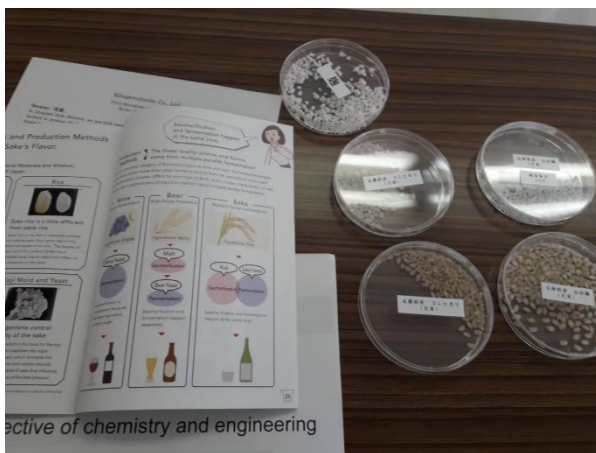


Held a project to learn sake, one of the Japanese culture, from a scientific and engineering perspective!

We held two tours, one from a scientific perspective and the other from a mechanical perspective, in order to increase the number of foreign students by disseminating that there is an opportunity to study Japanese culture scientifically and mechanically by studying abroad at Doshisha University.

1, Visiting a Kitagawa Honke Co., Ltd. (November 30th, 5 international students participated)

This is a visit aimed at giving international students interest in Japanese culture by touching sake from a historical and scientific perspective. The visit consisted of lectures, factory tours and tastings. The lecture included the history of sake brewing in the Fushimi area where the Kitagawa Honke is located, the differences in the scientific and manufacturing methods between sake and wine, and the differences in sake by polishing. There were two impressive things in the lecture. First, sake production was not developed because the water was clean in the Fushimi area, but it was discovered that the water was clean after the sake was started. Second, agriculture is important because the quality of wine is determined by the raw material grape, while the quality of sake requires the technology of simultaneous saccharification and fermentation. During the factory tour, we were shown the machines and moromi used for production, and at the end of the tour, the participants over 20 years old tasted freshly squeezed sake. Finally, we learned the way of sake tasting (Check the color and fragrance before getting your mouth around sake, and after you get your mouth around sake, at the same time let air in your mouth and check the taste and fragrance), and participants over 20 enjoyed four kinds of sake tasting. Participants were able to learn more about sake, as the lecture was given a special weight.



2, Visiting a Takara Shuzo Co., Ltd. (February 9th, 4 international students participated)

This is a visit aimed at bringing foreign students interested in Japanese culture by

touching sake from the traditional manufacturing and mechanical perspectives. The visit consisted of DVD viewing (English) of sake making machinery, factory tours and experiences of traditional methods, and tastings. The contents of the DVD ranged from tools used in traditional manufacturing to modern machines. During the factory tour, participants actually saw tools used in the past and saw polished rice in comparison. After that, I had the experience of adding koji mold to steamed rice in the traditional manufacturing method, and also tasted the moromi that can only be experienced at the factory. We enjoyed four kinds of sake tasting on this tour. Compared to the first tour of the Kitagawa Honke, the tour had more tours and experiences, so the foreign students who participated seemed to have a deeper understanding.

