

Agriculture course

Purpose of the tour

Learn and practice Japanese spirit from agriculture. You'll be able to meet farmers with strong passion for their products. They will teach you how to cultivate high quality product by showing the process of from growing to harvesting. At Abukuma Agriculture School, where they educate industrious students on agriculture, you will see unique products from Japan. At Watanabe farm, you will see how fresh milk are made into Gelato and learn how business their contribute to local.

Day	Town	Location	Content	Person in charge	Details	Essentials	Disaster & Recov	Industr y/Agric	Comm unity	Disast er	Local Health	Enviorn ment&E	Japane se	Culture
First day	Kakuta	Abukuma Agriculture school	Experience agriculture and stay over	Farmer	See the overflow of producing agriculture products and also until how they are processed and sold. Here they educate people on running a agriculture related business from basic to professional things. Also see how Tohoku produces high quality and fresh fruits such as apple, pear and rice.	Learn about the basic steps of agriculture; selecting, harvesting, maintaining, shipping <ul style="list-style-type: none"> How to produce high-quality product. How they use nature for cultivation. Learn about individual agi-business How they establish their original brand. 		●	●				●	
Seco nd day	Kakuta													
Stay at	Not decide		Private lodging											
Third day	Kakuta	Watanabe farm	Experience farming and stay over	Owner of farm	They raise more than 100 cows in this farm. They treat their livestock as a partner and free them in the vast field. Learn about how they established their original brand "Marumori Kakuta milk" <ul style="list-style-type: none"> Experience milking Learn how they reuse cowpat How they cultivate feed grain etc. 	Learn how to maintain the farm and how they produce milk.		●	●				●	
Fourt h day														
Stay at	Zao	Zao	Japanese hotel											
Fifth day	Marumori	Gelato shop Gelateria la festa	Produce Gelato	Store manager	Using products you collected from day2 to day4, you will be adding flavors to milk based Jelato. Learn how local people are engaged during process.	Learn how raw ingredients are processed into products . <ul style="list-style-type: none"> Listen to their story about managing and marketing. 		●	●				●	
	Ogawara	Meeting room	Reflection work	DMO	Review what you grasped through this trip. Summarize what you "Saw""Heard""Felt"	Look back on things you experienced during these five days, and review what you learned from this trip								
Stay at	Shibat a	Hotel Harada												

The schedule will may change due to the situation.