

Subject	Japanese D		
Day/Period	Wed.3Period	Place	川北キャンパス C 3 0 7
Subject Group	全学教育科目言語科目－日本語		
Credit(s)	1.0Credits		
Eligibility	全外国人留学生		
Instructor (Position)	澤邊 裕子 所属：高度教養教育・学生支援機構		
Term	2 セメスター		
Course Numbering	ZLJ-JPN104J		
Language of Instruction	日本語		
Media Class Subjects			
Essential Subjects	各学部の履修内規または学生便覧を参照。		
Class Subject	中上級日本語会話/ Upper-Intermediate Japanese Speaking/Conversation		
Class Objectives and Summary	日本語能力試験N2合格レベルの留学生を対象とする。 「食」とSDGsをテーマに「話す」「活動する」「意見を述べる」など、内容重視型の多様な活動を行う。 This course is intended for international students who have passed the N2 level of the Japanese Language Proficiency Test (JLPT). This course introduces students to the Japanese language and culture through the lens of food. Students will learn about the history, culture, and significance of food in Japan. They will also explore the relationship between food and social issues, such as globalization, nationalism, and inequality.		
Learning Goals	1. 食をテーマに様々な社会現象や社会課題を調査し、発表資料を作成することができる。 2. インタビューや発表の活動を通して、自分の意見を論理的に述べることができる。 3. SDGsの課題について具体的に考え、自分にできることを提案し、他者と共有することができる。 By the end of this course, students will be able to: - Conduct research on various social phenomena and social issues related to food and create presentation materials. - Logically express their opinions through activities such as interviews and presentations. - Think concretely about the challenges of the SDGs, propose what they can do, and share their ideas with others.		
Contents and Progress Schedule of the Class	1. 授業オリエンテーション 2. 我が家の味 3. 「男飯」と「おふくろの味」 4. 学校給食の思い出 5. こども食堂と地域のつながり 6. 長寿と発酵食品 7. 新しい食の形：もどき料理 8. 変化するコンビニと外国人アルバイト 9. 「おもてなし」と「お客様は神様」 10. 食品ロスとSDGs 11. 食のソーシャルビジネスと社会課題の解決 12. 期末発表準備：パネルディスカッションのテーマ決定 13. 期末発表準備：データの分析と資料作成 14. 期末発表① 15. 期末発表②／ふりかえり語彙テスト 1. Course Orientation 2. Family Flavors and Home Cooking 3. Gender and Food: "Men's Cooking" vs. "Mother's Home-Cooked Meals" 4. Memories of School Lunches 5. "Children's Cafeterias" (Kodomo Shokudo) and Community Ties 6. Longevity and Fermented Foods 7. New Food Trends: "Modoki" (Imitation/Mock) Cuisine 8. Evolving Convenience Stores and Foreign Workers 9. "Omotenashi" Hospitality and the Concept of "The Customer is God" 10. Food Loss and SDGs (Sustainable Development Goals) 11. Food Social Business and Solving Social Challenges 12. Preparation for Final Presentation: Selecting Panel Discussion Themes 13. Preparation for Final Presentation: Data Analysis and Material Production 14. Final Presentations (Part 1) 15. Final Presentations (Part 2) / Vocabulary Review Test		
Evaluation Method	授業参加度30%、発表・宿題40%、期末発表および課題30% Class participation: 30%		

		Presentations and assignments: 40% Final presentation and assignment: 30%			
Textbook and References					
Title	Author	Publisher	Year	ISBN/ISSN	Classification
食で考える日本社会	プレフューメ裕子ほか	くろしお出版	2023	978-4-87424-944-4 C0081	教科書
U R L					
Preparation and Review		①予習：読み物の音声を聞き、わからないことばや表現を調べてくる。 ②復習：テーマについて自分の意見をまとめた振り返りシートを提出する。 ③発表：発表資料を作成し、発表後は自己評価や他者評価シートを提出する。 1. Preparation: Listen to the audio of the assigned reading and look up any unfamiliar words or expressions. 2. Review: Submit a reflection sheet summarizing your thoughts on the assigned reading. 3. Presentation: Create presentation materials and submit self-evaluation or peer evaluation sheets after the presentation.			
Practical Skill/Hands-on Class *Practical classes are marked with a ○.					
Students must bring their own computers to class [Yes / No]		必要（Yes）			
Contact（Email, etc.）		全学教育HP掲載の「全学教育科目授業担当教員連絡先一覧」を参照。			
Other Comments/Instructions		授業の連絡は、Google Classroomを通して行います。 Class announcements will be made through Google Classroom.			
Last Update		2026/1/17			

One-credit courses require 45 hours of study. In lecture and exercise-based classes, one credit consists of 15-30 hours of class time and 30-15 hours of preparation and review outside of class. In laboratory, practical skill classes, one credit consists of 30-45 hours of class time and 15-0 hours of preparation and review outside of class.