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学位論文題目	Factors affecting meal selection of Japanese migrants in Malaysia (マレーシアにおける日本人移住者の食選択行動の影響要因に関する研究)
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論文内容の要旨

The Malaysian government introduced a project called 'Malaysia Kitchen for the World' program (MKP) in 2006. MKP focused on positioning Malaysian food as a new trend in the world market as well as to generate widespread positive coverage for Malaysian food in the social media channels. MKP was also introduced in Japan. Although, Malaysian food still has not been accepted widely by Japanese people. As a result, the number of Malaysian restaurants in Japan is very few, compared with other countries. This study explores the constraint factors that have affected the dissemination of Malaysian food among Japanese people. Since the number of Japanese people who have eaten Malaysian food is very limited in Japan, I examined the meal content of Japanese migrants in Malaysia and inquire how Malaysian meals were chosen in their daily life. These food choices preferred by persons in their daily life have been discussed as an issue on dietary habits.

This study shed light on the migrants and analyzed their dietary habits in the host country. Patterns on dietary change caused by migration can be classified into a number of groups. One of them is intermarriage, pointing out the case of Nyonya cuisine in Malaysia. The second category is the influence of religion, referring to the case of religious conversion in Malaysia. Migration as a permanent resident is in the third category. The examples referred in this study are the Japanese migrants in Brazil and Hawaii. Most of the previous studies on the dietary habits of the migrants focused on the difference between first generation and next generations, because the migrants were mostly permanent residents. This study targets primarily on Japanese migrants who were working and examines their approach to host countries' food. Kuala Lumpur in Malaysia was selected as a study area. These are described in chapter four.

In chapter three, Malaysia is divided into three regions and each food consumption pattern is clarified with analysis of yearly average of monthly household expenditure data on the urban and rural areas in each region. (1) Expenditure elasticity estimates show that cereals and fish are necessary goods, and livestock products, vegetables and fruits, and food away from home are luxury goods in both the urban and rural areas. (2) The expenditure and own-price elasticities in the urban and rural areas have almost the same values except for food away from home. (3) The

result in Malaysia that had achieved GDP growth at a moderate pace is much different from East Asian countries, such as Japan and China which have experienced a very rapid economic growth.

The content in chapter four is meal selection of Japanese migrants in Malaysia. The study examines the meal content of migrants to Malaysia based on the results obtained in the survey conducted in 2015 and 2018. An empirical analysis to identify the selection factors for Malaysian food is conducted.

(1) A substantial difference is not observed in homemade meal selection between the Japanese in Japan and in Malaysia, however the frequency of eating out is much higher in Malaysia than in Japan, which shows modification of their dietary habit began with eating out. (2) It is evident that Japanese migrants eat Malaysian food more frequently than other meals, including Japanese food; Malaysian food is favored while eating out and Japanese food is mainly chosen as a homemade meal. (3) The relation between two individual attributes (duration of migration and age class) and Malaysian food selection verifies dietary behavior does not change in a simple way: (a) As the duration of migration increases, Malaysian food is adopted, which shows that Malaysian food is gradually accepted by Japanese migrants, although the eating frequency of the meal varies by age class or gender in the short term. (b) Malaysian food is spicy and oily, thus, as age class increased, there is an effect of returning to Japanese food.

(4) As a multiracial country, Malaysian food is not a single cuisine. It includes Malay, Malaysian-Chinese, Malaysian-Indian, and Nyonya cuisine. Prior investigations show that the dietary habits of Malaysian food are formed when migrants have been living abroad for longer periods of time. However, based on my results, I find that these habits comprise Malaysian-Chinese cuisine, and not Malay or Nyonya cuisine with its unique flavor. The analysis reveals that the longer the length of stay and the older the migrants, there is a tendency of returning to Japanese food.

(5) As for Malay and Nyonya cuisines which are new to the Japanese, people in their twenties show high frequency of eating Malay cuisine. Although, people in their sixties and above have a tendency to avoid it. While Malaysian food has a relatively high ratio in eating out, I found that Malay cuisine also has a tendency to be homemade meal. (6) Both breakfast and lunch variables show positive values, and I can confirm that respondents select Malay cuisine for breakfast and lunch.

People in their sixties have a tendency of returning to dietary habit that they had in Japan. Nevertheless, as most of the migrants were less than sixties and were staying for fixed years, they are more likely going back to Japan with their modified dietary behavior. It is a future study whether the change remains only in choice of eating out or whether it amounts to homemade meal.