神戸女子短期大学 論攷 第53巻

目______次__

郣	录 文						
	おからのケーキへの利用						
		井	上	吉	世		1
	日本人英語学習者の発話修正能力の発達						
		岩	中	貴	裕	•••••	9
徨	Y 料						
_	スローフード考						
		片	寄	眞木	:子		29
	新食材"ローゼル (Hibiscus Subdariffa L.)"の葉の						
	南アジアにおける利用について						
		細				•••••	39
				祐			
				敏			
		稲	垣		寛		
	給食の運営に位置づけられる「調理学実習 I 」の内容につい	ての	検討				
		西	Ш	貴	子	•••••	49
		中	尾	美千	代		
	戦後の介護職教育の変遷						
	~兵庫県立婦人職業訓練校事業概要からの分析をもとに、	~					
	***************************************	里	Ħ	1.	Ž	• • • • • •	59

食育活動推進の一環としての 「食育シンポジウム」開催に関する検討 森 下 敏 子 平野直美 松 浦 紀美恵 今 本 美 幸 庄 司 圭 子 羽多悦子 矢 木 昌 子 米 山 富士子 ノート IH およびガスコンロを用いた煮物の物性における調味料の影響 森内安子 牧 子 森 下 敏 子 地域交流型食育推進の試み 細 見 和 子 岩中貴裕 女子大生に対する禁煙教育後の"本音のアンケート"調査について 森 下 敏 子 介護福祉関係職のユニホームに関する調査報告 古 田 貴美子 横山正子

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THE RONKO

CONTENTS

their speaking ability. Levels 1 through 3 are elementary, levels 4 through 8 are intermediate, and level 9 is advanced. This study analyzes 7 level 2 learners, 28 level 6 learners, and 5 level 9 learners and concludes that the utterance-corrections employed by the learners of each level are different

both in variety and in frequency.

Articles						
Titles and Writers	Key words	Abstracts				
■ The Ronko 53, 1-7 (2008)	okara, expansion,	Okara contains several kinds of functional substances, but most of it is treated as industrial				
Application of Okara to Cake	breaking strength,	waste. The author tried to utilize okara for making cakes. Cakes containing 10%, 20% or 30% pow-				
Sachiyo Inoue	sensory evaluation	dered okara as a replacement for flour were prepared, and their expansible behavior, breaking strength and sensory evaluation tests were studied. With the increase of okara contained, the expansion of the cakes gradually decreased. The breaking stress values of the cakes measured by the Rheometer gradually decreased with the increase of okara contained. The sensory evaluation scores of the cakes in which 30% of the flour were replaced by powdered okara were lower than those of the cakes containing 0%, 10% and 20% powdered okara as a replacement for flour. These results suggest that 20% powdered okara could be used as a replacement for flour to make cakes.				
■ The Ronko 53, 9-28 (2008)	Japanese EFL learners.	The present study is an attempt to explore how Japanese EFL learners develop the ability to cor-				
The Development of Japanese	communication	rect their utterances in accordance with the im-				
EFL Learners' Ability to Refor-	strategies,	provement in their speaking ability. For this				
mulate Utterances	self-correction, SST Level,	purpose, NICT JLE Corpus has been employed and 1494 utterance-correction examples have been				
Takahiro Iwanaka	NICT JLE Corpus	collected. The corpus consists of the transcribed interviews in Standard Speaking Test, in which the examinees are classified into 9 ranks based on				

Comments						
■ The Ronko 53, 29-38 (2008) Field Research on "Slow Food" concept Makiko Katayose	slow, food, dietary culture, life, city	The concept "slow" is recently widely used in "slow food", "slow city" and "slow life". However, the concept was started in 1986 from the slow food movement in Italy and widely spread in the world very quickly. The auther tried to have a short-term field research in Italy and German in the summer of 2006, and found that the slow food movement not only resists the spread of the fast food originally started in the United States of America or admires the nostalgic old lifestyle, but also establishes the new philosophy and new lifestyle of slow life as well as the new movement of the slow cities in the world. Moreover, the movement built a university to promote further research of slow food and gastronomy science.				
■ The Ronko 53, 39-48 (2008) Utilization of Roselle to the Daily Meals in South Asia Kazuko Hosomi, Yuki Okada, Toshiko Morishita, Hiroshi Inagaki	Roselle, Processed Food, Cooking book, South Asia	There has not so much research been done on using Kenaf and Roselle belonging to hibiscus mutabilis for food. We experimented on adding dried and powdered Kenaf and Roselle leaves to our daily meals. As a result we learned that they have both higher levels of calcium and dietary fibers than spinach. We also discovered that Roselle is better suited for food than Kenaf. We did our investigation in Thailand and Myanmar, where Roselle is used as food. This paper reports on our investigation in the two countries, leading to a new discovery of processing and cooking method using Roselle.				
■ The Ronko 53, 49-57 (2008) An examination of "Practice of Cooking Part I" in the field of Food service management Takako Nishikawa, Michiyo Nakao	Food Service Management, Practice of Cooking Part 1, modified curriculum, self-evaluation	The practice of Cooking Part 1 in our newly modified curriculum has been examined during the first semester of 2007. After finished practice course, students' achievements, that is, knowledge and understanding, were examined by means of self-evaluation by each student. As results, it was recognized that students could theorize their cooking skill which they prepared by entrance to our college although there were respectable differences among students.				

Recently, students have a few times to engage with cooking skill at home or school. Moreover, they must learn all curricula in the short term at college. Consequently, the present examination suggests that students could understand theologically special programs by taking training course for nutritionist as earlier as possible after en-

trance to college.

Comments

■ The Ronko 53, 59-71 (2008)

Changes in the Education of Care Workers After World War II ~ Based on an analysis of the project summary HYOGO PREFECTURAL KOBE WOMEN ADVANCED INSTETUTE OF TECHNOLOGY ~

Sidue Kuroda

education of care workers, training school for care workers, fixation ratio, curriculum

After World War II, the Japanese society changed dramatically and more women began to advance into society. However, it was extremely difficult for women to secure jobs. At that time, vocational training schools in Hyogo Prefecture started courses to train care workers to achieve job security for women. Although the training program was primarily concerned with domestic cares during the initial phases, it gradually got more specialized and more women got jobs after taking the training program. What are the causes behind that? This report is going to divided the 40 years after World War II into 3 periods and examine the training program of each period, taking the attributes of the trainees, their employment rates, and their beginning salaries into consideration.

■ The Ronko 53, 73-84 (2008)

Evaluation of the Symposiums of Food Education organized by our college in the past three years.

Takako Nishikawa, Toshiko Morishita, Naomi Hirano, Kimie Matsuura, Miyuki Imamoto, Keiko Syoji, Etsuko Hata, Masako Yagi, Fujiko Yoneyama Food Education, Symposium, Community contribution The workshop "Health and Food Education" has organized three times from 2005 to 2007 as a contribution to community by our college. We reviewed the substances of these symposiums and the questionnaires from participants, and then discussed the future projects on the basis of evaluation of these symposiums.

As results, it has been clear that we have some assignments, for example, the season for the workshop, the advertising media of symposium and the reservation of theme and participants. Furthermore, we assumed the expection to our activities of food education. We also anticipate that the activities for food education at Kobe Women College will be able to establish at the community, and have to succeed the substantial symposiums of food education.

Notes

■ The Ronko 53, 85-90 (2008)

Difference of Heating Time and Seasonings on the Hardness of Potatoes Cooked with an Induction Heating Cooker (IH heater) and the Gas Range.

Satoko Tanaka, Yasuko Moriuchi, Makiko Tsuji, Toshiko Morishita induction heating, gas range, potato, cooking time, hardness Difference of heating time and seasonings was caused to the hardness of potatoes cooked with IH heater and the gas range.

With the result, difference was scarcely observed in the hardness of potatoes 5% salt in water and mixed seasonings cooked for 12 minutes in water, with the IH heater and the gas range.

Moreover, as for difference by seasonings, in both cases of using the IH heater and the gas range, the potatoes were hard cooked for 12 minutes with soy. But those in 5% salt and in water showed soft.

Notes

■ The Ronko 53, 91-101 (2008)

A Collaborative Attempt to Promote Dietary Education Between Higher Education Facilities and Local Governments

Takako Yamamoto, Kazuko Hosomi, Takahiro Iwanaka dietary
education,
local dishes,
food
processing,
regional
community,
participation
by students

Food is one of our basic needs and a healthy dietary habit is required to lead a wholesome life. In the modern society with an aging population and a declining birthrate, it is necessary for children to receive dietary education which encourages them to get interested in health maintenance and health promotion. If higher education facilities and local governments make a concerted effort to raise children's awareness of their dietary life, the authors assume, it is possible to maximize the educational effects and to deepen their understanding of a healthy dietary habit. This paper reports the collaborative attempt to promote dietary education between Kobe Women's Junior College and Wazuka Town in Kyoto and makes a proposal on desirable dietary education.

■ The Ronko 53, 103-109 (2008)

Female Students' Real Intentions About Smoking: Results of a Survey Dune After No Smoking Education

Miyuki Imamoto, Toshiko Morishita female students' smoking, real intention, mother We gave a report on the actual situation of smoking by the students belong to The Department of Food and Nutritional Science last year.

As an antismoking campaign became active, however, it became more difficult for the students to talk about the actual situation of smoking. We found that even an unsigned questionnaire is not effective enough to grasp their real intentions about smoking.

We carried out questionnaire of real intentions about smoking before their graduation; so, the different effects were showed from the questionnaire about smoking at entrance to junior college.

■ The Ronko 53, 111-118 (2008)

An Exploratoy Report on Care Workers' Uniforms

Sidue Kuroda, Kimiko Furuta, Masako Yokoyama uniform, care work, livelihood support While doctors' uniform and nurses' uniform are quite established and socially acknowledged, care workers' uniform is rarely paid proper attention. This report has 2 purposes: investigating what care workers wear while they are on duty and clarifying whether they are required to wear uniforms which their parent organization chooses or they can decide what to wear. This report also points out problems concerning uniforms which care workers wear while working, taking such factors as sanitation and recognition into consideration.