

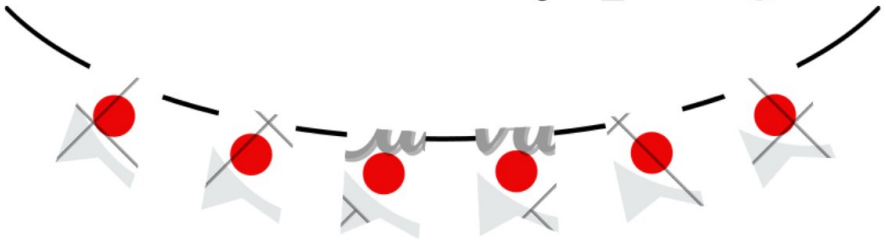


KENTO SHOJI

Division of Food Science and Technology
Faculty of Agro-Industry
Chiang Mai University



Yoshinoya Experience and Field study program



Yoshinoya farm in Fukushima



Since this is the winter period, the water in the soil freezes from the cold weather, making it quite difficult to harvest. You have to use a hammer to break the ground to make it easier to harvest. At first, I learned by pulling one spring onion at a moment, but after becoming proficient, I was able to pull out several onions at a time, which could shorten the time. Harvesting spring onions is easy to work but it requires patience and it also creates concentration that allows us to be on our own. It was a very good experience.

Furthermore, I learned how easy it is to peel an onion skin by using a blowtorch. Normally, when I cook, I have quite a problem with peeling onions, generating quite a lot of wasted ingredients.

From the observations in a short period, I found that working on a farm felt like a working family. In which everyone has individual duties and does excellently. One outstanding thing is that there is an alcohol measure for employees who have to drive. Indicates the integrity of the laws of the country as well. Which is very respectful. In addition, the reception is very good. They are ready to teach us the steps and ready to answer questions and educate us.



Yoshinoya factory in Saitama

First, the receiving raw materials stage such as onions, cabbage, Chinese cabbage, and carrots are quality controlled by measuring hardness, sweetness, size, and color, with almost all raw materials coming from cold climate sources. In the winter, raw materials may be ordered from the plains. But if it's summer, they will have to change to order ingredients from the mountains instead except for onions that thrive in warm climates. The working system of the machining process is internationally standard based on ISO22000 GMP and HACCP. During storage, the temperature is 6-7 degrees Celsius to maintain the quality of raw materials. The trimmed vegetables are sent to a decompose tank where microorganisms are present to help decay solids into liquids. Then the liquid will be treated for further treatment before being released to the public.

The meat that Yoshinoya chooses to use is ordered from America, Canada and Australia. because the price is cheaper than domestic beef in Japan and the quality is quite applicable to the restaurant business with a policy of being cheap, fast and delicious. In the process of receiving the raw materials, the meat will come in the form of a paper box in which the meat inside will be frozen, which must be defrosted before it enters the production line. They are placed in a room with a temperature of around -2.5 for two weeks. In order to slowly melt the ice, not to cause excessive drip loss and still be aging. This makes the meat softer and flavor more intense, which will use the part of beef that is called flank and plate, so the bone fragments must be examined and cut out by a person. The Cartons that contain meat and trimmed of beef fat can be sold for 15 yen per kilogram. In Japan, the cost of littering is quite high so if it is free or for a small amount of money, it's worth it.



Impression to Yoshinoya

Before I went to the internship, I had been worried about whether I would be stressed or not, and how to act in order to be good. But when I arrived, it made me very happy, both gaining more knowledge from what I had learned and got a lot of experience. The team took good care of us and always asked us what we wanted to eat and where we wanted to go. I have always dreamed of going skiing once because I've never been able to. Until the last day, the team took me there, it made me feel very impressed and wanted to join this company that has a policy to look after people like family. Finally, I would like to thank Yoshinoya and the Faculty of Agro-Industry Chiang Mai University who gave me this great opportunity, and hope that the younger generation will continue to have a good experience like this.

