

September 12, 2025

Center for Regional Education and Collaboration (CREC)

Dear international students,

## [Job Offer] Join English lesson at Junior High School

We are looking for international students to assist with our “Join English lesson at Junior High School” scheduled to take place on **Monday, October 27, 2025**. We are looking forward to your application.

### 【Job Details】

#### <Date and Place>

**Monday, October 27 12:30–16:30 @ Nagakute Minami Junior High School**

\*15 minutes' walk from NUFS

#### <What we ask>

- Participate in English class and join 3 or 4 students' group, listen to presentations like “Japanese Customs and manners” and freely exchange opinions about their presentations.

★You can experience Japanese school lunch with junior high school students.

You can see the menu on the next page.

#### <Remarks>

- The hourly wage is **1,140 yen**. Please note that an income tax of 20.42% will be deducted at source.
- Photos and videos may be taken during the activity and used for university-related purposes such as websites, publications, and reports. Before using any photos, we will ask participants for permission.
- Applicants will be given pre-guidance during the lunch break (12:30–13:10) on Monday October 20.
- Japanese assistants will also participate as assistants.
- Absences due to illness or other unavoidable reasons may result in leftover school lunches.

We kindly ask that you participate if possible, and if you must be absent, please inform us in advance.

#### <How to apply>

Please scan the QR code and fill in the section.

\*We will close the form once the limit is reached.



Contact:

[crec\\_gg@nufs.ac.jp](mailto:crec_gg@nufs.ac.jp) (Yo TANAKA, Center for Regional Education and Collaboration)

October 27 Nagakute Minami Junior High School Lunch Menu and Ingredients

○Milk	<ul style="list-style-type: none"> <li>• 200ml carton (milk)</li> </ul>
○Rice	<ul style="list-style-type: none"> <li>• <b>Rice pack</b></li> </ul>
○Kanto-ni stew	<ul style="list-style-type: none"> <li>• <b>Pork</b></li> <li>• Tama hanpen (egg-free) (<b>soybeans</b>)</li> <li>• Konjac</li> <li>• Daikon radish</li> <li>• Carrots</li> <li>• Nama age (<b>soybeans</b>)</li> <li>• Diced kelp</li> <li>• Soy sauce (<b>wheat, soybeans</b>)</li> <li>• Brown sugar</li> <li>• Bonito flakes</li> <li>• Hon mirin</li> <li>• Sake</li> <li>• Water</li> </ul>
○Mackerel simmered in plum sauce	<ul style="list-style-type: none"> <li>• Mackerel</li> <li>• Red shiso</li> <li>• Plum paste</li> <li>• Sugar</li> <li>• Soy sauce (<b>wheat, soybeans</b>)</li> <li>• Hon mirin</li> <li>• Starch</li> <li>• Salt</li> <li>• Water</li> </ul>
○Hijiki salad (sesame dressing)	<ul style="list-style-type: none"> <li>• Hijiki</li> <li>• Chicken ham (<b>chicken</b>)</li> <li>• Cabbage</li> <li>• Cucumber</li> <li>• Carrot</li> <li>• Corn</li> <li>• Egg-free sesame dressing (sesame)</li> </ul>

※**Red text** indicates allergens.

※Cutlery will be chopsticks, but spoons (fork-and-spoon combination spoons) will also be provided for international students.