

Niigata University Graduate School Sakeology Program

Innovative human resources to pioneer the future

- **Problem discovery skills**
- **Specialty / analytical skills**
- **Social practical skills**

Sake food culture

Nutrition

Economy

Global expansion

Rice Brewing

Advanced Graduate Study

Synthetic Seminar

ICT

Health & Medical Science

Deepen your own interests beyond the field by utilizing "learning of linkage"

Doctoral program

stage UP

Support students' aspirations through exchanges with various invited professionals

Advanced Sakeology I, II

Know the world

Sakeology International Graduate Study

(based on collaborative agreements)

- U. of Bordeaux
- UC Davis and other universities, etc.

Acquire the linkage between science technology and science through sake



Sakeology Introduction

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Sakeology Basic Practice



To the actual manufacturing site

Sakeology Advanced Practice

- Niigata Prefectural Sake Research Institute
- Niigata Sake Brewers Association and other research institutes, etc.

Master's program

Sake rice

Learn humanities and science through sake

Brewing

Sakeology Seminar

Place for co-learning of humanities and science
Exploring knowledge

Distribution

Taste



Acquire specialized knowledge for advancing research

Field-related Courses
(first semester / second semester)