

Sophia University – Summer Session 2024

June 28th – July 19th, 2024 *June 28th: Orientation *July 5: No-class day

Date: February 20, 2024

Course Title	<i>Chado</i> , the Way of Tea and Japanese Culture
Course Code	CUZ100 (updated 2024/2/20)
Instructor	Sachie Miyazaki, Machiko Hoshina
Class Period	1st period : 9:00–10:40
Course Format	In-Person
Language of Instruction	English, Japanese (Japanese will be used in the classroom)
Course Description	<p>中国から伝来した飲茶の習慣は、日本において「茶道」として発展した。近年、茶道だけでなく Wabi・Sabi 「わび・さび」といった美意識や Zen「禅」と茶道の精神の関係などが海外でも注目を集めている。</p> <p>この授業では、日本文化を「茶の湯」をキーワードとして、講義と身体を使った茶道の稽古から体験する。講義では陶芸や漆器などの美術や工芸、建築、造園、食文化、茶の湯の精神性について学び茶道が総合芸術であると言われる理由を考える。また文化体験では、茶を点てる基本の稽古に加えキャンパス内にある紀尾井亭での茶会体験や、裏千家東京道場等へのフィールドトリップもある。</p> <p>講義、プレゼンテーション、リアクションペーパーの言語は英語であるが、茶の湯の稽古は学習者のレベルに合わせて日本語を併用するので、身体の動きを通した日本語の学習可能である。日本語力は評価の対象とはしない。</p> <p>Over the course of 500 years, the custom of drinking tea, which came from China, has developed in Japan into the "tea ceremony." In recent years, not only the tea ceremony, but also the aesthetic concepts of Wabi/Sabi, and relationship between Zen and the spirit of <i>Chado</i> have been attracting attention overseas.</p> <p>In this class, students will experience Japanese culture through lectures and physical practice of the tea ceremony with "<i>Chanoyu</i>" as the keyword.</p> <p>In the lectures, students will learn about arts and crafts such as ceramics and lacquerware, architecture, landscaping, food culture, and the spirituality of <i>Chanoyu</i>, and consider why the tea ceremony is said to be a comprehensive art form. In addition to basic tea ceremony practice, cultural experiences include a tea ceremony experience at <i>Kioi-tei</i>--a place on campus showcasing authentic Japanese architecture-- and a field trip to the <i>Urasenke</i> Tokyo.</p> <p>Lectures, presentations, and reaction papers will be given in English, but Japanese will be used during tea ceremony practice according to the proficiency level of the students' Japanese language, so that</p>

	students can learn Japanese through physical movement. Japanese language proficiency will not be evaluated.
Course Objectives	<p>① 茶の湯文化やその精神を、座学と実際に身体を動かして体験から学ぶ。 Students will learn Japanese culture and its spirit through classroom lectures and hands-on experience.</p> <p>② 茶の湯と関係の深い美術や工芸、建築、食文化等への理解を深める。 Students will deepen their understanding of arts and crafts, architecture, and Japanese food relating to <i>Chanoyu</i>.</p> <p>③ 裏千家の作法で盆略点前という基本の点前を習得する。 Students will learn <i>Bonryaku Temae</i>, a basic tea making procedure on the tray of <i>Urasenke</i>.</p> <p>④ 亭主の作法と客の作法を習得する。 Students will learn the manner of both the host and the guest.</p> <p>⑤ 茶会を計画し人をもてなすことができるようになる。 Students will be able to plan an informal tea gathering as a host.</p>
Expected work outside of class	<ul style="list-style-type: none"> ・授業の前に教科書を読む。Read the textbooks before the classes. ・その日に学んだ割稽古や点前の復習をする。Review the procedures learned and practice them. ・授業で紹介する茶の湯に関する動画などを閲覧する。View the movies recommended in the classes. <p>Length of time for work expected outside per class: 1 hour</p>
Course Materials	<p>Text book:</p> <p>① Randy Channell Soei (2019) <i>The Book of Chanoyu-Tea</i>...The master key to Japanese culture. Tankosha. [ランディー・チャネル宗榮 (2019) 『バイリンガル茶の湯 Book—茶の湯は日本文化のマスターキー』淡交社]</p> <p>② Soshitsu Sen XVI (2017) <i>Urasenke Tea Procedure Guidebook 1 Introductory Level-Fundamental Technique</i>, Tankosha [千宗室 (2017) 『[英文] 裏千家茶道点前教則 1 入門—割稽古・客の心得』淡交社]</p> <p>Reference book: Okakura Kazuo (2018) <i>Book of Tea</i>. Tuttle</p> <p>Purchase of textbook: necessary</p> <p>e-book: acceptable</p>
Moodle	Moodle will be used in the class to access course materials and create/submit assignments
Contact Instructor	<p>via Email</p> <p>*The email address will be available at CGED office or informed by the instructor in the first class if needed.</p>

Evaluation (Attendance, Class participation, in-class assignments, final exam, quizzes, etc.)	Attendance 30% Class participation 10% Reaction paper 10% Report 20% 2 Group presentations 30%
Other comments	<ul style="list-style-type: none"> ・茶の湯の点前を実際に行うため、帛紗、懐紙、扇子を購入する (¥4,000)。 ・授業に使う菓子と抹茶代 (¥4,000) 及びコース後半に予定しているフィールドトリップ参加費 (¥5,500) を別途徴収する。 ・Students will need to purchase a <i>fukusa</i> (silk cloth), <i>kaishi</i> (packet of paper), and a <i>sensu</i> (folding fan) (¥4,000) in order to practice tea making procedure. ・A separate fee will be collected for the sweets, tea used in the class (¥4,000), and field trip (¥5,500) scheduled for the second half of the course.
Class schedule	<p>*June 28: Orientation</p> <p>*July 5: No-class day</p> <hr/> <p>[DAY 1] 7/1 Instructor: Miyazaki ガイドンス 茶の湯文化、歴史 Introduction to the Japanese Tea Ceremony, the Way of Tea お辞儀の種類と方法 <i>Chanoyu</i> Practice: Three Types of <i>Ojigi</i> Bowings, and When and How to Use them</p> <hr/> <p>[DAY 2] 7/2 Instructor: Miyazaki 茶室の構造 紀尾井亭見学 Tearoom, Tour of <i>Kioitei</i> on Campus 床の間の拝見 Standing Up, Sitting and Viewing the Alcove in the Tearoom</p> <hr/> <p>[DAY 3] 7/3 Instructor: Hoshina 講義「茶の湯におけるわび」What is <i>Wabi</i>? 茶の湯体験@紀尾井亭 <i>Chanoyu</i> Demonstration at <i>Kioitei</i></p> <hr/> <p>[DAY 4] 7/4 Instructor: Miyazaki 茶の湯が日本の総合芸術と言われる訳 Why <i>Chanoyu</i> is Regarded as a Comprehensive Arts of Japan. 帛紗裁き <i>Fukusa Sabaki</i>: Folding <i>Fukusa</i></p> <hr/> <p>[DAY 5] 7/8 Instructor: Miyazaki 茶の湯の歴史 History of <i>Chanoyu</i> 帛紗の扱い、茶筌通し Handling the <i>Fukusa</i>, Examining the <i>Chasen</i>, Tea Wisk</p> <hr/> <p>[DAY 6] 7/9 Instructor: Miyazaki キリスト教と茶の湯 How Jesuits Saw <i>Chanoyu</i> in 16th Century 茶巾の扱い Folding the <i>Chakin</i>, Napkin and Wiping the <i>Chawan</i>, Tea Bowl</p>

	<p>[DAY 7] 7/10 Instructor: Hoshina 日本からヨーロッパへ渡った陶磁器 / Ceramic Ware from Japan to Europe オーストリア ロースドルフ城古伊万里再生プロジェクト/ Reviving Old <i>Imari</i> Project at Loosdorf Castel, Austria</p>
	<p>[DAY 8] 7/11 Instructor: Miyazaki 茶道具と工芸 Traditional crafts used in <i>Chanoyu</i> 盆略点前 <i>Bonryaku Temae</i>, Tea making procedure on the Tray</p>
	<p>[DAY 9] 7/12 Instructor: Miyazaki フィールドトリップ「茶会体験@裏千家東京道場」Field Trip to <i>Urasenke</i> Tokyo</p>
	<p>[DAY 10] 7/15 Instructor: Miyazaki 茶会と茶事 Tea Gatherings, <i>Chakai</i> and Formal Tea Gatherings, <i>Chaji</i> 盆略点前 <i>Bonryaku Temae</i>, Tea Making Procedure on the Tray</p>
	<p>[DAY 11] 7/16 Instructor: Miyazaki グループプレゼンテーション① Group Presentation ①</p>
	<p>[DAY 12] 7/17 Instructor: Miyazaki 現代社会における茶の湯 <i>Chanoyu</i> in the Modern Society 盆略点前 <i>Bonryaku Temae</i>, Tea Making Procedure on the Tray</p>
	<p>[DAY 13] 7/18 Instructor: Miyazaki 海外における茶の湯の普及 <i>Chanoyu</i> Around the World 盆略点前 <i>Bonryaku Temae</i>, Tea Making Procedure on the Tray</p>
	<p>[DAY 14] 7/19 Instructor: Miyazaki グループプレゼンテーション② Group Presentation ② at <i>Kioitei</i></p>

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