

## 2020 Training Program Outline

### [Objectives]

*Aiming at promoting initiatives to increase the export of Japanese agricultural, forestry, and fishery products as well as food by further deepening the understanding of Japanese food and food culture, we invite foreign chefs of Japanese cuisine from overseas countries. Through training mainly in Japanese restaurants, we will improve their knowledge of Japanese cuisine and cooking skills. By succeeding in this training, we strive to develop foreign chefs who have completed the training in this program to become our partners for overseas business deployment by Japanese food related business operators, taking leading roles in promoting Japanese cuisine and food culture as chefs of Japanese cuisine in their local regions and transmitting the magnificence of Japanese agricultural, forestry, and fishery products as well as food.*

In the 2020 program, the initial plan was changed due to overseas travel restrictions caused by the COVID-19 pandemic. Consequently, we quickly established a system that enables the program to be offered online and worked on human resource development using a new method.

We introduced an e-learning tool developed according to the guidelines of the Certification of Cooking Skills for Japanese Cuisine in Foreign Countries, Bronze established by the Ministry of Agriculture, Forestry and Fisheries and individually sent the learning material kits comprised of a Japanese kitchen knife and textbook to the participants, thereby making it possible to provide the program to many participants. We started accepting applications in September, and we received many applications from around the world. As a result of document screening, 115 participants were selected.

The 115 participants initially learned the most basic fundamental aspects of Japanese cuisine (knife techniques and knowledge of "Umami," etc.) and the level of mastering the knowledge and techniques was confirmed by the submission of written and practical assignments. Face-to-face online tests for Bronze certification were held for 45 participants with a passing score on the assignments, and following evaluation by the Kyoto Culinary Art College, 36 participants received bronze certification.

As a result of the shortened training period, skill training through practical culinary training at actual restaurants as in past years could not be provided. However, eight participants who demonstrated particularly outstanding performance with a deep understanding of Japanese cuisine and food culture were selected for one-to-one online classes. In addition, a PR video was created for increasing recognition of this program further and more effective recruiting of applications.

Through the many past training participants and those who completed the online training this year, the magnificence of Japanese cuisine, food culture, and Japan-produced ingredients is being promoted to the world even more.



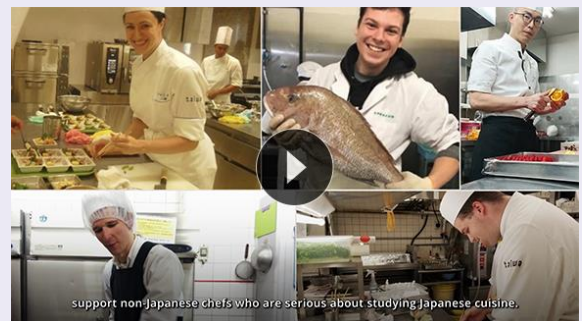
E-learning Japanese cuisine class



Online exam for the Certification of Cooking Skills for Japanese Cuisine in Foreign Countries, Bronze



One-to-one practical skill lesson



Program introduction video

## Testimonials from Participants in the 2020 Program



### Éder Tadeu Do Nascimento (Brazil)

Training at JCDC was a great experience for me. I have four years of experience in Japanese cuisine, and I was able to deepen my understanding of Japanese food culture and its background. In particular, I was very happy because I was able to learn how to use the senses for individual dishes, respect the ingredients, whet knives, slice vegetables, and cut fish. Whenever I studied these details, I dedicated all my attention to the class, and I was honored and fascinated to spend time with such talented chefs. That is why I would like to spread the magnificence of Japanese cuisine in my home country. I appreciated the opportunity.



### Andreas Kronborg Danielsen (Denmark, resident of Bulgaria)

I decided to take this course to pursue my dream of opening an authentic Japanese restaurant in my home country of Denmark. Completion of the course enabled me to demonstrate authentic Japanese cuisine more passionately and communicate the unique magnificence of Japanese cuisine. Through the training, I was able to learn new aspects of Japanese cuisine. Personally speaking, the greatest part of the course was focusing on techniques which are often overlooked in other countries than Japan even though these techniques are considered essential for professional chefs of Japanese cuisine. I believe this course is perfect for those who are passionate about learning Japanese cuisine.



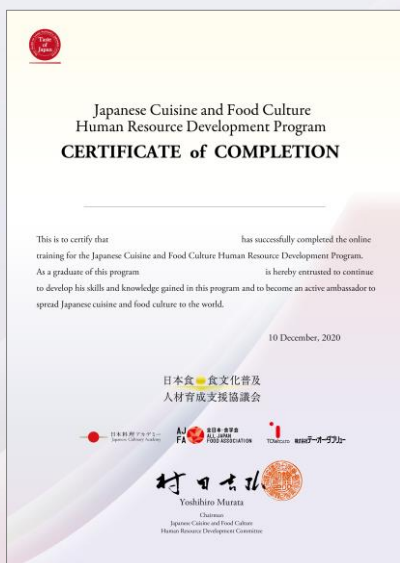
### Tomasz Oleński (Poland)

The online training was very thoroughly managed and everything went smoothly, and I didn't find anything that was unclear. I was able to meet wonderful people I could not have met without this opportunity. Since Poland where I live is far from Japan, there are not very many opportunities to meet Japanese people. In addition, the quality of all the learning materials of Japanese food culture is very high, and I believe it would be useful for my ongoing learning about Japan. I would like to promote the magnificence and unknown greatness of Japanese cuisine through what I learned in this program. I am going to make full use of everything I learned in the program for my own restaurant in the future.



### Niki Vahle (U.S.A.)

I appreciated the opportunity to participate and learn in the JCDC program. Through the training, I was able to deepen my understanding of the magnificence of Japanese cuisine. For example, the climate of Japan was the background of the unique growth of Japanese cuisine, and each ingredient plays a specific role in bringing out the main ingredients. I feel like the training built a foundation in myself, and I am going to forge a career in Japanese cuisine by using this foundation. I will promote the magnificence of Japanese cuisine in my hometown and wherever I go while applying the techniques and the magnificence of Japanese cuisine that I learned in the program to my cooking.



JCDC Program Certificate  
of Completion



JCDC Certification,  
Bronze

## List of Participants and Organization, etc. 2020

[One-to-one Online Training Participants] \*Random Order

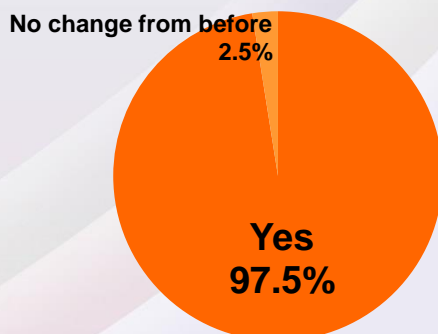
Name	Nationality
Éder Tadeu Do Nascimento	Brazil
Shandhi Peter De Costa	Bangladesh
Niki Vahle	U.S.A.
Marek Hylak	Poland
Tomasz Oleński	Poland
Andreas Kronborg Danielsen	Denmark
Lee Chai Han	Taiwan
Karin Aki Yaegashi	Brazil

[Online Training Schools/Organization/Restaurants] \*Random Order/Honorific titles are omitted

Organization/Restaurant	Instructor	U R L
KYOTO Kyoto Culinary Art College (TAIWA GAKUEN EDUCATION INC. )	Masahiro Nakata	<a href="https://sites.google.com/st.taiwa.ac.jp/eng/kyocyo?authuser=0">https://sites.google.com/st.taiwa.ac.jp/eng/kyocyo?authuser=0</a>
World Sushi Skills Institute (WSSI)	Hirotohi Ogawa	<a href="https://www.sushi-ssi.com/">https://www.sushi-ssi.com/</a>
Shichi-jyuni-kou	Akio Saito	<a href="https://72kou.jp/">https://72kou.jp/</a>
Nihonbashi Yukari	Kimio Nonaga	<a href="http://nihonbashi-yukari.com/">http://nihonbashi-yukari.com/</a>
Yanagihara Cooking School of Traditional Japanese Cuisine	Naoyuki Yanagihara	<a href="https://www.yanagihara.co.jp/">https://www.yanagihara.co.jp/</a>

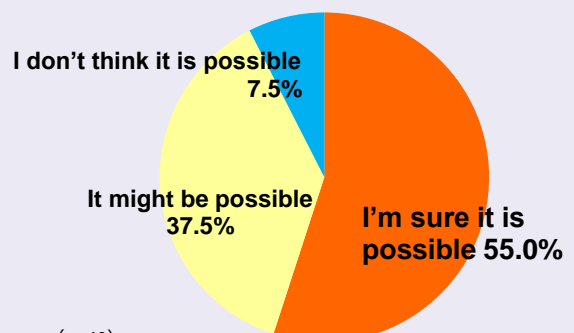
## 2020 Program Participant Survey Results

**Q** Will you be recommending Japanese cuisine and Japan-produced ingredients to people in your home country more than before the training?



(n=40)

**Q** Do you think it is possible to start using Japan-produced ingredients or increase the amount of Japan-produced ingredients by 30% or more within two years at a restaurant, etc. you work at (approximately 1.3 times increase when the current amount of use is considered as 1)?



(n=40)