ASEAN outbound programs</p> <p>Lecturer: Mr. WATANABE Mitsuo, Tourism Exchange Team, ASEAN Promotion Centre on Trade, Investment and Tourism (ASEAN-Japan Centre)</p> |
| Sep. 25 (Wed) | <p>【Orientation】 Program Specific Orientation</p> <p>【Lecture】</p> <p>Theme-related lecture “Popularity of Washoku (Japanese Cuisine) in Brunei”</p> <p>Lecturer: Mr. ICHIKAWA Junichiro, Corporate Chef, Excapade</p> |
| Nov. 12 (Tue) | <p>【Participant Briefing】 Mie Prefectural Ohka High School</p> |

■ Dispatch Program:

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| Nov. 20 (Wed) | <p>【Pre-departure Orientation】</p> <p>Departure from Narita International Airport</p> <p>Arrival at Brunei International Airport (Bandar Seri Begawan)</p> |
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Nov. 21 (Thu)	【Observation】 Masjid Jame' Asr Hassanil Bolkiah
	【Courtesy Call】
	Mr. MAEDA Toru, Ambassador Extraordinary and Plenipotentiary of Japan to Brunei Darussalam, Embassy of Japan in Brunei Darussalam
	【Lecture】 Lecture on the Dispatch Country “Brunei Darussalam and Japan”
	Lecturer: Ms. OZAKI Maria, Third Secretary, Embassy of Japan in Brunei Darussalam
	【Courtesy Call】
	Mr. Mohamad Rosfazilah Yusly, Deputy Director, Department of Youth and Sports, Ministry of Culture, Youth and Sports
	【Lecture】 “Role and Activities of Department of Youth and Sports”
	Mr. Muhammad Amirul Syazmine bin Ibrahim, Assistant Chief, Department of Youth and Sports
	【Observation】 Maly Technology Museum
Nov. 22 (Fri)	【Observation】 Gadong Night Market
	【Observation】 Kianggeh Market
	【Observation】 Water Village (Kampong Ayer)
	【Observation】 Masjid Omar 'Ali Saifuddien
	【Observation】 SnoFood Trading, and other supermarkets in the city (Purchase of food and ingredients)
Nov. 23 (Sat)	【Observation】 Excapade (Japanese restaurant)
	【School Exchange】 SMPiHM Serasa
	【Meeting with the Host Families and Homestay】
Nov. 24 (Sun)	【Homestay】
Nov. 25 (Mon)	【School Exchange】 Culinary Department, Laksamana College of Business
	【Lecture and Observation】 “About the Work of an Official Residence Cook”
	Lecturer: Mr. SHIMIZU Fumihiro, Ambassador’s official chef
Nov. 26 (Tue)	【Workshop】 Preparations for the Reporting Session (summarizing program findings, preparation of action plans)
	【Reporting Session】 Presentation of program findings and action plans
Nov. 27 (Wed)	Departure from Brunei International Airport (Bandar Seri Begawan)
	Arrival at Narita International Airport

2. Program Photos

Pre-study Program

August 27, 2024 【Lecture】 “Welcome to ASEAN-JAPAN Centre”	August 27, 2024 【Lecture】 Group photo
September 25, 2024 【Orientation】 Self-introductions	September 25, 2024 【Lecture】 Theme-related lecture “Popularity of Washoku (Japanese Cuisine) in Brunei”
November 12, 2024 【Participant Briefing】	November 12, 2024 【Participant Briefing】 Students practicing their presentations

Dispatch Program

	
November 21, 2024 【Observation】 Masjid Jame' Asr Hassanil Bolkiah	November 21, 2024 【Courtesy Call】 Mr. MAEDA Toru, Ambassador Extraordinary and Plenipotentiary of Japan to Brunei Darussalam, Embassy of Japan in Brunei Darussalam
	
November 21, 2024 【Courtesy Call】 Department of Youth and Sports, Ministry of Culture, Youth and Sports	November 21, 2024 【Observation】 Maly Technology Museum - Learning about the transformation of water settlements (Kampong Ayer)
	
November 22, 2024 【Observation】 Boat ride to Water Village (Kampong Ayer)	November 23, 2024 【School Exchange】 SMPIHM Serasa – Participants trying to play the traditional instrument, Gulingtangan
	
November 23, 2024 School Exchange】 SMPIHM Serasa – Participants demonstrating their Sushi making skills	November 23, 2024 School Exchange】 SMPIHM Serasa – Participants learning how to make the traditional dish of Ambuyat



November 24, 2024 【Homestay】



November 25, 2024 【School Exchange】 Culinary Department, Laksamana College of Business
Participants sharing the appeal of Japanese cuisine



November 25, 2024 【School Exchange】 Culinary Department, Laksamana College of Business
Participants making sushi rolls with students at Laksamana



November 25, 2024 【School Exchange】 Culinary Department, Laksamana College of Business
Participants learning how to make local dishes



November 25, 2024 【School Exchange】 Culinary Department, Laksamana College of Business
Everyone tasting the dishes they prepared



November 25, 2024 【Lecture】 “About the Work of an Official Residence Cook”



November 26, 2024 【Reporting Session】



November 26, 2024 【Reporting Session】
Group photo

3. Voices from the Participants (excerpt)

Pre-study Program

◆ High School Student

Chef Ichikawa told us a lot about the kind of Japanese food they like in Brunei along with other detailed information. Thanks to this, I won't have to worry about the program in Brunei.

Dispatch Program

◆ High School Student

During the culinary exchange, I realized that in Brunei, they use a variety of spices in the same dish. Japanese cuisine does not contain many spices, so I learned how different it is from Japanese cuisine. I also learned a lot about how chefs for official residences work. I was surprised to hear that unlike ordinary cooks, the chef of an official residence does everything themselves, from shopping to the final preparation of the dishes. After hearing this, I thought that although it would be difficult to do everything on my own, it would be good to experience being a chef for an official residence at least once if I wanted to open my own restaurant someday. It was a wonderful experience, and I learned a lot.

◆ High School Student

The most memorable part of the program was the homestay. It was my first time going abroad and I had never experienced a homestay, but I am glad that I was able to have such a valuable experience. The host family accepted us with open arms. I was also worried about whether they could understand my English, but I was able to interact with them with the help of translation apps and gestures. During the Japanese cuisine exchange, I enjoyed making California rolls and sushi together, and showing off my Japanese knife skills. The students were very interested in us and asked us many questions and talked to us, which made us feel relaxed.

◆ High School Student

I enjoyed the various experiences I had at the homestay, which I could never have had on a normal trip. I was especially impressed by the demonstrations in support of Palestine. People saw politics and national issues as something to be addressed, and not something to be ignored or have no opinion about. I used to think that Japan is just fine, but now I realize that I need to be proactive and learn more about various things.

◆ High School Student

As part of this program, I was able to experience the lifestyles of the local people and participate in cultural exchanges, which is something I normally could not do. I was interested in English and wanted to speak it, but at first it didn't come out right. However, as the days went by, rather than feeling embarrassed if I failed, I changed my mind set to keeping on trying, even if I didn't get it right, and as I gradually became able to speak, I realized I was growing and became willing to try new things other than English. I would like to make the most of this experience and continue to do my best in the future.

◆ Working Youth (Attending Faculty)

I was impressed by the fact that the students from the exchange school were very enthusiastic and interested in "Japanese food" and wanted to come to Japan. We received a great welcome to our visit at the Ministry of Culture, Youth and Sports, the Embassy, and at each school, and we felt the care and kindness of the people very much.

4. Voices from the Receiving Parties (excerpt)

◆ **Lecturer**

We feel that it would be a good experience for our company to be able to help the future of Japanese youths in some way, and to have some positive impact on their future.

◆ **Host Family**

I always hoped that I would have sons in real life, and this year's program—thank God—I was able to host two wonderful boys. They are truly and always my good sons, and I am very happy and touched. I hope this will not end and continue every year ahead. Also, I am able to learn more Japanese as I can communicate with them in their language as well.

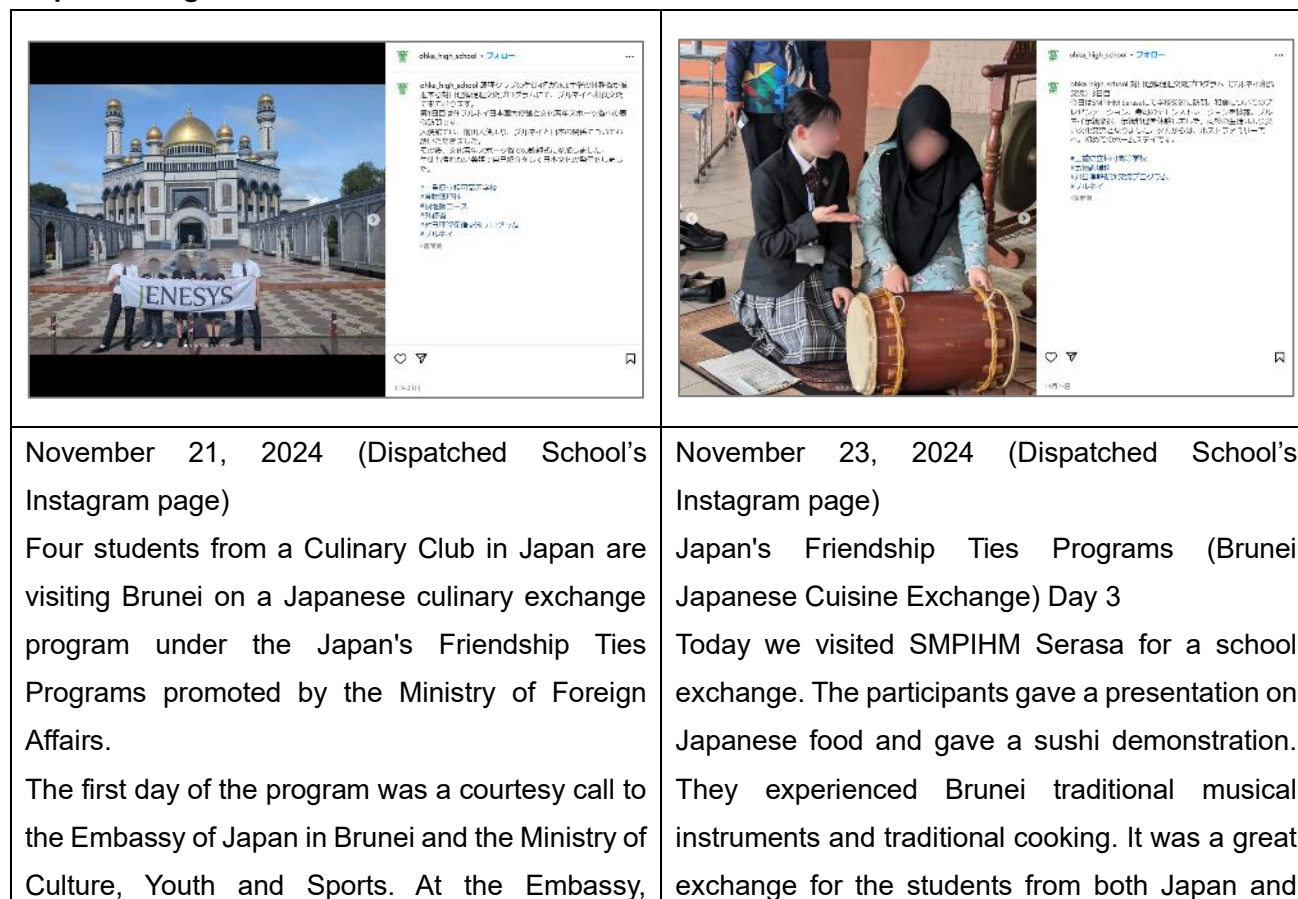
◆ **Exchange School Faculty**

It was a sweet memory when students and teachers were able to closely observe the process of making sushi, a Japanese cuisine, and also interact directly with teachers and students from Ohka High School. Through this program, we were also able to showcase our cuisine, especially the making of ambuyat.

A notable change from this program is that students are now more confident in interacting, even with limited language skills. The school is also increasingly excited to organize exchange programs like this. The students were also excited to learn Japanese cuisine, especially sushi.

5. Disseminations by the Participants (excerpt), Articles, etc.

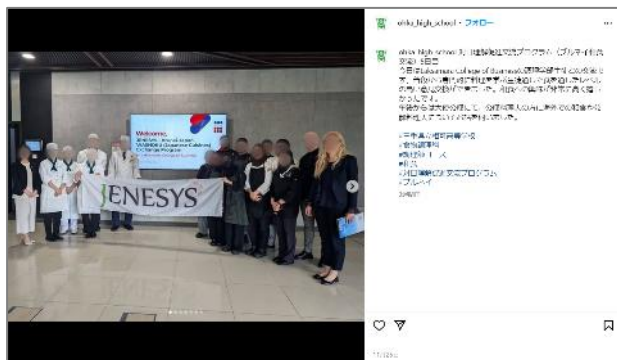
Dispatch Program



Ambassador Maeda spoke about the relationship between Brunei and Japan.

After that, participants participated in a welcome ceremony at the Ministry of Culture, Youth and Sports. The students also introduced themselves in English, which they were not used to, and introduced Japanese culture.

Brunei. In the evening, the students went to their host family's home. Their first homestay ever.



November 25, 2024 (Dispatched School's Instagram page)

Japan's Friendship Ties Programs (Brunei-Japan WASHOKU Exchange) Day 5

Today participants had an exchange program with the culinary students of the Laksamana College of Business. Students who usually study cooking professionally were able to exchange high-level opinions with each other through food. It was great to see such a high level of interest in Japanese food.

In the afternoon, the participants went to the Japanese Ambassador's official residence to hear from the chef of the official residence about Japanese food overseas and the role of an official residence chef.

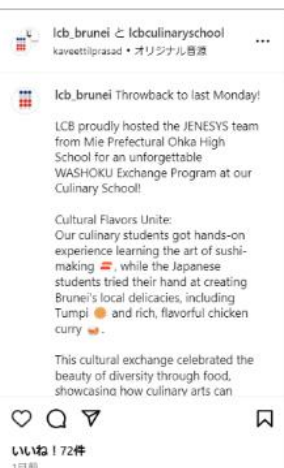
November 23, 2024 (Local exchange school's Instagram page)

We are truly honored to host the JENESYS2024 Brunei-Japan WASHOKU Exchange Program at Sekolah Menengah PIHM Serasa!

Our friends from Mie Prefectural Ohka High School were warmly welcomed with a lively Gulingtangan performance, and they even had the chance to join in the fun!

After the welcoming remarks from our principal and a presentation by the Japanese students, our F&N and Hospitality students had the opportunity to socialize with them. Together, they proceeded to the cookery room for an engaging Japanese cooking demonstration led by the visiting students. The visit concluded with a delightful spread of local refreshments, showcasing the spirit of cultural exchange through food.

We are grateful for this meaningful experience and look forward to more opportunities like this!



December 3, 2024 (Local exchange school's Instagram page)

LCB proudly hosted the JENESYS team from Mie Prefectural Ohka High School for an unforgettable WASHOKU Exchange Program at our Culinary School!

Our culinary students got hands-on experience learning the art of sushi-making, while the Japanese students tried their hand at creating Brunei's local delicacies, including Tumpi, and rich flavorful chicken curry .

This cultural exchange celebrated the beauty of diversity through food, showcasing how culinary arts can bridge cultures and create lifelong memories!

Mendalami budaya, adat resam Brunei
Salah seorang pelajar kuliner dari Sekolah Tinggi Ohka, Jepun, belajar bermain alat muzik tradisional gulintangan semasa mengunjungi sebuah sekolah kerajaan di bawah program JENESYS.

SMPIHM
Ikuti lebih lanjut di dalam akhbar Media Permata atau Media Permata digital melalui online dan telefon mudah alih.
mediapermata.com.bn

mediapermata #bruneidanussalam #mendalami #budaya #adat #resam #brunei #program #jenesys #gambar #photography



November 30, 2024 (Media Permata, digital paper)

Students from Ohka High School visited SMPIHM as part of the JENESYS program and demonstrated how to make sushi. SMPIHM welcomed the group with a performance using their traditional instrument, the gulintangan. SMPIHM also prepared a traditional dish called ambuyat.

The event served as an opportunity to exchange culinary and cultural traditions between Brunei and Japan.



November 30, 2024 (Borneo Bulletin)
 “Culinary, cultural exchange between Brunei, Japan”

Four Japanese culinary students from Ohka High School visited Pengiran Isteri Hajjah Mariam Secondary School (SMPIHM) as part of the Japan-East Asia Network of Exchange for Students and Youths (JENESYS) programme.

The Japanese students conducted a sushi-making demonstration, showcasing their techniques for preparing *nigiri* and *maki rolls*. In return, SMPIHM students shared Bruneian culture by teaching their guests how to play the traditional musical instrument, the *gulintangan*.

Teachers at the school also demonstrated how to prepare ambuyat, a popular Bruneian dish. The event fostered mutual understanding and strengthened ties between Brunei and Japan through a cultural and culinary exchange.

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November 29, 2024 (Embassy of Japan in Brunei Darussalam)

Four students from the food and culinary course at Mie Prefectural Ohka High School visited Brunei from November 20, 2024, as part of the JENESYS program “Brunei-Japan WASHOKU Exchange”. They visited SMPIHM and introduced Japanese cuisine to local students. They also visited the Culinary Department of Laksamana College of Business and interacted with the local students there as well. Not stopping there, the participants paid a courtesy call to the Ministry of Culture, Youth and Sports. During their one-week stay in Brunei, the students visited Kampong Ayer and the Gadong Night Market to learn more about the local cuisine, and experienced Brunei hospitality through homestays. The students also visited the Ambassador's residence and talked with Chef Shimizu, Ambassador Maeda's personal chef. The Embassy of Japan appreciates the warm hospitality of the Bruneian people towards the young Japanese visitors and hopes that this program will inspire both Japanese and Bruneian students to explore more deeply each other's culinary culture and contribute to strengthening friendly relations between Japan and Brunei.

6. Presentations of Program Findings and Action Plan at the Reporting Session

Presentation by the one group

 Japan's Friendship Ties Program Brunei-Japan WASHOKU (Japanese Cuisine) Exchange	DAY 4 SERASA 	ACTION PLAN THINGS TO WORK ON AFTER RETURNING TO JAPAN Development of a recipe for Japanese food using Ambuya, a traditional Bruneian dish Who: We, When: By February, Where: Ohka High School, To whom: People in Japan and Brunei, What: Cooking, How: Recipe development Presentation to all students of Ohka High School on "Food culture of Brunei and the potential of Japanese food" Who: We, When: By February, Where: Ohka High School, To whom: Students of Ohka High School, What: Presentation, How: Presentation
【Results of the Program】 ◆ Learnings about Brunei: Through the program, we learned that Brunei is very appealing: the people are friendly, the mosques are beautiful, there are numerous places to visit, and it is a safe place. ◆ Learnings about the Theme Characteristics of cuisine in Brunei Flavors: Many items are sweet and savory and well-seasoned. Dishes: Many dishes are fried and use a lot of oil. Spices: Many kinds of spices are used. Ingredients: Mostly meat. The Japanese food served in Japanese restaurants in Brunei is generally heavily seasoned, and the variety of raw fish served in dishes seems to be limited. Dishes that take advantage of the flavors of the ingredients themselves are also limited, and few restaurants seem to serve kaiseki cuisine or other dishes that allow you to savor the umami flavor. However, Japanese food is healthy and is favored and highly coveted among the people of Brunei, and there are young chefs who are interested in Japanese food, so we believe that there is a demand for "authentic Japanese food" in the country. By combining the traditional Bruneian dish "ambuyat" with Japanese food and making the ambuyat available in a wagashi (Japanese sweets) style, we can bring together the old traditions of Brunei and the Japanese food culture of wagashi, and promote the appeal of traditional cuisine, especially among the younger generation. 【Action Plan】 By February, we will develop a Japanese food recipe using sago palm powder used in Brunei's traditional dish "ambuyat", share it on social media, and ask the schools we exchanged with to hold a tasting event. At the reporting session we'll be giving at Ohka High School in February, we will give a presentation to all students on how attractive Brunei's food culture is, what Japanese food is in Brunei and its potential, and what Japanese food should be introduced to the world in the future.		

Implementation Agency: Japan International Cooperation Center (JICE)