



Doshisha University

Graduate School of Policy and Management

Social Innovation Study Course



The Social Innovation Study Course (SISC) of our graduate school focuses on fostering “social doctors” who will have enough knowledge and skills as well as passionate mission to cope with deteriorative social problems and make society better. The course encourages students to pursue a career as social entrepreneur although some students have been already engaged in such social business as a tourist bureau for people who need help to go out.



The SISC students are planting young rice (*taue*) at our Ohara Farm.

- ◆ Organic farming is one of our important educational activities. On our fields grow various crops including rice, eggplant, cucumber, carrot, lettuce, kinds of greens peculiar to Kyoto.
- ◆ Mr. Yuto Watanabe, a doctoral student, lives in the farmhouse and manages the entire farmland to be an academic organic farmer.
- ◆ We are developing strong and viable collaborative ties with Ohara Village community. Yuto's wife, Tami, works at the local farmers' market established with the investment of village people.



Jumping out of the campus into the inner-city
“Koukokan,” the SISC’s city campus,
meaning a house for public discourse’
locates in the downtown of Kyoto.



Kyoto, an ancient capitol of Japan, is world famous for its unique old town houses called *machiya*, mostly lived by merchants and manufacturers and their families.





“Play Masters Class” for neighborhood kids, who pop in Koukokan after school.



A Open House of Koukokan program, *rakugo* (Japanese traditional comic storytelling). This day the audience was enjoying the story about the man and his wife who took eyedrop powder by a suppository-like use because of their illiteracy.

Jumping out of the campus into the country
“Nouenkan” the SISC’s farm campus,
meaning a house that unites people through farming,
locates in the northwest suburb of Kyoto.



Ohara, a historical site famous for the tragic legend of Princess Kenreimonin, who became a Buddhist to confine herself for lifetime in a temple after her lover’s death in war.



“Learning in the Farm” program for kids and their parents of Doshisha Elementary School.



In the SISC class “Self-Support Life” students make miso-paste and soy sauce from soybeans.

Università degli Studi di Scienze Gastronomiche
UNISG Stage in Kyoto, Japan June 22-27, 2008



With Genichi Nagasawa, a prominent organic farmer, who is our graduate student.



Japanese tea ceremony at “Tawaraya-Yoshitomi,” a well known patisserie producing and serving Japanese cakes and cookies à la Kyoto.



The joint workshop on “Youth Food Movement” at Doshisha University



Master chef Mr. Takahashi of Japanese restaurant, *Kinobu*, gave UNISG students a lecture on Japanese style stock, *dashi*, taken from various kelps and tuna flakes asking how they could distinguish the difference of materials.