

Department	International College of Liberal Arts		
Semester	Fall 2023	Year Offered (Odd/Even/Every Year)	Every Year
Course Number	ARTS/JPNA184		
Course Title	Workshop: Traditional Japanese Culture		
Prerequisites	None		
Course Instructor	鶴田 慶子、鶴田 信俊	Year Available (Grade Level)	1
Subject Area	Interdisciplinary Arts: Arts	Number of Credits	1
Class Style	Workshop	Class Methods	Face to face

(NOTE 1) Class Methods are subject to change

(NOTE 2) Depending on the class size and the capacity of the facility, we may not be able to accommodate all students who wish to register for the course"

Course Description	<p>Cap (registrant capacity): 10 students</p> <p>In this course students will learn Sado which has the longest history within traditional Japanese culture and Kado which originated from the offering of flowers in Buddhism and the appreciation of flowers in both Heian and Muromachi period. By learning both Sado and Kado, students will gain both practical and academic level knowledge in traditional Japanese culture. As the class is mainly based on one-to-one correspondence, the maximum number of students this course can accept is 20. The classes will occur over two periods, for 10 weeks. The classes will be divided into two, with 10 students in each class (Sado and Kado class will run in parallel with each other).</p>
Class plan based on course evaluation from previous academic year	<p>Based on the previous students' comments that this course is a great opportunity to learn and experience Japanese traditional cultures, the instructors strive to maintain the quality of the classes by being diligent and provide oral feedback in each class.</p>
Course related to the instructor's practical experience (Summary of experience)	None
Learning Goals	<p>Sado was founded by Senrikyuu. While unraveling the history students will learn about Sado. Sado is founded against the following three values: "The Way", "The Learning" and "The Beauty". Students will comprehensively learn "The Way", meaning to develop oneself as a person, "The Learning" is to learn the history of Sado and "The Beauty" representing the practical. To develop their hospitality skills students will learn how to:</p> <ul style="list-style-type: none"> -Stand and sit -Enter the tea ceremony -Look at the tokonoma (alcove) -Hold the tea bowl -Eat the sweets -Drink the tea -Make tea (making the tea bubble up) -Serving tea <p>After learning the above basic skills students will experience the process of serving tea. At the end of the course, students will encounter their developed self. In conclusion, by learning Sado students will be able to develop respect themselves and in conclusion students will become the person they want to be.</p> <p>In Kado, students will learn the history of Kado, skills and terminology, theory of Kado. Through the comprehensive studies of Kado, students will be able to understand the traditional Japanese culture and build awareness of Japanese history.</p> <p>By the conclusion of the workshop, students should have the basic understanding of Sado and Kado, leading to inter-cultural understanding and open-mindedness towards cultural traditions.</p>

iCLA Diploma Policy	DP4
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iCLA Diploma Policy

(DP1) To Value Knowledge – Having high oral and written communication skills to be able to both comprehend and transfer knowledge

(DP2) To Be Able to Adapt to a Changing World – Having critical, creative, problem-solving, intercultural skills, global and independent mindset to adopt to a changing world

(DP3) To Believe in Collaboration – Having a disposition to work effectively and inclusively in teams

(DP4) To Act from a Sense of Personal and Social Responsibility – Having good ethical and moral values to make positive impacts in the world

Active Learning Methods	Workshops
Use of ICT in Class	None (If you have any questions regarding classes, please address them during class or contact the office.)
Use of ICT outside Class	None (If you have any questions regarding classes, please address them during class or contact the office.)
Expected study hours outside class	Students are expected to spend approximately 90 minutes after each class in reviewing the materials covered in class.
Feedback Methods	Student will be given feedback during classes.

Grading Criteria		
Grading Methods	Grading Weights	Grading Content
Presentation	50%	
Class participation	50%	

Required Textbook(s)	None
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Other Reading Materials/URL	None
Plagiarism Policy	Not Applicable
Other Additional Notes	<p>Course fees total (Kado-Flower, Sado-Fukusa & Japanese sweet): approx. 27,500 Yen for 20 sessions</p> <p>* Only actual costs will be charged in the end. Therefore, any remaining balance, if any, may be settled and refunded after the final class. Likewise, the additional cost may apply in case that sudden cancellation and make-up classes are required due to an outbreak of COVID-19 infection at the university.</p> <p>* Equipment for Kado and Sado-gi (Sado outfit) can be rented from the iCLA Admin Office</p>

(NOTE 3) Class schedule is subject to change

Class Schedule	
Class Number	Content
Class 1	(Sado): Build one's attitude of mind towards Sado introduced through a play How to seiza, how to bow, how to view the tokonoma (alcove), how to stand and sit, How to receive and eat the sweets, how to hold the tea bowl and drink the tea.
Class 2	(Kado): Kado terminology, Kado poem and Kado history
Class 3	(Sado): Revision from week 1 class How to fold the fukusa, placing the fukusa on your obi, handling of the fukusa, How to make tea, how to serve tea, how to deliver tea
Class 4	(Kado): Definitions and types of various flower arrangement styles First style and its application (1 and 2)
Class 5	(Sado): Reading the hanging scroll, how to view the flower, how to make tea, how to deliver tea, how to become a guest, how to fold the cloth, how to wipe the tea bowl, how to place the tea whisk
Class 6	(Kado): Definition of various flower arrangement styles (2, 3, 4, 5, 7, 8, 9)
Class 7	(Sado): Viewing the alcove, flower and the flower vase Go through the procedure of bonryaku (first part) and become a guest (receive sweets and try the tea made by the student) *Bonryaku- Serving tea by placing the equipment on the tray
Class 8	(Kado): Arrangement types (split/moving the flower aside)
Class 9	(Sado): Go through the procedure of bonryaku until the end Responsibilities of being a host and a guest

Class 10	(Kado): Design of the flowers and the combinations of the leaves
Class 11	(Sado): Continuing from the last class and gain further knowledge about Sado The Sado class will become more like an actual tea ceremony
Class 12	(Kado): Learn about the Haran flower (4 seasons) and type 72
Class 13	(Sado): Revision of week 6
Class 14	(Kado): Seasonal festivals and Ikebana, Setsubun (day before the beginning of Spring)
Class 15	(Sado): Learn the next procedures for making tea, handling of the ladle, learn the basic tea serving procedures
Class 16	(Kado): Flower vase and water, flower vase and its types, rule regarding the stand for the flower vase
Class 17	(Sado): Complete the basic procedures for making tea
Class 18	(Kado): Practical lesson
Class 19	(Sado): Enjoy the tea ceremony
Class 20	(Kado): Practical lesson Final examinations