

## Training Program 2019 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 13 participants selected through the final screening arrived in July 2019 and attended the Starting Ceremony. They were welcomed and encouraged by Mr. Yoshihihiro Murata, the Chairman of Japanese Cuisine and Food Culture Human Resource Development Committee together with the guest, Mr. Shigeaki Makanae, 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 Toyosu 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. Having received the bronze certification, they went for the practical restaurant training.

Starting Ceremony



Japanese Language Training



Photo by Naganuma School

Toyosu Fish Market



Cooperation by Tokyo Central Wholesale Market

Lecture on "Umami" by Dr. Kumiko Ninomiya



Cooperation by Umami Information Center

Practical Culinary Training in Culinary School



Photo by Ttaiwa Kyoto Culinary Art College

Practical Culinary Training in Culinary School (Final Exam)



Photo by Ttaiwa Kyoto Culinary Art College

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Japanese Cuisine and Food Culture  
Human Resource Development Committee

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



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Final training was held at Kikunoi Honten, Kyoto, together with the graduation. Chairman Murata gave appreciations and encouragements for the participants' 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 2019



### Iulian-Radu Neicu (Romania, resident of UK)

Silver Medalist

I am so pleased and grateful for everything regarding this program ! Congratulations to everyone who's behind this program and well done for the professionalism you have proven. I've seen that the Japanese focus on the small things in their cuisine that helps make such a large impact in the quality of the food. The country takes pride in their food and uses it for various symbolic reasons. A meal in Japanese society goes beyond food because through a meal people can socialize , build stronger bonds and work in teams and help society to develop.

After I did my first step inside the kitchen I had this dream into my mind to come to Japan and learn deeply about the cuisine and the culture. So I fulfilled my dream and now I just let everything to come by itself. God's will because He knows better what is good for me. But keep my name in your mind as one day I will become famous and I will spread around the world everything about this beautiful cuisine and culture.



### Giulio Antonio Fanales (Italy)

Silver Medalist

The whole program was organized and managed in an excellent way. From the beginning to the end I felt welcomed and helped for my stay in Japan.

Umami and beauty; the attention to detail and the centralization of the taste of each ingredient makes each dish a fantastic experience. Being a Chef includes having a great sensitivity for products and a great knowledge of technique, artistic culture move in the same way and together represents the essence of Japan.

During this journey I discovered new flavors and new emotions that I will bring during my professional career. My goal is to deepen Japanese culture to apply it in conjunction with Mediterranean culture around the world to raise awareness of a healthy and balanced diet by creating new artistic waves.



### Brandon Barrios (USA)

Silver Medalist

Taiwa Culinary Institute was the best training I have received from any School/restaurant I have ever had. Each person had a varied experience from each restaurant, however I feel as though it may depend also on the person more than the restaurant. In my experience, they did so much to make sure I did well and learned as much as possible.

Omotenashi: Japanese hospitality and how it determines the Japanese Cuisine. I never thought I would experience what it was like to try to reproduce it. Japan is well known for it's supreme hospitality and I have a much larger appreciation for Omotenashi. I can only now understand how hard the Japanese people work to uphold this high level of traditional experience.

**Q** Having experienced the program, do you want to start using or increasing Japan-produced ingredients in your home country's restaurant? (n=12)

Yes, will consider

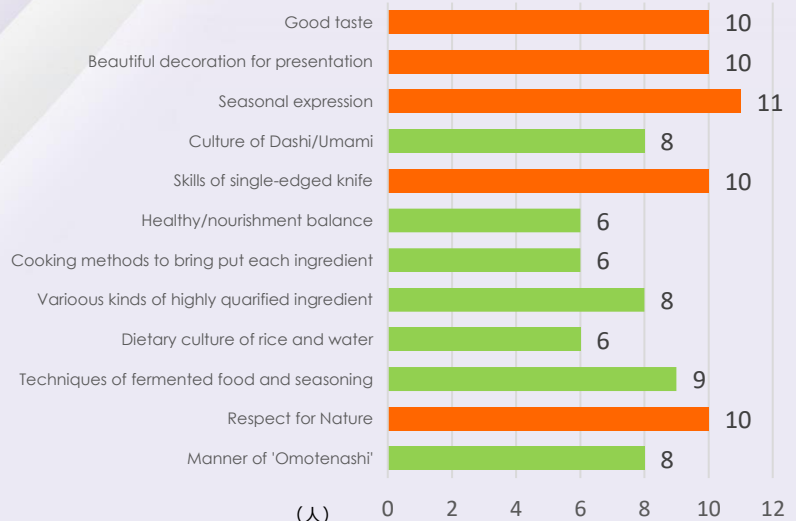
(if possible)

33.3%

Yes, very much

66.7%

**Q** On finishing the program, how do Japanese cuisine and culture attract you? (Multiple answers) (n=12)



## List of Participants Restaurants

【Participants】 ※Random order

Name	Nationality
Brandon Barrios	USA
Samuel Cheng	China (HK)
Giulio Antonio Fanales	Italy
Jakub Horak	Czech
Christopher Jung	USA
Alenka Elena Malinowski	UK
Makoto Masuda Matsushita	Peru
Julian Radu Neicu	Romania (Resident of UK)
Dennis Park	USA
Czar Tagayuna	USA
Carlos Manuel Velez Villar	Mexico
Yang Zao	Australia

【Restaurants】 ※Random order

Area	Restaurant	Owner	U R L
Kinki (Kyoto)	Kikunoi Honten	Yoshihiro Murata	<a href="http://kikunoi.jp/">http://kikunoi.jp/</a>
	Uosaburo	Shigeo Araki	<a href="http://www.uosaburo.com/access.html">http://www.uosaburo.com/access.html</a>
	Gion Sasaki	Hiroshi Sasaki	<a href="http://gion-sasaki.sakura.ne.jp/">http://gion-sasaki.sakura.ne.jp/</a>
	Minokichi Honten Takeshigero	Yoji Satake	<a href="http://www.takeshigero.com/">http://www.takeshigero.com/</a>
	Arashiyama Kumahiko	Motoi Kurisu	<a href="http://www.kumahiko.com/index.html">http://www.kumahiko.com/index.html</a>
	Isshi Soden Nakamura	Motokazu Nakamura	<a href="http://www.kyoryori-nakamura.com/">http://www.kyoryori-nakamura.com/</a>
	Kinobu	Takuji Takahashi	<a href="http://www.kinobu.co.jp/">http://www.kinobu.co.jp/</a>
Kanto	Sakaezushi	Masayoshi Kazato	<a href="http://sushi-skills.com/sakae2/">http://sushi-skills.com/sakae2/</a>
	Nihonbashi Yukari	Kimio Nonaga	<a href="http://nihonbashi-yukari.com/">http://nihonbashi-yukari.com/</a>
	Akasaka Asada	ihota Asada	<a href="http://www.asadayaihei.co.jp/akasaka/">http://www.asadayaihei.co.jp/akasaka/</a>
	Shichijuniko	Akio Saito	<a href="https://72kou.jp/">https://72kou.jp/</a>
Hokuriku	Zeniya	Shinichiro Takagi	<a href="https://zeniya.co.jp/">https://zeniya.co.jp/</a>