# **Career Development Program on "Food Safety"**

# **KAGAWA UNIVERSITY 2019**

### (International students)

The Graduate School of Agriculture of Kagawa University (Special Master's Course)

## **Application Guide**

### 1. Program Objectives

Kagawa University has developed a network of cooperating companies focusing on food and developing food resources overseas, to create the "Career Development Program on Food Safety". Developing "safe foods" requires the creation of a systematic approach that encompasses all aspects of the food industry, such as: training, harvesting, processing, production, distribution and sales. This program nurtures and develops talented, internationally minded people. Graduates will have strong managerial skills and a thorough understanding of management philosophy, as well as a working command of the Japanese language and an understanding of Japanese business culture.

Candidates must make a commitment in writing to seek professional careers in the consortium or participating companies after completion of this two-year Master's Course. Graduates of this program may not directly undertake doctoral or other studies at Kagawa University.

#### 2. Academic Plan

- (1) The Career Development Program on Food Safety is a master's degree program. After completion of all the requirements for this two-year program, candidates will be awarded a master's degree from Kagawa University. Candidates will be required to aquire designated credits from the special course curriculum and achieving a passing score on the Japanese-Language Proficiency Test (JLPT) Level N2 or demonstrating a corresponding level of Japanese language ability.
- (2) Most of the classes, research instruction and guidance are conducted in Japanese.

### 3. Field of Study

Applicants should refer to the List of academic staff and research fields )in this application guide and select three advisors in order of preference, from first to third.

### 4. Number of Students

Six [6] international students (maximum of three [3] candidates per university)

### 5. Qualifications/Entrance Requirements

(1) Qualifications: Currently enrolled at or have graduated from one of the following universities:

Bangladesh	Sher-e-Bangla Agricultural University, University of Dhaka	
Brazil	State University of Londrina	
Brunei	Universiti Brunei Darussalam	

China	China Agricultural University, Jiangnan University, Nanjing
	Agricultural University, The University of Hong Kong, Tianjin
	Agricultural University, Zhejiang Gongshang University, Zhejiang
	University
United Kingdom	University of Nottingham
Indonesia	Bogor Agricultural University, Diponegoro University, Hasanuddin
	University, Universitas Gadjah Mada, Semarang State University
India	University of Delhi
Malaysia	Universiti Putra Malaysia
Taiwan	National Chiayi University
Turkey	Middle East Technical University
Thailand	Assumption University, Chiang Mai University, Chulalongkorn
	University, Kasetsart University, Maejo University, Silpakorn
	University
United States	Michigan State University, Oregon State University, University of
	California, Davis, Texas A&M University
Viet Nam	Can Tho University, Hanoi University of Science and Technology, Ho
	Chi Minh City University of Technology
Philippines	University of the Philippines Los Baños

Students from universities that have an academic exchange agreement with Kagawa University or that have been accepted by the Dean of Graduate School of Agriculture, Kagawa University are also eligible to apply.

- (2) Eligibility: Be a college graduate that will graduate by September 30, 2019 (includes prospective graduates) and completed 16 years of schooling and be recommended by the Dean of their faculty.
- (3) Nationality: International Citizens
- (4) Age: Applicants must be under 35 years old as of April 1, 2019. (Born on or after April 2, 1984).
- (5) Academic Performance:

Applicants must have a minimum average GPA of 2.30 (on a 3-point scale) for the past two years of study.

(Conversion	ch	art)	

	Grade				
1 lovel noting		А	В	С	F
4-level rating		100 - 80	79 - 70	69 - 60	59 - 0
	S	А	В	С	F
5-level rating	А	В	С	D	F
	100 - 90	89 - 80	79 - 70	69 - 60	59 - 0
Grade Point	3	3	2	1	0

(GPA Formula)

([No. of GP 3 Credits] \* 3) + ([No. of GP 2 Credits] \* 2) + ([No. of GP 1 Credits] \* 1) Total Number of Registered Credits (including No. of GP 0 Credits)

- $\aleph$  No. = Number, GP = Grade Point
- % Rounded off to the third decimal point
- X If the applicants' university does not use a 4-level rating or 5-level rating system, the Admission Committee will calculate GPA in consideration of the university's rating system.
- X If the applicants' university does not use the crediting system, the Admission Committee will calculate a GPA by converting subjects taken into credits based on the University's rating system.

(6) Health: Applicants must be physically and mentally healthy enough to study at university.

- (7) Language:
  - 1) Applicants must be able to communicate well in English and Japanese.
  - 2) Applicants must learn Japanese language before coming to Japan. A level of Japanese language proficiency corresponding to the Japanese-Language Proficiency Test Level (JLPT) N4\* or higher is required.
    - \* Japanese-Language Proficiency Test Level N4 The ability to understand basic Japanese.

Reading - One is able to read and understand passages on familiar daily topics written using basic vocabulary and kanji.

Listening - One is able to listen to and generally understand conversations encountered in daily life provided that they are spoken slowly.

Please refer to the following website: https://www.jlpt.jp/e/about/levelsummary.html

To be eligible to be awarded a master's degree from Kagawa University, students must achieve a passing score on the JLPT Level N2 or demonstrate a corresponding level of Japanese language ability. Students should study Japanese as follows.

Period	Japanese language ability	
Before coming to Japan	A corresponding level as JLPT Level N4 or higher	
December 2019	JLPT Level N4 or higher	
July 2020	JLPT Level N3 or higher	
December 2020	JLPT Level N2 or higher	
July 2021	Achieve a passing score on the JLPT Level N2	

- (8) Applicants must demonstrate a strong desire to work at consortium companies or participating companies.
- (9) Visa requirement: Upon acceptance, applicants will be required to acquire a "*ryuugaku* (Student) visa" prior to coming to Japan.

### 6. Screening before Application

Submit the following documents according to the procedures below on or before the deadline by E-mail, as applicable, to the Career Development Program on "Food Safety" Project Support Office (address below).

All forms must be filled out in English or Japanese using a typewriter or word processor. If the original documents are not written in English or Japanese, an English translation must be attached. [Stage 1, from August 20, 2018 to January 9, 2019]

(1)Application for Admission

(2)Academic record (transcript) issued by the university authority (Certified copy)

The record must specify academic credits and grades for the past two years. All the credits should indicate which academic year that were acquired. If the record does not indicate a grading system of their university, a certified copy of grading system must be attached.

All applicants will be selected based on the submitted documents and an interview. The interview will be conducted face-to-face or through TV conference system, Skype or other method.

(3)Graduation Diploma or Certificate of Expected Graduation issued by the university authority (certified copy)

(4)Applicants must submit documentation proving the annual income of last year of their guarantor, such as certificate of income tax. Documentation showing the relationship between the applicant and guarantor is required.

Shedule of interview will be announced to all applicants indivisually by E-mail. All applicants will be notified the results by E-mail on January 25, 2019.

[Stage 2, from February 1, 2019 to February 15, 2019]

Only applicants that have successfully passed Stage 1 will be invited to participate in Stage 2. An interview will be conducted through a TV conference system, Skype or other method focusing on the proposed research work, Japanese and English language ability, and a comprehensive understanding of the Career Development Program on "Food Safety".

All applicants will be notified the results by E-mail on February 18, 2019.

### 7. Application Procedure

Submit the following application documents by March 1, 2019 by Express Mail Service (EMS) to Career Development Program on "Food Safety" Project Support Office (address below). *All forms must be filled out in English or Japanese using a typewriter or word processor. If the original is not written in English or Japanese, an English or Japanese translation must be attached.* 

Documents Remarks (1) Application form Use the prescribed form. Use the prescribed form. All applicants are required to be in close contact with the (2) Field of study and research program prospective academic advisor of their choice, and the research proposal must be made in consultation with the prospective advisor. (3) An abstract of the applicant's graduation Submit if the applicant has written thesis (A4, thesis 2-3 pages.) (4) Graduation Diploma issued by the The document must specify graduation date or

[Procedure, from February 19, 2019 to March 1, 2019]

university authority or an official form showing	the expected date of graduation.
that the candidate is expected to graduate	the expected date of graduation.
(Certified copy)	
(5) Certificate of employment	If the applicant has employed. (Excluding
(5) Certificate of employment	
$(f) A = d_{\text{max}} + d_{max$	internships and part-time employment).
(6)Academic record (Transcript) issued by the	Official Transcript - copies will not be accepted.
university authority	
(7) Certificate of citizenship issued by	Certified copy
relevant authorities	
(8) Japanese Language Proficiency Test	Photocopy
Certificate or a certificate for Japanese	
language studies and evidence of	
proficiency	
(9) English language proficiency test	Photocopy
certificate (e.g., TOEFL, TOEIC)	
(10) Copy of the applicant's passport	Photocopy
(11) Three $4.5 \times 3.5$ cm photographs, hatless,	The applicant's name and nationality written on
showing the full face and upper torso,	the reverse side. One photograph should be
taken within 6 months of application.	pasted to the application form, as indicated.
(12) Pledge	Use the prescribed form.
(13) A dean's letter of recommendation	Recommendation letter from the dean of the
	current university or the last university attended.
(14) Certificate of Health issued within 6	Use the prescribed form.
months of application	*
(15)Entrance examination fee: 30,000 yen	Pay to the specified account by bank remittance.
(one-time fee)	
(16) Other documents may be necessary; the	Follow the Admission Committee's instructions.
Admission Committee will inform the	
applicants as required.	
approants as required.	

All applicants will be selected based on the submitted documents and the research program. All applicants will be notified the result by EMS on March 8, 2019. (Date may change)

Agenda	Selection Procedure
July 13, 2018	Application Guide 2019 is available.
August 20, 2018 – January 9, 2019	Application period (E-mail) for Preliminary selection (Stage1)
August 20, 2019 – January 23, 2019	Preliminary selection (Stage1)
January 25, 2019	Announcement of Preliminary selection results by E-mail (Stage1)
February 1, 2019 – February 15, 2019	Preliminary selection (Stage2)
February 18, 2019	Announcement of Preliminary selection results by E-mail (Stage2)
February 19, 2019- March 1, 2019	Consultation with prospective advisor about research proposal
February 19, 2019- March 1, 2019	Application period for Application for admission (EMS)
March 4, 2019 - March 6, 2019	Final selection
March 8, 2019 (Date may change)	Announcement of Final selection results (EMS)

### 8. School Fees

Candidates are required to pay the entrance examination fee, the admission fee and the tuition fees.

Candidates can apply for an admission fee reduction and a tuition fee waiver. For details, please contact the Project Support Office.

- i) Entrance examination fee: 30,000 yen (one-time fee)
- ii) Admission fee: 282,000 yen (one-time fee)
- iii) Tuition fee: 535,800 yen (per year for two years)

If the fees are changed during the period of enrollment, the new fees will apply.

#### 9. Enrollment Date

October, 2019

### 10. Scholarship

Following Scholarships may be available and depend on the candidates' individual situation (Please contact the Project Support Office). Candidates will be informed about how to apply before or after enrollment at Kagawa University.

#### e.g. Scholarships from consortium companies

Kagawa University International Exchange Foundation Scholarships Monbukagakusho Honors Scholarship for Privately-Financed International Students Scholarships by Private Foundations etc.

Kagawa University is scheduled to apply for an allocation for government-financed foreign students (MEXT Scholarship) for this program. If the program is approved by MEXT for allocations, number of government-financed foreign students will be selected from those who have passed the preliminary selection (stage 2). Government-financed foreign students will receive a monthly scholarship of 144,000 yen for 24 months (The monetary amount each year may be subject to change according to MEXT policy). The schedule and number of student are not yet determined.

### 11. Travel Expenses

Candidates are responsible for travel costs between their home country and the university.

### 12. Note

- (1) Incomplete documents, or documents arriving at Kagawa University after the deadline, will not be accepted.
- (2) All candidates are advised to learn as much as possible about Japanese culture, customs, climate and Kagawa University before leaving for Japan.

(3) All candidates must be able to arrive in Japan by October 1, 2019.

(4) Kagawa University will cooperate with the students by recommending appropriate accommodation facilities.

### Inquiries and mailing address

### Career Development Program on "Food Safety" Project Support Office

Graduate School of Agriculture, Kagawa University 2393 Ikenobe, Miki, Kita-gun, Kagawa 761-0795, JAPAN E-mail: agakum5@jim.ao.kagawa-u.ac.jp FAX: +81-87-891-3022 HP: https://www.ag.kagawa-u.ac.jp/asiajinzai/english/index.html

	LIST OF ACA	DEMIC STAFF AN	ID RESEARCH FIELDS
		<b>Research Fields</b>	
•	Food Production		
	Prof. AGARIE Sakae	Function of Plant	Physiological and molecular biological analysis on plant functions and
	agarie@ag.kagawa-u.ac.jp	Resources	utilization of plant resources
			https://www.ag.kagawa-u.ac.jp/?page_id=21539&t=1195
-	Prof. TOYOTA Masanori	Crop Ecophysiology	Ecophysiology on yield determination of field crops
	toyota@ag.kagawa-u.ac.jp		
			https://www.ag.kagawa-u.ac.jp/?page_id=21539&t=1106
_	Assoc.Prof. MATSUMOTO Yoshiki myoshiki@ag.kagawa-u.ac.jp	Animal Science	Neurobiological aspects on Animal production science
	nyosmikie uz.kazawa-a.ac.jp		https://www.ag.kagawa-u.ac.jp/?page_id=21539&t=1273
•	Horticultural Science		
	Prof. YANAGI Tomohiro	Greenhouse	Effect of light quality on plant growth and morphogenesis
	yanagi@ag.kagawa-u.ac.jp	Production	https://www.eg.hogowe.u.og.in/2page.id 21520.8t 1616
-			https://www.ag.kagawa-u.ac.jp/?page_id=21539&t=1616
•	Biological Molecular Chemistry		
	Prof. SATO Masashi	Bioactive Natural	Biologically active natural products and their mechanisms of action
	sato@ag.kagawa-u.ac.jp	Products Chemistry	
			https://www.ag.kagawa-u.ac.jp/?page_id=21539&t=1946
	Prof. FUKADA Kazuhiro	Biophysical	Physicochemical properties and industrial applications of various
	fukada@ag.kagawa-u.ac.jp	Chemistry &	types of colloidal systems
	J	Colloid Science	https://www.ag.kagawa-u.ac.jp/?page_id=21539&t=1976
•	Plant Science		
	Prof. NOMURA Mika	Molecular Plant Nutrition	Plant-microbe interaction in legume plant
-	nomura@ag.kagawa-u.ac.jp		https://www.ag.kagawa-u.ac.jp/?page_id=21539&t=2755
			anospini in magnagana anospinpago_a 21005000 2100
•	Life Science and Biotechnology		
	Prof. SAKURABA Haruhiko	Enzyme	Molecular biology and biochemistry of extremophiles
_	sakuraba@ag.kagawa-u.ac.jp	Engineering	http://www.co.kocowo.w.co.in/2popp.id. 21520.84, 2121
-			https://www.ag.kagawa-u.ac.jp/?page_id=21539&t=3131
	Prof. WATANABE Akira	Microbial	Molecular biology and biochemistry of mushrooms
	akiraw@ag.kagawa-u.ac.jp	Biochemistry	
			https://www.ag.kagawa-u.ac.jp/?page_id=21539&t=3320
	Food Science		
	Prof. OGAWA Masahiro	Food Protein	Biochemical research of food proteins
	ogawa@ag.kagawa-u.ac.jp	Functuinalities	
			https://www.ag.kagawa-u.ac.jp/?page_id=21539&t=3389
	Prof. KAWAMURA Osamu	Food Hygiene	Development and application of immunological methods for mycotoxins, and food contamination and human exposure of
-	kawamura@ag.kagawa-u.ac.jp		https://www.ag.kagawa-u.ac.jp/?page_id=21539&t=3435
			https://www.ag.kagawa-u.ac.jp/?page_ti=21557&t=3455
	Prof. GOHTANI Shoichi	Food Physics	Rheological properties and texture of foods, and preparation of nano-
	gohtani@ag.kagawa-u.ac.jp		emulsions for food system
			https://www.ag.kagawa-u.ac.jp/?page_id=21539&t=3459
-	Prof. TAKATA Goro	Applied	Molecular biology of sugar related enzyme genes. Production of rare
-	goro@ag.kagawa-u.ac.jp	Microbiology &	sugars using microbial and enzymatic reactions
	J. J. C. J. J. J. C. J. J. J. C. J. J. J. C. J.	Enzyme Chemistry	https://www.ag.kagawa-u.ac.jp/?page_id=21539&t=3536
	Prof. TAMURA Hirotoshi		Chemistry and molecular nutrition of functional foods including
	tamura@ag.kagawa-u.ac.jp	& Chemistry on Food material	coloring materials and flavor substances
-		r oou material	https://www.ag.kagawa-u.ac.jp/?page_id=21539&t=3466
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Prof. YOSHII Hidefumi	Food Engineering	Food engineering encapsulation, Spray drying, Functional food
foodeng.yoshii@ag.kagawa-u.ac.jp		powder
		https://www.ag.kagawa-u.ac.jp/?page_id=21539&t=3483
Assoc. Prof. MORIMOTO Kenji	Applied	Applied microbiology and enzymology for production of rare sugar
morimoto@ag.kagawa-u.ac.jp	Enzymology	Production of rare sugars using bioreactor system
		https://www.ag.kagawa-u.ac.jp/?page_id=21539&t=3591
Assoc. Prof. YOSHIHARA Akihide	Applied	Rare sugar (various monosaccharides) production by microbial and
yoshihara@ag.kagawa-u.ac.jp	Enzymology	enzymatic reactions
		https://www.ag.kagawa-u.ac.jp/?page_id=21539&t=3631
Asst. Prof. YONEKURA Lina	Food Chemistry &	Bioavailability and metabolism of bioactive compounds
lina.yonekura@ag.kagawa-u.ac.jp	Functionality	· · ·
		https://www.ag.kagawa-u.ac.jp/?page_id=21539&t=12252