

MY TRIP TO JAPAN WITH TOKYO NODAI

2016 Re-Inventing Japan Project (Short-term)

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I. Purpose of participating in the study abroad program:

1. I want to learn about Japanese culture, history, traditions, cuisine and the Japanese society, the agriculture and make contact with the farmers.
2. To know about Tokyo NODAI, history, structure, campuses and practice areas, Faculties and Graduate School, the careers, departments and laboratories, and the Tokyo NODAI culture. Also, I could know about the traditions, main celebrations, and national and international projects.
3. I will get knowledge about the different crop methods and other sciences, like more efficient postharvest methods, fermentation and environmental technologies.
4. Take a Market Internship with Mercado and learn about this system and the importance.

II. Activities:

February 17:

We arrived to Narita Airport and went to Setagaya Campus to take our first contact with Tokyo NODAI. We were visiting the different departments of the Campus when we could see lot of sports practiced like tennis, baseball, lacrosse, kyudo, the gym, athletics and sumo.

February 18:

We had the orientation which we learned all about the university and its amazing history and traditions. After that, we visited the department of fermentation science and learned how sake occurs and how to taste it. Later, we visited the department of bioproduction and environmental engineering; there we could meet different recycled methods for waste and new technologies and process. Finally, we took part on protocol reunion between the President TAKANO Katsumi (NODAI) and the President from Chapingo University.

February 19:

We visited the department of International Agricultural Development, where we could meet about the careers, nature sciences and social sciences, and all about many laboratories from this department. With these we could meet the different projects and a lot of graduate students working. After that, we had an introduction to Department and Lecture on Japanese Agriculture, where we could learn about the Japanese culture and the agriculture, on this we could share national agricultural methods and see the differences.

February 20:

We had our first Market Internship with Mercado. Also, we knew about the structure, organization and the role of NODAI students, and the advantages to the students and the farmers. Later, we visited Meiji shrine and learned about Shinto, one of the most important religion at Japan, their influence into the Japanese culture and their traditions. We could see there one of the most wonderful shrine at Japan. After that, we visited Shibuya, the main street, a lot of stores; there we could meet Hachiko statue and other interesting symbols.

February 21:

First, we visited Shinjuku Gyoen National Garden where we saw a lot of plants, incredible views and many cherry blossoms, was wonderful. After this, we went to Shinjuku, learned more about the transportation system and we could go to the Tokyo Metropolitan Government Building where we saw whole the city. Finally we had a tour around Shinjuku and Shibuya.

February 22:

We had a lecture on Japanese Agriculture that we knew all about rice varieties, radish and other products like tomato crop and eggplant and their importance into the Japanese cuisine. After that, we had a lecture on Japanese culture and language which we learned about the Japanese: Hiragana, Katakana and Kanjis, and speak properly. Later, we visit Futakotamagawa, a wonderful place, where we could see the fusion between the traditional architecture and the modernity.

February 23:

We went to Nagawa-machi on Nagano, a wonderful town into the mountains where we found polite and kind people. In our first day we visited the obsidian Museum where we learned about this beautiful rock and these uses and the Japanese history, where we can find it and their importance into the human evolution.

February 24:

In our second say at Nagawa-machi we visited Shinshuu Tate Iwa Japanese Paper Village, there we learned how to make soba, and met about this traditional Japanese food. Also, we compared the professional Soba with own handmade soba, obviously we prefer the professional one. After that, we learned how to make Japanese fan using Japanese paper and the technique to make it, with this, we made a colorful designs. But before, we visited the field used for Tokyo NODAI's students where we saw watercrass, Wasabi's plant and we had a moment with a farmer who told us memories about his childhood and activities.

February 25:

Our third day at Nagawa-machi began with a visit to Matsumoto Castle where we could appreciate the fusion between the old town and the modern one. We learned about the history and wonderful castle architecture. Later, we visited Suwa Grand shrine, from Shinto Religion, a beautiful structure of temples and traditions.

February 26:

Our last day at Nagawa-machi we returned to Setagaya Campus, but before we had a reunion with the city mayor who wanted to take our points of view about the town and the things needs to be improved.

February 27:

We had our second Market internship with Mercado on Hachioji. Worked together with NODAI students and taking contact with the costumers, this time was more difficult than the first, because we had much costumers and a lot of product to sale.

February 28:

We had our third and last Market internship with Mercado on Hachioji. This time we had our revenge, we sold more products and we were more efficient.

February 29:

We visited Isehara Farm on road to Atsugi Campus. There we could learn a lot about greenhouses technologies and more efficient crop methods which was an incredible experience. There we could learn about bean crop, flowers, vegetable crops, tomato crop and more all on greenhouses. Also, we could see peach crop, grapes and tropical crops in many special greenhouses.

After this, we visited Tokyo NODAI Atsugi Campus, there is the agriculture faculty. First, we had an orientation about the campus, the department: Agriculture department, Animal Sciences department and Human and Animal-Plant Relationship department. After this, we visited the laboratory of Postharvest Physiology and technology where we learn about the Yukimuro, a technique to saved food from the environment with snow, and with this the advantages to the Fuji apple's flavor. Also we knew the problems about the dairy human consumption of fruits and vegetables. After this, we went to animal physiology laboratory to get a lecture and see the laboratory. Finally we went to the Human and Animal-Plant Relationship department where we met the horse barn to hippo therapy and all the advantages about this practice; the rabbits and the dogs trained to help people in special kids. Also, we met a garden specially design to disable people and how you can help them with the plants; special areas to blind people with smooth texture plants and aromatics, with roads wheelchair.

Finally, we returned to Setagaya campus.

March 1:

Was our last official day with the Re-Inventing Japan Project, we had our presentation about the experience at Japan and our different points of view; we shared this presentation with the other scholarship students.

After this, we had an intercultural exchange with the scholarship students, a lunch and after this we visited Asakusa with them, was a great experience.

III. What I accomplished and learned through this program:

I knew all about the old and the new Japanese culture, the gap between the ageing people and the young ones, and all sharing traditions. The differences, similarities and interaction between the traditional culture with the kawaii culture (the young culture).

Almost all the regular farmers are ageing people the rural population is decreasing with this serious problem the university have a main role to solve it, one of the solutions is use the robotic to agricultural practices.

We could see a lot of recycle methods to organic and inorganic materials. We can use the organic materials, in special cafeteria and agricultural waste, to make organic fertilizer.

The Japanese cuisine is incredible and their variety is huge. You can find a reunion of native and foreign ingredients to make several and different delicious plates. The agriculture is behind to the Japanese cuisine, the base of this. You can find it like one of the best cuisine around the world; this is for the great interest on the quality of the products and the ingredients with the spectacular presentation of the plates. All of these make a singular cuisine.

Japan has an incredible history with war and peace around it. But with all of these Japan could forged the amazing nation what is now. Also, I could learn more about the traditional agriculture with our trip to Nagawa-machi and the modern methods with our trip to Isehara farm.

Finally, with all the scholarship students from NODAI, we could have an incredible feedback about our experiences into Japan and our countries, was an incredible experience and great opportunity to compare all our point of interest.

IV. How did this program shape your career and how are you going to apply what you have learned to your future.

I am studying agronomy and I have special interest on the horticulture, plants propagation, the vegetable crops and the organic agriculture, but the agriculture always goes behind other economical activities like gastronomy, make value added products or know different post harvest methods to different areas and

products around the world; all of this, I think, is the best way to work is make a fusion between all these field. With the scholarship I had the opportunity to meet the Japanese reality, about the traditions and a great variety of plates and all behind the Japanese cuisine since the farmers to the ingredients.

I need to compare the Peruvian reality with the Japanese in all the possible aspects, since the agricultural field to the cuisine. The incredible fusion between these two cuisine traditions could make and incredible variety of plates at Peru, for example, due to the cut technique to the filleting the fish we have the Ceviche. The massive Japanese migration to Peru shaped an incredible contribute to make several delicious plates; we find it on the Japanese food make in Peru, a “Japanese-Peruvian food”, an incredible and interesting fusion. We can find it too into the traditional Japanese food because has influence from other cultures.

Without the different vegetable crop methods, plant propagation methods or difference into the agriculture, we would not have all the variety into the cuisine around the world. The agriculture has the main role around the world.

I want to learn about the agricultural practices around the world, this opportunity was my first step and I want to get more like this.

I will share all my new knowledge with my students’ union partners and other University students. I want to take much more feedbacks with the other scholarship students. We are keeping in contact to get exchange information and experiences. I want to go to highlands communities and help them; if I can give them and use my last experience at Japan I will do it.

Finally, I want to learn about other national realities and compare it with the Peruvian.

V. Suggestions to improve the program

- I think you can give us a schedule with the budget about all our possible expenses.
- I suggest the next students will need to get a Pasmo Card to the transportation, I think is better because could give us a lot of benefices and we might use it in other transportation systems like to take a bus.
- You can tell us the type of clothing that we will use on the trip, as work clothes, especial winter cloth or other, the type of shoes, boots, etc.

