Laboratory Visit



- ◆College of Science and Engineering
- ◆ College of Life Sciences
- ◆ College of Information Science and Engineering
- ◆College of Gastronomy Management



Tuesday 17th July, 2018

No.	Group No.	College	Laboratories	Coducted by	Theme	Programme	Venue
1		College of Science and Engineering	Intelligent Vehicle System Laboratory		Intelligent Vehicle System Technology	Al-based Harvesting Robots and LiDAR-based Mobile Robots	West Wing 4F
2	A B C		High Performance Computing Laboratory	Lecturer Lin MENG	Al Based Image Recogntion	Protection of Cultural Heritage and Environment by Al	ROHM Plaza 5 F
3	D		Micro / Nano Mechatronics Laboratory		Small, Soft, Safe Micromachine	Introduction of micromachine, especially, small, soft, safe micromachine Demonstration of small, soft, safe micromachine Facility inspection(if time allows)	EXL3 2F
4			Humanoid Systems Laboratory	Assistant Professor Sang Ho HYON	Physical interaction between humans and humanoid robot	Demonstration of compliant motions on a hydraulic dual arm	East Wing 5 F

No.	Group No.	College	Laboratories	Coducted by	Theme	Programme	Venue
5		College of Information Science and Engineering	-	Associate Professor Maki ICHIMURA	Introduction to ISE	Reserch themes	Creation Core 1F CC102
6	E		Intelligent Image Processing Lab	Professor Yen-Wei CHEN	Surgery Support by VR	We will show you a tuchless visualization of 3D hepatic models	Creation Core 1F Demonstration Room
7	F G		Human Robotics Lab		Advanced Driver Assistance System	Advanced Driver Assistance System	
8			Reality Media Lab & Mobile Computing Lab	Professor Fumihisa SHIBATA, Professor Asako KIMURA	Experience of Mixed Reality System	Students can experience a mixed reality system that combines the real world and the virtual world.	
9	Н	College of Life Sciences	Applied Molecular Microbiology Laboratory		Microbes as Our Friends	Microbes are much more our friends than our enemies. Amazing power of microbes would solve many important problems in the world. We will introduce our recent research on microbes.	Bio Link 2F
10	I	College of Gastronomy Management			Sensory Evaluation of Foods	This session aims to learn the techniques for food development through the experience of sensory evaluation by using Japanese commercial foods.	Co-Learning House II 4F