Field Practice for External Students

To develop a wide range of education activity, we offer following three types of English classes each having different target in specialty.

**From Farm to Table**

You will experience the practical field work: cultivation and feeding management of rice, vegetable, fruit, cattle, and so on, and learn how the foods on the table are produced in the field. This course is aimed for participants to make judgement for the safety of daily food.

**Target:** Students of non-agricultural courses

**Form of practice:** Custom-made (Schedule and contents will be made on request.)

**Agriculture and Genetic Resources**

In addition to the practical field work, you will learn the importance of plant/animal breeding using endangered species of Japanese native peer and primrose, a variety of rice breeds, and Tajima-usi, one of the origins of Wagyu cattle. Diversity of these genetic resources will be evaluated with expert staffs through the techniques of molecular biology and biochemistry.

**Target:** Students of life science courses

**Form of practice:** Custom-made (Schedule and contents will be made on request.)

**Practical Food Production**

You will attend the course for the students of Agricultural Department of Kobe University and experience a series of practical field work such as from seeding to harvesting and processing. This course is aimed to understand the principal and mechanism of agriculture.

**Target:** Students of agricultural courses

**Form of practice:** Attending to the course of Kobe University

Learn the system and characteristic to produce high quality agricultural products of Japan.

Feel free to ask for details.

**Contact**

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