

Eligibility for program participation

- Have nationality other than Japanese.
- Have a will and desire to learn about Japanese cuisine and dietary culture, and be physically fit and healthy for training.
- Aged between 18 and around 40 at the time of the program's start.
- A culinary school graduate or have cooking experience at Japanese restaurant(s).
 - Experience of working at "Japanese Food and Ingredient Supporter Stores Overseas"* is preferred.
 - A minimum of three years or equivalent work experience in Japanese restaurants is preferred.
- Have the ability to speak (at a conversational level or above), read, and write English or Japanese.
- Have an internet connection enabling the applicant to watch the online training videos.
- Have a network of distributors and importers of Japan-produced ingredients.
- Able to visit and stay in Japan according to the designated schedule and conditions.
- Able to cover costs incurred outside program-covered expenses.
- Have a will to become a leader to spread allure of Japanese cuisine, dietary culture, and Japan-produced ingredients after completion of the program.
- After completing the program, you must be able to hold a Japanese cuisine seminar at the restaurant, etc. where you work.
- Have a will to increase the amount of purchases or uses of Japanese products at the restaurants where you work after the completion of this program.

* Japanese Food and Ingredient Supporter Stores Overseas
<https://www.jetro.go.jp/en/trends/foods/supporter.html>



Expenses covered by the Program

- Tuition for online lessons
- Basic set needed for the program: Textbook (English version), Japanese kitchen knife set, whetstone
 - *Communication and food expenses related to the online training course are to be borne by the trainees themselves.
- Round-trip flights between your country and Japan * Economy class flights timed with the schedule specified by JCDC.
- Accommodation expenses during stay in Japan * Accommodation facility is specified by JCDC.
- Training-related expenses (face-to-face training fees, participation fees for ingredient-focused training tour, etc.)
 - * When a participant leaves halfway through the program, the participant will be required to return all expenses.

Others



As the collaboration tool Lark will be used for the program, participants need to install the application.
<https://www.larksuite.com/>

What is "Certification of Cooking Skills for Japanese Cuisine in Foreign Countries"?

This is a system allowing private bodies, etc. to voluntarily certify foreign chefs of Japanese cuisine living abroad who have reached a certain level of knowledge and cooking skills in Japanese cuisine, based on the "Guidelines for Certification of Cooking Skills for Japanese Cuisine in Foreign Countries" established by MAFF. Certification is given according to the level of achievement by relevant chefs.



Bronze



Silver



Gold



Guidelines for Certification of
Cooking Skills for Japanese Cuisine
in Foreign Countries (overview)

Contact us for more information 

<https://en.jcdc.tokyo/inquiry/>



JCDC

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

