

Japanese Cuisine and Dietary Culture Human Resource Development Program



Training program on Japanese cuisine for non-Japanese chefs aiming to become Japanese cuisine professionals, officially supported by MAFF (Ministry of Agriculture, Forestry and Fisheries) of Japan

Japanese Cuisine & Dietary Culture Human Resource Development Program

Now Accepting Applications for Participants in 2024

Japanese Cuisine & Dietary Culture Development Committee (JCDC) is recruiting foreign chefs who are willing to acquire correct knowledge and cooking skills of Japanese cuisine and dietary culture. After a brief online training, the program will invite them to a six-month practical training at Japanese restaurants in Japan. This year, about 10 trainees are planned to be invited to Japan.

If you wish to apply, please fill out the application form below.
Our staff will get back to you.

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



*Please fill out the application form with applicant name, address, age, portrait photo, career with Japanese and other cuisine, current restaurant of employment, reason for applying, and other required information, and attach copies of applicant's and guarantor's IDs. Please note that incomplete applications will not be considered.

*Application deadline: Sunday, June 30, 2024 at JST 23:59 (UTC+9) (strictly enforced)

Notes

This program is designed to provide non-Japanese professional chefs with basic knowledge and skills in Japanese cuisine and to spread the appeal of Japanese cuisine, dietary culture, and Japanese ingredients throughout the world. Through the training, participants will learn basic knowledge and skills related to Japanese cuisine and dietary culture, hygiene management, basic handling of cooking utensils and knives, basic techniques of Japanese cuisine (the Five Techniques), dashi and umami, Japanese ingredients, and technical terms for Japanese cuisine.



JCDC

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



日本料理アカデミー
Japanese Culinary Academy



AJFA 全日本・食学会
ALL JAPAN FOOD ASSOCIATION



This program is subsidized by the Ministry of Agriculture, Forestry and Fisheries of Japan and hosted by Japanese Cuisine and Dietary Culture Development Committee (JCDC)—a specially authorized association consisting of Japanese Culinary Academy (JCA), All Japan Food Association (AJFA), and Blue Magic, Inc.

Past reports are available at

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



* 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/>



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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/>



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