

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 Campus

Tohoku University

Host Institution Faculty

Host Institution Degree

Host Institution Department

Japanese Language Program at Kawauchi

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