

# Establishment of the Kikkoman Institute for International Food Culture

On July 30, 1999, Kikkoman Corporation's Noda Headquarters was completed and commemorative ceremonies were held. That October, the Kikkoman Institute for International Food Culture was established within the new headquarters. The Noda headquarters adjacent to the institute comprises three structures for administration, welfare and conferences.



Clerical office, Noda Headquarters

The new headquarters is based on three concepts: (1) That the structures should have a high level of security with intelligent functions suitable to the 21st century and that consideration be given to energy savings and preservation of the environment; (2) That in addition to administrative facilities, the structures should include substantial welfare facilities and functions that allow reception of overseas guests; (3) That the structures should harmonize with the streets of Noda, the birthplace of Kikkoman.

The Kikkoman Institute for International Food Culture will focus on soy sauce, on themes relating to the origins of Japanese food culture, and on research trends in global food culture.

The floor area of the institute is 560m<sup>2</sup> and features space for accessing the Internet and other visual materials; a reference area; a library of books and materials; and exhibition space.

### The Three Major Activities of the Institute

1. Commissioning of research  
The institute will commission research on the theme of international food culture.
2. Cultural activities  
The institute will convene symposia and forums.

A food forum was held from December 2-4, 1999, sponsored by the Japan Society in New York and co-sponsored by the center. This event was titled A Taste of Health: Exploring Japanese Food Culture, and featured a Japan food culture symposium and workshop.



The institute displays dining scenes from all over the world, together with its prospectus.



Panel and visual display of "Visiting Dining Tables Throughout the World," produced with the cooperation of various embassies.



Front view of Noda Headquarters building, which harmonizes with the streets of Noda, the birthplace of Kikkoman.

The symposium included these themes:

- (1) Japanese food as a culture of seasoning
- (2) The East and West of food culture
- (3) Good health and the ingredients used in Japanese food
- (4) Japanese food in the United States
- (5) Japanese food and the culture of soy sauce

The workshop included:

- (1) Sessions to enjoy Japanese food and Japanese-style fusion
- (2) Cooking with soy sauce
- (3) Sampling of recipes using *miso*, sushi, seasoned rice, green tea, seasonings and Japanese style-dressing

### 3. Collection and publication of information

- Maintaining a web site
- Publication of research reports, institute journals and magazines related to soy sauce and food culture.
- Perusal and search of documents, books and materials related to soy sauce, fermented seasoning and food culture.
- Production of visual materials (e.g., the five-part *Food Culture in Europe*).
- Collection and display of old documents related to food and materials on soy sauce, fermented seasoning and the food culture of the world.
- Surveys, research and reports on seasoning and dietary habits (overseas and domestic).



Reading room with a view of the gardens



Entrance to the center



The institute's media corner, where archived documents may be referenced and visual materials viewed. The Internet may also be accessed.

Food-related library. Archived documents may also be referenced via the Internet.

