



Global Business Course (GBC) Report (10th Issue)

September 2025

1. Overview of GBC International Students

As of August 2025, GBC has 163 international students from 23 countries and one region. By region, there is a high proportion of students from Asia.

GBC International Students(Enrolled in Country / Region of Origin)

Regional Division	Countries & Regions	Total	Regional Division	Countries & Regions	Total
East Aisa	China	2	Central Asia and Middle East	Kazakhstan	1
	Taiwan	8		Turkiye	3
	Mongolia	16		Subtotal	4
	Subtotal	26	North America	Mexico	1
Southeast Asia	Indonesia	33		Subtotal	1
	Cambodia	2	Europe	Belarus	2
	Thailand	28		Lithuania	1
	Vietnam	34		Romania	6
	Malaysia	3		Subtotal	9
	Laos	2	Africa	Zambia	1
	Subtotal	102		Niger	1
South Aisa	India	6		South Africa	1
	Pakistan	5		Mozambique	1
	Bangladesh	4		Rwanda	1
	Subtotal	15		Gambia	1
			Subtotal	6	
Grand Total					163

*By nationality at enrollment

2. About Class

(1) Program to Experience Japan

① Overnight Training Program

On April 19 and 20, 2025, as part of the "Program to Experience Japan" course, students visited advanced research facilities (SPRING-8, SACLA, and NewSUBARU) in the Harima Science Garden City in Hyogo Prefecture. Through careful facility tours and explanations by local researchers,



students learned about cutting-edge scientific research and its practical applications in society. This provided a valuable learning opportunity to understand the importance of professionals who can bridge scientific knowledge and societal challenges.

In the afternoon, the group moved to the Nishi-Harima Astronomical Observatory of the University of Hyogo. After a lecture on astronomy, they conducted astronomical observations using the "Nayuta Telescope," which boasts a 2-meter aperture and can observe galaxies up to 10 billion light-years away. The next day, they visited the Hyogo Prefectural Museum of Nature and Human Activities to deepen their understanding of the relationship between humans and nature, the evolution of life, and the dynamic history of the Earth. This two-day program was full of academic insights and provided a highly meaningful and enjoyable experience.



② Wagashi (Japanese Confectionery) Related Classes



This program integrated traditional wagashi techniques with modern marketing, conducting educational activities aimed at product development for overseas markets. On May 9, market research was conducted at souvenir shops around Himeji Castle. This involved field surveys on sales trends of wagashi and consumer purchasing behavior, as well as product quality evaluations. Subsequently, a visit to Himeji Castle, a World Heritage site, deepened

understanding of Japanese traditional culture.

On May 23, visits were made to long-established wagashi shops in Hyogo Prefecture: Mangetsudo (founded in 1882) and Nishimura Seigetsudo (founded in 1916). Students observed traditional wagashi production processes and investigated management methods. In particular, at Mangetsudo, tasting the representative confectionery "Toyosuke Manju" provided an experiential understanding of traditional production methods and flavor characteristics, offering a chance to learn about the technical and cultural value of local traditional industries.



On June 20, a hands-on instruction program led by a wagashi artisan was conducted for GBC international students. Through making "Nerikiri" confectionery themed on seasonal motifs, students gained practical experience and deepened their understanding of the technical aspects and



aesthetic expression involved in wagashi making.

Through this program, participating students gained a comprehensive understanding of the traditional value of wagashi and its potential in modern business, while also developing concrete perspectives for future global expansion. We plan to continue actively providing such practical learning opportunities in future educational activities.

(2) SDGs Related Classes

① Osaka-Kansai Expo 2025 Field Program

On June 23, Professor Asman-Terada's seminar group conducted a field trip to the Osaka-Kansai Expo 2025. Along with students from GBC's "Research Seminar II," "Thesis Seminar I," and the Global Business Major's (GB) "Seminar II," they visited numerous pavilions including those of South Korea, Italy, Bahrain, Switzerland, Indonesia, Thailand, France, and Kuwait. The beautifully designed pavilions featured impressive exhibits showcasing each country's efforts towards sustainability and the SDGs. This provided a valuable opportunity for students to compare cultural backgrounds, deepen their understanding of international issues, and gain diverse global perspectives.



② Exploring Sustainable Tourism: Nara Field Project

On July 19, students belonging to Professor Kinshi's "Research Seminar II" conducted a field project on sustainable tourism in Nara Prefecture. On a student-planned tour, they visited major cultural and historical facilities such as Todaiji Temple, the Nara National Museum, and the Nara Goldfish Museum. Through this practical experience, each student explored their own research topics while deepening their understanding of how tourism can contribute to both cultural preservation and environmental sustainability.

③ The Challenge of Reducing Food Loss

In Associate Professor Gong and Associate Professor Ohno's seminars, international and Japanese students are collaborating to address the challenge of reducing food loss, one of the SDG goals. This academic year, they undertook a product development project utilizing the brand tomato "Ureshii Otomato (Carina)" produced by Higashibaba Farm in Kobe City, and recently held a final presentation for Hankyu Delica. Students gave presentations utilizing idea boards, illustrations,

videos, and more.

They proposed detailed concepts for product ideas, naming, and promotion methods from both consumer and developer perspectives. The selected product is scheduled to be sold sequentially from August 1st at all five Fresh Cafe stores (Umeda/Juso/Ibaraki/Nishinomiya-Kitaguchi/Rokko) operated by Hankyu Delica. Through this initiative, students gained practical learning about solutions to food loss issues and deepened their understanding of building sustainable business models.



3. International Student Employment Support

At the Kobe Campus for Commerce, to support international students' job hunting, employment-related information is regularly provided on the student website "Universal Passport" and on the bulletin board in front of the Career Center. Students who wish to work in Japan are encouraged to actively participate in job seminars to gain useful information and knowledge for their future careers.

On April 9, 16, and 23, special English lectures (career sessions) were held featuring instructors from WA.SA.Bi. (*), which supports international students. The sessions provided specific guidance focused on setting career goals, self-analysis, and writing motivation letters, helping participants understand the skills necessary for job hunting in Japan.

Furthermore, on the afternoon of April 23, the first "Internship · Company Information Session" for GBC international students was held on campus. Representatives from several companies (including employees active as international talent) spoke and shared valuable experiences and job-hunting advice. Approximately 20 students listened attentively, making it a meaningful opportunity to envision their own career paths.

Additionally, from May to June, the Career Center and WA.SA.Bi. collaborated to provide online individual consultations and mock interviews for international students.

(*) WA.SA.Bi. is a multilingual platform for international students operated by Mori Kosan Co., Ltd. It provides job-hunting support services not only in Japanese but also in multiple languages including English, Thai, Indonesian, and Vietnamese.

4. Information About Events

Event Name	Date	Content	Management
1) Welcome Party 	April 7	We held a welcome party for new students entering in April. With over 60 students participating, everyone deepened their bonds through friendly interactions and games in a relaxed atmosphere. Fortunately, the weather was beautiful, allowing us to enjoy a wonderful time under the full bloom of cherry blossoms.	RA

<p>2)Clean Up Event</p> 	<p>May 14</p>	<p>Approximately 60 participants took part in cleaning and beautification activities in and around the dormitories and campus. This served as a valuable opportunity to practice multicultural coexistence, fostering a sense of community solidarity as students worked together.</p>	<p>RA and GBCOffice</p>
<p>3) Tanabata Event</p> 	<p>June 16</p>	<p>In a first-time initiative, many Japanese and international students came together to create a beautiful Tanabata event decorated with colorful paper strips. The sight of participants smiling as they wrote their wishes on the strips was memorable. The event provided an opportunity for cross-cultural interaction beyond departmental boundaries, creating a heartwarming experience.</p>	<p>RA</p>
<p>4)Summer Get-Together Event</p> 	<p>June 24</p>	<p>About 80 dorm residents joined the fun, which featured entertaining quizzes, songs, and diverse performances including guitar and euphonium playing. The event culminated in an exciting bingo game with prizes. It was not only a wonderful chance for Japanese and international students to build friendships, but also an evening that surprised us with the diverse talents of our students and filled us with genuine pride.</p>	<p>RA and Live in Professors</p>
<p>5)Vegan and Halal Food Day</p> 	<p>June 25 and July 2</p>	<p>On June 25, at the i-Square on the first floor of the international student dormitory at Kobe Shoka Campus, the S&I Club hosted a "Vegan Day" presentation. The event reported on their previous activities and introduced the cooking event scheduled for July 2.</p>	<p>S&I Club</p>

		<p>Then, on July 2, the "Vegan Day" cooking event was held at i-Square, featuring Japanese "soy meat karaage," Indian "chickpea curry," and Indonesian "es cendol." Despite being completely vegan with no honey, dairy products, or alcohol used, the dishes were so delicious that participants could be heard exclaiming, "This is delicious!" The event was filled with a friendly and warm atmosphere, becoming a wonderful occasion overflowing with students' smiles.</p>	
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