

## “COMMUNITY BUILDING AND GASTRONOMY”

### Study tour of Catalonia and the Basque Country

April 25th-May 1st, 2016

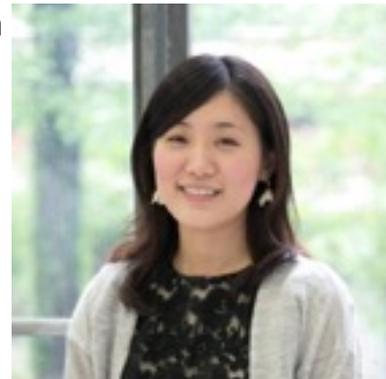
## PARTICIPANTS PROFILES

### • Rie FUKUMOTO

#### PROFILE

Project leader of the University of Tokyo's Project for Talented Children “ROCKET”, directed to children with learning difficulties or drop offs from the official educational system.

Ms Fukumoto is involved in planning and management of programs to improve 8 to 14 years old kids learning capability and offer them work skills through food and gastronomy.



#### PROJECTS WEBSITES

① Grow from seeds Children's cooking class

<http://kodomoseed.blogspot.jp/>

② Life Seed Labo <http://doit-japan.org/lifeseedlabo/>

③ The University of Tokyo Project for Talented Children ROCKET

<https://rocket.tokyo/>

#### EXPECTATIONS (from this study tour)

I would like to visit places where I can gather the latest information on agriculture, food, architecture and art, places such as those described in : <http://kaigaigo.com/spain-7455/>

Specifically:

- Ark Restaurant
- Mugaritz Restauran
- Sagrada Familia

- Palau de la Musica Catalana

- **Jun HACHIYA**

### **PROFILE**

Through the Generally Incorporated Association Umiji, based in Kochi Prefecture, Mr Hachiya researches and produces seaweeds and abalone and coaches other regions on seaweeds production. A part, he also manages a Coffee shop and organises, in his own and other regions, events in which gastronomy represents the central element.



### **PROJECT WEBSITE**

<http://www.murotto.net/>

### **EXPECTATIONS**

I would like to get information about:

- Projects related to aquaculture (fish, seaweeds, etc.) and inland aquaculture

(if any)

- Projects related to fishery
- Aquaponic systems
- Spanish food culture (also in relation to seaweeds)
- In any case, since I only know Japan, I would like to feel the existing differences between Spain and Japan.

- **Takashi INOUE**

### **PROFILE**

Since April 2015, as part of the first group of the “Regional revitalisation human resources support System” , Mr Inoue has been despatched from the Ministry of Home Affairs to the town of Nagashimachou, Kagoshima Prefecture (Kyushu). From July the same year he has been appointed as vice-mayor of the town, in charge of regional revitalisation. In August, first in Southern Kyushu, he drew up a comprehensive strategic plan for demographic and regional vision.



Among the policies that are being implemented are the “Buri” scholarship (to support families of students that have to leave their village to continue their studies); the activities of the Kitchen Car, to promote local products from the island, and other unique measures aimed at answering the problems faced by local communities in regional areas.

## **PROJECTS WEBSITES**

<http://blog.livedoor.jp/sekainotakachan/>

## **EXPECTATIONS**

I want to meet new people and to get inspiration for new projects and business ideas.

### **• Yoshiaki ISHIKAWA**

#### **PROFILE**

Born in the Aichi Prefecture in 1983. As a Technical College student Mr Ishikawa had the opportunity to study in Alaska. When returned back to Japan, he established his own business of seaweeds and fishing nets. After working in Texas and Barcelona for a major American consulting firm, he changed job and enter ETIC, a Japanese NPO specialised in social business and education. Currently, he works as a visiting researcher at Recruit Works Research Center and as a consultant for various companies and NPOs, nationally and internationally. His hobbies are juice-making and olive trees cultivation.



In 2011 Yoshiaki was selected as one of the World Economic Forum’s “Global Shapers”.

#### **EXPECTATIONS**

I am interested in:

1. business related to eels and other marine products cultivation and food processing;
2. visiting the premises of Vichy Catalan, to study its model of business development based on carbonated water;
3. the social background and other elements that have made of San Sebastián a worldwide renowned food cluster;

4. the legacy left by, and the strategy the city followed prior to the Olympic Games in Barcelona.

• **Haruna NAKAYAMA**

**PROFILE**

As a Food designer, Aruna works in collaboration with the government in projects that aim at revaluing and rediscovering regional resources.

Her activity focuses also on human resources development and sustainability and handmade products, thought together with the producers.

As a food communication designer, Aruna also publishes many art works for the art scene.



**PROJECTS WEBSITES**

NPO Food Designers Network <http://fooddesigners.net>

Food and manufacturing studio FERMENT <http://www.ferment.or.jp>

Dining hall Nitaki <http://nitaki.jp>

**EXPECTATIONS**

I have an interest in the food business that utilises local resources from the region. I'm looking forward to seeing how such a primary tool, "food", can create jobs, generate a sense of community and make people enjoy its richness.

• **Nobumasa ODA**

**PROFILE**

Co-creator of regional tourism / Regional tourism producer of Kochi prefecture / Associate staff member of Jalan research center.

Born in Hiroshima, in 1971. At Recruit he served as an editor-in-chief and a general manager of Jalan (Japanese online hotel booking platform and service provider for hotels).



After resigning from Recruit, he worked as a Project Manager for the Kochi Tourism Convention Committee, where he focused on organisation development, travel products and tourism campaigns.

Since 2015, as a freelance, he has worked as co-creator of regional tourism developmental projects and has engaged in coordinating collaborations between industry-academy and public-private sectors, designing workshops, forming organisations, making travel products and giving advice on information dissemination.

## **PROJECTS WEBSITES**

- Home page of the Kochi Prefecture Tourist Board:  
<http://www.attaka.or.jp>
- Facebook page of the Kochi Prefecture Public-Private Collaboration Center:  
<https://www.facebook.com/kocopla/>

## **EXPECTATIONS**

“The world’s best touristic metropolis”, Barcelona and “the world’s best gourmet city”, San Sebastian: for someone like me who is interested in tourism and in food related to tourism, these were both places I wanted to visit at some point. First of all, I’d like to feel right on my skin the reasons behind such a “popularity” and simply enjoy both places. Then, in order to capitalise from my experience on behalf of Kochi Prefecture, I’d like to absorb the whole process by which both cities have created their successful brand.

## **Yuichi TOMOHIRO**

### **PROFILE**

Co-Founder and director of Tsumugiya/ Regional Resources Coordinator.

After graduating from Waseda University, he visited more than 70 farms and fishing villages around Japan and experienced regional work and lifestyle, as part of the “Mura-akari (village light) project”. He launched projects for nurturing successors for fishermen in Kouzushima, direct sales of fishery products, tours to experience regional lifestyle and open-air markets to connect producers and consumers.



After the tsunami of Tohoku in March 11, 2011, he launched the "Tomonote Reconstruction Assistance Project" and coordinated coastal area volunteering. He established Tsumugiya Co., engaged in economic and social redevelopment through hand-made products and community revitalization. OCICA accessories and Boppora Shokudo restaurant are among their most successful projects. Currently, Mr Tomohiko works as an advisor on social business development for the City of Unnan, Shimane Prefecture and collaborates with various institutions around the country, coordinating and organising workshops on local revitalisation.

### **PROJECT WEBSITE**

<http://tumugiya.org>

### **EXPECTATIONS**

I'd like to learn about activities that are generating good communities through the power of gastronomy and in which local inhabitants play a central role.

I'd like to get to know models of locally created sustainable business and to learn about their creation process.

### **Aya TSUZUKU**

#### **PROFILE**

Officer for the City of Kiso's Agriculture and Forestry Division, in charge of Slow Food promotion.

Born in Tokyo, in 1978, graduated from Tokyo Kasei University, Faculty of Home Economics. Aya has

worked for the clothing trading company Nichimen, the Singaporean Capital Travel Agency (Indochina area coordinator), as a marketing researcher and at

Nago, (Okinawa) as an area coordinator. She is currently working for regional revitalization through regional food and traditional culture in Kiso.



#### **PROJECTS WEBSITES**

Kiso Cooperation Volunteers [http://greenz.jp/2013/06/29/kiso\\_joshikai/](http://greenz.jp/2013/06/29/kiso_joshikai/)

<https://www.facebook.com/happykiso/>

#### **EXPECTATIONS**

1. Diputació de Barcelona, Xarxa de Productes de la Terra:

I'd like to know what strategies they have followed to discover food resources and what roles and tasks each member of the network plays.

2. I would like to hear about the city of San Sebastian's urban planning and community building: what was the situation at the beginning, when they launched their projects, what the challenges were and how they overcame them; whether they received advice from external organisations and if yes, what was their role.

3. Basque Culinary Center: I'd like to know the details of their ongoing program, equipments in the facility, and relations with the regional community.

- **Akiko YATA**

#### **PROFILE**

Founder of NPO Occhilabo, a school specialised in human resources development and community building in the city of Unnan, Shimane Prefecture. Akiko also works as a nurse for the public health system and collaborates with various NPOs (Public Health of Hospital, Home Visiting Nurse, etc.)



#### **PROJECTS WEBSITES**

NPO Occhilabo, <http://occhilabo.com/>

Unnan City Hospital <https://www.facebook.com/unnan.city.hospital/>

Home-visit nursing station Comcare

<https://www.facebook.com/comcare.shimane/>

#### **EXPECTATIONS**

I would like to feel the culture and history of the country, so I would like to stay in a Parador and visit places that have good food. If possible, I would also like to visit producers and public or community spaces where various people, such as children, the elderly, the handicapped or the ill, can gather freely. I would like to see how even the needy can live happily.

Finally, I'd like to see famous places in Barcelona.

• **Taisei YATA**

**PROFILE**

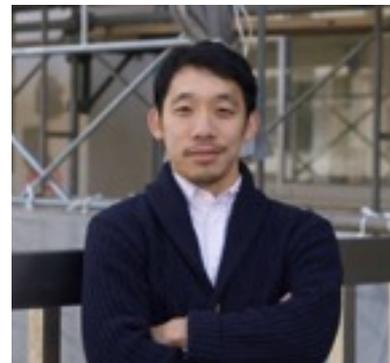
I love soccer, cooking and pottery; I admire my uncle who's a traditional Japanese patissier. I play the violin and am a Primary School 5 grade student. It's the first time I travel abroad.



• **Ryo YOSHITOMI**

**PROFILE**

Director of the Food Designers Network (FDN), Producer of manufacturing studio "FERMENT", DINING OUT PROJECT (in charge of foodstuff procurement). Currently serving as a member of Tsushima Rangers (Tsushima revitalization project). His main interests are the utilisation of regional resources using regional characteristics such as food, history or culture and the industrialisation through collaborations between the public and private sectors.



**PROJECT WEBSITE**

FOOD DESIGNERS NETWORK: <http://fooddesigners.net>

**EXPECTATIONS**

- The situation of San Sebastian at the time when the town development was planned.
- By what vision the planner was promoting the project (Promotion system).
- About budget for the project.
- The procedure of collaboration between public and private sectors, and what qualities or skills are required for that.
- The relationship between producers/restaurants and producers/consumers.