



Washi Washoku



Description

- Through hands-on activities, we introduce aspects of Japanese culture and food to the participants
- JET Alumni, friends, and family spend a whole day learning the Japanese style of making paper and delicious Japanese snacks

Details

- We set up 6 different stations including:
 - ✓ Washi making
 - ✓ Onigiri making
 - ✓ Dorayaki
 - ✓ Curry & Rice
 - ✓ Rusk Sampling
 - ✓ Agar Tasting
- Guests have the options of making Washi, preparing food, or both
- The cost of each event is \$5

Tips

- Have participants RSVP via online registration
- Great use of MOFA Funds
- Partner with other local cultural organizations to get more visibility
- Have a waiver for food allergies



JET Pre-Departure Orientation



Description

- New JETs departing from Seattle gather a month before to prepare for their new roles as JET Program participants.
- JET Alumni volunteer for two days to introduce Japanese culture, etiquette, and education as well as answering questions and easing anxiety for those about to depart.

Details

- Presentation Topics Include:
 - ✓ Finances
 - ✓ Educational System in Japan
 - ✓ Law, Safety and Health
 - ✓ Tools of the Trade
 - ✓ Accountability and Consent
 - ✓ JTE Expectations
 - ✓ Gender Identified Breakout Session
- We hold a mockenkai (aka Enkai 101)

Tips

- Have participants RSVP via online registration with concerns & feedback
- Create a professional atmosphere to set the tone
- Inform volunteers and presenters of their responsibilities
- Set deadlines
- Delegate task