

Developing Lessons for Creating and Preserving a Culture of Fish Consumption : A Case Study of Classes Held at a Chef Training College

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Abstract

The aim of this study is to consider lessons on creating and preserving a culture of fish consumption, through an analysis of learner performance in classes on this subject held for students at a chef training college.

Six hours of lessons on creating and preserving a culture of fish consumption were developed in the following three stages: 1) “knowing what the culture of fish consumption is”; 2) “considering how fish should be utilized nowadays”; and 3) “contemplating the succession and creation of a fish food culture in the future.” The course was offered to 51 first-year students at a chef training college in June 2016. The students analyzed were the 37 who attended all the classes and submitted a worksheet. This worksheet provided the data for analysis, which examined students’ performance at each stage based on their written answers.

The results revealed that the culture of fish consumption was examined from various perspectives, enabling us to comprehensively ascertain the state of modern fish dishes. The course is therefore believed to have fostered an attitude of independent engagement with the issue and reflection on how to create and preserve a culture of fish consumption.

Key words; lesson study, culture of fish consumption, chef training college, effectiveness of the class