

## Brief Overview Training Program 2017

### 【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 control, 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 allurements of the Japanese cuisine and food culture especially when Japanese food related business operators plan to have overseas business development.

Selected from over 100 of applicants, the participant trainees arrived in Japan in June 2016 and attended the opening ceremony in Tokyo. Mr. Yoshihiro Murata, the Chairman of the Committee, Mr. Takeshi Kadokami, Co-Chairman of All Japan Food Association, together with Mr. Toru Osumi, Deputy Director-General, Ministry of Agriculture, Forestry and Fisheries, educational partners in the program, and owners of individual training restaurants gave trainees warm welcome and encouragements.

After having 1 month training of Japanese language, the participant trainees went to Le Cordon Bleu Tokyo in Daikanyama, Tokyo, for another month, to learn basic knowledge and skills of Japanese cuisine. There were field trips to Tsukiji Fish market and farms. There was a final examination on both paper and practical exam at the end of the training, which all of them passed successfully.

#### Opening Ceremony



#### Lecture on Japanese food culture in culinary school



Photos: Le Cordon Bleu Tokyo

#### Study tour of cutting tuna in Tsukiji Fish Market



Photos: Le Cordon Bleu Tokyo

#### Japanese language training



#### Practical training of basic cooking skills in culinary school



Photos: Le Cordon Bleu Tokyo

#### Farms visit in Ibaraki prefecture



Photos: Le Cordon Bleu Tokyo

The individual practical training in Japanese cuisine and Sushi restaurants started after the 2 months of group training. Trainees developed their own cooking skills in the practical restaurant kitchen work, making use of their basic knowledge and skills of Japanese cuisine, with mentorship of restaurants.

Practical training in each restaurant kitchen



The trainees challenged the final examination in Kyoto Culinary Art College, exerting what they have learned in the training. To confirm how they mastered their knowledge and skills of Japanese cuisine and food culture, three judges consist of academic and cooking specialists made strict judgement in knowledge of hygiene, usage of ingredients and tools, placement of dishes, seasoning, etc.



In finishing the training, the graduation ceremony was held in Kikunoi Honten, Kyoto, inviting training partners and restaurant owners, as well as Mr. Keiji Yamada, the Governor of Kyoto. The trainees received certificate of the Committee and diploma of Le Cordon Bleu Tokyo as well as receiving certificate of cooking skills for Japanese Cuisine in foreign countries, in which we certify foreign chefs whose knowledge and cooking skills regarding Japanese cuisine have reached a certain level, based on the Guideline established by the Ministry of Agriculture, Forestry and Fisheries. Seven out of eleven trainees have become the world's first silver medalists of the system.

Trainees who have graduated from the 8-month training are expected to promote allurements of Japanese cuisine, food culture and ingredients throughout the world as the certified chefs of the Japanese Cuisine.

Certificates were handed to all trainees from the Chairman Murata



### Certificate of the Training



Silver and bronze medal badges of the certification of cooking skills for Japanese cuisine



## Testimonials from trainees of 2016



### Mr. Edgars Sutka (Latvian, Denmark resident) ※Silver medalist

*I was working already into Japanese cuisine restaurants in Copenhagen for 6 years so I had some knowledge about Japanese cuisine, but I multiplied my skills and knowledge 10 times or even 10times more, being into this program.*

*Japanese people work hard and gave me such a wonderful program for us. I wanted to show people that I am working hard as Japanese and that I will not give up, and foreign chefs who are passionate in to Japanese cuisine can work just as hard and good as Japanese, with good training they can work maybe even better. I wanted to show also that Japanese can pass their knowledge of their culture and cuisine and that it will be carried out with the best respect, love and soul out to the world.*

*I made also a sacrifice coming to Japan but I understood that it is the professional progress that I will gain and it is priceless. I was grateful for any shelter that I was given and understood that it takes some sacrifice from me towards progress. One will not find a lot of benefits that it has been given, if one will start to appreciate things that was taken for granted before.*

*I am just happy that I could be one of few selected. I have fallen in love with the Japan it made me to decide on staying in to my internship restaurant and I am glad that I had a chance to stay further, moreover I successfully completed the program. The courteous behavior on welcoming guests and giving the best experience for guests. I observed how professional chef need to take his work, and that it is not only a work-it is a lifestyle. I want to open restaurant with tatami mats, sliding doors, garden, service that is so kind as in Japan, all in all I want to open an authentic Japanese kaiseki restaurant or very close to it because it is hard to implement it into western countries, because of lack of ingredients, but I will do my best to make it happen, because I want to give my guests a traditional Japanese restaurant experience abroad.*



*Sutka*



### Mr. Nadim Frenn (Canadian) ※Silver medalist

*This program is excellent and It will change the life of any serious person who wants to increase his experience in Japanese food and culture.*

*This program put me in a high level with a real Japanese experience , it showed me and explain me all the details needed in the Japanese cuisine and culture, I think if I didn't do this program ,I will never be a professional Japanese chef even if I worked in the best restaurant in the world.*

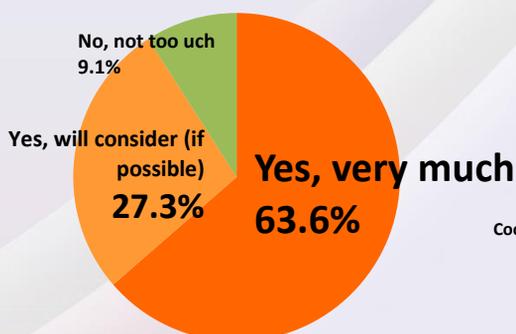
*I saw, discover and learn how it should be done and I achieved a lot in Japanese cuisine which I learned all the details and I put an extra effort by reading books and participating to many expos and events concerning the Japanese cuisine culture and I went to see and taste Miso, Sake, Surimi, Whisky, Green tea, Soy sauce factories, farms and a lot of restaurant like Sushi, Teppanyaki, Ramen, Okonomiyaki, Izakayas ...So I can learn as much as I can in this amazing cuisine.*

*After this experience with the experience that I had before, I think I am ready to go and start my own business and looking forward to go every year to japan to keep connections and to stay up-to-date*



*Nadim Frenn*

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



**Q** On finishing the program, how do Japanese cuisine and culture attract you? (Multiple answer)



## Training Restaurants 2016

### 【Participant Trainees】 ※INPO

Name	Nationality
Junhua Ni	UK
Miles Jacob Odell	USA
Patrick Gannon Greenway O'Dea	USA
Arturo Onate	USA
Edgars Sutka	LATVIA (resident in DENMARK)
Nadim Frenn	CANADA
Evandro Hidetoshi Kawanami	BRAZIL
Hong Kai Tan	SINGAPORE
Petra Hiebler	AUSTRIA (resident in SPAIN)
Frederic Dumont-Plante	CANADA
Sinan Damgacioglu	TURKEY

### 【Restaurants】 ※INPO

Area	Name	Owner	U R L
Kyoto	Kikunoi Honten	Yoshihijro Murata	<a href="http://kikunoi.jp/">http://kikunoi.jp/</a>
	Kyoryori Tankuma Kitamise	Masahiro Kurisu	<a href="http://www.tankumakita.jp/">http://www.tankumakita.jp/</a>
	Kyoryori Kinobu	Takkuji Takahashi	<a href="http://www.kinobu.co.jp/open.html">http://www.kinobu.co.jp/open.html</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>
	Kyokaiseki Minokichi 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>
Tokyo/Chiba	Kikunoi Akasaka	Yoshihiro Murata	<a href="http://kikunoi.jp/kikunoiweb/Akasaka/index">http://kikunoi.jp/kikunoiweb/Akasaka/index</a>
	Tsukiji Tamura	Takashi Tamura	<a href="http://www.tsukiji-tamura.com/">http://www.tsukiji-tamura.com/</a>
	Ginza Sushiko Honten	Mamoru Sugiyama	
	Sakaezushi	Masayoshi Kazato	<a href="http://sushi-skills.com/sakae2/">http://sushi-skills.com/sakae2/</a>
	Nihonbashi Yuikari	Kimio Nonaga	<a href="http://nihonbashi-yukari.com/">http://nihonbashi-yukari.com/</a>
	Nihonryori Sanpi Ryoron	Masahiro Kasahara	<a href="http://www.sanpi-ryoron.com/">http://www.sanpi-ryoron.com/</a>
	Nihonryori Ryugin	Seiji Yamamoto	<a href="http://www.nihonryori-ryugin.com/">http://www.nihonryori-ryugin.com/</a>