



Food Production, Culture and the Environment

Experience Japanese culture firsthand while learning about food production and environmentally conscious

agricultural practices as you travel from the streets

of Tokyo to the island of Itsukushima and the historic city of Hiroshima. During an action-packed visit to one of the top single-country export markets for U.S. agricultural commodities, students will spend their time immersed in Japanese culture while learning about the food system in this populous island nation.

Covering traditional customs, agricultural techniques and environmentally friendly practices associated with food production in Japan, students will learn from Japanese agriculturists in the fields of beef, poultry, pork and crop production. Field trips may include visits to Wagyu beef, swine and poultry farms, local rice and tea plantations, and a sake production plant. Students take classes to practice the arts of rolling sushi and preparing okonomiyaki, a popular savory pancake dish. Classes are taught in English with the opportunity to develop or expand Japanese language skills over the course of the trip.

Additional experiences may include visits to a castle and temples in Kyoto, local markets, a sumo competition, the Itsukushima Jinja Otorii Shinto shrine and national museums in Tokyo and Hiroshima. This diverse itinerary promises ample opportunities for students to enrich their understanding of Japanese culture and food production while growing personally through immersive experiences.



Projected travel dates:

May term (select years)

Estimated cost:

\$3,500 + UGA in-state tuition and fees + international airfare

global.uga.edu/scholarships

UGA academic credit:

AESC 3150, ADSC 3950 (5 hours)

Fulfills experiential learning requirement for CAES students



« For additional information about this course

TO APPLY, VISIT:

StudyAway.uga.edu

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Japan



College of Agricultural & Environmental Sciences
UNIVERSITY OF GEORGIA

