



Japan. "Oishii" to the world.
Washoku



Certification of Cooking Skills for Japanese Cuisine in Foreign Countries

Application for Certification Bodies



Join for “The Certification of Cooking Skills for Japanese Cuisine in Foreign Countries” to improve the skills of Japanese Cuisine Chefs

In pursuit of improving the surrounding environment of Japanese cuisine, we are recruiting the certification bodies that foster and thus certify foreign chefs whose knowledge and cooking skills regarding Japanese cuisine have reached a certain level. We expect to promote true Japanese cuisine throughout the world by increasing the number of foreign Japanese cuisine chefs.

Along with the global boom of Japanese cuisine, the number of Japanese cuisine restaurants in overseas locations throughout the world has increased rapidly. Unfortunately, there are cases in which chefs of these rapidly grown Japanese cuisine restaurants lack proper basic training in Japanese cuisine. In order to improve such situations, and to increase and to cultivate those who try to learn Japanese cuisine with sincerity, it is essential to foster foreign chefs, providing them with necessary knowledge and skills of the authentic Japanese cuisine.

The Ministry of Agriculture, Forestry and Fisheries has established a Guidelines for Certification of Cooking Skills for Japanese Cuisine in Foreign Countries in April, 2016.

Based on the Guideline, TOW Co., Ltd., as an Application/Management Body of the Certification System, is recruiting Certification Bodies that certify foreign chefs of Japanese cuisine both domestically and internationally.

Eligibility

Culinary Schools, food-related business operators or institutions, etc.

Advantages of Certification Bodies

- Acquiring more knowledge and cooking skills of Japanese cuisine is effective not only in improving the surrounding environment of Japanese cooking skills but also in improving the hygiene and sanitation standards.
- When the culinary schools or institutions become the Certification Bodies, they can differentiate themselves from other competitive schools or institutions.
- As known to foster certified chefs, culinary schools can expect to recruit more students who wish to learn Japanese cuisine

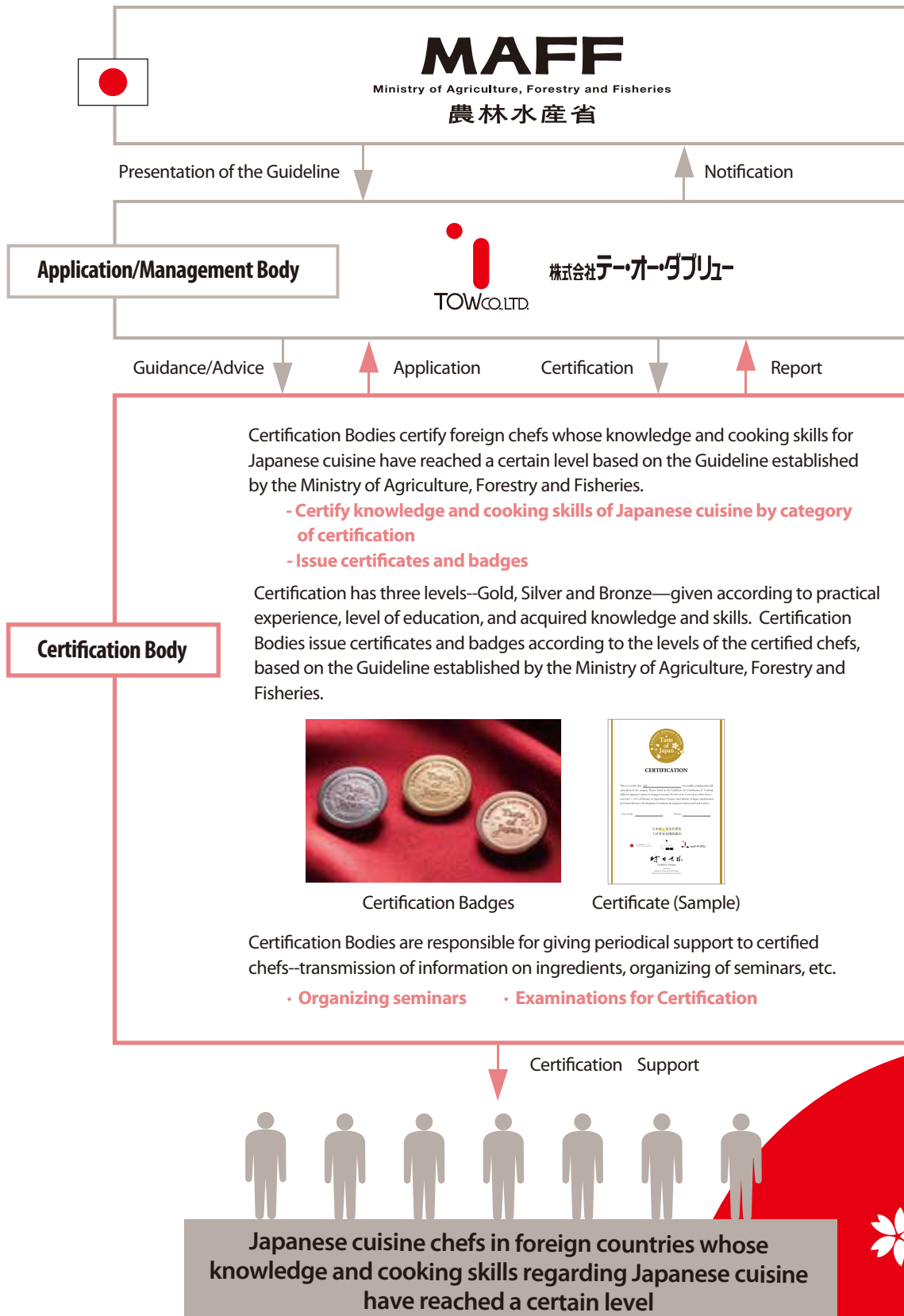
Advantages of Certified Japanese Cuisine Chefs

- By being certified as the certified Japanese Cuisine Chefs, they can declare themselves as having knowledges and skills of Japanese cuisine externally which enhances pursuing of getting better treatment or compensation.
- By having such certified Japanese cuisine chefs in the restaurants, the restaurants can differentiate themselves from other competitive restaurants which may improve reliability and attract attention in the market.
- Certified chefs of Japanese cuisine are eligible for improving their knowledges and skills by having opportunity of attending seminars or examinations, organized by the Certification Bodies.





Certification Scheme

With a guidance and advice of the Application/Management Body, Certification Bodies certify foreign chefs of Japanese cuisine whose knowledge and cooking skills for Japanese cuisine have reached a certain level, based on the Guideline established by the Ministry of Agriculture, Forestry and Fisheries.



Certification of Cooking Skills for Japanese Cuisine in Foreign Countries

(Established in April 2016 by the Ministry of Agriculture, Forestry and Fisheries)

Category of Certification	Requirements	Knowledge and Skills to be Acquired
 <p>Gold</p> <p>Those with approximately two years practical experience</p>	<p>Those who have approximately two years practical experience in a Japanese restaurant located in Japan whose head chef is Japanese and are deemed to have acquired knowledge and skills specified in Article 2, Section 2.</p>	<ol style="list-style-type: none"> Knowledge regarding Japanese dietary culture : Knowledge regarding Japanese dietary culture, Japanese foods, eating style, Japanese sake and tea. Knowledge regarding hygiene management : Types and prevention of food poisoning, clothing, handling of food ingredients, cleaning and sterilization of cooking utensils and equipment, food ingredients and foods that require heating treatment. Techniques : How to use Japanese cooking utensils and equipment, how to select food ingredients, how to cut and peel food ingredients, procedures and hours required for cooking, heat level/mechanism of application of heat, how to make dashi (Japanese soup stock), blending ratios of seasonings, presentation, preservation method, preparation of menu. Omotenashi (Japanese hospitality and service) : Words, greeting, consideration, manner, how to place meals.
 <p>Silver</p> <p>Those who graduated from Japanese cooking schools etc. or those with approximately one year practical experience</p>	<p>A Those who took lessons and acquired knowledge and skills regarding Japanese cuisine specified in Article 2, Section 2 for approximately one year at any cooking schools located in and out of their own country and then graduated from said school.</p> <p>B Those who have approximately one year practical experience in a Japanese restaurant located in Japan whose head chef is Japanese and are deemed to have acquired knowledge and skills specified in Article 2, Section 2.</p>	<ol style="list-style-type: none"> Knowledge regarding Japanese dietary culture : Knowledge regarding Japanese dietary culture, Japanese foods, eating style Knowledge regarding hygiene management : Types and prevention of food poisoning, clothing, handling of food ingredients, cleaning and sterilization of cooking utensils and equipment, food ingredients and foods that require heating treatment. Techniques : How to use Japanese cooking utensils and equipment, how to select food ingredients, how to cut and peel food ingredients, blending ratios of seasonings, procedures and hours required for cooking, heat level/mechanism of application of heat, how to make dashi (Japanese soup stock), presentation, preservation method. Omotenashi (Japanese hospitality and service) : Manner, how to place meals.
 <p>Bronze</p> <p>Those who took a short-term training session</p>	<p>Those who received training regarding knowledge and skills specified in Article 2, Section 2 in short-term sessions etc. organized by any Japanese cooking school and/or private bodies located in and out of their own countries and then passed the examination conducted by the Certification Body.</p>	<ol style="list-style-type: none"> Knowledge regarding Japanese dietary culture : Knowledge regarding Japanese dietary culture Knowledge regarding hygiene management : Types and prevention of food poisoning, clothing, handling of food ingredients, cleaning and sterilization of cooking utensils and equipment, food ingredients and foods that require heating treatment. Techniques : How to use Japanese cooking utensils and equipment, how to select food ingredients, how to cut and peel food ingredients, blending ratios of seasonings, procedures and hours required for cooking, presentation, preservation method. Omotenashi (Japanese hospitality and service) : Manner

The Application/ Management Body



Name TOW CO.,LTD
<http://www.tow.co.jp>

Address Hulic Kamiya-cho Bulding 3F, 4-3-13, Toranomom, Minato-ku, Tokyo, Japan

TOW Co., Ltd. comprehensively handles Japanese food and food culture dissemination to overseas in cooperation with the Japanese government and Japanese cuisine-related organizations.

Recent Projects

- Japanese Cuisine and Food Culture Human Resource Development Program
(2016 – / FY 2016 Project Organized by the Ministry of Agriculture, Forestry and Fisheries)
- The 150th Anniversary of Diplomatic Relations between Italy and Japan
– Reception & Symposium, and Japanese Food Culture Week
(2016 in Italy, FY 2016 Project Organized by the Japanese Ministry of Agriculture, Forestry and Fisheries)
- Japanese Cuisine, Food Culture Seminar & Reception
(2016 in Bolivia, Organized by the Ministry of Agriculture, Forestry and Fisheries)
- Expo Milano – Japan Day Reception (2015 in Italy)
- Japanese Food Culture Week
(2015 in France, FY 2015 Project Organized by the Ministry of Agriculture, Forestry and Fisheries), etc.

Contact :

Japanese Cuisine Cooking Skill Certification Application/ Management Body :
TOW Co, Ltd. Secretariat

E-mail: nihonshoku.ginou@tow.co.jp

