



MIE PREFECTURAL
OHKA HIGH SCHOOL

SCHOOL GUIDE

General Course

Production & Economy Course



Helping Students Realize Their Dreams

We can help the students achieve their dreams, such as they entering a national university and getting a job in their desired field.

- Our curriculum is designed to accommodate different academic levels and career paths. We adopt a credit system and divide classes based on academic levels.
- Our advanced class allows the students to take more challenging classes and helps them develop their academic ability.
- Our standard class allows the students to take classes from our specialized courses.
- We offer detailed career guidance.

Developing Environmentally-Conscious Human Resources

We teach our students about agricultural production and distribution, horticulture for well-being, and the environmental issues surrounding us.

- We do research in the cultivation of local vegetables such as Ise-Imo, and cooperate with local people and universities.
- We promote horticulture for social well-being.
- We provide local children with opportunities to learn about agriculture through firsthand experience.
- We raise “Matsusaka beef.”

Environment Creation Course

Culinary Course



Cultivating Engineers Capable of Creating a New Urban Environment

Our students aspire to become civil servants, civil engineers or to go to university.

- Our students learn about civil engineering theory and technology.
- Our students learn about urban design.
- We help our students become civil servants or go to university by providing them with detailed career support from our knowledgeable and experienced teachers.
- We give our students the necessary skills to acquire their surveyor licenses.

Bringing Up Food Specialists

We train future food professionals with the skills to take leadership roles in the local food industry. The course's approach is grounded in "local production for local consumption" and "dietary education."

- **Licensed Cook Course**
Mastering cooking knowledge and skills
This course allows students to obtain a cook's license, and the skills students learn can be used immediately upon graduation.
- **Confectionery Course**
Coordinating all aspects of confectionery production
This course helps students to take a correspondence course for Confectionery Hygiene Master, and acquire its nationally-accredited qualification.
- Our Cookery Club runs a training facility "Magonomise Restaurant" in Taki-Town.

Let's enjoy school life in Ohka!!

School Life

Spring



Summer



Autumn



Winter



Sports Clubs



Cultural Clubs

