



# West Tokyo Joint Center for Sustainability Research and Implementation



Tokyo University of Foreign Studies (TUFS)

Tokyo University of Agriculture and Technology (TUAT)

The University of Electro-Communications (UEC)

## Sustainability Research Open Seminar 3 Food and Agriculture in the World March, 2025 Sat 13:00~15:30



**Prof. Izumi Hoshi**

Tokyo University of Foreign Studies



**Dr. Kelsi Matwick**

Embry-Riddle Aeronautical University

**Dr. Keri Matwick**

Nanyang Technological University



**Prof. Maki Sakamoto**

The University of

Electro-Communications

### □ Venue:

Tokyo University of Agriculture and Technology,  
Koganei Campus  
The 140th Year Commemorative Building (Ellipse)

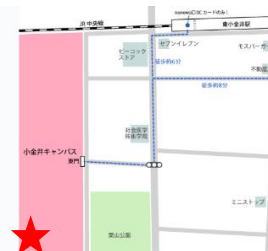
### □ Language

Japanese/English (Simultaneous interpretation is available)

### □ For Zoom interpreter service users

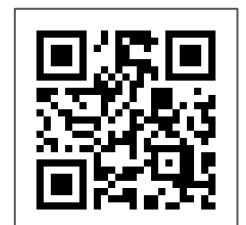
. To use interpretation services, you need a PC or smartphone with a Wi-Fi connection and earphones.

Please note that those who wish to use simultaneous interpretation must make a reservation in advance.



**Admission  
Free  
Open to  
Public**

**Application Form**



# Program

□ **Prof. Izumi Hoshi**

**Tokyo University of Foreign Studies**

▪ **Exploring the Food of the Tibet and the Himalayas: Between Drying and Ageing**



The people living in the Tibetan Plateau and the Himalayas have adapted to the highlands and developed a unique food culture through livestock rearing based herding and farming. Milk and meat, which are their main sources of protein, are essential food to survive in harsh environments, and they have been processed in various ways to preserve food for wintering. In this lecture, I will focus on cheese, which is one of the essential preserved foods, and introduce various cheeses found in various parts of Tibet and the Himalayas, and also talk about the roots of their diversity.

□ **Dr. Kelsi Matwick**

□ **Dr. Keri Matwick**

**Embry-Riddle Aeronautical University, USA**  
**Nanyang Technological University, Singapore**

▪ **Cultivated Meat: Singapore's Pioneering Path to Public Acceptance**



This report explores the public reception of alternative proteins, specifically cultivated meat, also known as lab-grown meat. In 2020, Singapore made history as the first country to approve the sale of lab-grown meat by the US company Eat Just. Research indicates resonance between cultivated meat and Singapore's national identity, conveying the nation as innovative trailblazers.

□ **Prof. Maki Sakamoto**

**The University of Electro-Communications**

▪ **“Shuwa-Shuwa (Fizz) ” and “Sukkiri (Clear) ”:**  
**Quantifying Taste through Sound Symbolism in Onomatopoeia**



This presentation reports on an experiment where participants intuitively described their impressions while eating and drinking using onomatopoeia. The analysis focuses on sound symbolism, where phonemes are associated with sensory impressions. Additionally, the presentation introduces a system for quantifying onomatopoeia and a system for suggesting the proportions and ingredients of food and beverages to achieve the desired impression represented by specific onomatopoeic expressions.

**Contact us:**

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