## Collaboration Forum on Persons with Disabilities in Asia & the Pacific 2019



Sachie Onaka

Owner

Coffee House CODA

## About myself

Age 0	Born in January, 1964 in Hyogo Prefecture
2	Lost hearing in both ears, without any known cause
<b>4~</b> 18	Received education for the deaf (Joined track and volleyball
	clubs in junior and
	senior high schools)
	Took piano, calligraphy and dance lessons.
19	Acquired cooking license at Nihon College of Culinary
19~23	Worked for Nakahyogo Shinkin Bank
23	Resigned the job to get married and go to Otsu City, Shiga
	Prefecture.
	Homemaker (Three children).
28	Sign language instructor (26th year now)

## About myself

Age 36	Acquired Level 3 of the Official Business Skill Test in Color Coordinator
	Qualified as a color therapist, a color analyst, a color instructor,
	a herb coordinator and a calligrapher of award certificates
39	Opened "COLOR Salon Onaka"
44	Opened "Coffee House CODA"
50	Published a picture book "Iro-no-Ohanashi (Story of Colors)"
51	Qualified as a color growing advisor
52	Qualified as a wine sommelier
53	Qualified as a cheese sommelier
54	Qualified as a sommelier instructor

### Teaching room for Sign Language



# What Made Me Decide to become an entrepreneur

The previous café owner became ill and I was asked if I would be interested.

I accepted without hesitation, but my family was against it.



They agreed, but on the condition that I do with hearing people.

As the café came with all its furnishings, the preparation was not very difficult, but sometimes I felt limitations on conversations with customers.



Undaunted by disability, I work with my head held high!

#### Coffee House CODA



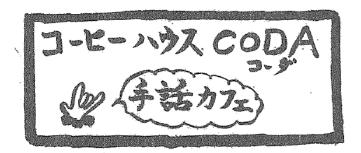
If you open the door •



## Atmosphere at CODA



#### Advertising



電 520-0056 滋賀県大津市末広町 7-1 大津パークビルB1



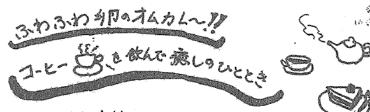
TEL/FAX 077-521-7760 平日 8時30分~18時30分 土日祝 10時~18時30分 (ラストオーダー 18時)

> 交通方法 JR大津駅北口より徒歩2分 (JR京都駅より20目、ひわこ線)

ワインマ&カクテルマBAR

每月第3土曜 17時~ 22時

滋賀県のひわこワイン、ヒトミワイン、日本のワイン、フランス、イタリア、スペイン、ドイツなどのワイン、ビール、焼酎、血な、又、滋賀名物である。 赤んにゃくのおさしみ 血なる 用意に おります。



CODA特製のケーキ、タルナ、パスをもあります。

質切(バースデーパーラ、二次のパーラル・すん) セミナー・ウィン会・ミーラングota 受付中!

「コーヒーハウス CODA」の店主 尾中華尼 <u>ムベットは、フェイスプックで見て下さい。「コーヒーハウスコータ」</u>
「聴意障害者。矢寿具生まれ、滋賀県大津市左住、調理師、日本ソムリエ、助合全員、予話講師 チーボソムリエ・カラーコーデルネター、カラーセラピスト、カラーアナリスト、色育アドバイザー、ハラツーディネータ

#### Café Menu





- •I always think about what to serve, and prepare specialties of CODA.
- •Coffee delivery is available.



#### What I Value in Work

- Cheerfully say "Welcome!" and "Thank you very much!"
- Always wait on customers pleasantly with a smile
- Answer right away when called, and go to the table
- Serve hot dishes hot and cold dishes cold
- Pay attention to finished plates and address the customer at a suitable moment to take plates away
- Listen to customers' requests, opinions and preference of dishes, and reflect them in my service
- Always think about services that would make me happy if I were a customer
- Visit successful restaurants and study what kind of services they have
- As a restaurant also provides an opportunity for encounters and communication, I pay careful attention to start a timely conversation
- •Serve dishes which customers enjoy, rather than low-price dishes (Try to serve local specialties of Shiga Prefecture such as Funa-zushi and Akakonnyaku)
- Advertise my restaurant on Instagram, Facebook and Line

<Success factors> Accumulation of small efforts and simple work and the word-of-mouth power