

1. Program

1-1 Provisional Program of Activities

(Date/Time)	Program of Activities	Hotel Accommodation
Day 0: 14 May (Sun)		
	<p>- Arrival of participants in Tokyo - Proceed individually to the hotel</p> <p style="text-align: center;"><u>Richmond Hotel Tokyo Suidobashi</u> 1-33-9 Hongo, Bunkyo-ku, Tokyo 113-0033 TEL: 81-3-5803-2155 FAX: 81-3-5803-2166 URL: http://suidobashi.richmondhotel.jp/</p>	Richmond Hotel Tokyo Suidobashi
Day 1: 15 May (Mon)		
09:00	<p>- Meet at the hotel lobby. - APO staff will meet the participants at the lobby and guide them to the APO Secretary (APO PR Center).</p> <p style="text-align: center;"><u>APO PR Center</u> Unizo Hongo 1Chome Building 1F, 1-24-1 Hongo, Bunkyo-ku, Tokyo 113-0033 TEL: 81-3-3830-0417 FAX: 81-3-5840-5324</p>	
09:15-09:30	Registration of participants	
09:30-09:45	<p><u>Opening session</u></p> <p>- Welcome address by Dr. Muhammad Saeed Director, Agriculture Department Asian Productivity Organization (APO)</p> <p>- Introduction by each participant - Photo session</p>	
09:45-10:00	Coffee break	
10:00-10:05 10:05-10:20	<p>"An introduction to APO and its Activities, and Program Review" "Program Review"</p> <p>by Mr. Mitsuo Nakamura, Program Officer, Agriculture Department, Asian Productivity Organization (APO)</p>	
10:20-11:20	<p><u>Prsentation 1:</u> "Emerging trends in food value chain management and their impact on agriculture and food industry development"</p> <p>by Dr. Osamu Saito,</p>	

	<p>Professor Emeritus of Chiba University (Chiba, Chiba Pref.) and Visiting Professor of Showa Women's University (Tokyo)</p> <ul style="list-style-type: none"> - Promote primary producers' diversification into processing and distribution - Establishment and development of food value chain - Effective resource distribution
11:20-11:30	Short break
11:30-12:30	<p>Presentation 2: "Innovative practice of efficient and cost-effective cold chain logistics for perishable food"</p> <p>by Mr. Motoyuki Hazu, Executive Officer, Overseas Business Development Division, Nichirei Logistics Group Inc., (Tokyo)</p> <ul style="list-style-type: none"> - Cold Chain Logistics Development in Japan - Modernization of food distribution system for improving dietary life - Nichirei's Experience in building efficient cold chain in Asia and Europe
12:30-13:30	<p>- Welcome lunch hosted by the APO</p> <p style="text-align: center;"><u>Restaurant Rilassa (Tokyo Dome Hotel)</u> TEL: 03-5805-2121 (Direct: Mr. Oguchi) FAX: 03-5805-2130</p>
13:30-14:30	<p>Presentation 3: "Policy for Promoting Cooperation between Agriculture and Food Industry"</p> <p>by Mr. Takashi Mizushina, Vice Director, Food Industrial Innovation Division, Food Industry Affairs Bureau, Ministry of Agriculture, Forestry and Fisheries (Tokyo)</p> <ul style="list-style-type: none"> - "AFFrinnovation" (the sixth-industry), cross-industrial collaboration - Creation of food value chain to make added value
14:30-15:15	<p>Presentation 4: "Agrofood Business Development through Multi-sector Cooperation"</p> <p>by Mr. Yoichiro Otsuka, President, Agribusiness Support Center (Tokyo)</p> <ul style="list-style-type: none"> - Case studies: Agriculture-Commerce-Industry Collaboration

	- Case studies: Creation of value addition and employment	
15:15-15:30	Coffee break	
15:30-16:00	Presentation 5: "Future Food" by Mr. Mitsuo Nakamura, Program Officer, Agriculture Department, Asian Productivity Organization (APO)	
16:00-16:30	Briefing on Field Visits	
		Richmond Hotel Tokyo Suidobashi
Day 2: 16 May (Tue)		
08:00	Leave hotel by chartered bus	
09:00-10:30	Visit 1: <u>Higashi Ogishima Distribution Center, Nichirei Logistic Group Kanto Inc.</u> - Refrigerated warehouses with large storage capacity - Cargo storage with excellent temperature control and high security (29-6 Higashi-Ogishima, Kawasaki-ku, Kawasaki, Kanagawa Pref. TEL: 044-280-2261)	
11:00-12:30	Visit 2: (Lunch break) <u>Tsukiji Market</u> - Visit wholesalemart and retail shops to observe new culinary trends, distributing, packaging, and labeling of fresh food products (5-2-1 Tsukiji, Chuo-ku, Tokyo http://www.tsukiji.or.jp/english/)	
12:30-14:00	Travel to Wagoen in Chiba Pref.	
14:00-16:00	Visit 3: <u>Wagoen (Agricultural producers' cooperative corporation)</u> - GAP certified farm - Biomass recycling center - Processing factory of frozen vegetables (1306-11 Nishitabe, Katori, Chiba Pref. TEL: 0478-70-5551 FAX: 0478-70-5553 Contact person: Ms. Okunushi http://www.wagoen.com/main.html)	
16:00-17:30	Travel to Tokyo	
17:30	Arrive at the hotel	Richmond Hotel Tokyo Suidobashi
Day 3: 17 May (Wed)		
08:00	Leave hotel by chartered bus	
08:40	Arrive at Tokyo Station	

09:00	Leave Tokyo Station by Nozomi 213
11:17	Arrive at Kyoto Station
11:20-11:50	Have lunch break individually
12:00	Move to Meiji Naruhodo Factory Osaka by charered bus
13:00-15:00	<p>Visit 4: <u>Meiji Naruhodo Factory Osaka</u></p> <ul style="list-style-type: none"> - Confectionery factory manufacturing a variety of chocolate and snacks - Observation tour of environmentally-friendly manufacturing process <p>(1-10 Asahimachi, Takatsuki, Osaka Pref. TEL: 072-685-5031 / FAX: 072-683-1729 http://www.meiji.com/global/)</p>
15:00-17:00	Travel to Uji, Kyoto Pref.
17:00-17:30	<p>Visit 5: <u>Kanbayashi Sannyu Honten (Maccha Museum)</u></p> <ul style="list-style-type: none"> - Traditional tea company <p>(27-2 Uji Renge, Uji-shi, Kyoto Pref. TEL: 0774-21-2636 / FAX: 0774-24-3395 http://www.ujicha-kanbayashi.co.jp/english)</p>
17:30-19:10	Travel to Osaka, Osaka Pref.
19:10	<p>Arrive at the hotel in Osaka</p> <p style="text-align: center;"><u>Hotel Sunroute Osaka Namba</u> 1-1-13 Nihonbashi Chuo-ku, Osaka, Osaka Pref. TEL: 06-6211-3610 http://www.sunrouteosakanamba.jp/</p> <p style="text-align: right;">Hotel Sunroute Osaka Namba</p>
Day 4: 18 May (Thu)	
08:00	Leave hotel by chartered bus
08:00-09:30	Travel to Kobe, Hyogo Pref.
09:30-10:20	<p>Presentation 6: “Current trends and best practices of logistics for food value chain in Asia”</p> <p>by Dr. Takayuki Mori, Professor, University of Marketing and Distribution Sciences</p> <p>(3-1 Gakuen Nichimachi, Nishi-ku, Kobe, Hyogo Pref. TEL: 078-796-4904 / Mobile: 090-6112-2448)</p> <ul style="list-style-type: none"> - Relation between development of cold chain, increased national income and modernized retail industry - Cold chain development led by foreign capital in Asian countries - Food supply chain and warehouse

10:40-11:10	Visit 6:	<u>Distribution Resouce Center</u> - Exhibition hall of development of Daiei supermarkets (University of Marketing and Distribution Sciences, Kobe, Hyogo Pref.)
11:50-12:30	Lunch break:	Seagal (Food court) (Port island Campus D, 1F, Kobegakuin University TEL: 078-974-1551)
13:00-14:30	Visit 7:	<u>Morinaga Milk Kobe Factory (Dairy products factory)</u> - Dairy products factory manufacturing milk bevarage, tea bevarage, yoghurt, and liquid food - Observation tour of manufacturing process to ensure food safety (3 Maya Futo Nada-ku Kobe, Hyogo Pref. TEL: 06-6341-0271 / FAX: 06-6345-3925 Emergency contact: Kobe factory communication center TEL: 078-805-6690 https://www.morinagamilk.co.jp/english/)
15:00-16:00	Visit 8:	<u>K-DIC International Distribution Center at Kobe Harbor</u> - Largest logistic facility in the western Japan - Facilities with refrigerator, humidifier, fumigation and distribution process - Efficient handling of import cargo (8-2-1 Minato shima, Chuo-ku, Kobe, Hyogo Pref. TEL: 078-303-6721 / FAX: 078-303-6711 Contact person: Mr. Iwata)
17:30	Arrive at the hotel	Hotel Sunroute Osaka Namba
Day 5: 19 May (Fri)		
08:00	Leave hotel by chartered bus	
08:00-10:00	Travel to Kameoka, Kyoto Pref.	
10:15-10:30	Visit 9:	<u>Galleria Kameoka (Michinoeki)</u> - Local products market (TEL: 0771-29-2700 / FAX: 0771-25-5881)
11:00-12:00	Visit 10:	<u>Kameoka Plant Factorey (Spread Co., Ltd.)</u> - Multistage Hydroponics using Artificial Lighting - Hydroponic system using deep flow technique supplied by ground water and circulating liquid nutrient for cultivation

	(54 Kamata Yotabecho Kameoka, Kyoto Pref. TEL: 0771-22-7111 / Ms. Morita http://spread.co.jp/en/)	
14:00-15:00	Visit 11: <u>Doi Shibazuke Honpo</u> - Food processing company (Japanese pickles) - Certified as Kyoto-brand foods using Kyoto's traditional vegetables by Kyoto prefecture (41 Hanajiri-cho, Yase, Sakyo-ku, Kyoto, Kyoto Pref. TEL: 075-744-2311 / FAX: 075-744-2317)	
15:50	Arrive at Kyoto Station	
16:12	Leave Kyoto for Tokyo by Nozomi 382	
18:30	Arrive at Tokyo Station	
19:00	Arrive at the hotel	Richmond Hotel Tokyo Suidobashi
Day 6: 20 May (Sat)		
9:15	Leave hotel to the APO PR Center individually	
09:30-11:00	Group discussion - Key learning points from the mission - Capacity development needs for food value chain management - Proposed action plan	
11:00-11:15	Coffee break	
11:15-11:45	Group presentation of group output	
11:45-12:00	Course evaluation by participants	
12:00-12:30	Closing Ceremony - Closing remarks - Awarding the certificate	
	Stay at Richmond Hotel Tokyo Suidobashi	Richmond Hotel Tokyo Suidobashi
Day 7: 21 May (Sun)		
	Return of participants to respective countries	

2. Travel Arrangements

2-1 Letter of Acceptance

The APO official Letters of Acceptance for the selected participants have been or are being issued and forwarded to them through their respective APO Liaison Officers/NPOs for use in the processing of travel documents. The participants should obtain the appropriate visas in their own countries valid in Japan. Under no circumstances should they obtain visas for any purpose other than the present study mission.

照片



學員開幕合照



明治製菓大阪見學工廠



參觀日冷物流集團冷凍倉庫



日冷物流集團東荻島物流中心避震設備



和鄉園農業生產田區



和鄉園六級產業化，園區建置木屋提供民眾住宿體驗農村生活



三星園上林三入本館文物資料室



上林三入先生和學員介紹其對抹茶之「守道」精神



參訪神戶流通大學校內大榮超市紀念展覽廳



森永乳業神戶見學工廠之空氣浴塵設備，讓民眾體驗工作人員進入作業區前清潔工作。



神戶港國際貨物配送中心鄰近阪神工業區，部分碼頭已成為工業專業碼頭。



Spread 公司龜岡植物工廠多層式設施栽培生產生菜