



*The tour of Natto factory and Making local hot pot*

Date :2016.02.06

# Overview

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Date

2016.02.06 (Sat)

Participant

- Alan Roberto Tami (Venezuela • Male)
- Stella Gordon (England • Female)

Schedule

08:30 Leave AIU  
10:00 Tour of Natto factory  
11:15 Arrive at Public hall in Kakumagawa  
-Making original "Kiritanpo" hot pot cooking-  
13:15 Lunch with local people  
14:30 Leave Kakumagawa  
16:00 Arrive at AIU

# Questionnaires

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Please select and write your answer on the following categories.

1. Tour of Natto factory
2. Making "Special Kiritanpo hot pot"
3. Communication with local people

4. "You are Travel Agency, and will sell this day trip in your country. How much will be the price?"

5. Would you write any comment about your experience? Also we will share your message to local people.

# 1. Tour of Natto factory

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Evaluation : 3

Because the factory was very small, the tour was also quite short. The actual process of making natto was very interesting to see and was very educational.

However, I think the tour could have benefited from explaining more history and the techniques involved in the making of natto. The different beans they showed us was a good start, but more information about the beans would have been more interesting. Maybe having natto 'tasting' sessions, in which tourists could try the taste between different beans or try new products which have been experimented with natto.

Evaluation : 4

It was interesting to know about the overall process. Maybe showing more of the process would be better. Actually seeing how things are made before it is packaged.

Better products would be adapting Natto with western flavours.



# 1. Tour of Natto factory



## 2. Making "Special Kiritanpo hot pot"

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Evaluation : 4

The making of the kiritanpo was very fun and I enjoyed seeing how it was made.  
The making the kiritanpo in fun shapes and making it together with the local was a good idea. Maybe explain the process of making the hot pot rather than just the kiritanpo would be even more interesting.  
More 'hands on' experience.

Evaluation : 5

Better products is difficult, the most important was done, so there would be no need to change.  
The most interactive and actually seeing how things are made.



## 2. Making "Special Kiritanpo hot pot"

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### 3. Communication with local people

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Evaluation : 4

This was a very nice experience for someone learning the Japanese language as it was very good practice. Although there were 3 local people with us, we only really talked with one person which was a shame.

Evaluation : 5

Of course English information is lacking.  
Having English information pamphlets and then with a translator explain what the owners are saying.



4. "You are Travel Agency, and will sell this day trip in your country.

How much will be the price?"

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Choices

1. Less than 1,000 JPY
2. 1,000 - 2,000 JPY
3. 2,000 - 3,000 JPY
4. More than 3,000 JPY

Answers

3. 2,000 - 3,000 JPY

2. 1,000 - 2,000 JPY

5. Would you write any comment about your experience?

Also we will share your message to local people.

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This was an eye opening experiencing about the people of Akita and the locals of Kakumagawa. It is an aspect of traditional Japanese culture that can't really be experienced in the normal tourist destinations of Japan, so would encourage as many people with an interest in Japanese culture, language and it's history to experience.

Overall fun and interactive experience. A lot to learn about local cuisine and a chance to actually try the food as well.