JUCHIGUSUI in your life!

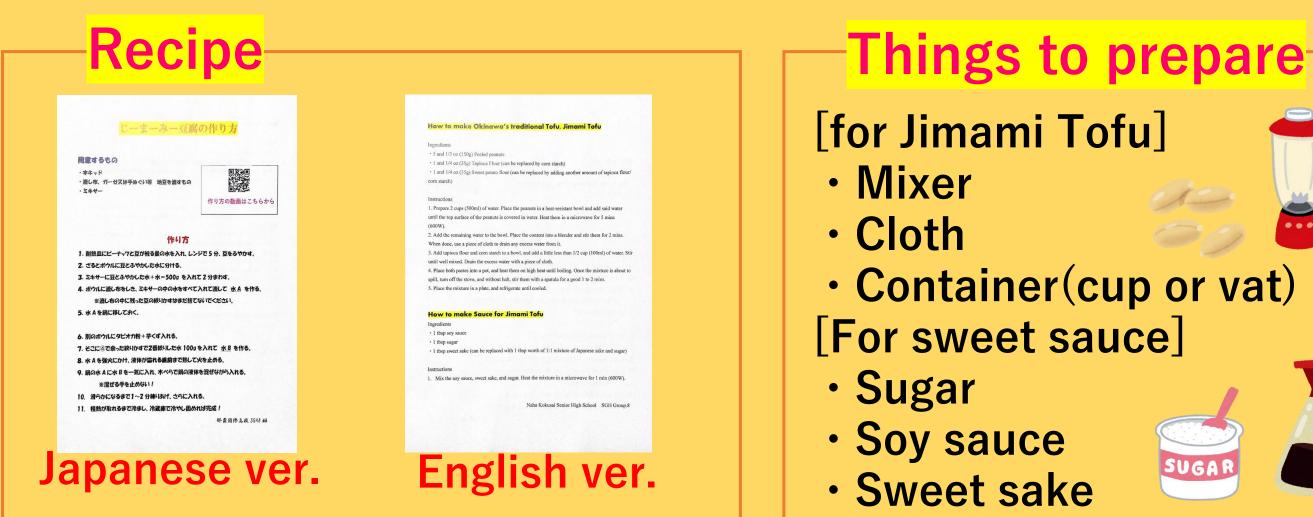
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Abstract

Okinawa is a tourism-promoting prefecture. However, not so many people come to Okinawa for the cuisine. Additionally, this year, the number of visitors to Okinawa decreased due to the travel restrictions imposed by the government to prevent the spread of COVID-19. From those facts, we thought encouraging people to make Okinawan food at home during the 'stay home' period will lead to enhancing the reputation of Okinawan food and increase the number of travelers to Okinawa. Furthermore, in Okinawan language, we have a word called "Nuchigusui". It means "delicious food" and "medicine of life". We want many people to enjoy "Nuchigusui" and be healed by that. Therefore, we made "Hand-made Jimami-Tofu Kit" and promoted it through SNS. From now on, we aim to commercialize the kit in cooperation with local companies.

| Γ | Back ground | | | | | |
|---|--|--|---|--|--|--------------------------------|
| | The purpose of the trip for JapaneseMat the purpose of the tripMat the purpose of the tripWhat they want to enjoyMain%1To crave local food62.4 | | Where they go to enjoy local food | <u>We conducted our own survey on the Stay Home period</u> | | |
| | 2To escape from everyday life59.83To make memories54.74To strengthen family ties43.15To take a good rest42.9JTB' s2019 Survey | 2Nature tourism49.83Food42.34History and culture tourism41.95Beach resort32.9JTB' s2019 Survey | 2019年(Number of responses:631) Ranking Motivation % 1 Hokaido 40.7 2 Korea 6.7 3 Taiwan 6.0 4 Fukuoka 5.1 | | Do you want to make Okinawan food if there is a kit of it? | Difficult points when you cook |





Price

(If our kit is used) Cost of each cup is 17JPY. You can make 8 cups from each kit. It is four times cheaper than the average supermarket price **17 JPY**

3. Jimami-Tofu made by the kit What we noticed when we made it

Good points

- Simple ingredients
- Easy and fast to make.

Bad point

- Mixer and cloths are not available in every home
- What our teacher noticed when making it

Good points

- Simple ingredients
- Easy and fast to make.

Bad points

- It's difficult to make without mixer.
- Think of another recipe using the leftovers of strained peanuts. The instructions in the recipe was a little difficult to understand.





Results

Future outlook

Good Points

- It took about 30mins to make it.
- Hand-made Jimami-Tofu is delicious!!
- It's much cheaper than the ones sold at supermarkets.

Bad Points

- Difficult to understand without video.
- The kit doesn't include the sweet sauce which is essential to enjoying Jimami Tofu.
- Hard to strain peanuts.
- Few people search for Jimami-Tofu recipe online.
- Recipe is written in only two langages.

How to improve...

- Write recipe in simple words.
- Include pouches of ready-made peanut water & sweet sauce
- Spread our information in many languages
- Post recipe using leftovers of strained peanuts

1.Propose our plan to local companies 2.Sell the kit at souvenir shops and cooperate with them.

Able to improve our kit

Easy to attract tourists!!

References

<u>ステイホーム期間に関するアンケート(独自調査) https://docs.google.com/forms/d/e/1FAlpQLScqwp8v2VKmCjnvYHMJKa9pT72i95YyBpleYW</u> <u>沖縄県総合事務局総務部_http://www.ogb.go.jp/-/media/Files/OGB/Soumu/teireikaiken/h28-0916/01.pdf?la=ja-</u>

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