

* All times are in Japan Standard Time (JST.)

* The schedule is subject to change.

Selection Schedule

Sunday, June 30, 2024 at 23:59 (strictly enforced)	Application Deadline
By Thursday, July 4, 2024 at 23:59	Notification of document selection results. (Successful applicants will be notified. No notification to unsuccessful applicants.)
By Wednesday, July 10, 2024	Online Interviews
By Friday, July 12, 2024 at 23:59	Notification of Online interview selection results. (Successful candidates (finalists) will be notified. No notification to unsuccessful candidates.)
Monday, July 15, 2024 at 23:59	Submission deadline for signed pledge forms. (Trainees will be officially determined upon signing the pledge forms.)

Training Schedule

Tuesday, July 16 to Wednesday, August 21, 2024	<Online training by e-learning method> - A training course (Lessons 0 - 10) based on an e-learning curriculum created in line with the Bronze Certification of Cooking Skills for Japanese Cuisine in Foreign Countries, established by MAFF. (*1) (A training text will be sent to you at the start of the training.)
Thursday, August 22, 2024	Arrival in Japan
Friday, August 23 to Saturday, August 31, 2024	<Invited Training Program (1)> - Group training (classroom lectures at a culinary school, etc.) - Bronze certification examination (*1) (Japanese knife sets and whetstones for the training will be distributed.)
Sunday, September 1, 2024 to Sunday, February 2, 2025	<Invited Training Program (2)> - Individual training (practical training at a Japanese restaurant, visits to foodstuff-related sites, etc.)
Monday, February 3, 2025	Final examination (Silver certification examination) (*1)
Tuesday, February 4, 2025	Completion ceremony
Wednesday, February 5, 2025	Return to your country

➤ You can receive online training in any timeframe you like if an internet connection enabling e-learning is available.

- You can study the fundamentals of Japanese cuisine via learning materials (videos <https://japanese-cuisine.com/> and textbook) supervised by the Japanese Culinary Academy. (*2).
- During the training program, JCDC secretariats or the Kyoto Culinary Art College (*3) teachers will be available to answer participants' questions.

(*1) A certification program to certify non-Japanese chefs of Japanese cuisine who have gained correct knowledge and skills in Japanese cuisine in accordance with the guidelines established by the Ministry of Agriculture, Forestry and Fisheries (MAFF) <https://www.maff.go.jp/j/shokusan/syokubun/attach/pdf/tyori-19.pdf>

(*2) NPO that promotes global understanding of Japanese cuisine, holds training programs, conducts research, and more. <https://culinary-academy.jp/english>

(*3) Prestigious culinary school with 90 years of history and tradition that has produced many famous chefs in Japanese cuisine. <https://www.kyoto-chorishi.ac.jp/>



JCDC

日本食・食文化振興協議会
Japanese Cuisine and Dietary Culture
Development Committee