

TOKYO UNIVERSITY OF AGRICULTURE AND TECHNOLOGY

DOCTOR'S CAFÉ #25

Doctor's Cafe is a place for free and vigorous discussion and cross-disciplinary exchange with a wide variety of invited guests, including researchers, entrepreneurs, and investors from both inside and outside the university and from various fields. Anyone, not limited to doctoral students, who wishes to broaden their research and career perspectives and create a wide-ranging human network is welcome to attend. Please feel free to join us.



Cultured food!

Innovations for a Sustainable Future

Date: Friday, January 17, 2025 13:00-15:00

Venue: 50th Anniversary Hall , Fuchu Campus (50周年記念ホール),

Language: English

Everyone is invited to think about the sustainable future of food. Join us to explore the exciting possibilities of cultured meat!

Schedule:

13:00 – 13:25

Lecture by Dr Kelsi Matwick

13:25 – 13:35 Research talk by Mr Natsufumi Takenaka

13:35 – 13:45 Research talk by Ms Yuko Nagashima

13:45 – 14:15 Group Discussion

14:15 – 14:30 Quick Presentation

14:30 – 14:55 Networking, Voting

14:55 – 15:00 Prize Presentation, Closing Remarks

◆ Guest Speaker

Dr Kelsi Matwick

Fulbright Scholar

Department of Humanities & Communication, College of Arts & Sciences,
Embry-Riddle Aeronautical University, Prescott, USA

“Singapore as a Global Food Tech Hub: Addressing Food Insecurity with Alternative Proteins.”

<https://faculty.erau.edu/Kelsi.Matwick>

<https://www.kandkmatwick.com/category/research/>

Natsufumi Takenaka

Graduate School of Agriculture M1

“Environmental Impact of Cultured Meat Production.”

Yuko Nagashima

Graduate School of Agriculture Cooperative Division of Veterinary Sciences D3

“Cultured Meat for Cats Using Organoid Culture Technology”

◆ Register here!

Dead line : Jan 15, 2025

- FLOuRISH Fellow students here: <https://x.gd/dnElf>
(Please log in SIRIUS at first)



- Other applicants can apply via Google Form: <https://forms.gle/XFSZUFap46V1jWPZ8>

