



日本食 ● 食文化普及  
人材育成支援協議会

日本料理 アカデミー  
Japanese Culinary Academy

AJ  
FA  
全日本・食学会  
ALL JAPAN  
FOOD  
ASSOCIATION

TOWCO.LTD.

## Japanese Cuisine and Food Culture Human Resource Development Committee

### Overview of 2022 Training Program

#### [Objective]

Under the program, we provide foreign chefs abroad of Japanese cuisine with online training and conduct tests for certification of their culinary skills. Participants who have achieved outstanding performance are invited to Japan for practical training in Japanese restaurants, etc. to improve their knowledge and skills in Japanese cuisine. Through these efforts, the program aims to develop overseas foreign chefs of Japanese cuisine 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 Japan-produced ingredients they use in their restaurants by 30% or more within two years of completing the training.

#### [2022 Program]

The 2022 program sought to nurture foreign professionals of Japanese cuisine by combining online lessons with short-term training of invited chefs in the aftermath of travel restrictions and other adverse effects of the protracted COVID-19 pandemic.

As in 2021, we combined e-learning videos, developed on the basis of guidelines for the bronze certification under the “Certification of Cooking Skills for Japanese Cuisine in Foreign Countries” established by the Ministry of Agriculture, Forestry and Fisheries (MAFF), with a learning kit containing a Japanese kitchen knife and a textbook to build a program. 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” taste, etc.), and their knowledge and skills were evaluated through an online written exam and 28 practical assignments. Those who passed then took a face-to-face online bronze certification exam. After rigorous assessment by expert judges, 43 chefs received a bronze certificate each awarded in recognition of their basic knowledge and skills acquired.



Bronze certification exam (*katsura-muki* or thinly slicing into a long strip)



Bronze certification exam (*sanmai-oroshi* or filleting a fish into 3 pieces)



JCDC Program Certificate of Completion



JCDC Certification, Bronze



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Besides training based on the existing e-learning videos, online Japanese culinary lessons were given by three “Japanese Cuisine Special Goodwill Ambassadors” (Messrs. Hirotohi Ogawa, Akio Saito and Haruyuki Takada) over a period of three days (on Sept. 7, 8 and 12). The live lessons involved Q&A sessions regarding the most fundamental skills and knowledge in Japanese cuisine under the themes of “how to rinse and cook rice,” “*katsuramuki* (thinly slicing a vegetable into a long strip) and *sanmai-oroshi* (filleting a fish into three pieces),” and “the correct way of making *dashi* (soup broth).” Many questions from trainees concerned these skills. The lessons were recorded on video and published on JCDC's YouTube channel (<https://www.youtube.com/@jcdc2100>) later, allowing anyone to view them.







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As the COVID-19 pandemic calmed down toward the end of 2022, we were able to invite trainees to Japan for the first time in three years, even though for a short period of time, allowing a total of 12 foreign chefs of Japanese cuisine from around the world to undergo training through practical work at restaurants in Kyoto. It lasted only for 10 days or so but, through real kitchen experience in authentic Japanese restaurants, the trainees were able to acquire a lot of knowledge and skills that cannot be learned online alone. They contributed comments, including the following:

“It was an unforgettable experience for the rest of my life to see Japanese chefs at work, learn about new products, and observe the organization of each section and the overall atmosphere.” (Polish trainee), “Many Japanese foods have gained deeper significance to me (after undergoing training at a restaurant).” (U.S. trainee), “Through this experience, my interest in Japanese cuisine has been ignited further, and I have become more motivated to study it.” (French trainee), “I am tremendously grateful for giving me such an amazing opportunity in which each chef took the time to teach me and accompanied me through the various processes.” (Brazilian trainee), “It was a truly enriching experience to learn that being a chef involves more than just cooking. It encompasses culture, history, and even the people and families of the region concerned.” (Hong Kong trainee).

<< February 3 to 9: Scenes of practical training in restaurants >>







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The trainees learned basic knowledge of Japanese culinary, visited on-the-spot scenes of sake brewing, and received other forms of group lessons while individually undergoing practical training. They thus had the opportunity to experience the essence of Japanese cuisine which cannot be learned through online lessons alone. On the final day, there was a presentation meeting in which each participant reported what has been learned while in Japan to introduce the results of training in this country. A closing ceremony was held later in a Japanese restaurant, where JCDC Chairman Yoshihiro Murata awarded a letter of certification to each trainee.

<< Scenes of orientation & group training >>



Group training (1) / Lecture by Mr. Masahiro Nakata (Director of Taiwa Gakuen Hospitality Industry Development Center)

<< Visit to sake brewery (courtesy of Masuda Tokubei Shoten)>>















Group training (2) / Trainees visit a sake brewery (courtesy of Masuda Tokubei Shoten)

<< February 10: Scenes from report presentation meeting, closing ceremony, bronze certificate-awarding session >>



« List of Invited Trainees »

		Name	Age	Place of assignment	Main base (nationality)	Assigned restaurant (★ denotes “Japanese Food & Ingredient Supporter” outlet abroad)
1		Kok Leon Ooi	25	Kyoryori Toriyone	Singapore (Malaysia)	★Fat Cow Japanese Steakhouse Department chef
2		Brehadeesh Kumar	25	Kinobu	India	★Ginkgo Owner/chef
3		Oskar Stachura	27	Tankuma Kitamise	Norway (Poland)	Punk Sushi
4		Marcin Konkiel	40	Kikunoi Honten	Poland	UMIKO SUSHI Owner/chef
5		Austin Sadlemire	27	Kikunoi Honten	U.S.	Kampai Japanese Steakhouse Sushi chef
6		Juliette Doutreleau	31	Hyotei	Australia (France)	Les Bistronomes Pastry chef (pâtissier)
7		Eduardo Koji Hieda	33	Takeshigero, Minokichi Main Restaurant	Brazil	★Yamato Owner/chef
8		Wirat Juthamachat	31	Takeshigero, Minokichi Main Restaurant	Romania (Thailand)	Sushi Room Head chef
9		Márcia Megumi Imai Nishimori	30	Uosaburo	Brazil	★Aizome Chef, sushi department
10		Woo Swee Yuen	30	Nakamurarou	Singapore (Malaysia)	★Aoki Restaurant Sous-chef
11		Ho Yin (Jamie) Fong	28	Mankamerou	Hong Kong (China)	★KAKURE
12		Hervé Ay	27	Heihachi Jaya	France	Orient Extrême, The Cod House Department chef, sous-chef

« Restaurants that cooperated in the practical training » \*In no particular order

No.	Restaurant name	URL
1	Kikunoi Honten	<a href="https://kikunoi.jp/kikunoiweb/Honten/index">https://kikunoi.jp/kikunoiweb/Honten/index</a>
2	Uosaburo	<a href="https://www.uosaburo.com/">https://www.uosaburo.com/</a>
3	Takeshigero, Minokichi Main Restaurant	<a href="http://www.takeshigero.com/">http://www.takeshigero.com/</a>
4	Tankuma Kitamise	<a href="https://www.tankumakita.jp/">https://www.tankumakita.jp/</a>
5	Kinobu	<a href="http://www.kinobu.co.jp/">http://www.kinobu.co.jp/</a>
6	Mankamerou	<a href="https://www.mankamerou.com/">https://www.mankamerou.com/</a>
7	Kyoryori Toriyone	<a href="https://www.toriyone.com/">https://www.toriyone.com/</a>
8	Hyotei	<a href="http://hyotei.co.jp/">http://hyotei.co.jp/</a>
9	Heihachi Jaya	<a href="https://www.heihachi.co.jp/">https://www.heihachi.co.jp/</a>
10	Nakamurarou	<a href="http://www.nakamurarou.com/">http://www.nakamurarou.com/</a>

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**Testimonials from Participants in the 2022 Program**

Listed in no particular order

**Shaunn Choo (Singapore)**

“The program was very supportive, opening my eyes to new knowledge and the basics of Japanese cuisine. I had missed out many basics that were not taught to me when I started in the Japanese cuisine course, so I’m glad I was able to attend the course and polish the skills I missed out. With this I plan to further improve myself and maybe consider aiming for the higher certifications.”



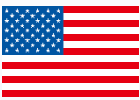
**Brehadeesh Kumar (India)**



“The online training program content was really informative, and constant and prompt support from the secretariat was extremely helpful. My goal as a chef and restaurant owner for the future is that I want to bring more Japanese food to India beyond the usual ramen, sushi, etc.”

**Fernando Ortiz Rosas (Mexico, living in UK)**

“I’m really happy with how much my perspective of seeing Japanese cuisine has changed. I can see how wrong I was and how much I have to improve myself. This opportunity will always be part of my professional career from now on.”



**Austin Sadlemire (U.S.)**

“I’m very happy to have learned about this program. For a long time I’ve tried to study independently about Japanese culinary arts. Before this program, I was not certain that any of my skills was good, but with support from the experts at the JCDC, I have new confidence in my potential of being a great Japanese cuisine chef.”

**Marcin Konkiel (Poland)**

“It was an amazing adventure for me and a chance to systematize my knowledge and approach to Japanese cuisine. I like the culture and contact with the coordinators and people participating in the program. I think that such initiatives bring people together and change the approach to their own work and to the entire environment around Japanese restaurants.”



**Cédric Andrade (Portugal)**

“The training was very nice, I enjoyed it, had fun and learned a lot. As it is online, at the beginning I was thinking that it was going to be very simple and easy, but then, I realized that it is much more intense and complex, it requires time and patience to practice. The online classes, like the ones about the rice, umami and cutting fish, were very interesting and interactive.”

**Alena Fedorova (Ukraine, living in Czech Republic)**

“I have gained a lot of knowledge and practical skills. Even more important were the motivation and desire obtained through the program to practice further, learn more and develop. This program became my motivation and food to over these hard months.”



**Oskar Stachura (Poland, living in Norway)**

“This project allowed me to rediscover my passion for exploring knowledge and expanding my competence. I think it was a perfect opportunity to sum up my skills and experience gained over the years, as well as learning new techniques. As a chef that spends a majority of his career in the field of sushi, I want to explore less known branches of Japanese cuisine in Europe after this project.”