

Japanese Cuisine and Food Culture Human Resource Development Program Now Accepting Applications for 2021 Program

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 using online training. It's a great opportunity to learn basic techniques in authentic Japanese cuisine and obtain official certification by the Japanese government in a short period of time.

- **Application Deadline: June 30, 2021**
- **Online Training: July 25 to November 30, 2021**

- * Dates are Japan standard time.
- * Participants will be selected mainly based on the screening of application documents.
- * Schedule is subject to change depending on the situation.



[Online Training Outline]

- Study the fundamentals of Japanese cuisine via learning materials (videos and textbook) supervised by the Japanese Culinary Academy*1.
- Those who pass the completion test of the online training can take the exam for *Certification of Cooking Skills for Japanese Cuisine in Foreign Countries, Bronze**2 established by MAFF.
- During the training program, trainers from the Kyoto Culinary Art College*3 (partnership school of the Japanese Culinary Academy) will be available to attentively answer participants' questions.

- **If you have an internet connection that enables you to watch the e-learning, 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).**

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

*2. 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

*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>

<List of chefs supporting the program>



Training in Japan for Selected Participants Only Is Also Scheduled

Participants who demonstrated outstanding performance in the above online training and are expected to play a leading role in communicating the allure of Japanese agricultural, forestry, and fishery products as well as food will be specially selected and invited to Japan for training. The invitees will have the opportunity to master advanced techniques and knowledge while actually being exposed to the culture and ingredients of Japan. (Scheduled invitation period is approximately one month from early January 2022 to the end of February 2022.)

- ◆ For invitees to the training in Japan, expenses for round-trip flights from your country to Japan, accommodation in Japan during the training, and training related costs will be provided. (However, personal living expenses and costs for purchasing goods, etc. will not be provided.)
- ◆ Training in Japan may be subject to change or cancellation due to the COVID-19 pandemic situation.

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.



Please contact by email to apply.

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.

(Contact people: Ms. Yayoi Makino, Ms. 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 (JCDC)

Eligibility to Participate in the Program

- Be 18 or older at the time of the start of the program.
- Be a non-Japanese national (non-Japanese nationals residing in Japan are also eligible).
- Graduates from culinary school or possess experience with cooking in Japanese restaurant(s).
(Work experience at Japanese Food and Ingredient Supporter Stores Overseas* would be an asset.) *<https://www.jetro.go.jp/en/trends/foods/supporter.html>
- Have a will and desire to learn about Japanese food and food culture and being healthy and physically fit for training.
- Have the ability to speak (at a conversational level or above), read, and write English. (The ability to speak, read, and write Japanese would be an asset.)
- Have an internet connection that enables them to watch the online training videos.
- Willing to become a supporter of Japanese cuisine, food culture, and Japan-produced ingredients after completion of the training.
- Ability to visit and stay in Japan according to the designated schedule and conditions following selection for training in Japan.
- (When invited to training in Japan,) Ability to cover personal costs that incur during the stay in Japan above and beyond costs covered by the program.
- Have a network with distributors (wholesalers) and importers of ingredients.

Covered Costs

<During online training>

- Tuition for the training program
- Basic Japanese cuisine set needed for the program: textbook (English version), Japanese kitchen knife (*usuba bōchō*), 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.

<During training in Japan>

- Round-trip flights between your country and Japan *Economy class flights in the schedule specified by the operator
- Accommodation expenses during stay in Japan *Accommodation facility is specified by the operator.
- Training related expenses (Face-to-face training fees, ingredient training tour participation fees, etc.)

*When a participant leaves during the middle of the training, the participant will be required to return all expenses.

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 Wednesday, June 30, 2021, 23:59	Application period	Submit the required documents to nihonshoku@tow.co.jp before 23:59 on Wednesday, June 30, 2021.
Monday, July 5, 2021	Notification of results	Only those who are selected will be contacted.
Until Monday, July 12, 2021	Agreement	Once you have signed the pledge, you will be officially accepted as a participant.
	Online training system setup, shipment of basic set	
As soon as ready for training Until Monday, September 20, 2021	E-learning course	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.
Until Thursday, September 30, 2021	E-learning course progress check tests	Tests to check the level of understanding for the e-learning course for each lesson (Written and skill tests)
Friday, October 15, 2021	Notification of results	Notification of the results of e-learning course progress check tests.
Until Friday, November 12, 2021	Bronze certification exam	(Only those who pass the e-learning course progress check tests) 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.
Selected Participants Only Tuesday, January 11, 2022 to Tuesday, February 22, 2022	Invitation training only for those who are selected for outstanding performance	From among those who pass the Bronze certification exam, highly motivated participants who demonstrate outstanding achievements to learn about Japanese cuisine and food culture will be selected. <Specific Training Details (Plan)> <ul style="list-style-type: none"> · Basic Japanese language training necessary mainly for cooking training during the stay in Japan (Online training is scheduled) · Technical training and classroom lectures on cooking techniques for Japanese cuisine · Japan-produced food ingredient tour and networking event with food ingredient producers in Japan (Plan) · Completion test · Other training related to Japanese cuisine and food culture *During the stay in Japan, weekdays are basically designated training days and weekends are voluntary training days.