

# Sophia University – Summer Session 2025

July 1 – July 22, 2025 \*July 1: Orientation \*July 4: No-class day

Date: [March 11, 2025 \(updated\)](#)

Course Title	Chado, the Way of Tea and Japanese Culture
Course Code	CUZ100
Instructor	Sachie Miyazaki, Maria Lupas, <a href="#">Machiko Hoshina</a> , <a href="#">Yumi Smutny</a>
Class Period	1 <sup>st</sup> period (9:00-10:40) * <i>*Since this course covers the same content as the second period, you cannot enroll in both the second period and this course.</i>
Course Format	In-Person
Language of Instruction	English, Japanese (Japanese will be used in the classroom)
Maximum class size	17
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。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やキャンパス外での茶事体験（希望者のみ）もある。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、身体の動きを通じた日本語の学習が可能である。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 Chado 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 "Chanoyu" 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 Chanoyu, and consider why the tea ceremony is said to be a comprehensive art form. In addition to basic tea ceremony practice, the cultural experience includes the opportunity to participate in a informal tea ceremony (<i>Chakai</i>) at <i>Kioi-tei</i> on campus as well as a formal tea gathering (<i>Chaji</i>) off-campus (for those who wish to join). Lectures, presentations, and reaction papers</p>

	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 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 Chanoyu.</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"> <li>•Read the textbooks before the classes.</li> <li>•Review the procedures learned and practice them.</li> <li>•View the movies recommended in the classes.</li> </ul> <p>Length of time for work expected outside per class: 1 hour</p>
Course Materials	<p>Textbook:</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>
	Purchase of textbook: <b>mandatory</b>
	e-book: acceptable
Moodle	Moodle will be used in the class to access course materials and create/submit assignments.
Contact Instructor	<ul style="list-style-type: none"> <li>•via Moodle message</li> <li>•via Email</li> </ul> <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% Final paper 20% Group presentations 30%
Other comments	<ul style="list-style-type: none"> <li>・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 (¥4,500)。</li> <li>・授業に使う菓子と抹茶代 (¥4,500) 及びコース後半に予定しているフィールドトリップ (茶事) 参加費 (希望者のみ ¥13,000) を別途徴収する。</li> <li>・Students will need to purchase a <i>Fukusa</i> (silk cloth), <i>Kaishi</i> (packet of paper), and a <i>Sensu</i> (folding fan) (¥4,500) in order to practice tea making procedure.</li> <li>・A separate fee will be charged for the sweets and tea used in the class (¥4,500), as well as for the field trip, which includes a formal tea gathering and a <i>Kaiseki</i> meal (¥13,000) for those who wish to participate.</li> </ul>
Class schedule	<p>*July [1]: Orientation *July [4]: No-class</p> <p>[DAY 1] Instructor: Miyazaki 7/2(Wed) ガイダンス 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> <p>[DAY 2] Instructor: Miyazaki 7/3(Thu) 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> <p>[DAY 3] Instructor: Miyazaki 7/7(Mon) 講義「茶会とは」 What is Tea Ceremony? 茶の湯体験 <i>Chanoyu</i> Demonstration at <i>Kioitei</i> 帛紗裁き <i>Chanoyu</i> Practice: Folding <i>Fukusa</i></p> <p>[DAY 4] Instructor: Hoshina 7/8(Tue) 茶の湯の中の伝統工芸 Traditional crafts used in <i>Chanoyu</i> 日本からヨーロッパへ渡った陶磁器 / Ceramic Ware from Japan to Europe 道具を清める <i>Chanoyu</i> Practice: Folding <i>Fukusa</i> and Purifying utensils</p> <p>[DAY 5] Instructor: Miyazaki 7/9(Wed) 茶禅一味 <i>Chado</i> and Zen taste same. 帛紗の扱い、茶筥通し <i>Chanoyu</i> Practice: Handling the <i>Fukusa</i>, Examining the <i>Chasen</i>, Tea Wisk</p> <p>[DAY 6] Instructor: Miyazaki 7/10(Thu) Guest Speaker (zoom) : Randy Channell (Soei)</p>

	盆略点前 <i>Chanoyu Practice: Bonryaku Temae, Tea Making Procedure</i>
	[DAY 7] Instructor: Miyazaki 7/11(Fri) 茶会と茶事 Tea Gatherings, <i>Chakai</i> and Formal Tea Gatherings, <i>Chaji</i>
	盆略点前 <i>Chanoyu Practice: Bonryaku Temae, Tea Making Procedure on the Tray</i>
	[DAY 8] Instructor: Miyazaki 7/14(Mon) 茶の湯の歴史 History of Chanoyu 茶会の計画 Planning your Group <i>Chakai</i> 帛紗の扱い、茶筥通し <i>Chanoyu Practice: Handling the Fukusa, Examining the Chasen, Tea Wisk</i>
	[DAY 9] Instructor: Smutny 7/15(Tue) キリスト教と茶の湯 Christianity and Chanoyu 盆略点前 <i>Chanoyu Practice: Bonryaku Temae, Tea Making Procedure on the Tray</i>
	[DAY 10] Instructor: Miyazaki 7/16(Wed) 現代社会における茶の湯 Chanoyu in the Modern Society 盆略点前 <i>Chanoyu Practice: Bonryaku Temae, Tea making procedure on the Tray</i>
	[DAY 11] Instructor: Miyazaki 7/17(Thu) 茶会のリハーサル <i>Chanoyu Practice: Rehearsal for Chakai, Walking in the tearoom, and Serving a bowl of Tea</i>
	[DAY 12] Instructor: Lupas 7/18(Fri) カトリックミサと点前の類似性 The similarity between Catholic Mass and tea ceremony Preparation for Group Presentations in Groups
	[DAY 13] Instructor: Miyazaki 7/21(Mon) Group Presentation ① Host a <i>Chakai</i> or be a guest at a <i>Chakai</i>
	[DAY 14] Instructor: Miyazaki 7/22(Tue) Group Presentation ② Host a <i>Chakai</i> or be a guest at a <i>Chakai</i>

\*Course format, evaluation methods and class schedule may be subject to change.

### **[Important Note Regarding Class Capacity]**

Course enrollment in each course is on a first-come, first-served basis. Please be aware that once the maximum capacity is reached, you will no longer be able to select that course.

If you plan to transfer the credits to your home university, please consider alternative courses as well when making your study plan, in case the courses you want to take are full.

In case you are unable to take your desired courses and the number of courses you are enrolled in changes, a refund will be issued based on the number of courses reduced.