



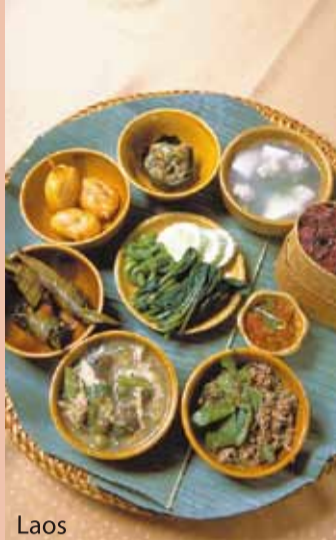
Brunei



Malaysia



Thailand



Laos



Singapore



Myanmar



Cambodia



Philippines

ASEAN: A Gourmet Paradise

ASEAN, the Association of Southeast Asian Nations, was established in 1967 to accelerate economic growth and to promote regional peace and stability in Southeast Asia. At the outset, ASEAN had five member countries, namely, Indonesia, Malaysia, the Philippines, Singapore and Thailand. Later, Brunei, Vietnam, Laos, Myanmar and Cambodia joined, bringing the total number of member countries to 10. The total land area of ASEAN member countries is 12 times larger than that of Japan, and the population of ASEAN as a whole is around 580 million.

ASEAN member countries have interacted and exchanged various forms of local culture with many countries around the world by opening their gates not only to their Asian neighbors, such as India and the Middle East, but also to Europe and the Americas. As a result of these exchanges, various religions, such as Buddhism, Islam and Christianity, exist side by side in the region. The citizens of ASEAN comprise of different ethnic groups, including Indonesian, Malay, Thai, Chinese, Indian and ethnic minorities who all live together in joy and harmony. This mixture of different races in ASEAN coupled with the influence of other regions has transformed ASEAN into a colorful community with diversities in land size, population, political and economic structure, and language, among others.

The mesmerizing melting pot of cultures is best reflected in the various ASEAN food cuisines. People in ASEAN, blessed with beautiful natural environments, have created distinct culinary dishes with the mixture of various cookery methods and ingredients. Curries and soups with coconut oil and salads with plenty of fruits and spices are craved by people once they eat them. Noodles are also noteworthy for their various types. It is needless to say that Vietnamese Pho and Myanmar Mohinga are culinary masterpieces. In countries of Indochina, such as Vietnam, Laos and Cambodia, French loaf and coffee attract widespread popularity, which is a legacy of the French colonial period. Further, staple food in the region is rice that has a mass appeal to the Japanese. People can enjoy fried rice, the taste of which differs from country to country.

Truly a fascinating region with unique food cultures situated at the crossroads of the East and the West. That is ASEAN – A Gourmet Paradise!



Indonesia



Vietnam



国際機関日本アセアンセンター

(東南アジア諸国連合貿易投資観光促進センター)

日本アセアンセンターは1981年の設立以来、ASEANから日本への輸出の促進、日本からASEANへの投資と観光の促進を目的に、ASEAN商品の展示商談会、各種セミナーやワークショップの開催、ミッションの派遣および招聘、多種出版・情報提供など、多岐にわたる事業を行っています。

センターではグループ訪問を受け入れており、中高生や各種団体の皆様に日本とASEANとの関係とセンターの活動について学んでいただく機会を提供しています。また、日本国内の小中高や大学などに職員を派遣し、出張講義も行っています。

グループ訪問および出張講義のお申し込み方法や詳細につきましては、広報担当 (Tel:03-5402-8002) にお問い合わせください。

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■ 学生訪問プログラム例 ■

センター職員によるASEAN諸国およびセンターの活動に関する説明 (30分)

- * ASEANとは?
- * 日本とASEAN地域の関わり方の歴史
- * ASEANに加盟しているのはどのような国?
- * 日本アセアンセンターはなぜ設立されたの?
- * 日本アセアンセンターは何をしているところ? など

↓
ASEAN諸国を紹介するDVDの上映 (10~20分)

↓
質疑応答/ASEAN職員へのインタビュー/展示ホールの見学

