

# COURSE DETAIL

## JAPANESE FERMENTED FOOD AND SENDAI MISO

**Country**

Japan

**Host Institution**

Tohoku University

**Program(s)**

Engineering and Science

**UCEAP Course Level**

Upper Division

**UCEAP Subject Area(s)**

Asian Studies

**UCEAP Course Number**

110

**UCEAP Course Suffix****UCEAP Official Title**

JAPANESE FERMENTED FOOD AND SENDAI MISO

**UCEAP Transcript Title**

JPN FERMENTED FOOD

**UCEAP Quarter Units**

3.00

**UCEAP Semester Units**

2.00

## **Course Description**

This course provides an overview of Japanese fermented foods, Sendai miso, as well as the overseas expansion of Sendai miso. The first part of the course introduces fermented Japanese and international cuisines and seasonings. The latter part of the course provides guest speaker lectures on Sendai miso, along with factory tours where it is cultivated. Students will be encouraged to make suggestions on how to develop recipes and market Sendai miso to promote it to their countries and regions.

Taught in Japanese, this course is open to domestic and international students. By interacting with students from various backgrounds, students will acquire communication and collaboration skills.

### **Language(s) of Instruction**

Japanese

### **Host Institution Course Number**

N/A

### **Host Institution Course Title**

PBL IN MULTICULTURAL ENVIRONMENT: LEARN ABOUT JAPANESE FERMENTED FOOD AND CONSIDER THE OVERSEAS EXPANSION OF SENDAI MISO

### **Host Institution Course Details**

[https://gkms3.bureau.tohoku.ac.jp/sa\\_qj/slbssbdr.do?value%28risyunen%29=2023&va...](https://gkms3.bureau.tohoku.ac.jp/sa_qj/slbssbdr.do?value%28risyunen%29=2023&va...)

### **Host Institution Campus**

Tohoku University

### **Host Institution Faculty**

### **Host Institution Degree**

### **Host Institution Department**

Japanese Language Program at Kawauchi

**Course Last Reviewed**

2022-2023

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