

Guest lecture by Ajinomoto (2 March 2010)

“Japanese traditional food culture "*dashi & umami* – Ajinomoto.”

As part of the department efforts to expose students to various aspects of the country and culture of Japan, guest speakers from Kikkoman and Ajinomoto were invited to share their insight on food in Japan in the module, JS2230 *Itadakimasu - Food in Japan*. During the guest lecture by Ajinomoto, students were introduced to the concept of *umami* (pleasant, savory taste) and treated to food-tasting sessions.



Guest lecture by Ms Ninomiya Kumiko on the concept of *umami*.



Students actively participating in the food-tasting sessions.



Food-tasting of various items such as tomato, *konbu* (dried kelp), *niboshi* (dried sardines), *katsuobushi* (dried bonito flakes) and shiitake mushrooms, to understand the concept of *umami*.



Presenting gifts of appreciation to Ms Ninomiya Kumiko and Mr Yoshikawa Tetsuhiko, President of Ajinomoto (Singapore) Pte Ltd.