

could feel that students were getting more interest in their countries.
"Education" does play an important role in the promotion of cultural understanding.

As a foreign supporter, I was able to experience introducing China's culture, geography and history to high school students in Japanese, which I think was very significant. It would be good if the students will have a deeper understanding of other countries, which would increase their desire to go abroad.

【02】 Activity Report 2

■ Completing the Global Human Resource Training Project (OFF-JT) Eri Shiota

My name is Eri Shiota and I have been employed at OFIX since April, with the desire to work and make a contribution to Osaka, the place where I was born. While I was still in the university, I had the opportunity to go on an internship to an American Elementary school. There, I introduced Japanese culture to teachers and students who weren't familiar with Japan. Ever since then, I had this strong feeling of wanting to have more people know about Japan. And for this reason, I would like to be involved in grass roots international exchange so I may be more useful to foreigners and be able to make more foreigners understand Japan.

As mentioned in the 37th issue of OFIX News last month, I have trained for 3 months at Ehle Institute. During the training, not only did we hone our language skills, but also skills needed by working people. So, we also studied about information processing and business manners. From the many courses that we had, business plan development and practicum left the greatest impression. The proposal of the instructor was as a product of the class, we were to make a multilingual pamphlet for Kamagasaki (Osaka City, Nishi-nari ward) so people would know and understand its current situation. With the cooperation of COCOROOM (an NPO closely working with the region), we conducted a 3-day field work, walking around the town and interviewing people at the shops, hostels, public baths and even interviewed KOKOROOM Representative Kanayo Ueda about KOKOROOM's internship program and activities.

It was a short time, but we were able to meet different kinds of people we have never met before, and through that exchange, we were able to have a deeper understanding about the community.

Although I was born and raised in Osaka, I was able to know a side of Osaka I've never known before. I was surprised, excited and at the same time was able to learn about the diversity in Japan and it made me think more about multicultural societies.

With regards to the pamphlet production project, its aims and mission, plan, distribution of duties, etc, the trainees discussed everything among themselves, getting some advice from the instructor, and did everything on their own. Allowing the trainees to do everything from planning to production has given an opportunity to the trainees to work as an organization, discover the strengths of each and realize just what it means to work as a team. I would like to make use of this experience in the future and strive to grow to be able to make a contribution to the internationalization of Osaka.

【03】 Osaka Information Service for Foreign Residents

■ Notification of Employment Status of Foreign Nationals

Companies aggressively hiring international students and foreign nationals are increasing. From October 1, 2007, companies taking in or losing a foreign national employee are obligated to report the employee's name, residential status, residence period to Hello Work. This also applies to international students and family member visa holders who will work as part-timers. In the case of foreign nationals eligible to receiving unemployment insurance, a report has to be made by the 10th of the next month after employment, or in the case of unemployment, a report has to

be made within 10 days after the day the foreign national is unemployed. In the case of foreign nationals not eligible to receive unemployment insurance, the employment and unemployment of the foreign national has to be made by the last day of the next month. If a report is not made or false information is given, there will be a fine of less than 300,000 yen. However, permanent residents, diplomats and government officials are not subjected to this.

©Osaka Information Service for Foreign Residents
(Mon-Fri, not open on weekends and national holidays)
(Hours 9:00-17:30)
Tel (direct line) 06-6941-2297
E-mail: jouhou-c@ofix.or.jp
Languages : English, Chinese, Korean, Portuguese, Spanish,
Vietnamese, Filipino, Thai, Japanese

【04】 Networks

■The International Association Network of Prefectures and Government-ordained Cities

One of the participating organizations in the Recognized Local International Exchange Associations in each Prefecture and government-ordained cities is the Recognized Local International Exchange Associations Conference (Secretariat: Council of Local Authorities for International Relations) .

At this conference, many activities are being conducted, such as holding and supporting training for staff of Recognized Local International Exchange Associations, the promotion of regional block activities, promotion of the sharing and exchange of information, etc.

The disaster network by the Recognized Local International Exchange Associations in Kinki, which we have introduced here in OFIX News before, is also an activity of the Kinki Block Conference.

Participating in this Kinki block are the Osaka Foundation of International Exchange, the Shiga Intercultural Association for Globalization, Kyoto International Center, Hyogo International Association, The Nara International Foundation -Commemorating the Silk Road Exposition--, Wakayama International Exchange Association, Osaka International House Foundation, and Kobe International Center for Cooperation and Communication.

【05】 Notices

■Trainees for the 2011 “Osaka Invitational Program for Short-Term Overseas Trainees in Architecture” have arrived!

On September 20, 8 people from 7 Asian countries and regions arrived in Japan for the 2011 Osaka Invitational Program for Short-Term Overseas Trainees in Architecture.

The trainees will stay in Osaka for 1 month, acquire Japanese architectural and design techniques, and at the same time learn about traditional Japanese culture through international understanding education activities, home stays, etc.

Kanchana Nyaichyai from Nepal, representing the trainees, talks about the trainees’ enthusiasm for the Program.

Ladies and gentlemen, Dear friends
Heartly welcome to all the participants, trainees from different parts of the world. With the great expectation and hope we trainees are here crossing our boarder. For our capacity building and knowledge exchange the ongoing training would be much fruitful. The whole one month would complete with sound feeling and we will not suffer from any home sick problem I wish. The immense thirst of new scope and dimension in our study field lead us to reach here in the training. It is our oppurtunity to attain the training where professors and professionals will enhance our knowledge on Architecture and Arts.

※Trainees' perceptions and comments about the program are scheduled to be published on the next issue of OFIX News.

■ International Exchange with the 2011 Osaka Invitational Program for Short-Term Overseas Trainees in Architecture

On October 14, 2011 (Friday), there will be an international exchange with the 2011 Osaka Invitational Program for Short-Term Overseas Trainees in Architecture at Osaka University, Toyonaka Campus. Won't you come and join us? The details are as follows:

Date: October 14, 2011 (Friday) 14:40-17:30
Venue: Osaka University, Toyonaka Campus
Theme: "How to train Global Human Resources at Osaka"
Language: English

The exchange is not limited to Osaka University students only. Anyone is free to participate. For those interested, please contact OFIX.

Tel. 06-6966-2400 FAX 06-6966-2401
e-mail: info@ofix.or.jp

■ Japan International Cooperation Agency (JICA) Call for JICA Volunteer

The JICA Volunteer is a program implemented by the Japan International Cooperation Agency (JICA). It is a 1 to 2-year volunteer program where you use your skills and experience, live together with people in developing countries and undertake cooperative activities that will improve their efforts in self reliance while making an attempt for mutual understanding.

Application Eligibility

- Japan Overseas Cooperation Volunteer, Youth Volunteers for Nikkei Communities: People from ages 20-39 and of Japanese Nationality
- Senior Overseas Volunteer, Senior Volunteers for Nikkei Communities: People from ages 40-69 and of Japanese Nationality

Application Period

October 1, 2011 (Saturday) - November 7, 2011 (Monday) (Tentative)

Orientations being held in different locations! Please check the JICA HP for details on date and venue.

For inquiries: JICA Osaka Person-in-charge
TEL 072-641-6904

Coordinator for International Cooperation JICA (within OFIX) TEL 06-6966-2400
JICA HP: <http://www.jica.go.jp/>

■ The 2nd Community Volunteer Training

The 2nd Community Volunteer Training will be held late November. At present, there are about 200,000 foreigners registered in Osaka Prefecture. Out of those, there are people who do not know Japanese, could not communicate with city hall staff and cannot get the proper service they need. To train community volunteers to become bridges of communication for those foreigners, we are holding a 2nd training as follows:

Date: 2011 November 21, 22, 25

Venue: My Dome Osaka 8th Floor Meeting Room 3

Eligible Participants:

- Persons who have language proficiency in Japanese and a foreign language (for foreigners, native language) necessary for daily living.
- Persons who can participate in a 3-day Training.
- Persons who were not able to attend the 1st Community Interpretation Volunteer Training
- About 25~30 participants (regardless of nationality
A selection will be done if there are too many applicants)

[07] OFIX Coordinator for International Relations Report

■ Philippine Cuisine

Hello, everyone! It's your International Relations Coordinator, Alvin! Recently, the days are still hot, but the evenings and mornings are very cool. It's already autumn. And when you say autumn, it's about food!! So for this edition, I'll be talking about Philippine food.

When you say Thai food, you think of tom yam kung or Pad thai... Vietnamese food, you think of Pho... Indonesian food, you think of Nasi Goreng...but Philippine food? For people who don't know the Philippines, nothing comes to mind.

The Philippines is a melting pot of cultures since many foreigners came. The Philippines was a colony of Spain for 333 years. During that time, countries like China, India and Portugal came to do trade. After Spain, the Americans came. During the war, the Japanese came. In this way, many cultures entered the Philippines.

As Spain stayed the longest in the Philippines, it has the largest influence. There was a big influence on clothing, language, culture, and of course, food. There are many Spanish food in the Philippines. I don't know if it's the same food as in Spain, but we have Spanish sounding food like Estopado, Menudo, Lengua, Sarsado, Torta, Mais con Hielo, etc. The most commonly known food is Adobo. Everyone knows this food.

Next, there is the influence of China. Ever since the Spanish were in the Philippines, Filipinos had much contact with the Chinese and there are many Chinese who even migrated to the Philippines. For this reason, there are many Chinese dishes that entered the Philippines. Noodle dishes are abundant. There is pancit, which has different variations, for example, Pancit Bihon, Pancit Canton, Miki Bihon, Pancit Malabon, etc. The Philippines also has its own Ramen and we call it "Mami". Unlike Japanese Ramen, the soup of Mami is not that oily. We have chicken mami, beef mami, wanton mami, etc. There is also "Nikuman", which we call Siopao. The Chinese-type of food usually eaten at home is "Chopsuey", which is the equivalent of Japan's "Happousai".

Well, some people may think "Is there no real Philippine food?" There are. However, as the Philippines is made up of many islands, food differs according to island or region. For example, in the Bicol region, where they produce a lot of chili, there is a lot of spicy food. The famous food of this region is called the "Bicol Express". If you go to Cebu, you would be able to experience food of different taste. It's difficult to introduce everything about Philippine food here. It would be best if you go to the different regions and actually taste the food for yourself.

I would give you a recipe for 1 food, the famous adobo.

How to cook Chicken Adobo

Ingredients:

Oil (as needed)

Chicken (Pork is also okay)

Soy sauce and Vinegar (Ratio of 1:2)

Garlic 2-3 cloves (crush and mince)

Bay leaf 2 leaves, some black pepper

Sugar (to taste)

Procedure:

1. Mix the soy sauce and vinegar and soak the chicken for 30 minutes.
2. Put some oil in the fry pan and sauté the garlic.
3. Next add the chicken and stir fry until brown.
4. Add the remaining soy sauce and vinegar solution. Add the black pepper and bay leaves and simmer until chicken is tender. (about 10 minutes)
5. Add sugar to taste and simmer for another 5 minutes.

