

# NIIGATA KAIYO HIGH SCHOOL

## About Us

In 1989, we started offering fishery education to meet people's expectation in Nou town in Itoigawa city, Niigata because the town faces Japan Sea and people engaged in fishery business.

Nou town established "Nou Fishery Supplementary School" in 1890. Niigata Prefecture took it over and renamed it to "Niigata Kaiyo High School" in 1993.

## Mission Statement

At Niigata Kaiyo High School, we...

1. Produce a strong, steady figure who respects the sea, learns from the sea, and lives in the harmony with the sea.
2. Cooperate with the other fishery schools in Japan, and develop education system on the fishery or marine studies.
3. Provide students with the expertise in fishery or the ocean, and prepare them to contribute to the community or the country.

## Series of courses

Niigata Kaiyo High School has four distinctive series of courses; *Fishery Cultivation*, *Fishery Provision*, *Marine Technique*, and *Marine Engineering*. In the first year, students find out their interest, studying liberal arts and introductory fishery courses, and choose their course to take in the second and third year.

### *Fishery Cultivation*

- Study about marine organism or sustainable development of the sea
- Cultivate flounder, devil stinger, Japanese huchen, Japanese kelp, and Blackthroat seaperch



# Fishery Provision

- Study about quality control, safety management, or cookery science
- Practice processing food in accordance with HACCP



# Marine Technique

- Study about fishing techniques, nautical instruments, or navigation
- Go on board for 60 days in total, and get discipline as a sailor



# Marine Engineering

- Study about construction work on the waterfront or machineries
- Learn diving techniques so that they can work in the sea



# Project with the city and companies

Students learn the best in the community, so we work in cooperate with Itoigawa city and the local companies.

## *“Saigo no itteki” (Fish sauce)*

Food Science Club produced a fish sauce called “*Saigo no itteki*,” using the salmon caught in the local river, but which had never used and discarded before.

The city, the alumni, and the school invested together, and established an institute named “Nou-sui Shop.” Students learn many things including marketing strategies by running the shop. This project has received a good reputation, and got an national award in 2015. In 2018, “Nou-sui Shop became a joint-stock company.



# Sturgeon and Japanese huchen

Sturgeon is a fish which produces the well-known caviar. Japanese huchen, freshwater salmonoid fish that grows to 1.5 meters, is now so rare. A local construction company built a fish nursery and manages it. We give them some technical advice to keep sturgeon and Japanese huchen, while they Offer our students an opportunity to take care of the fish.

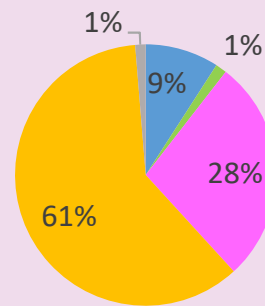


## Club After Graduation

We have several unique clubs such as Diving, Cutter Boat, Food Science, Marine Organism, and so on. Above all, our Sumo Club is one of the best teams in Japan.



More than a third of students continue studying at advanced schools. The others find employment not only in fishery industry but also in a variety of industries such as manufacturing, engineering, or food business. (data: 2017-2019)



■ 4 year university ■ 2 year university ■ Vocational school  
■ Employment ■ Others

## Facilities

Two training ships (322 tons, 19 tons), a diving pool (10 meters depth), a fish nursery, a factory, a food factory, dormitories, etc.



Kaiyo Maru, our new training ship was completed in 2019.



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