

The Essence of Japanese Cuisine: Discovering the Art of *Dashi* (traditional Japanese soup broth)

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Contact:

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Date: Wednesday, November 6, 2024

Time: 3:00 PM – 5:00 PM

Location: International Exchange Hall, Restaurant Area

Hosted by: Tokyo Metropolitan University International
Center, Diversity Promotion Office, and NPO Japanese
Culinary Academy

To appreciate Japanese culture, one must understand its cuisine. At the heart of Japanese cooking lies *dashi* – the traditional soup broth.

Join us for a fantastic event where professional Japanese chefs will reveal the secrets of authentic *dashi*. This session is perfect for international students, those planning to study abroad, and local students and faculty who are curious about genuine Japanese flavors. Through tastings and demonstrations, you'll discover what makes real *dashi* special. It's an ideal chance to demystify Japanese cuisine and deepen your cultural knowledge.

Program (Feel free to join at any time)

Facilitated by the Japanese Culinary Academy

3:00 – 3:10 PM: Welcome and introduction

3:10 – 3:30 PM: *Dashi*: An overview

3:30 – 4:50 PM: Tasting experience

4:50 – 5:00 PM: Closing remarks

After the event: Please share your feedback (via paper or online survey)