

Training program on Japanese cuisine for non-Japanese chefs who are serious about studying Japanese cuisine, officially supported by the Ministry of Agriculture, Forestry and Fisheries (MAFF) of Japan

Japanese Cuisine and Food Culture Human Resource Development Program 2020

Now Accepting Applications for Online Participants

We are now accepting applications for an online training program to acquire correct knowledge and skills in Japanese cuisine and food culture. Study under a curriculum taught by first-class chefs in your own country. It's a great opportunity to learn techniques in authentic Japanese cuisine and obtain official certification by the Japanese government in a short period of time.



● **Application Deadline: Oct. 30, 2020**

Dates are Japan standard time.

● **E-learning Course: Oct. 19 – Nov. 30, 2020**

● **Real-time Online Course (selected participants only): Dec. 1, 2020 – Feb. 28, 2021**

Participate by watching videos of top chefs*¹ supervised by the Japanese Culinary Academy*² free of charge! Study the fundamentals of Japanese cuisine via videos and textbooks.

During the program, trainers from the prestigious Kyoto Culinary Art College*³ (partnership school of the Japanese Culinary Academy) will be available to attentively answer participants' questions.

Those who complete the e-learning course can take the exam for Certification of Cooking Skills for Japanese Cuisine in Foreign Countries, Bronze*⁴ established by MAFF.

- **If you have internet connection that enables you to watch the online training videos, you can participate whenever you like.**
- **All participants will be provided a Japanese kitchen knife, whetstone, and textbook needed for the program (participants must provide their own ingredients).**
- **Participants who demonstrate outstanding performance in the e-learning course will be able to join a special real-time face-to-face online course taught by a master chef. Those who complete this course will also be given additional materials to acquire more advanced skills and knowledge.**

List of chefs supporting the program



Yoshihiro Murata (KIKUNOI) **Masahiro Kurisu** (TANKUMA KITAMISE) **Hiroshi Sasaki** (GION SASAKI) **Takashi Tamura** (TSUKIJI TAMURA) **Mamoru Sugiyama** (GINZA SUSHIKO HONTEN) **Takuji Takahashi** (KINOBU) **Masayoshi Kazato** (SAKAE SUSHI) **Hirotohi Ogawa** (WSSI) **Ryohei Hayashi** (TENOSHIMA)



Yoji Satake (TAKESHIGERO: MINOKI MAIN RESTAURANT) **Motokazu Nakamura** (ISSISODEN-NAKAMURA) **Shigeo Araki** (UOSABURO) **Akio Saito** (SHICHIYUNIKO) **Motoi Kurisu** (ARASHIYAMA KUMAHIKO) **Kimio Nonaga** (NIHONBASHI YUKARI) **Haruyuki Takada** (TAKADA HASSHO) **Naoyuki Yanagihara** (KINSARYU-SHIKA) **Shinichiro Takagi** (ZENIYA)

*1. The program will be supervised by master chefs from famous restaurants, including Mr. Yoshihiro Murata of Kikunoi in Kyoto, one of the most well-known restaurants in Japan.

*2. NPO that promotes global understanding of Japanese cuisine, holds training programs, conducts research, and more. <https://culinary-academy.jp/english>

*3. Prestigious culinary school boasting 90 years of history and tradition that has produced many famous chefs in Japanese cuisine. <https://sites.google.com/st.taiwa.ac.jp/eng/kyocyo?authuser=0>

*4. A certification program established to certify non-Japanese chefs of Japanese cuisine who have gained correct knowledge and skills in Japanese cuisine in accordance with the guidelines established by the Ministry of Agriculture, Forestry and Fisheries (MAFF). https://www.maff.go.jp/j/shokusan/syokubun/pdf/chori_o_e.pdf

taiwa
TAIWA GAKUEN
EDUCATION INC. KYOTO



Masahiro Nakata
(President of Kyoto Culinary Art College)

The aim of this program is to provide participants with correct knowledge and skills in Japanese cuisine, so they can spread the magnificence of Japanese food, food culture, and Japan-produced ingredients around the globe.



Direct inquiries to the email address below. (Contact people: Yayoi Makino and Aya Hamasuna)

日本食 ● 食文化普及
人材育成支援協議会

Japanese Cuisine and Food Culture
Human Resource Development Committee

nihonshoku@tow.co.jp

Note: This program is organized by the Japanese Cuisine and Food Culture Human Resource Development Committee (JCDC), with the support of the Ministry of Agriculture, Forestry and Fisheries of Japan.

■ Eligibility to Participate in the Program

Applicants must:

- Have internet connection that enables them to watch the online training videos.
- Have a place where they can practice kitchen knife techniques (cutting vegetables and filleting fish).
- Be a non-Japanese national (non-Japanese nationals residing in Japan are also eligible).
- Be 18 or older at the time of the start of the program.
- Have the ability to speak (at a conversational level or above), read, and write English or Japanese.
- Be able to cover costs that incur during the program for things other than those stated in Covered Costs below.
- Have basic culinary skills and a strong will and desire to actively learn about Japanese food and food culture.

■ Covered Costs

- Tuition for the training program
- Basic Japanese cuisine set needed for the program: textbook, Japanese kitchen knife (*usuba bocho*), whetstone, etc.

Note: Participants must pay any telecommunication costs involved in participating in the program.

Participants must pay for any other ingredients and materials needed during the program besides those provided above.

■ Other

The collaboration tool Lark will be used for the program, so participants will need to install the application.

<https://www.larksuite.com/>

■ Schedule (All times are in Japanese Standard Time. The current schedule is subject to change.)

Until Friday, October 30, 2020, 23:59	Application period	Submit the following documents to nihonshoku@tow.co.jp before 23:59 on Friday, October 30, 2020: · Application form, photograph of face · Copy of an official government-issued ID such as a passport
From the time the application documents arrive until Monday, November 2, 2020, 23:59	Notification of results	Application documents will be reviewed in the order they arrive, and you will be contacted about the results.
From the time of completion of the agreement until Monday, November 30, 2020, 23:59	Agreement	· Sign pledge Once you have signed the pledge, you will be officially accepted as a participant.
	Online training system setup, shipment of basic set	
	E-learning course and tests	A training course (lesson 0-10) based on an e-learning curriculum created in line with the Certification of Cooking Skills for Japanese Cuisine in Foreign Countries, Bronze established by MAFF. A test will be given after each lesson.
	Bronze certification exam	Exam for the Certification of Cooking Skills for Japanese Cuisine in Foreign Countries, Bronze established by MAFF. Those who pass the exam will be registered as Bronze certified chefs and will receive a Bronze Certificate.
Tuesday, December 1, 2020 to Sunday, February 14, 2021, 23:59	Real-time face-to-face online course by master chef for outstanding performers	Real-time face-to-face online course taught by a master chef held in a small group, which only those who were specially selected for their outstanding performance in the above e-learning course can participate. While the e-learning course covered one of the five basic techniques for Japanese cuisine (<i>goho</i> or "five methods"), that of "cutting/peeling," participants in this course will acquire more practical skills and know-how while making actual dishes using not only cutting/peeling technique but also the other basic techniques of simmering, grilling, steaming, and frying.
Until Sunday, February 28, 2021, 23:59	Final exam, and shipment of Certificate of Completion and materials	One-on-one online exam with a master chef to confirm understanding of what was taught in the real-time face-to-face online course. Those who complete the course will receive a Certificate of Completion and materials to enable more in-depth study of and further their dedication in Japanese cuisine.

Application documents will be reviewed in the order they arrive, and you will be contacted about the results. After that, you can start the program once you have signed the pledge, so the sooner you apply and are accepted, the longer you can participate.