General Information Note

Madrid, October 2022

7th UNWTO World Forum on Gastronomy Tourism

Gastronomy Tourism for People and Planet: Innovate, Empower and Preserve

12-15 December 2022, Nara, Japan
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1. INTRODUCTION

The 7th UNWTO World Forum on Gastronomy Tourism will take place in Nara (Japan), on 12-15 December 2022. This information note provides details on administrative and logistical arrangements, along with other relevant information pertaining to your onsite participation in the 7th UNWTO World Forum on Gastronomy Tourism. This information note is subject to change and will be updated.

1.1 Venue information

The Forum will take place at:

Nara Prefectural Convention Center
691-1, 1-chome, Sanjo-oji, Nara City, Nara
JAPAN, 630-8013
T: +81-742-32-2290
E-mail: info@nara-cc.jp
Website: https://www.nara-cc.jp/english/index.html
Google Maps
※The entire facility is non-smoking

The Nara Prefectural Convention Center is located in the middle of Nara City between Nara Park and Heijo Palace Site, surrounded by World Heritage sites. Adjacent to JW Marriott Hotel Nara, Nara Prefectural Convention Center is equipped with 14 conference rooms, indoor and outdoor multi-purpose spaces, and tourism promotion facilities, including Nara Prefecture’s largest convention hall at 2,100m². It is the ideal location for a wide variety of events such as international conferences, academic meetings, seminars, exhibitions, and business negotiations.

A map of venues and official hotels – as per section 5 below – is available as ANNEX A.
1.2 Forum overview

- **Title:** 7th UNWTO World Forum on Gastronomy Tourism
- **Dates:** 12-15 December 2022
- **Venue:** Nara Prefectural Convention Center
- **Participants:** Approximately 600 participants including government officials, regional and local authorities, DMOs, private sector representatives, chefs and restauranteurs, infrastructure providers, academia and UNWTO Affiliate Members
- **Official Languages:** English, Spanish and Japanese.
- **Official website:** [https://www.unwto.org/7-unwto-world-forum-on-gastronomy-tourism](https://www.unwto.org/7-unwto-world-forum-on-gastronomy-tourism)

1.3 The Host City

*Nara, the Birthplace of Japan*

Situated in the centre of the Kansai region, Nara is often referred to as the heartland of Japan. It was the nation's first capital and became a political powerhouse as early as the Kofun period (mid-3rd century to late 7th century). The aptly named Nara period (710-794) followed once Nara became a permanent capital. This further secured the region as an important religious, economic and creative hub as influences from Europe, Korea and China via the Silk Road increased.

Buddhism took root here, giving rise to astonishing architectural and artistic feats – many of which still stand today. Horyuji temple’s many important structures, 55 are National Treasures and Important Cultural Properties of Japan. Though they were built centuries ago, they remain in exceptional condition.

The region’s illustrious history and culture gave rise to innovations such as refined sake and sumo, as well as numerous traditional crafts including bamboo tea whisks, high quality calligraphy brushes and more. These works of art live on today thanks to the dedication and skill of local craftsmen.

Nara Prefecture also boasts three separate World Heritage sites including the
The Historic Monuments of Ancient Nara encompasses eight areas that represent the region’s Nara period: the former site of the Imperial Palace at Heijokyo, Todaiji temple, Kohfukuji temple, Yakushiji temple, Toshodaiji temple and Gangoji temple, as well as the Mt Kasuga primeval forest and Kasugataisha Shrine. The final site spans across the mountains of southern Nara: the Sacred Sites and Pilgrimage Routes in the Kii Mountain Range goes through the Yoshino area among other stunning nature-laden areas.

Modern-day Nara celebrates these ancient traditions, crafts and reverence for nature, while still possessing an innovative heart and a cosmopolitan mindset, making it a fascinating place to explore no matter where your interests lie. Because of Nara’s convenient location – it takes less than 40 minutes from either Kyoto or Osaka by train – many visitors don’t venture outside the main city hub. Though the capital has an abundance of charms, it’s outside of the city that you’ll meet the real Nara and the people who build their lives here.

For more information, please visit: https://www.visitnara.jp

2. PROGRAMME

2.1 Forum Programme
The Provisional Programme of the Forum extends over 3 days with 4 technical sessions and several keynote and thematic presentations on 12 – 15 December 2022. An outline of the programme is included as ANNEX B.

Detailed information on the sessions’ speakers and their biographies will be available on the Forum’s website: https://www.unwto.org/7-unwto-world-forum-on-gastronomy-tourism

2.2 Official languages
The official language of the Forum is English. Simultaneous interpretation will be provided into Spanish and Japanese.

2.3 Social Programme and Technical visits

<table>
<thead>
<tr>
<th>Social Event</th>
<th>Venue</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>12 December Welcome Reception</td>
<td>“Yoshino Room” in JW Marriott Hotel Nara</td>
<td>*by invitation only&lt;br&gt;Relax with Hospitality in Nara: Please enjoy dishes made of seasonal ingredients with Nara and music performances played by traditional Japanese instruments.</td>
</tr>
</tbody>
</table>

Dress code: Informal business wear (suit for men and suit/dress for women).
2.4 Dress code

Business attire is required at official meetings of the Forum.

3. REGISTRATION AND BADGES

3.1 Registration

To participate in this event, prior online registration is required. Participants should register at https://www.unwto.org/7-unwto-world-forum-on-gastronomy-tourism.

Due to restricted in-person capacity, limitations as per the number of international participants per organization/entity may apply. Participants are encouraged to register as soon as possible, and no later than 15 November 2022, due to strict entry requirements to Japan.

During registration, participants will be asked to include information on their travel schedule and accommodation to enable the host to make the necessary arrangements for local transfers upon arrival/departure and participation in social activities.
Registrations are subject to approval by the organizers. Participants will receive a confirmation email once approval is granted.

3.2 Badges
Participants will be able to collect their identification badges and relevant information at the registration desk at the Nara Prefectural Convention Center or Official Hotel on the following date and time:

**Monday, 12 December**
- 11:00 Registration desk at Official Hotels
- 12:00 - 18:00 Registration desk at Nara Prefectural Convention Center

**Tuesday, 13 December**
- 8:00 - 16:00 Registration desk at Nara Prefectural Convention Center

※As the registration desk will be crowded in the morning of 13 December, participants are strongly recommended to complete the procedure on 12 December.
※The above mentioned schedule may be changed. Participants will be informed of the final schedule by around two weeks prior to the Forum.

For security reasons, all participants are requested to wear their identification badges on a visible place for the duration of Forum, as well as at social events.

4. **ARRIVALS AND DEPARTURES**

4.1 Arrivals
The closest international airport is the **Kansai International Airport (KIX)**, which is approximately 80 km away from the venue, approximately 1 hour - 1 hour 40 minutes by car/train.

Further information regarding the airport is available in the following website: [https://www.kansai-airport.or.jp/en/](https://www.kansai-airport.or.jp/en/)

For further information on different ways to arrive to Nara City (hotels and venue) from other airports, please see ANNEX C.
4.2 Local transportation

On 11 and 12 December, an information desk will be available at Kansai Tourist Information Center at Kansai International Airport (KIX)’s Arrival Hall.

Upon arrival at the Airport (KIX), roundtrip bus tickets from the airport to Nara will be provided for those who fully completed information about their flights and accommodation during the registration online available at: https://www.unwto.org/7-unwto-world-forum-on-gastronomy-tourism, by 25 November 2022.

Participants will be waited by representatives holding signs of the Forum in the lobby/Arrival Hall after they pick up their luggages. They will be directed to the Tourist information Center where they will be able to collect the corresponding bus ticket free of charge to arrive to their hotel in Nara.

During the Forum, there will be shuttle buses to take participants from the official hotels to the venues, from the venues to the social programme venues, and from these back to the official hotels.

A detailed schedule of shuttle services for local transportation will be provided later.

5. ACCOMMODATION

5.1 Hotel reservations

The host has negotiated special room rates with some designated hotels for participants of the 7th UNWTO World Forum on Gastronomy Tourism. Participants are invited to reserve their accommodation by visiting the following website, by 15 November 2022 at the latest.

WEBSITE FOR HOTEL RESERVATION

*Participants should create a new registration and login to make the necessary hotel reservations through this website.*
Nara, Japan, 12-15 December 2022

<table>
<thead>
<tr>
<th>Cancellation fees</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>21 or more days prior to the first night of stay</td>
<td>No charge</td>
</tr>
<tr>
<td>8 to 20 days prior to the first night of stay</td>
<td>20% of total room rate</td>
</tr>
<tr>
<td>2 to 7 days prior to the first night of stay</td>
<td>30% of total room rate</td>
</tr>
<tr>
<td>1 day prior to the first night of stay</td>
<td>40% of total room rate</td>
</tr>
<tr>
<td>On the first night of stay (expect for the lower column)</td>
<td>50% of total room rate</td>
</tr>
<tr>
<td>On the first night of stay (after check-in) or no notice given</td>
<td>100% of total room rate</td>
</tr>
</tbody>
</table>

For any questions regarding hotel reservations, please contact:
JTB Business Transformation Corp. MICE CENTER
Email: gastronomytourism@jbx.jtb.jp
Business hours: Monday-Friday 10:00am-5:00 pm +0900(JST)
(Closed Weekends and Holidays)

5.2 Official hotels
The following hotels have been designated as official hotels. There will be shuttle service offered between official hotels and the Forum’s venue.
A map including the official hotels and the Forum’s location is included as ANNEX A.
※For non-smoking conditions, please refer to the information of each hotel.

1) JW Marriott Hotel Nara
2) Hotel Nikko Nara
3) Daiwa Roynet Hotel Nara
4) Nara Royal Hotel
5) Comfort Hotel Nara

1) JW Marriott Hotel Nara

| Address | 1-1-1Sanjo-oji,Nara City,Nara,Japan 630-8013 |
| Website  | [https://marriott.com/OSAJW](https://marriott.com/OSAJW) |
| Telephone| +81 742-36-6000 | Fax | +81 742-36-6262 |
| Check-in | 15:00 | Check-out | 11:00 |
| Front desk | English available |
| Breakfast options | Buffet Japanese and Western-style food |
| Internet access | Free Wi-Fi |
| Exchange | Available (USD,AUD,CAD,CHF,CNY,EUR,GBP) |
| Credit card | Available (AMEX/VISA/JCB/DINERS/MASTER) |
Shuttle bus stop

As this hotel is adjacent to the Nara Prefectural Convention Center, there is no shuttle bus available for this hotel.

Remarks

No smoking allowed on the premises. However, a designated smoking room is available.

<table>
<thead>
<tr>
<th>Type of room</th>
<th>Price per person for single occupancy</th>
<th>Price per person for double occupancy</th>
</tr>
</thead>
<tbody>
<tr>
<td>Twin or Double room (35 ㎡)</td>
<td>JPY 56,200 /person</td>
<td>JPY 27,000 /person</td>
</tr>
</tbody>
</table>

*Breakfast, service charge and consumption tax are included

2) Hotel Nikko Nara

Address 8-1 Sanjo-Honmachi, Nara city, 630-8122, Japan


Telephone +81-742-35-8831 Fax +81-742-35-6868

Check-in 15:00 Check-out 11:00

Front desk English available

Breakfast options Japanese and Western-style food

Internet access Wi-Fi/Cable LAN

Exchange Available (EUR/USD/CNY/KRW/GBP/AUD/TWD/SGD/THB/CHF/CAD)

Credit card Available (AMEX/VISA/JCB/DINERS/MASTER/NICOS/UC/DC)

Airport bus stop JR Nara Station - 4 minutes’ walk.


Shuttle bus stop A few minutes’ walk from the bus terminal in front of Nara Station

Remarks No smoking allowed on the premises. However, a designated smoking room is available.

<table>
<thead>
<tr>
<th>Type of room</th>
<th>Price per person for single occupancy</th>
<th>Price per person for double occupancy</th>
</tr>
</thead>
<tbody>
<tr>
<td>Twin room (23 ㎡)</td>
<td>JPY 16,000 /person</td>
<td>JPY 8,800 /person</td>
</tr>
<tr>
<td>Single room (16 ㎡)</td>
<td>JPY 10,200 /person</td>
<td></td>
</tr>
</tbody>
</table>

*Breakfast, service charge and consumption tax are included
3) Daiwa Roynet Hotel Nara

| Address | 11-12, Sanjo-honmachi, Nara City, Nara Prefecture, Japan 630-8122 |
| Website | https://www.daiwaroynet.jp/en/nara/ |
| Telephone | +81-742-30-6186, Fax +81-742-30-6188 |
| Check-in | 14:00, Check-out 11:00 |
| Front desk | English available |
| Breakfast options | Buffet Japanese and Western-style food |
| Internet access | Free Wi-Fi / Wired LAN is not available |
| Exchange | Not Available |
| Credit card | Available (AMEX/VISA/DC /JCB/DINERS/MASTER/UC) |
| Airport bus stop | JR Nara Station - 4 minutes’ walk. Please refer to https://www.kate.co.jp/en/busstop/detail/2205. |
| Shuttle bus stop | A few minutes’ walk from the bus terminal in front of Nara Station |
| Remarks | Some designated smoking rooms are available. |

<table>
<thead>
<tr>
<th>Type of room</th>
<th>Price per person for single occupancy</th>
<th>Price per person for double occupancy</th>
</tr>
</thead>
<tbody>
<tr>
<td>Double room(16㎡)</td>
<td>JPY11,500/person</td>
<td></td>
</tr>
</tbody>
</table>

* Breakfast, service charge and consumption tax are included
4) Nara Royal Hotel

<table>
<thead>
<tr>
<th>Address</th>
<th>254-1 Hokkeji-cho, Nara city, 630-8001, Japan</th>
</tr>
</thead>
<tbody>
<tr>
<td>Telephone</td>
<td>+81-742-34-1131 Fax +81-742-34-3231</td>
</tr>
<tr>
<td>Check-in</td>
<td>14:00 Check-out 11:00</td>
</tr>
<tr>
<td>Front desk</td>
<td>English available</td>
</tr>
<tr>
<td>Breakfast options</td>
<td>Buffet Japanese and Western-style food</td>
</tr>
<tr>
<td>Internet access</td>
<td>Wi-Fi/Cable LAN</td>
</tr>
<tr>
<td>Exchange</td>
<td>Not Available</td>
</tr>
<tr>
<td>Credit card</td>
<td>Available (AMEX/VISA/DC/UC/JCB/DINERS/MASTER)</td>
</tr>
<tr>
<td>Airport bus stop</td>
<td>JR Nara Station - Taxi will pick up and drop off guests. Please refer to <a href="https://www.kate.co.jp/en/busstop/detail/2205">https://www.kate.co.jp/en/busstop/detail/2205</a>.</td>
</tr>
<tr>
<td>Shuttle bus stop</td>
<td>As it takes about 5 min. on foot from Nara Prefectural Convention Center to the hotel, there is no shuttle bus available for this hotel.</td>
</tr>
<tr>
<td>Remarks</td>
<td>Some designated smoking rooms are available.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Type of room</th>
<th>Price per person for single occupancy</th>
<th>Price per person for double occupancy</th>
</tr>
</thead>
<tbody>
<tr>
<td>Twin or Double room(16㎡)</td>
<td>JPY13,900 /person</td>
<td>JPY8,500 /person</td>
</tr>
<tr>
<td>Double room(15㎡)</td>
<td>JPY11,600 /person</td>
<td></td>
</tr>
</tbody>
</table>

* Breakfast, service charge and consumption tax are included

5) Comfort Hotel Nara

<table>
<thead>
<tr>
<th>Address</th>
<th>321-3 Sanjo-Chō, Nara City, Nara 630-8244 Japan</th>
</tr>
</thead>
<tbody>
<tr>
<td>Website</td>
<td><a href="https://www.choicehotels.com/japan/nara/comfort-inn-hotels/jp073">https://www.choicehotels.com/japan/nara/comfort-inn-hotels/jp073</a></td>
</tr>
<tr>
<td>Telephone</td>
<td>+81-742-25-3211 Fax +81-742-25-3212</td>
</tr>
<tr>
<td>Check-in</td>
<td>15:00 Check-out 10:00</td>
</tr>
<tr>
<td>Front desk</td>
<td>English available</td>
</tr>
<tr>
<td>Breakfast options</td>
<td>Buffet Japanese and Western-style food</td>
</tr>
<tr>
<td>Internet access</td>
<td>Wi-Fi/Cable LAN</td>
</tr>
</tbody>
</table>

Lobby

Double room
Nara, Japan, 12-15 December 2022

<table>
<thead>
<tr>
<th>Exchange</th>
<th>Not Available</th>
</tr>
</thead>
</table>
| Credit card | Available  
  (AMEX/VISA/DC/JCB/DINERS/MASTER/NICOS/UnionPay) |
| Airport bus stop | JR Nara Station - 3 minutes’ walk.  
| Shuttle bus stop | A few minutes’ walk from the bus terminal in front of Nara Station |
| Remarks | No smoking allowed on the premises. |

<table>
<thead>
<tr>
<th>Type of room</th>
<th>Price per person for single occupancy</th>
<th>Price per person for double occupancy</th>
</tr>
</thead>
<tbody>
<tr>
<td>Double economy room(13 m²)</td>
<td>JPY7,500 /person</td>
<td></td>
</tr>
</tbody>
</table>

* Breakfast, service charge and consumption tax are included

6. **VISA REQUIREMENTS** *(as of 30/09/22 – subject to change)*

Starting from 0:00 am (JST) on 11 October 2022, the Japanese government will re-start the visa waiver arrangement for 68 countries and areas.

For 68 visa-waiver countries, please visit:  

Residents of countries other than the abovementioned are required to obtain visas for entering Japan.

After participants complete the registration procedure and their participation is approved, they will receive an email with the notification regarding Visa Application Procedures. Immediately after they receive their Visa Application Document, participants are urged to apply for their visa at their local Japanese embassy/consulate.

Participants need to apply for the visa personally. Days needed for the procedure differ depending on the country, therefore participants are strongly recommended to apply for it as soon as possible.
If you have any question or enquiry regarding visa requirements, please contact Ms. Chiho Zawadzki at world-gastronomy7th@jtbcom.co.jp.

7. SANITARY REQUIREMENTS (as of 30/09/2022 – subject to change)

When entering Japan, if participants have received the third dose of COVID-19 vaccination and have a certificate issued by a government or public institution which the Japanese government recognizes as valid, a pre-entry COVID-19 test (obtaining a certificate of negative test result of the test), an on-arrival test and a period of isolation are NOT required.

For the vaccination certificate which the Japanese government recognize as valid, please see: https://www.mhlw.go.jp/stf/covid-19/border_vaccine.html

If participants have not received a third dose of the vaccine, they will continue to be required to submit an inspection certificate of negative test result of COVID-19 conducted within 72 hours before departure from the departure country.

Participants are strongly recommended to get a health insurance which can cover the cost of treatment in case of COVID-19 infection during their visit to Japan.

The use of masks is recommended in Japan. However, participants do not need to wear one, in the following situations.

- Outdoors: You do not need to wear a mask outdoors when you are approximately 2 meters apart from others, or when you are not talking at a distance of less than 2 meters.
- Indoors: You do not need to wear a mask indoors when you are approximately 2 meters apart from others and when you are not talking.

8. PRACTICAL INFORMATION

8.1 Currency and Exchange Rate

The Japanese yen is used throughout the country and participants can exchange foreign currency at the airports and most major banks. Coins are available in denominations of 1, 5, 10, 50, 100 and 500 yen and bank notes in denominations of 1,000, 2,000, 5,000 and 10,000 yen.

As of 30 September, the exchange rate is around 145 yen to the Dollar, around 140 yen to the Euro, and around 160 yen to the British pound. However, it is subject to changing
economic conditions, so participants should check the latest information on the website, such as the following: [https://www.x-rates.com/table/?from=JPY&amount=1](https://www.x-rates.com/table/?from=JPY&amount=1)

8.2 Official Time
All of Japan sits within the same time zone. The country is nine hours ahead of GMT.

8.3 Credit Card
International credit cards (Visa, MasterCard, American Express, JCB, etc.) are accepted in many locations (hotels, restaurants, convenience stores, mass retailers) in Japan. However, it might be unacceptable at small enterprises, markets, short distance transportation services, and other establishments.

Participants who may experience an issue when processing a payment with an international credit card are encouraged to contact their banks in their home country for further information or clearance.

Most bank ATMs in Japan accept only cards issued by Japanese banks. For withdrawing cash, participants are recommended to find ATMs that accept foreign bank cards at 7-Eleven convenience stores, which can be found throughout Japan. Participants can also withdraw cash nationwide at ATMs in Japan Post Bank.

Foreign cash can be exchanged for Japanese Yen at the Nara City Tourist Information Center which is located at 1082 Sanjo-honmachi, Nara-city, Nara. A map of the visitor center is available as ANNEX A or in the following link: [https://www.visitnara.jp/venues/CAR009/](https://www.visitnara.jp/venues/CAR009/).

A currency exchange counter is also available at the Kansai International Airport (KIX).

8.4 Duty Free Import
Personal effects and professional equipment can be brought into Japan duty free as long as their contents and quantities are deemed reasonable by the customs officer. Participants can also bring in 200 cigarettes, 250 grams of tobacco or 50 cigars; 3 bottles of alcoholic beverages; 2 ounces of perfume; and gifts and souvenirs whose total market price is less than 200,000 yen or its equivalent. There is no allowance for tobacco or alcoholic beverages for persons aged 19 years or younger. Firearms and other types of weapons, and narcotic drugs are strictly prohibited.
8.5 Climate (Winter)
The average temperature in Nara in December is around 7°C (44.6°F), while sometimes the lowest is below zero °C (32°F). The highest temperature is around 11°C (51.8°F). It is best to wear a heavy coat or a down jacket.

For more information, please visit the Japan National Tourism Organization (JNTO) Forecast for Travelers: [https://www.japan.travel/en/weather/](https://www.japan.travel/en/weather/)

8.6 Healthcare
Water: Tap water is safe to drink in Japan. Mineral water including major imported brands can be easily obtained from supermarkets and convenience stores.


Hospitals: Medical systems and facilities in Japan are well-established and participants can expect to receive a high standard medical treatment, should any have health issues during their stay.


8.7 Insurance
Delegates are encouraged to purchase travel insurance before leaving their home country. Insurance plans typically cover accidental loss of belongings, medical costs in case of injury or illness, and other possible risks of international travel.

8.8 Electricity Supply
The voltage used throughout Japan is uniformly 100 volts, A.C. There are two kinds of frequencies in use; 50 Hertz in eastern Japan and 60 Hertz in western Japan. All places of the Forum will have western Japan outlets. A convertible type of electrical appliance such as a hair dryer, travel iron and shaver will therefore be handy; otherwise a step-down transformer is required to convert the voltage. There are no columnar-shaped plugs or 3-pin plugs used in Japan but 2-flat-pin plugs are used instead. It is therefore advised to purchase a plug adapter beforehand.
8.9 Local and International Phone Calls
For international inbound calls, the country code is +81, and the area code for Nara is 0742

8.10 Internet Access
Wi-Fi will be available at the official hotels of the Forum in Nara.
In Japan participants will find many public Wi-Fi signals. Please note that they often require a password for security reasons. If your budget allows, renting mobile Wi-Fi router device at the airport is another good option.

8.11 Typical Business Hours

<table>
<thead>
<tr>
<th></th>
<th>Weekdays</th>
<th>Sat.</th>
<th>Sun. &amp; National Holidays</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nara City Tourist Information Center</td>
<td>09:00 - 21:00</td>
<td>09:00 - 21:00</td>
<td>09:00 - 21:00</td>
</tr>
<tr>
<td>Nara Visitor Center &amp; Inn</td>
<td>08:00 - 21:00</td>
<td>08:00 - 21:00</td>
<td>08:00 - 21:00</td>
</tr>
<tr>
<td>Post Offices</td>
<td>09:00 - 17:00</td>
<td>Closed</td>
<td>Closed</td>
</tr>
<tr>
<td>Department Stores</td>
<td>10:00 - 20:00</td>
<td>10:00 - 20:00</td>
<td>10:00 - 19:30</td>
</tr>
<tr>
<td>Shops</td>
<td>10:00 - 20:00</td>
<td>10:00 - 20:00</td>
<td>10:00 - 20:00</td>
</tr>
<tr>
<td>Offices</td>
<td>09:00 - 17:00</td>
<td>Closed</td>
<td>Closed</td>
</tr>
</tbody>
</table>
※Depending on the situation of Covid-19 pandemic, these may change. Please check the latest information.

8.12 Consumption Tax & Tipping
There is a 10% consumption tax that will be imposed on most goods and services at the time of purchase (the tax is 8% for food; however when you eat the food which you bought at an eating area or eat it at restaurants, the tax becomes 10%). Indicated prices does not contain consumption tax in many cases.

Tipping is not required for service in places like hotels, taxis, restaurants, and beauty salons in Japan. Service charge is often charged to your consumption at some Hotels or Restaurants.

For any additional travel information, please refer to the Japan National Tourism Organization (JNTO)’s website: [https://www.japan.travel/en/plan/](https://www.japan.travel/en/plan/)
## 8.13 Contact Information

<table>
<thead>
<tr>
<th>[General information]</th>
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<tbody>
<tr>
<td>UNWTO Secretariat (Spain)</td>
</tr>
<tr>
<td>Maria Soledad Gaido</td>
</tr>
<tr>
<td>Technical Coordinator</td>
</tr>
<tr>
<td>Tourism Market Intelligence and Competitiveness</td>
</tr>
<tr>
<td>World Tourism Organization (UNWTO)</td>
</tr>
<tr>
<td>E-mail: <a href="mailto:mgaido@unwto.org">mgaido@unwto.org</a></td>
</tr>
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</table>

Regional Department for Asia and the Pacific
World Tourism Organization (UNWTO)
E-mail: rdap@unwto.org

UNWTO Regional Support Office for Asia and the Pacific (Japan)
Email: info@unwto-ap.org

<table>
<thead>
<tr>
<th>[Logistical support]</th>
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<tr>
<td>JTB Communications Designs (Japan)</td>
</tr>
<tr>
<td>Ms. Chiho Zawadzki</td>
</tr>
<tr>
<td>Email: <a href="mailto:world-gastronomy7th@jtbc.com.co.jp">world-gastronomy7th@jtbc.com.co.jp</a></td>
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<td>JTB Communications Designs, Inc.</td>
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<tr>
<td>JTB Bldg.8F, 2-1-25 Kyutaromachi, Chuo-ku,Osaka 541-0056, Japan</td>
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</table>
Map of Venues and Official Hotels

1. JW Marriott Hotel Nara
2. Hotel Nikko Nara
3. Daiwa Roynet Hotel Nara
4. Nara Royal Hotel
5. Comfort Hotel Nara
**Tentative Programme**

<table>
<thead>
<tr>
<th>12/12 (M)</th>
<th>12/13 (T)</th>
<th>12/14 (W)</th>
<th>12/15 (T)</th>
<th>12/16 (F)</th>
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<tr>
<td>7:00</td>
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<td></td>
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<tr>
<td>8:00-16:00</td>
<td>Registration</td>
<td>8:30-</td>
<td>8:00-</td>
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<tr>
<td>10:00-</td>
<td>Opening Ceremony</td>
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<tr>
<td>10:45-</td>
<td>Keynote Speech</td>
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<tr>
<td>11:00-</td>
<td>Fire Chat</td>
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<tr>
<td>11:40-</td>
<td>Coffee Break</td>
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<tr>
<td>12:00-</td>
<td>Session I</td>
<td></td>
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<tr>
<td>12:45-</td>
<td>LUNCH</td>
<td></td>
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<td></td>
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<tr>
<td>14:00-</td>
<td>Session II</td>
<td>14:30-</td>
<td>15:30-</td>
<td>16:30-</td>
</tr>
<tr>
<td>15:00-</td>
<td>Session III</td>
<td>15:30-</td>
<td>16:30-</td>
<td>16:30-</td>
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<tr>
<td>15:20-</td>
<td>World Cafe</td>
<td>14:30-</td>
<td>15:30-</td>
<td>16:30-</td>
</tr>
<tr>
<td>15:40-</td>
<td>Get inspired!</td>
<td>15:30-</td>
<td>16:30-</td>
<td>16:30-</td>
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<tr>
<td>16:40-</td>
<td>Signing Ceremony Wrap up Closing Ceremony</td>
<td>15:30-</td>
<td>16:30-</td>
<td>16:30-</td>
</tr>
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</table>

**Overseas participants arrival**

- The case of Japan: Gastronomy Tourism × Sustainable Tourism × Culture (tbc)

**Overseas participants departure**

- Excursion ※Only for those overseas participants registered in advance

- Fieldwork (lunch included)

- Overseas participants arrival

- Overseas participants departure

- Online live broadcast program

- ※Invitation only

**Key dates and events**

- 19:00-21:30 Welcome reception ※Invitation only
- 19:00-21:30 Gala Dinner
- 19:00-21:30 Farewell Dinner (Hosted by BCC)

**Notes**

- “LIVE” = Online live broadcast program

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**ANNEX B**
**Field Work**

**Course 1: Visiting the school for future leaders in food & agriculture in Nara, and experiencing the noodle culture of Japan**

<table>
<thead>
<tr>
<th>Event</th>
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</thead>
<tbody>
<tr>
<td><strong>NAFIC Abe School Building</strong></td>
</tr>
<tr>
<td>Nurturing leaders in the food industry</td>
</tr>
<tr>
<td><strong>Ohmiwa Shrine</strong></td>
</tr>
<tr>
<td>Birthplace of Japanese sake</td>
</tr>
<tr>
<td><strong>Production/Sales Store of Miwa Somen (thin wheat) Noodles</strong></td>
</tr>
<tr>
<td>History and production process of Miwa somen noodles</td>
</tr>
</tbody>
</table>

* Nara Agriculture and Food International College

**Outline**

Visiting Nara Agriculture and Food International College (NAFIC), an institution opened in April 2016 with the purpose of nurturing the next generation’s leaders in food and agriculture who will take on the future production, cooking, processing, and distribution of food. Also a visit to the Ohmiwa Shrine, site of worship of the god of sake. After visiting those places, the tour will take participants to Miwa, said to be the place of origin of somen noodles where Japanese envoys to Tang Dynasty China brought back the techniques of cultivating and milling wheat. Enjoy the unique texture and flavor of Miwa somen noodles.

**Proposed Schedule**

- **7:30am-8:00am**
  - Depart hotels
- **8:30am**
  - Depart Nara Prefectural Convention Center
- **9:30am-10:30am**
  - (Group 1) Visiting Nara Agriculture and Food International College (NAFIC)
  - (Group 2) Visiting Ohmiwa Shrine
- **11:00am-11:50am**
  - (Group 1) Visiting Ohmiwa Shrine
  - (Group 2) Visiting Nara Agriculture and Food International College (NAFIC)
- **12:05pm-1:15pm**
  - Visiting Production/Sales Store of Miwa Somen Noodles
  - Lunch
  - Observing the process of stretching noodles
- **2:10pm**
  - Returning to Nara Prefectural Convention Center

**Scheduled Lunch Place**

**Facility:** Senjutei

29-3 Shiba, Sakurai City, Nara Prefecture 633-0074

**Menu:** Miwa somen noodle dish (Senjutei-gozen)

**Image:**
Course 2: Experience the authentic local food culture

Nara Prefecture Historical and Artistic Culture Complex
Tour of the Complex
Hands-on experience of cooking local dishes using food products from the prefecture
Local dishes cooked by participants
Visit to a farmers’ market
【Capacity: 20】

[Outline]
Nara Prefecture Historical and Artistic Culture Complex, opened in March this year, has inherited and continues to draw on Nara’s historical cultural resources. The concept of this facility is to connect to “authentic culture” through “knowing, learning, experiencing, and enjoying” the historical culture and the high quality artistic culture of which Nara is justly proud, while at the same time offering participants “new perspectives and sensitivities”. Cooking local dishes with fresh ingredients produced in Nara allows participants to experience unique Japanese cooking methods such as decorative vegetable carving and decoration style rolled *sushi*, together with Japanese style table etiquette.

[Proposed Schedule]
7:30am-8:00am
Depart hotels
8:30am
Depart Nara Prefectural Convention Center
9:10am-10:15am
Arriving Nara Prefecture Historical and Artistic Culture Complex. Observing restoration of cultural properties/exhibition area.
Nara Prefecture Historical and Artistic Culture Complex (Nara Bunkamura)
10:15am-12:40pm
Hands-on experience of cooking local dishes
- Instructor’s demonstration and explanation of dishes
- Cooking experience
- Moving to multi-purpose room and eating cooked dishes
12:40pm-1:10pm
Free time (visiting a farmers’ market, and seeing traditional artifacts at site)
1:50pm
Returning to Nara Prefectural Convention Center

【Scheduled Lunch Place】
Facility: Nara Prefecture Historical and Artistic Culture Complex
(having a lunch of local dishes prepared in the cooking class)
437-3 Somanouchi-cho, Tenri City, Nara Prefecture 632-0032

Menu: Rolled *sushi* using black rice (with Yamato vegetables), Asuka Nabe (hot pot) with soy milk and soy bean meat (meat alternative), Kuzumochi (jelly made of arrowroot powder) with strawberry sauce made in Nara (under consideration)
※ Planning to serve a menu which doesn’t contain animal protein.

Images:
**Course 3: Learning about SDGs* from the hands-on experience of craft making**

**[Outline]**

Nara Prefecture Historical and Artistic Culture Complex, opened in March this year, has inherited and continues to draw on Nara’s historical cultural resources. The concept of this facility is to connect to “authentic culture” through “knowing, learning, experiencing, and enjoying” the historical culture and the high quality artistic culture of which Nara is justly proud, while at the same time offering participants “new perspectives and sensitivities”. Participants will create chopsticks of their own using Yoshino Cedar, which has a beautiful wood grain and is strong. After that, the restaurant adjoining the farm will serve a special lunch in collaboration with popular local cafés.

**[Proposed Schedule]**

<table>
<thead>
<tr>
<th>Time</th>
<th>Activity</th>
</tr>
</thead>
<tbody>
<tr>
<td>7:30am-8:00am</td>
<td>Depart hotels</td>
</tr>
<tr>
<td>8:30am</td>
<td>Depart Nara Prefectural Convention Center</td>
</tr>
<tr>
<td>9:10am-10:40am</td>
<td>Arriving Nara Prefecture Historical and Artistic Culture Complex.</td>
</tr>
<tr>
<td></td>
<td>Participating in craft making.</td>
</tr>
<tr>
<td></td>
<td>- Introducing the instructor</td>
</tr>
<tr>
<td></td>
<td>- Description of the properties of Yoshino Cedar</td>
</tr>
<tr>
<td></td>
<td>- Creating one’s own chopsticks and Shika-korokoro (deer shape craft) using leftover parts of cedar and cherrywood produced in Nara Prefecture</td>
</tr>
<tr>
<td>10:40am-11:40am</td>
<td>Tour of the facility (restoration of cultural properties/exhibition area, farmers’ market, traditional artifacts)</td>
</tr>
<tr>
<td>11:50am-1:20pm</td>
<td>Lunch at Café Wawa</td>
</tr>
<tr>
<td>2:00pm</td>
<td>Returning to Nara Prefectural Convention Center</td>
</tr>
</tbody>
</table>

**[Scheduled Lunch Place]**

**Facility:** Café Wawa in Tenri Tourist Agricultural Farm  
(cooperating with Fuwarin and Farmers café Keyaki)  
202 Sonohara-cho, Tenri City, Nara Prefecture 632-0048

**Menu:** Lunch featuring local vegetables and traditional processed food “Yamatofu(made of flour and water)”. Menu in collaboration with local cafés, including *awamochi* (rice cake made of millet) making experience.

**Images:**

* Sustainable Development Goals
Course 4: The birthplace of sake, the national drink of Japan

[Outline]
From olden times people have said, “the Nara school laid the foundation for the wide variety of sake now being produced”. Participants will visit the Ohmiwa Shrine the site of worship of Ohmononushi, who is the god of sake. The shrine is worshipped by sake manufacturers all over Japan. After that, at one of the leading sake breweries in Nara, Kita Shuzo, the owner and master brewer will give a tour of the brewery, offer some sake tasting for participants and explain the meaning of sake in Nara. Also, participants will enjoy a lunch made with ingredients specially selected by the owner and which was much loved by the participants of a National Geographic Tour at Auberge Komorebi in the national traditional architecture preservation district.

[Proposed Schedule]
7:30am-8:00am  
Depart hotels
8:30am  
Depart Nara Prefectural Convention Center
9:00am-10:15am  
Visiting Ohmiwa Shrine
10:45am-11:45am  
Tour of sake brewery of Kita Shuzo
12:10pm-1:10pm  
Lunch at Auberge Komorebi
2:10pm  
Returning to Nara Prefectural Convention Center

[Scheduled Lunch Place]
Facility: Auberge Komorebi
4-10-6  Imai-cho, Kashihara City, Nara Prefecture 634-0812

Menu: Local dishes with food ingredients selected by the owner

Images:
Field Work

**Course 5: Experience the hospitality of local families in the famous tea producing region**

- **Yamato Tea Course (Nara City)**
- **Capacity: 40**

**Outline**

Tsukigase is located at the northeastern end of Nara Prefecture. The area is surrounded by nature including the river with its crystal clear waters, the old falls linked to historical stories, and abundant greenery. It is known for its production of plums and Yamato Tea.

At Romantopia Tsukigase, participants will visit a tea plantation and learn about Yamato Tea from local people. Participants will also have the challenge of traditional rice-cake making. For lunch, they will enjoy home-made dishes from local grandmothers and mothers. After that, participants will have a tour of the plantation itself.

**Proposed Schedule**

- **7:30am-8:00am**
  Depart hotels
- **8:30am**
  Depart Nara Prefectural Convention Center
- **9:45am-12:25pm**
  Romantopia Tsukigase
  - Experience rice-cake making (participants take turns to pound mochi around 2 sets of pestle and mortar)
  - Lunch (dishes using ingredients from Tsukigase)
  - Tocha tea tasting challenge (if there is some extra time, about 3 types of tea will be prepared and participants will be invited to taste them and try in a quiz session to guess which tea they’ve tasted)
- **12:40pm-1:10pm**
  Tour of tea plantation
- **2:10pm**
  Returning to Nara Prefectural Convention Center

**Scheduled Lunch Place**

- **Facility:** Romantopia Tsukigase
- **Location:** 707-10 Tsukigase-nagahiki, Nara City, Nara Prefecture 630-2303

- **Menu:** Japanese dishes using local products

**Images:**

[Images of local dishes]
Course 6: Learning about examples of successful businesses in the gastronomy field at the place where Japanese history began

[Outline]
Asukamura Village has been working on promoting the village as a place which offers the visitor delights for all the senses. As a part of this, the village invites participants to observe the pop-up shop section that supports people who have the goal of starting up their own business. In the Complex of Man’yo Culture where these pop-up shops are located, visitors can see something of the life in the Manyo era (7th to 8th century) as well as character and feelings of Manyo Poets. For lunch, enjoy a curry made from popular local vegetables at the restaurant run by a former pop-up shop owner who achieved his goal.

[Proposed Schedule ]
7:30am-8:00am
Depart hotels
8:30am
Depart Nara Prefectural Convention Center
9:30am-12:10pm
Complex of Man’yo Culture
- Visit to the pop-up shops
- Tour of the facility
- Lunch
12:20pm-12:50pm
Visiting Ishibutai-kofun Tumulus
2:00pm
Returning to Nara Prefectural Convention Center

[Scheduled Lunch Place ]
Facility: CURRYON Man’yo Bunkakan-ten
10 Asukamura Asuka, Takaichi-gun, Nara Prefecture 634-0103
(in Nara prefecture Complex of Man’yo Culture)

Menu: Curry made from vegetables produced in Asuka and traditional Yamato vegetables from Nara Prefecture served with ancient rice (wild rice)

Images:
Field Work

Course 7: Gastronomy & green tourism in the rural and historical village of Asukamura

Course 7
Oku Asuka Course (Asukamura Village) [Capacity: 20]

Asukamura Village
Visiting mandarin plantation farm, experiencing rice-cake making (※ program under consideration)

Yumeichi-jaya/Yumeichi in Asuka
Lunch
Asukanabe-gozen (hot pod dishes)
Visiting farmers’ market

[Outline]
At Asukamura Village, which locals claim to be the place where Japanese history began, there were buildings in the end of 6th to early 8th century serving major capital functions, including the Imperial Palace, government offices, and state guest palace, just as in Tokyo today. The entire village is a heritage listed site. Participants may get a feel of old time Japan from the landscape of mandarin fields on gentle slopes, which are distinctive to this area, and from the experience of rice-cake making. Lunch is the Asukanabe hot pod dish, a popular winter menu for the people in Asukamura Village, made by local women.

[Proposed Schedule]
7:30am-8:00am
Depart hotels

8:30am
Depart Nara Prefectural Convention Center

9:30am-11:30am
Arriving Asukamura Village
- Mandarin or strawberry picking at a farm
- Rice-cake making

11:50am-12:50pm
Lunch at Yumeichi-jaya/Yumeichi in Asuka

2:00pm
Returning to Nara Prefectural Convention Center

[Scheduled Lunch Place]
Facility: Farm Restaurant Yumeichi-jaya
154-3 Asukamura Shimasho, Takaichi-gun, Nara Prefecture 634-0112

Idea of Menu: Asukanabe-gozen (cooked in chicken stock) or Koyukinabe-gozen (cooked in seaweed and vegetable stock)

Image:
Excursion

Excursion 1

Sources of Japanese Cuisine – Experience of Fermented food cultures

Experiencing fermented food cultures unique to Japan in the town of Tawaramoto, the place of "origin" of many food ingredients. After learning about miso from the owner of the long-established miso brewery, guests will enjoy original dishes using various types of soy sauce with locally produced ingredients in the soy sauce brewery which used to produce the sauce for the Imperial household and was reopened after being closed for 70 years.

ITINERARY

Nara City

Michi-no-eki Resti Karako/Kagi (Lecture on miso production by the owner of Shimada Miso and observation of a farmers’ market)

NIPPONIA TawaramotoMarutoShoyu (Lunch)

Nara City

09:00 10:10/11:55 12:10/14:10 15:30

Excursion 2

One of Three Great Gardens in Yamato – Buddhist Vegetarian Dishes at Jikoin Temple and Walking Tour of Naramachi Area, Nice Old Nara

The most significant feature of Jikoin, one of 3 great gardens in Yamato, is that the entire precinct was created as one big tea ceremony site. This is a place of unique value in that even 300 years after its establishment, visitors can find the Sekishu tea ceremony school's style of hospitality. Eating Buddhist vegetarian dishes in this temple will be a great opportunity to enhance visitors' interest and appreciation of the foods.

ITINERARY

Nara City

Todaiji Temple

Jikoin (Lunch/Sekishu style dishes)

Walking around Naramachi

Nara City

09:30 09:45/11:15 12:00/14:00 14:35/15:35 16:15
Excursion

Excursion 3

A taste of traditional French cuisine in Nara nurtured by more than 100 years of history

Mikasa is the main dining room at Nara Hotel. This is a major hotel built in Nara Park as a "Guest Palace in Kansai" with a history of over 100 years. All five senses will be stimulated by the traditional French dishes based on recipes successive chefs have inherited from their predecessors.

Nara is home to many historical buildings and Buddhist statues that are national treasures and important cultural assets. Among them, Horyuji Temple is especially significant as it is the oldest wooden building in the world and is world heritage listed.

ITINERARY

<table>
<thead>
<tr>
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<th>Activity</th>
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<tr>
<td>10:25/11:55</td>
<td>Horyuji Temple</td>
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</tr>
<tr>
<td>12:35/13:15</td>
<td>Nara Nagomikan</td>
<td></td>
</tr>
<tr>
<td>13:30/15:00</td>
<td>Nara Hotel Main Restaurant “Mikasa” (Lunch)</td>
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<tr>
<td>15:40</td>
<td>Nara City</td>
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</tr>
</tbody>
</table>

Excursion 4

Tasting winter dishes and a special dessert which is best eaten within 10 minutes

NakaiShunpu-do provides kuzukiri, which is made from one of the specialty foods in the Yoshino region, "kuzu" (arrowroot). Guests will make and then eat the ultimate kuzukiri whose “best eaten within” time is a mere 10 minutes.

At Gojo Genbei, a refurbished 250-year-old merchant's house, guests will have kaiseki ryori (tea-ceremony dishes) with local vegetables carefully picked by the chef that very morning. At Nishiuchi Shuzo, a sake brewery with a long history, guests will observe the traditional way of manufacturing sake with locally produced raw ingredients.

ITINERARY

<table>
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<th>Activity</th>
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<td>Nara City</td>
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</tr>
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<td>09:30/11:30</td>
<td>NakaiShunpu-do</td>
<td>(making and tasting kuzukiri/noodle)</td>
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<td>12:30/14:30</td>
<td>GojoGenbei</td>
<td>(Lunch)</td>
</tr>
<tr>
<td>15:30/16:10</td>
<td>Nishiuchi Shuzo</td>
<td>(sake brewery)</td>
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<tr>
<td>17:40</td>
<td>Nara City</td>
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