

Japan

SHORT-TERM SUMMER FERMENTATION, FOOD & CULTURE IN JAPAN



Dates: July 3-14, 2025



Credits: 3 Credits in FS 49100



Locations: Osaka, Nara, Kobe, Akashi, Kyoto



Estimated Cost: \$4300 includes activities, accommodation, in-country transportation & some meals. Airfare not included.



Program Leaders: Patrick Tiffany - Fernanda San Martin
ptiffan@purdue.edu | fsanmartin@purdue.edu



Callout: August 29, 2024 @ 4:00 pm in NLSN 2187

Japan has a rich tradition of fermentation techniques with a vibrant food culture. Miso, natto, soy sauce, tsukemono and sake are some fermentation products savored in Japan. Taste some of Japan's best culinary cuisines. Take a cooking class to learn the methods and ingredients firsthand. Experience a ritualistic tea ceremony emphasizing mindfulness and harmony. Explore the unique and dynamic culture.



STUDY ABROAD TODAY

 AGAD 104

 agabroad@purdue.edu

 @AgBoilersAbroad



College of Agriculture Study Abroad

