

No.1

ICT教育リーダー・パワーアップ講座

地理・地図情報の教育における活用

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No.2

お雑煮の違いをとりあげる

(1)お餅の形と焼くか煮るか？

- 角餅か丸餅か？それを焼いていれるか？

(2)だし汁を醤油味にするか味噌味にするか？

- みそ味でもどんな味噌を使うか？
- とりわけ白みそを使うかどうか？

(3)具に何を入れるか？

全日本雑煮大図鑑(<http://zo-ni.com>)より

No.3

岩手

角餅を焼く

東京

角餅を焼く

No.4

富山

角餅を煮る

名古屋

角餅を煮る

No.5

京都

丸餅を煮る

白みそで味付け

奈良

丸餅を焼く

No.6

広島

丸餅を煮る

福岡

丸餅を煮る

No.7



No.8

カップ麺にみる
東西の味の違い

「Gigazine:東西対決！東西のカップうどん・そばはダシも味も色も違う」より
http://gigazine.net/news/20070716_cup_touzai/

8

No.9



No.10



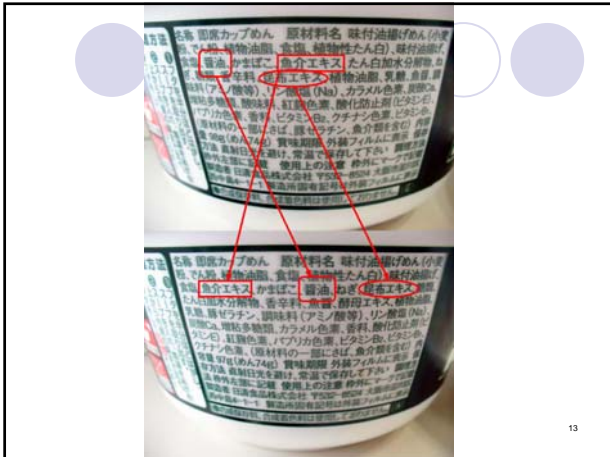
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No.12



No.13



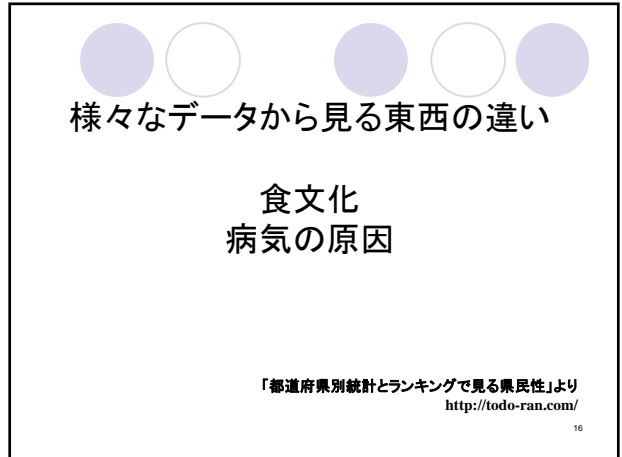
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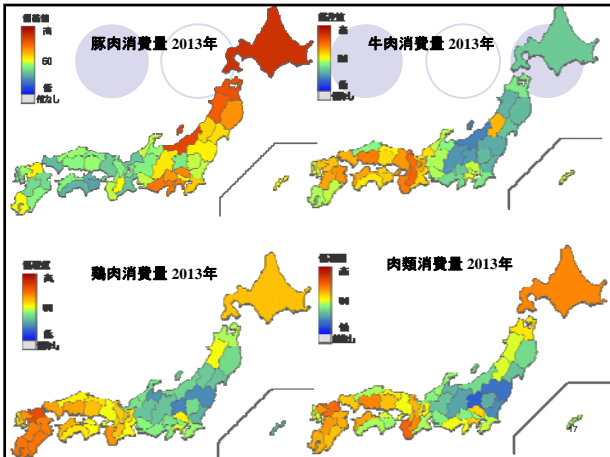
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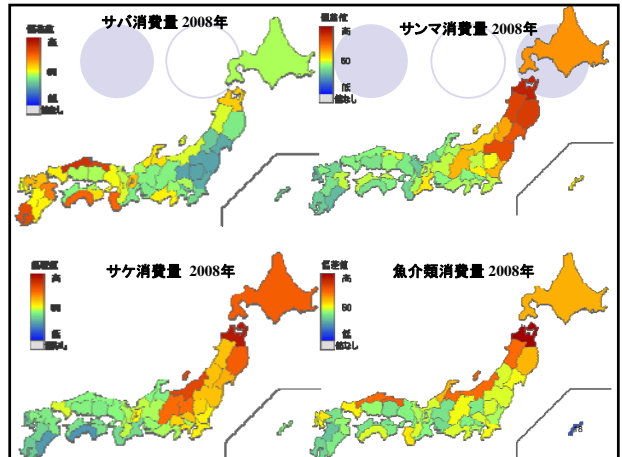
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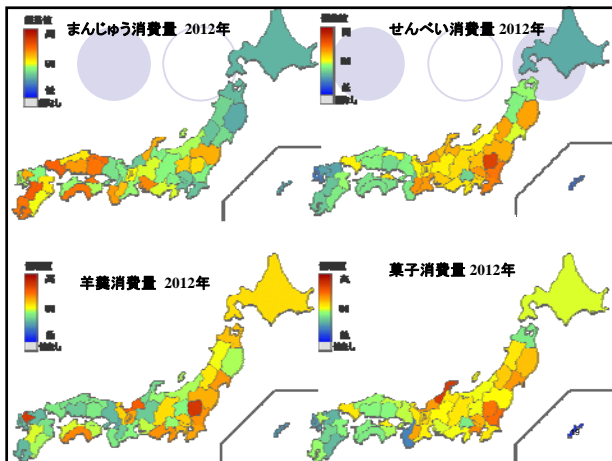
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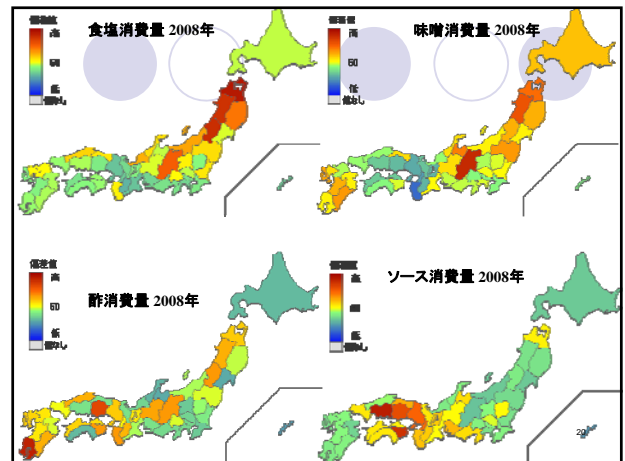
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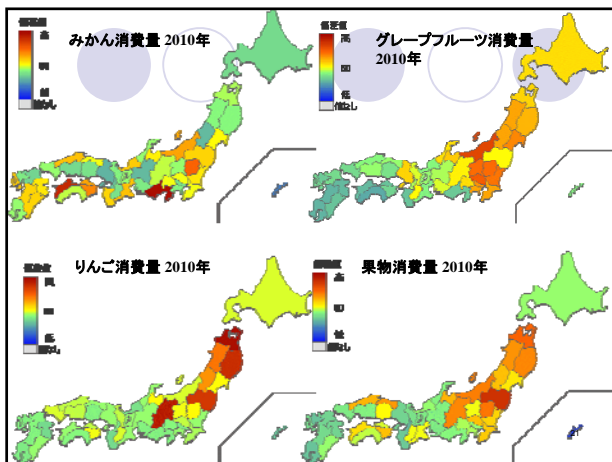
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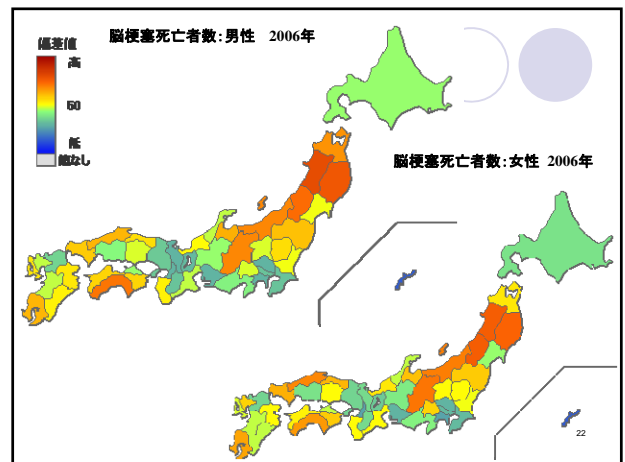
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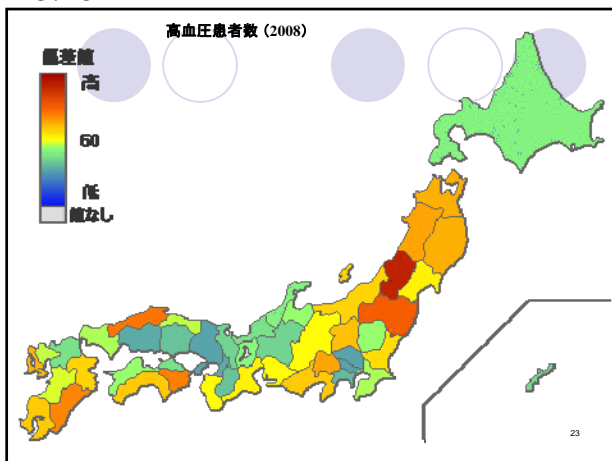
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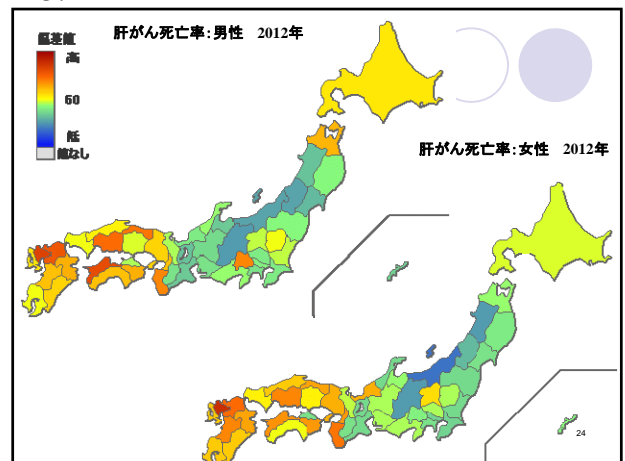
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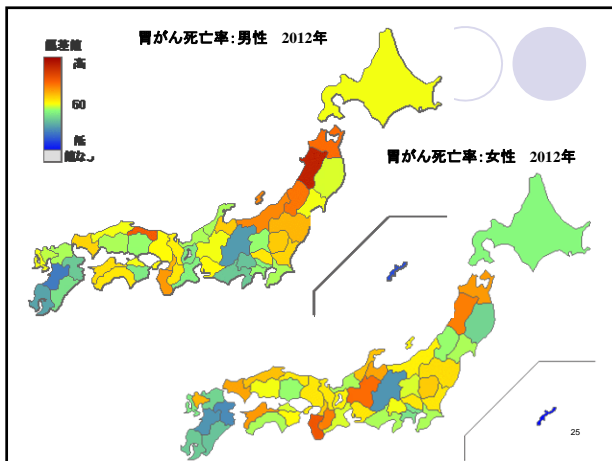
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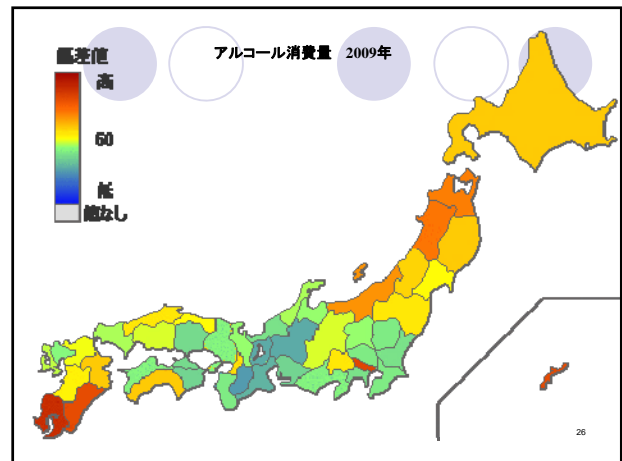
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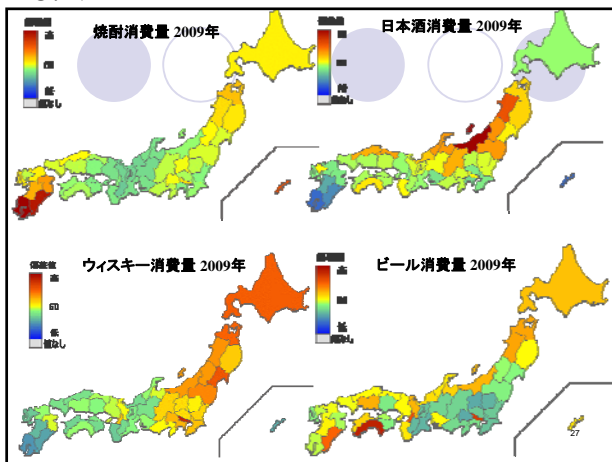
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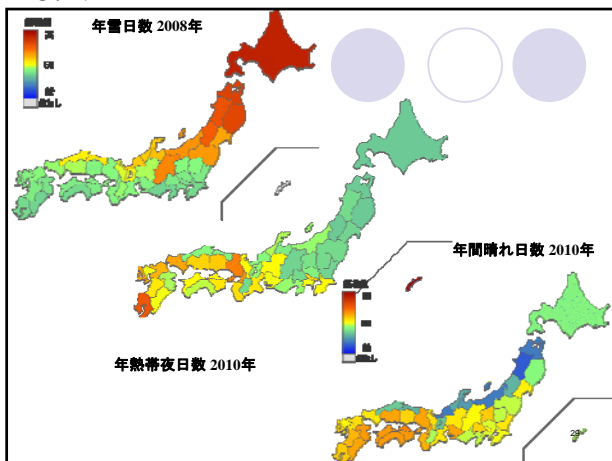
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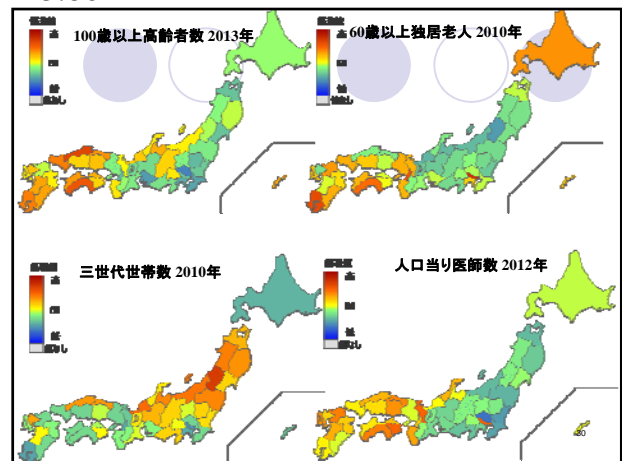
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日本列島の違いを生み出しているものは何か？

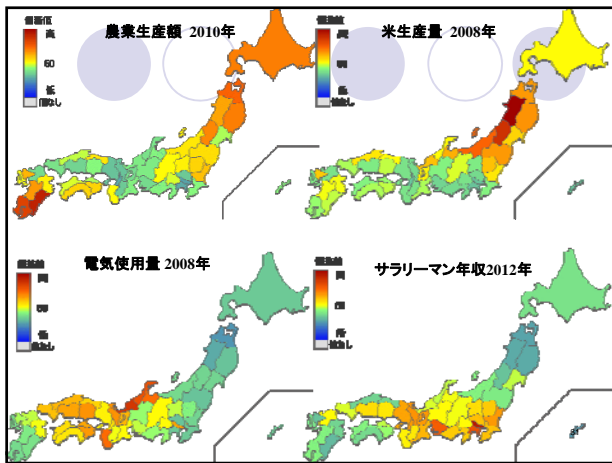
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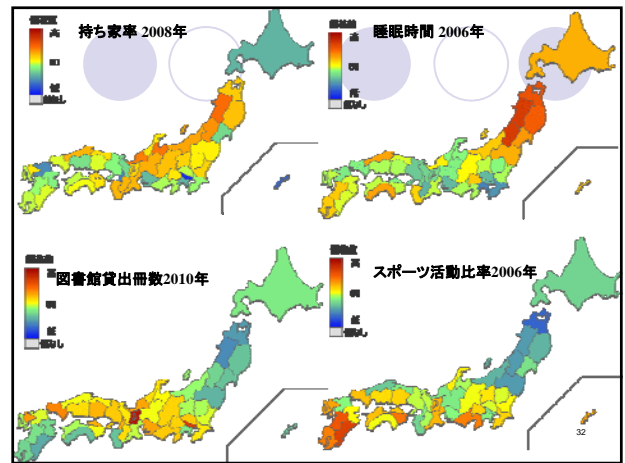
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No.31



No.32



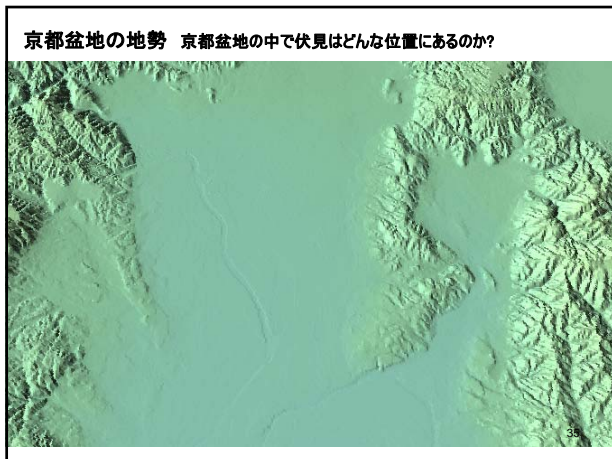
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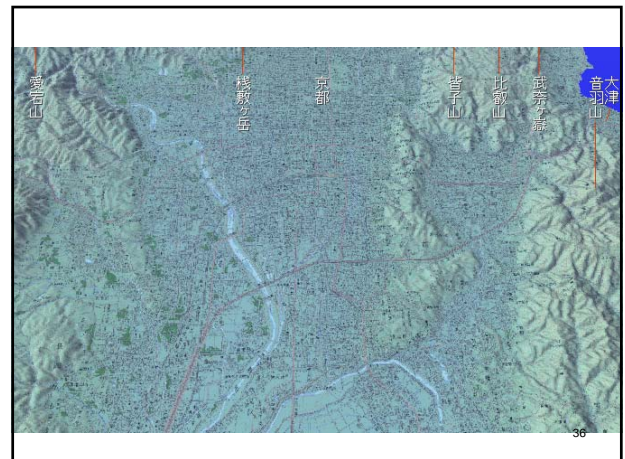
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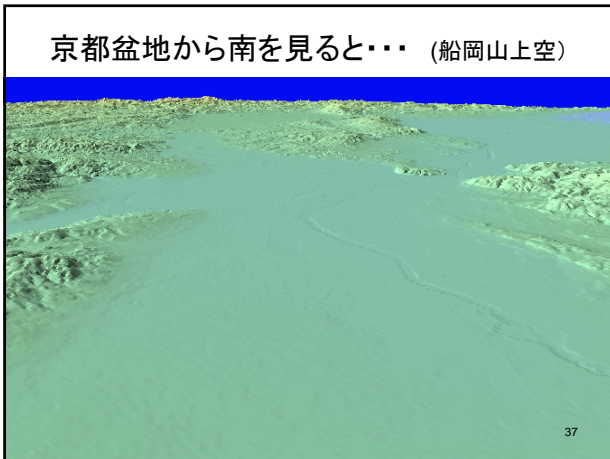
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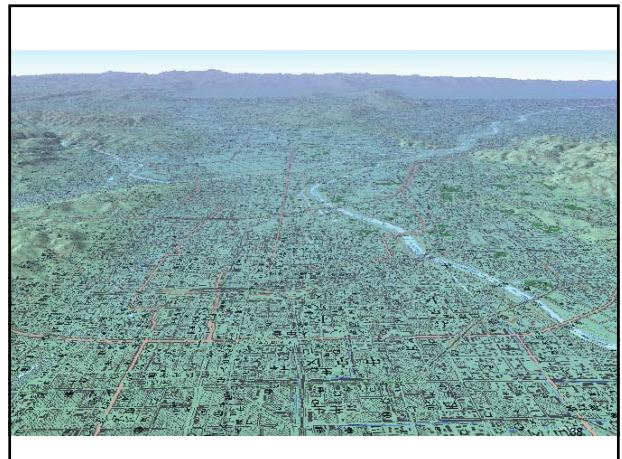
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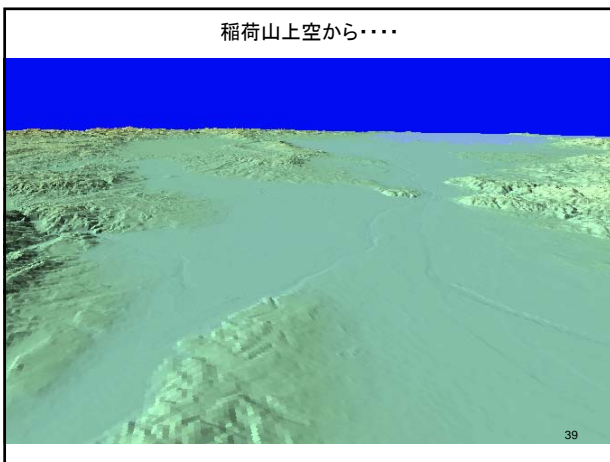
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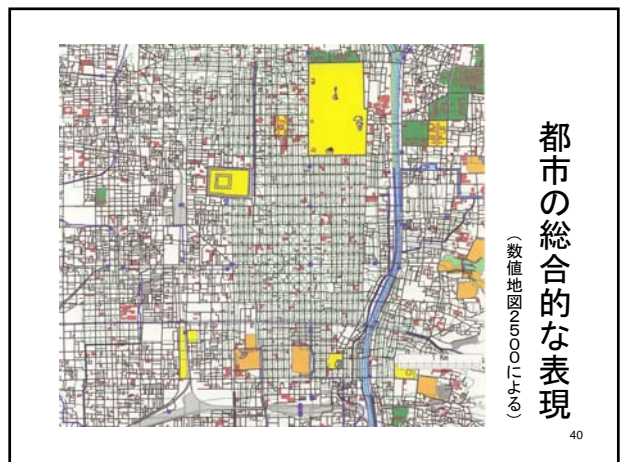
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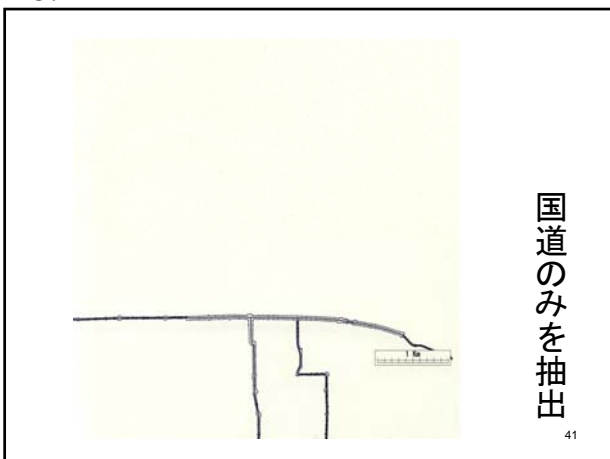
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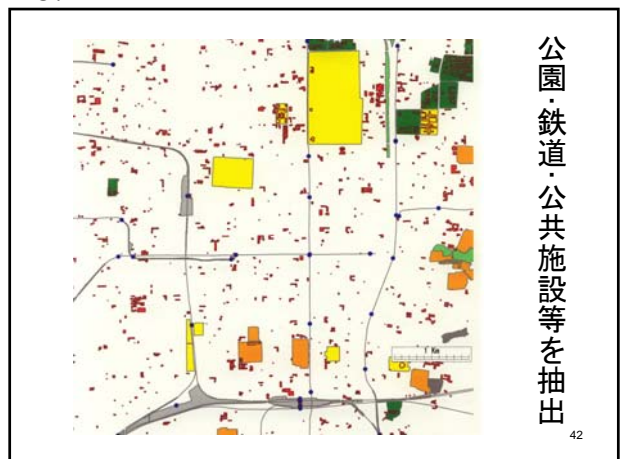
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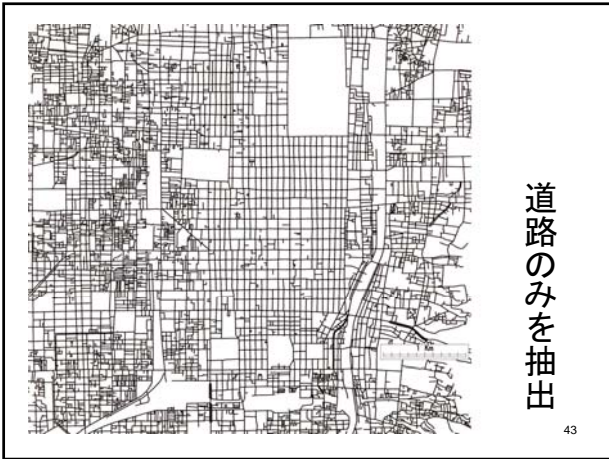
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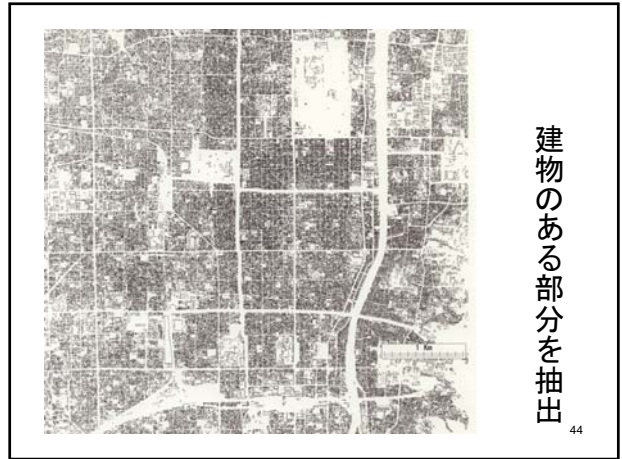
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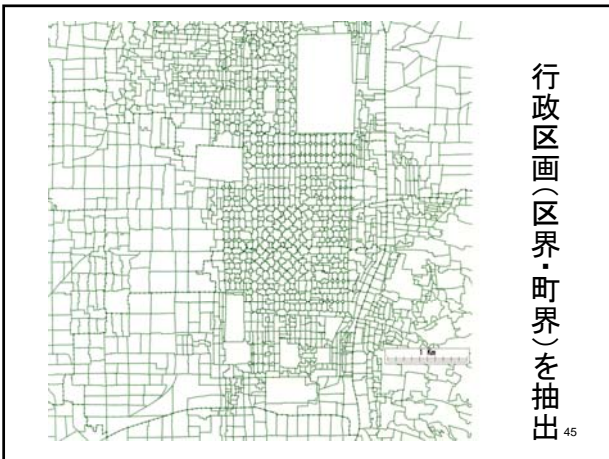
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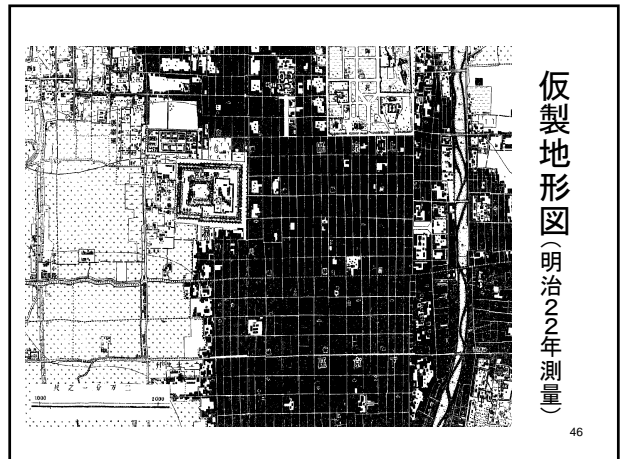
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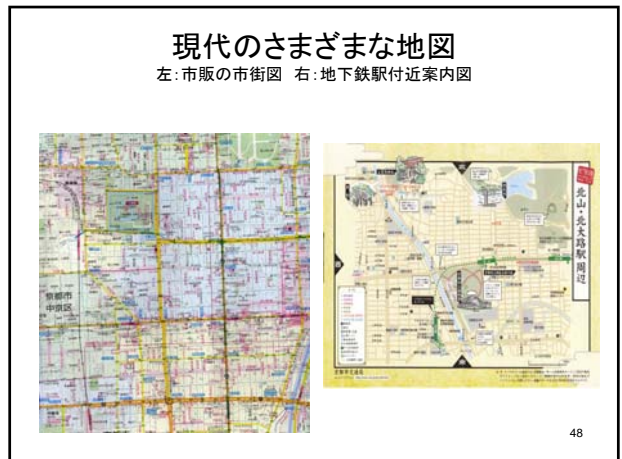
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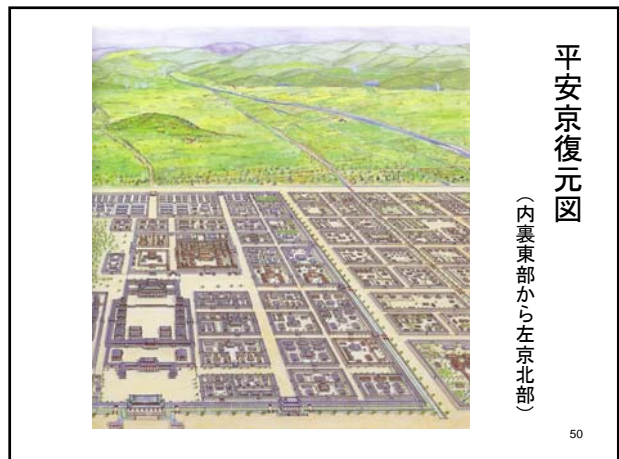
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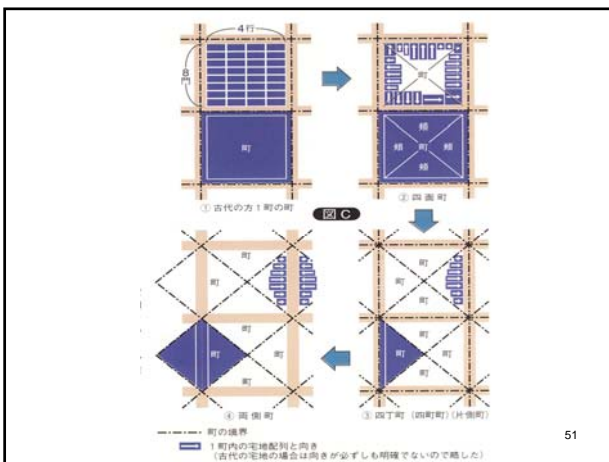
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No.50



No.51



No.52

