

13. Yokosuka High School

Yokosuka High School x Tomon no Sato x Local Ingredients 'Product development filled with local charm'

Subject: Home Economics 'Research Project' - General Course (Home Economics), 3rd Year Students

Every year, we challenge ourselves to develop products using local ingredients in our school's general course, home economics class. In 2022, in the 3rd grade 'Research Project' class, we created recipes and developed sweets using 'rice flour', a local ingredient, with the following aims:

- * Promote rice flour as the Yokosuka area contains a very large area for rice cultivation.
- * Increase opportunities for young people (high school students) to consume rice by making rice flour sweets, as the self-sufficiency rate of rice is decreasing.
- * Make sweets that will attract attention and liven up the region, as there are few sweets that can convey the charms of the region.

With the advice of the local facility Tomon no Sato, we made a number of prototypes and held a competition in our school. The winning confectionery, 'Rice Flour Cream Puff,' was produced and sold for a limited time only at a local bakery called 'Takoman. Some stores sold out by pre-order, while others sold out within 2-3 hours of sales starting. It was very well received.

We also gathered and created a collection of recipes of the many excellent works that did not win first place in the competition. Now anyone can try to make them at home.



Image of the products for sale at 'Takoman'



The rice flour cream puffs and recipe collection