

Training Program Overview

OBJECTIVES

Aiming at deeper understanding and promoting export of Japan-produced ingredients, we invite foreign chefs of the Japanese cuisine from overseas countries as the participant trainees. Through training in Japanese culinary school and restaurants, we improve their knowledge of hygiene management, cooking skills, as well as learning mind of "Omotenashi" in Japanese cuisine and food culture. By succeeding in these, we try to enhance and develop them to become our partners, taking leading roles in transmitting magnificence of the Japanese cuisine and food culture especially when Japanese food related business operators plan to have overseas business development.

The 8 participants selected through the final screening arrived in July 2018 and attended the Starting Ceremony. They were welcomed and encouraged by Mr. Masahiro Kurisu, the Co Chairman of Japanese Cuisine and Food Culture Human Resource Development Committee together with the guest, Mr. Kazuhiro Shimane, Deputy Director, Food Cultures and Market Development Division, Food Industry Affairs Bureau, Ministry of Agriculture, Forestry and Fisheries JAPAN, language and culinary training schools and the owners of training Japanese cuisine and sushi restaurants.

After Japanese language training in Naganuma School, they moved to Kyoto for over one month of the basic Japanese culinary training in Kyoto Culinary Art College where they learned basic Japanese cuisine and practical skills. During the group training of language and culinary schools, their training included visits to fish market, lecture on "Umami" at Umami Information Center, a Non-Profit Organization (NPO) accredited by the Tokyo Metropolitan Governor's Office, Sake brewery, farms, and Japanese tea ceremony. They all passed paper and practical exam on the last day and went for the practical restaurant training.

Starting Ceremony



Japanese Language Training



Visit to Tsukiji Fish Market



Lecture on "Umami" by Dr. Kumiko Ninomiya



Practical Culinary Training in Culinary School



Practical Culinary Training in Culinary School (Final Exam)



After having two months of group training, the participants moved to the next stage, individual training in Japanese cuisine and sushi restaurants for six months. They improved their skills learned at school even further in the actual restaurant kitchen with restaurant mentors.

Individual Practical Training in Restaurants



After finishing the restaurant training, the participants challenged for the final exam in Kyoto Culinary Art College on the last day, exerting what they learned through the training. Their knowledge and skills of Japanese cuisine as well as hygiene management, use of Japanese ingredients, cooking utensils and equipment, presentation of dishes, etc. were evaluated rigorously by the three judges.



Assigned works at the final exam



Graduation at Kikunoi Honten, Kyoto, was held with the graduates and members of training schools and restaurants. The Mayor of Kyoto, Mr. Daisaku Kadokawa, gave appreciations and encouragements for the their future. The participants received not only the certificate of the training from the Committee but also the Silver Certification of Cooking Skills for Japanese Cuisine in Foreign Countries (Guidelines established by the Ministry of Agriculture, Forestry and Fisheries).

The participants who have finished eight months of training are expected to continue developing their knowledge and skills gained in this program and to promote magnificence of Japanese cuisine, food culture and Japan-produced ingredients throughout the world as the Japanese cuisine chefs.



Certificate of the Program



Certificate of Cooking Skills for Japanese Cuisine in Foreign Countries



Certification Badge (Silver)



Testimonials from the Participants of Program 2018



Dawid Szmurlo (Poland) ※Silver medalist

I like the idea of the program and all of what it could offer me. Without doubt, I went extremely level up with Japanese cuisine and as well with processing ingredients used in the kitchen. As well that was the first time when I had a chance to work with Kyoryori. Now my knowledge about nihonryori is way better than it was before the program. I feel very gratified with all of that. I'm grateful for the kitchen team for all of the time they spend on sharing with me their knowledge, recipe and smile they shared with me at this short time of 6 months. I admire the passion of the guys and respect going along with their work and for the place of work



Aurore Wiczorek (France) ※Silver medalist

It is a giant step for me. I have a better knowledge on the Japanese products, the way they should be cooked, the season it should be cooked. I understand better the cultural meaning f Kaiseki ryori (people coming for happy occasion, funeral, special event). It showed me the way through Kyoryori like having a 'shoku-iku' for me. I feel more confident in my knowledge of Japanese food culture and ready to export it to France.



Willian Hideki Escobar Tsuchida (Brazil) ※Silver medalist

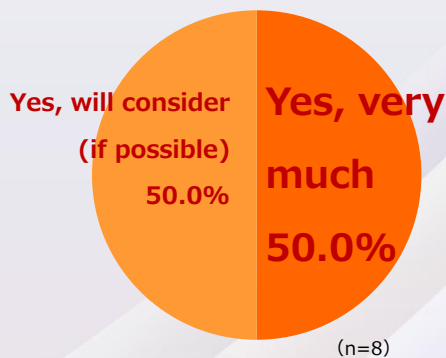
I've learned not only about fish but sushi culture and many seasonal ingredients, organization in the kitchen, the procedures and the way they think. Seasonal food is something. I really appreciated Japanese knives and how to maintain them. I have, I wanted the experience of working in Japan and in a highly level kitchen which would be very hard to achieve if it wasn't by the program. I also have a goal to learn nihongo and by staying in Japan for 8 months was a really good way to push myself to study and practice as well as the cuisine skills.



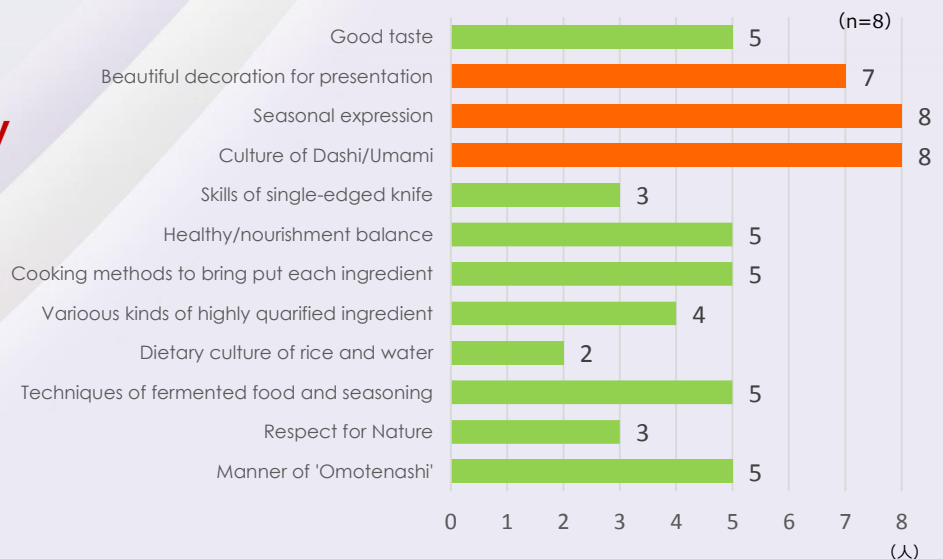
Gabriel Narvaez Parada (Mexico) ※Silver medalist

Japanese culture is not an easy cuisine, even with 8 months is not enough time but I did my best to keep all the knowledges and could take it to Mexico and show the people whom I work with. There is a lot to learn still though. I am feeling happy about finishing and glad with everyone in the program.

Q Having experienced the program, do you want to start using or increasing Japan-produced ingredients in your home country's restaurant?



Q On finishing the program, how do Japanese cuisine and culture attract you? (Multiple answers)



List of Participants and Restaurants 2017

【Participants】 ※Random order

Name	Nationality
Willian Hideki Escobar Tsuchida	Brazil
Dawid Szmurlo	Poland
Daniel Shin	Canada
Cheuk Wai (Will) Fung	U S A
Gerald Zhi Yuan Liau	Singapore
Gabriel Narvaez Parada	Mexico
Musaad Alsubhi	Saudi arabia
Aurore Wieczorek	France

【Restaurants】 ※Random order

Area	Restaurant	Owner	U R L
Kyoto	Kikunoi (main restaurant)	Yoshihiro Murata	http://kikunoi.jp/
	Uosaburo	Shigeo Araki	http://www.uosaburo.com/access.html
	Gion Sasaki	Hiroshi Sasaki	http://gion-sasaki.sakura.ne.jp/
	Kyoto Cuisine Restaurant Takeshigero	Yoji Satake	http://www.takeshigero.com/
	Arashiyama Kumahiko	Motoi Kurisu	http://www.kumahiko.com/index.html
Tokyo	Sakaezushi	Masayoshi Kazato	http://sushi-skills.com/sakae2/
	Nihombashi Yukari	Kimio Nonaga	http://nihonbashi-yukari.com/
	Akasaka Asada	Shota Asada	http://www.asadayaihei.co.jp/akasaka/