Online Summer Program 2021 at Osaka University "Long-term care system & Scientific technology in Japanese aging society" 12-16 July, 2021

Day	Time (JT)	Schedule	Moderators/ Speakers
Day 1	10:00	Opening Ceremony and Orientation	Prof. Miyae Yamakawa
	(9:00 CT)		
Mon		Opening remarks from Division of HS	Vice Dean Kei Kamide
12 Jul		Greetings from the Int'l Affairs	Chair Prof.Hiroko Watanabe
		Greetings from Geriatric Nursing	Chair Prof.Yasushi Takeya
		Presentations from sister universities	- Taipei Medical University
		(10 min each)	- Southern Medical University
			- The University of Hong Kong
			- Osaka University (OU)
	11:10 -	Long-term care insurance system in Japan	Prof. Yasushi Takeya
	12:10		Prof. Kiyoko Makimoto
	12:10 -	Lunch break	Ms. Reiko Kanaya and others
	14:00	- Enjoy cooking demonstration!	
		"Japanese sushi roll"	
		(Try by yourself at home!)	
	14:00 -	Online Site Visit	Ms Aya Tanaka, Director of Kineya
	14:40	"Welcome to Gurume Kineya nursing home!"	Mr. Shimpei Takahashi
Day 2	10:00 -	Introduction of gerontology	Prof. Miyae Yamakawa
	11:00		Dr. Hiro Ueda, Senior Access
Tue	11:10 -	Staff training in long-term care facility	Prof. Miyae Yamakawa
13 Jul	12:10	management	Ms.Aya Tanaka, Director of Kineya
	12:10-	Lunch break	
	13:00		
	13:00 -	Let's enjoy Japanese culture, "Anime"!	Prof. Eriko Kojiya
	14:00		Ms. Xiaoji Liu and OU graduates
	14:00 -	Workshop 1(Online group work) ※	Prof. Eriko Kojiya
	15:30	- "Differences in long-term care facilities in	Prof. Miyae Yamakawa
		East Asia in terms of treatment end of	OU graduates
		life care"	
Day 3	10:00 -	Early detection of mild cognitive impairment	Prof. Yasushi Takeya
	11:00	and dementia using Al-based eye-tracking	Prof. Shuko Takeda
Wed		technology.	
14 Jul	11:20 -	Constructing smart city (with ICT) for aging	Prof. Yasushi Takeya
	12:20	society	Mr. Shimpei Takahashi
	12:20-	Lunch break	
	13:00		
	13:00 -	Senior business	Prof. Yasushi Takeya

	14:30		Prof. Miyae Yamakawa
			Mr. Tatsuya Wakano, 'Kizunaya',
			Support Center for people with
			early onset dementia
Day 4	10:00 -	Utilization of "Big data" derived from medical	Prof. Miyae Yamakawa
	11:00	insurance	Ms. Reiko Kanaya & Ms. Xujing Hu
Thu	11:00 -	Introduction of meals for older people in	Prof. Miyae Yamakawa
15 Jul	12:00	nursing home	Ms. Hitomi Toyoshima, Kineya
	12:00 -	Let's watch a video clip "Today's lunch"!	Ms. Aya Tanaka, Director of Kineya
	12:30	- Making meals for person with swallowing	Mr. Keigo Takiue
		difficulty	Mr. Kiyonori Nakagawa, Kineya
	12:30-	Lunch break	Prof. Eriko Kojiya
	14:00	- Introduce the special egg dishes of your	- OU
		country! (5 min each, either cooking	- Taipei Medical University
		demonstration or slideshow)	- Southern Medical University
			- The University of Hong Kong
	14:00 -	Discussion about "End of life care" using a	Prof. Miyae Yamakawa
	16:00	very popular card game "Moshi-bana game"	Director of Kawabe Clinic
			OU graduates
Day 5	10:00 -	Workshop 2 (Online group work) ※	Prof. Yasushi Takeya
		Topic: What are we expected as an expert	OU graduates
Fri		in AI/ICT era in senior-friendly society?	
16 Jul		Lunch break	
		Prepare for the final group-presentation	
	14:00	Final group-presentation (A, B, C, D)	Prof. Miyae Yamakawa
		(15-20 min presentation followed by Q&A)	OU graduates
	16:00	Closing remarks from Geriatric Nursing	Prof. Eriko Kojiya

※ Group works will be carried out using 'zoom breakout room'. All the participants are pre-assigned to breakout rooms. OU graduates will visit the rooms for your help.

Prepare for 2 fan presentations!: (1) university introduction during the opening ceremony (10 min) and (2) introduction of popular 'egg dishes' loved in your country on Day 4 (5 min)! _

Ingredients for 'sushi roll': (You can try it at the same time or later, if interested.)

- Cooked rice (harder is better)
- Rice vinegar, sugar, salt (or Sushi vinegar, if available)
- Sheets of seaweed
- Fillings (whatever you like!): e.g. rolled egg, rawfish, canned tuna, boiled shrimps, cucumber, lettuce, avocado... Easy to handle if made it into stick.
- Soy source
- Paper round fan (Japanese style to cool sushi rice!)