



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

日本料理 アカデミー
Japanese Culinary Academy



Training Program 2021 Overview

Objective

The program invites foreign chefs of Japanese cuisine from overseas and offers them training in Japanese restaurants and culinary schools to enhance their knowledge of Japanese cuisine and culinary skills, and aims to develop these chefs into reliable partners who will support Japan's food-related businesses looking to expand overseas. Our target is for them to increase the purchase amount or the number of Japanese produce they use in their restaurant by 30% or more within two years of completing the training.

2021 Program

The 2021 human resources development program was again held online as Japan's borders remained closed due to the ongoing COVID-19 pandemic, and we could not invite the foreign chefs for their short-term training as planned.

As with last year, we combined e-learning videos, developed based on the bronze certification guidelines for the Certification of Cooking Skills for Japanese Cuisine in Foreign Countries by the Ministry of Agriculture, Forestry and Fisheries, with a learning kit containing Japanese kitchen knives and textbooks to build a program that allowed a large number of trainees to participate at the same time. We began accepting applications in June, and after screening the numerous applications received from around the world, 65 chefs were selected for the program. The trainees were first introduced to the basics of Japanese cuisine (Japanese kitchen knife techniques, umami, etc.), and their knowledge and skills were evaluated through an online written exam and 28 practical assignments. Those who passed then took the face-to-face online bronze certification exam. After a rigorous assessment by expert judges, 37 chefs received the bronze certification as recognition for acquiring the necessary basic knowledge and skills.



E-learning Japanese cuisine class



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



JCDC Program Certificate of Completion



JCDC Certification, Bronze



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Additional training in the form of ten live-streamed special programs was offered to the chefs who obtained their bronze certification. They were able to ask questions directly to top chefs and experts to further advance their knowledge and skills in Japanese cuisine and food culture. We received many positive comments and praises from the chefs who participated in the program, and here are some of their testimonials: “The learning environment was stimulating and interactive,” “I never expected that I would be learning from those legendary chefs,” “I’m so fortunate and honored to have been taught by these world-class chefs,” and “I can’t find the words to express my gratitude to all the chefs who shared their knowledge and skills with us.”



Testimonials from Participants in the 2021 Program

(listed in) no particular order

Jonatan Kenji Sampei Moriyama (Brazil)

“ The online program was amazing. I have learnt too much with the classes. I hope I could visit Japan and meet and thank each chef in person. I'm planning to open my own restaurant and I'm planning to use many contents or concepts that I have learnt in the program. In my restaurant, I hope I can difeunding Washoku for Brazilian. ”



Vincent Pham (Canada, Zen Japanese Restaurant (Japanese Food and Ingredient Supporter Store))

“ I didn't know where to start until took this program. It was a great opportunity to meet and learns things that I always wanted. ...The program itself taught me a lot and gave me basic knowledge to be able to work in a Japanese restaurant. ... My plans for the future is to learn more about Japanese cuisine and culture so I could possible one day open my own restaurant and share the experience with everyone. ”



Tommy Tsang (Australia, Crowne Plaza Adelaide; Koomo)

“ I really love this program and all skill I learnt, it is very useful for my job to create flavours with Japanese influences. ”



Kei Hashimoto (Canada, Kaiseki-yuzen Hashimoto (Japanese Food and Ingredient Supporter Store))

“ To maintain and offer the best culinary experience, we import as much as 80-90% of Japanese ingredients knowing that these ingredients prepared properly will surely surprise and please every guest who dines with us with its quality. ... To maintain this authenticity, I will strive to preserve what I have learned through this program, and find more ways to learn and gain more skill of Japanese cuisine to teach others who are interested in this art of cuisine outside of Japan. ”



Michał Chlebiej (Poland)

“ Learning about Japanese cuisine is 'IKIGAI' for me. One of my goals is to establish a new restaurant that promotes real Japanese cuisine and its history. When it is possible, I plan to go to Japan to further explore my culinary knowledge. ”



Atusi Kohara Jr. (Brazil, resident of India, The Taj Mahal Palace Mumbai; Wasabi by MORIMOTO)

“ This program is amazing. I'm very happy to complete that. I never imagined getting a live class with those legendary Chefs in my life. I wish improve myself and developed as a Japanese. ”



Ai Ling Chua (Doreen) (Singapore)

“ It is a very good program. I would recommend this to anyone who is serious about Japanese cuisine. ”



Kam Yuen Wan (England)

“ I really appreciate all the effort, everyone from this program. I have learned so much. I plan to set a good example for my company and for the community. Also pass my skill and knowledge to all the junior ,hope they could learn better. And wishes we can carry on making progress and do better service. ”

