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1. Program Title

Growing the Spirit of Hospitality

2. Program Objectives

- Our school aims at the independence and social contribution of students with disabilities and we actively practice specialized career education to achieve our goal that all our students have employment by graduation. We teach students a broad range of knowledge and skills that will be necessary when working in order to develop their awareness as members of society and their motivation and behavior to contribute to society.
- We foster students' hospitality and volunteer spirit through table service with locals, the elderly, and customers from overseas at a café run by food processing major students.

3. Corresponding Subject / Number of Classroom Hours

Career Education / 5 hours

4. School Curriculum Design

- The café run by students in the food processing major, "café de NOVICE," opens as a restaurant once a month and as a café once a week for the locals.
- We invite the elderly in retirement homes once a month, and hold a recreational event organized by students in the nursing care and communication major.
- Students in the building maintenance major manage the cleaning of the street, café floor and windows. Students in the distribution and urban gardening major manage the maintenance of the flowerbed in front of the café and restaurant. As above, the whole school participates in welcoming guests.
- We create welcome boards for when guests from overseas visit our school.

5. Program Overview



Hospitality for the Elderly

- When elderly and wheelchair users visit our café, the students apply the service skills they have acquired in the food processing major, and the wheelchair operation skill and communication skills obtained in the nursing care and communication major.
- Students are sometimes nervous to service the customers at the table, but they cooperate with other students and do their best.
- We saw the students' fulfillment and smiles when they saw customers were enjoying the food and their service and when they received compliments and words of gratitude from customers.



Hospitality at the Restaurant

- We offer seasonal dishes at the school restaurant. In December, we treat customers to a beef fillet dish cooked with red wine and provide non-alcoholic sparkling wine.
- The students in charge of service wear a flower corsage on their chests and care for the interior decorations as well as background music.
- Students make use of the hospitality spirit that prioritizes customers and the skills they have acquired in class through operating the school restaurant.



Receiving Guests from Overseas

- A youth football team from overseas visited our school two years in a row to attend the Tokyo U-14 International Football Tournament.
- The students in the art club made a welcome board and headbands, and a student representative welcomed the guests in English.
- After they enjoyed tea time at our school café, we interacted with each other through sports such as basketball, volleyball and jump rope.

6. Result

- Students played various roles in welcoming guests, not only those who were in charge of table service, but also those who managed cooking, cleaning, gardening, wheelchair operation and communications.
- We have succeeded in fostering students' desire to contribute to society and care for others through these fulfilling experiences of receiving customers and being appreciated by customers. This has also increased their motivation to work.



Recreational event at a retirement home



Planter made by students in the distribution and urban gardening major



Students in the building management major cleaning