

Training Program 2017 Overview

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

The participants selected through the final screening arrived in June 2018 and attended the Starting Ceremony. They were welcomed and encouraged by the Chairman, Yoshihiro Murata, Japanese Cuisine and Food Culture Human Resource Development Committee together with the guest, Mr. Koichi Dekura, Director, Food Culture and Market Development Division, Food Industry Affairs Bureau, the Ministry of Agriculture, Forestry and Fisheries, Japan, language and culinary training schools and the owners of training Japanese cuisine and sushi restaurants

After Japanese language training in Naganuma School, they moved to Kyoto for over one month of the basic Japanese culinary training in Kyoto Culinary Art College where they learned basic knowledge of Japanese cuisine and practical skills. The culinary school training included visits to fish market, sake brewery, farms, and Japanese tea ceremony. They all passed paper and practical exam on the last day and went for the practical restaurant training

Starting Ceremony



Japanese language training



Photo: The Naganuma School

Lectures on Japanese food culture in culinary school



Photo: Kyoto Culinary Art College

Practical culinary training in culinary school



Photo: Kyoto Culinary Art College

Visit to Fish Market



Photo: Kyoto Culinary Art College



Photo: Kyoto Culinary Art College

After having two months of group training, the participants moved to the next stage, individual training in Japanese cuisine and sushi restaurants for six months. They improved their skills learned at school even further in the actual restaurant kitchen with restaurant mentors.

Individual Practical training in restaurants



After finishing the restaurant training, the participants challenged for the final exam in Kyoto Culinary Art College on the last day, exerting what they learned through the training. Their knowledge and skills of Japanese cuisine as well as hygiene management, use of Japanese ingredients, cooking utensils and equipment, presentation of dishes, etc. were evaluated rigorously by the three judges.



Assigned works at the final exam



Japanese Cuisine and Food Culture
Human Resource Development Committee

Graduation at Kikunoi Honten, Kyoto, was held with the graduates and members of training schools and restaurants. The Mayor of Kyoto, Mr. Daisaku Kadokawa gave appreciations and encouragements for their future. The participants received not only the certificate of the training from the Committee but also the Silver Certification of Cooking Skills for Japanese Cuisine in Foreign Countries (Guidelines established by the Ministry of Agriculture, Forestry and Fisheries).

The participants who have finished eight months of training are expected to continue developing their knowledge and skills gained in this program and to promote magnificence of Japanese cuisine, food culture and Japan-produced ingredients throughout the world as the Japanese cuisine chefs.



Certificate of the program

Certificate of Cooking Skills for Japanese Cuisine in Foreign Countries



Certification Badge (Silver)



Testimonials from the Participants of Program 2017



Jie Long (Jared) Ng (Singapore) Silver medalist

This program is relatively new but I guess it was a really great job well done, very much supported each of us from the start to the end. I guess it was tough at first as I don't speak good enough Japanese. But I believe working skills speaks for itself and as time goes by, I was able to adapt to each individual of my restaurant.

Season plays a huge part in Japanese Cuisine. For someone that comes from a country without 4 seasons, this was a huge eye opener for me as I was able to understand how season plays a huge part in the whole dining experience. From the plates, ingredients, restaurant set up, to which color does the service staff have to wear on their kimono. I guess I feel more equipped as a chef now. I felt that even though training might be tough but I believe down the road, I am proud to say that I worked in Japan, Kyoto, the home of Kaiseki cuisine. Overall experience was good, made good connection and learnt a lot on ingredients and produces. It was indeed my greatest takeaway and challenge now to do something like this in Singapore.



Anthony Paul George (U.S.A.) Silver medalist

Dashi is the base of almost all Japanese cooking, the balance of kombu and katsuo flavor is extremely important while also making sure to maximize the umami that you receive from the dashi. Japan is a nation of water based cooking, that stems back to the dashi but also the growth of the plants are affected by the high quality water leading to better products. There is also an extremely important balance between nature and what is being served, every dish has a reason for existing and typically those reasons have a tie with the history and environment of the city it is in, even to the point where we have rooms full of plates so that we can best create an atmosphere that is well representative of nature within the kaiseki courses.

I have learned so much about *omotenashi*, which was one of my original goals for this program. It is a concept everywhere in the world but yet it still feels unique to Japan. *Omotenashi* created the way of life that I see in Japan which is the mindfulness of others and the self driving goal of many people here to do their best to serve the guests. I have never seen more hardworking and kind people in my life. They maintain a welcoming atmosphere at the restaurant that motivated me to do better both at work and in my free time. I noticed that the attitudes of my coworkers were found everywhere else from the convenience stores to tiny restaurants to the large hotels. Everyone wanted to do their best from the bottom of their hearts. That isn't simply achieved. And in all my time studying *omotenashi* I feel that I have made great progress in discovering *omotenashi* as well as Japanese cuisine but I still have more to learn.



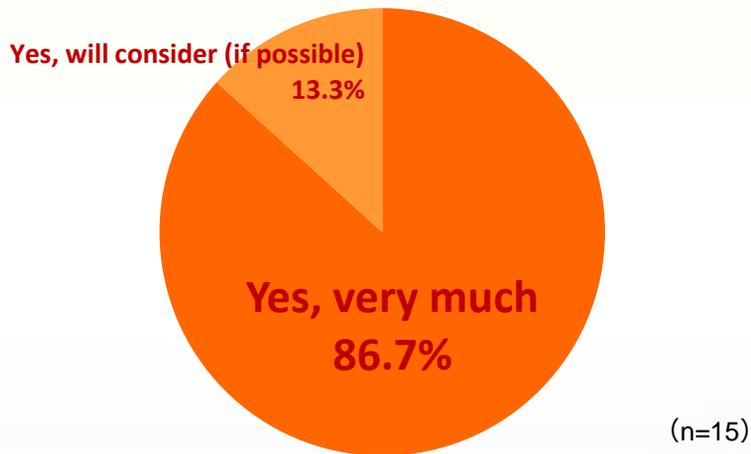
Anthony Yoshio Fukuhara (U.S.A.) Silver medalist

From what I've experienced, Japanese cuisine is slow, but it is an art. There's the care that goes into each ingredient, from the preparation to the cooking to the plating. That same care goes into the plates and dishes that get used with food. Sometimes the flavors are still a little light for my tastes but I've started to grow an appreciation for the light/mild flavors of Japanese cuisine.

I still do plan on opening my own washoku restaurant, but this experience has opened up my mind to the full picture of washoku and what I will have to study/ train in order to fully bring washoku cuisine back home. I feel like I have gained a basic understanding in some areas of washoku, but there's still so much to learn in those areas and so many other areas I still have yet to learn. Upon completing this program, it has helped me develop a list of things that I will have to immerse myself in.

Testimonials from the Participants of Program 2017

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 answers)



List of Participants and Restaurants 2017

【Participants】 ※Random order

Name	Nationality
Paride Pasetti	Italy (Resident in UK)
Paolo Mauceri	Italy (Resident in UK)
Wa Ka (Billy) Kong	U S A
Christopher Brian Massad	U S A
Jie Long (Jared) Ng	Singapore
Michael Akiyoshi Lai	U S A
Anthony Yoshio Fukuhara	U S A
Michael Steven Reid	U S A
Anthony Paul George	U S A
Frank Maximilian Glausen	U S A
Celso Hideji Amano	Brazil
Jonathan Franklin Klip	Canada
Roberto Catra	Italy (Resident in UK)
Charles Martin Tayler	UK
Md Jahidul Islam	Bangladesh

【Restaurants】 ※Random order

Area	Restaurant	Owner	U R L
Kyoto	Kikunoi (main restaurant)	Yoshihiro Murata	http://kikunoi.jp/
	Tankuma Kitamise (Kyoto main)	Masahiro Kurisu	http://www.tankumakita.jp/
	Kyoto Traditional Cuisine Kinobu	Takuji Takahashi	http://www.kinobu.co.jp/open.html
	Uosaburo	Shigeo Araki	http://www.uosaburo.com/access.html
	Gion Sasaki	Hiroshi Sasaki	http://gion-sasaki.sakura.ne.jp/
	Kyoto Cuisine Restaurant Takeshigero	Yoji Satake	http://www.takeshigero.com/
	Arashiyama Kumahiko	Motoi Kurisu	http://www.kumahiko.com/index.html
	Isshi Souden Nakamura	Motokazu Nakamura	http://www.kyoryori-nakamura.com/
Tokyo/Chiba/Kanazawa	Akasaka Kikunoi	Yoshihiro Murata	http://kikunoi.jp/kikunoiweb/Akasaka/index
	Tsukiji Tamura	Takashi Tamura	http://www.tsukiji-tamura.com/
	Ginza Sushi-Ko Honten	Mamoru Sugiyama	
	Sakaezushi	Masayoshi Kazato	http://sushi-skills.com/sakae2/
	Nihonbashi Yukari	Kimio Nonaga	http://nihonbashi-yukari.com/
	Akasaka Asada	Shota Asada	http://www.asadayaihei.co.jp/akasaka/
	Japanese Cuisine Zeniya	Shinichiro Takagi	http://zeniya.co.jp/