

# 7 days-Japanese Cooking and Culture Course

¥116,000  
Tax Included

	1	2	3	4	5	6	7
7:00-8:00		Breakfast	Breakfast	Breakfast	Breakfast	Breakfast	Breakfast
8:30-10:00		Japanese Cooking 1 Soup Stock & Japanese Seasonings	Japanese Cooking 5 Boiled and Seasoned dishes 1	Japanese Cooking 9 Soba	Activity 1 Agriculture	Activity 3,4-Optional Tours Rafting, Natural Water Slide, Mountain Biking, Canoe, Paragliding	Check out
10:10-11:40	Check-Inn	Japanese Cooking 2 Rice & Miso soup	Japanese Cooking 6 Boiled and Seasoned dishes 2	Japanese Cooking 10 Deep-fried dishes	Activity 2 Orchard picking a seasonal faults		To NRT or HND
11:50-12:50	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch	
13:00-14:30	Culture 1 Cooking-Wagashi	Culture 3 Japanese Food	Culture 4 Pop Culture I	Culture 5 Pop Culture II	Field Trip 1 Shoda Soy Sauce Factory	Field Trip 2 Kondo Sake Brewery	
14:40-16:10	Culture 2 Tea Ceremony	Japanese Cooking 3 Sashimi	Japanese Cooking 7 Sushi-Nigiri 1	Japanese Cooking 11 Visiting Local Famer	Japanese Cooking 13 Visiting Local Famer	Japanese Cooking 15 Visiting Local Famer	
16:20-18:50	Transfer to Takayama	Japanese Cooking 4 Sushi 1 Chirashi	Japanese Cooking 8 Gilled-Dishes 2	Japanese Cooking 12 Sushi-Rolls 2	Japanese Cooking 14 Presentation 1	Japanese Cooking 16 Presentation 2	
19:00-20:30	Welcome Party	Dinner w/International Students	Dinner	Welcome Party	Dinner	Dinner	
STAY at	Takayama Dorm 1	Takayama Dorm 2	Takayama Dorm 3	Takayama Dorm 4	Takayama Dorm 5	Takayama Dorm 6	

SUBJECT	Class #	Hours
Japanese Cooking Class	14	21
Review & Presentation	2	3
Culture Class	5	7.5
Activity	4	6
Field Trip	2	3
<b>Total</b>	<b>27</b>	<b>40.5</b>