

## **Auckland Central Japanese Cluster (ACJC) Inter-School Sushi-Making Event Report with photos**

### **Background:**

ACJC consists of a Japanese language programme at Balmoral Primary and Balmoral Intermediate School in its fourth year of operation, and existing Japanese language programmes at Auckland Girls' Grammar School (AGGS) and Auckland University of Technology.

### **Rationale:**

The ACJC Cluster continues to seek opportunities to increase pupils' exposure to the Japanese language and culture whenever possible. Past events have been visiting Japanese dance troupes, visiting Japanese school groups, and two pop-up lunchtime culture events (origami and 'big-book making') This year the pupils are doing thematic study on food, birthdays and parties therefore it was decided to hold a sushi-making event at the end of this study.

### **Description of the Event:**

The Inter-School Sushi-Making Event , 2019: One of the main aims of this event is to expose students from different education sectors and different countries to each other and to the culture and language of Japan. The volunteer group consisted of an AUT student, Kylsen Tatlonghari who planned and organised the events and the volunteers; five students from Oberlin University in Japan who are studying English at AUT and completing a range of volunteer activities during their stay in New Zealand; two Japanese exchange students completing mainstream papers at AUT and three NZ students studying on the Japanese language degree programme at AUT. The recipients of the event were; at Balmoral School – 200 Year 7 and 8 students (6 classes) who are studying Japanese currently; at Auckland Girls' Grammar School – 2 junior classes who are studying Japanese. Past students from Balmoral School are included in this group. At Onehunga High School – 14 members of a lunchtime Japanese language club (Students of various levels and nationalities including Thai, Filipino, Chinese, New Zealanders, and Japanese)

The three events took place on three different days; Tuesday 21 May at Balmoral, Friday 7 June at Auckland Girls' Grammar School, Tuesday 18 June at Onehunga High School.

The three schools and AUT wish to thank Sasakawa for their generous support of this event. It has brought a taste of culture and the language of food to many Auckland students and we hope it has helped to keep alive the passion those students have for their study.

The events were so successful that a further 'sushi making' workshop has been planned by AUT for the Secondary Schools Speech Festival in August. This next event will be funded by AUT.

## **Sushi-making at Balmoral**

This was a very successful event. The venue was changed from the school hall to the staffroom at the last minute due to worries about food preparation. The volunteers needed to be very flexible as the space was limited in the staffroom and the teachers needed to be accommodated at morning tea and lunchtime. Six groups of more than 30 pupils came in one after the other, greeted the volunteers in Japanese and began making their onigiri and temaki sushi rolls under the care of two volunteers per table. All ingredients had been pre-prepared and were quickly set out for each group as they arrived and the pupils were taught which side of the nori seaweed to lay the rice on and how to keep the nori fresh and crispy etc as they were enjoying making their sushi. As the teachers had given up their staffroom space they were offered the opportunity to make sushi during their lunchtime and this was a very popular activity among the teachers as well. Because of this we had a small supply issue and had to make two extra trips to the supermarket during the day to replenish supplies. All Balmoral pupils were very well behaved and the volunteers were tired but really enjoyed the day.

## **Photos**





## Sushi-making at Auckland Girls' Grammar School

This event was quite different as it was held in the school cooking rooms from 11:00 am until 3:00 pm and the time each class had was much longer. The students prepared their own ingredients after being given demonstrations by Dallas Nesbitt and the two Japanese exchange students. They cooked their own 'egg roll' and set out their own ingredients and cleaned their work stations afterwards. The classes were Year 9 and 10 level so could learn quite a few new Japanese expressions while doing the activities. All students made two onigiri and one or two temaki zushi and then took them outside to enjoy for their lunch. The students enjoyed working with the Japanese volunteers from AUT.

### Photos



## **Sushi-making at Onehunga High School**

Onehunga High School is not part of the ACJC Japanese Cluster and the school does not offer Japanese as a subject option but they do run a 'Japanese lunchtime club' and, when we were asked to do a sushi event at the club we felt it would be an excellent way to motivate students to continue with their club activities or do further study in Japanese, perhaps at university level. The club has around 20 members from Year 9 to Year 13 and, as we expected, the Year 12 and 13 students were very keen to talk about the Japanese programmes at University. The principal of the school welcomed us and students and teachers from the school went out of their way to show us where to go and to help us set up. The club members arrived when the lunch bell rang and, quite unexpectedly, five trainee teachers from Hong Kong also came along to see what was happening. We managed to squeeze them all in and they all enjoyed making sushi together. The volunteers from AUT felt they really benefited from the experience of having to be flexible and deal with unplanned situations in all of the events. They were found it valuable being able to interact with students from the primary school sector through to Year 13 of secondary school. It gave them a clear picture of Japanese study in New Zealand secondary schools and of the enthusiasm and deep interest of many young New Zealanders in the language and culture of Japan.

## **Photos**





