Training non-Japanese chefs of Japanese cuisine

Certification of Cooking Skills for Japanese Cuisine

Application for Certification Bodies

Striving to improve the skills of non-Japanese chefs of Japanese cuisine,

We are recruiting “Certification Bodies” to work together for the “Certification of Cooking Skills for Japanese Cuisine” .

VIDA Corporation, as an Application/Management Body of “Certification of Cooking Skills for Japanese Cuisine in Foreign Countries,” is recruiting “Certification Bodies” that certify foreign chefs’ knowledge and cooking skills for Japanese cuisine based on the established guideline by the Ministry of Agriculture, Forestry and Fisheries of Japan. Please consider applying.

【Eligible applicants】 Food-related business operators, culinary schools, any interested companies etc.

Advantages of “Certication Bodies”

Improvement of knowledge and skills

By improving chef’ s knowledge and cooking skills, surrounding environment of Japanese cuisine overseas, such as hygiene and cooking skills, can also be improved.

Brand awareness / Differentiation strategy

You will be differentiated from other culinary schools and enterprises by increasing your brand awareness as a Certification body. In the case of a culinary school, it will be easier to attract students who want to learn Japanese cuisine from an organization that foster “Certified Japanese Cuisine Chef” .

Employment stability

Utilising this “Certification of Cooking Skills for Japanese Cuisine” will lead to improvement in cooking skills and encouragement in stable employment of certified Japanese cuisine chefs.

Advantages of “Certified Japanese Cuisine Chefs”

Improvement of knowledge and skills

While participating in the seminars and certification exams run by a Certification Body, chefs will have an opportunity to improve their knowledge and skills.

Improving reliability

Having a certified chef can differentiate a restaurant from its competitors and be an attractive feature for new and return customers.

Improving employment opportunities and conditions

Certified chefs can show their recognized skill level to an employer, and will have the possibility of increasing employment opportunities and improving working conditions.

【Certification of Cooking Skills for Japanese Cuisine.】

【Outline】

In April 2016, Ministry of Agriculture, Forestry and Fisheries of Japan established the "Guidelines for Certification of Cooking Skills for Japanese Cuisine in Foreign Countries" in order to strengthen communication of Japanese food and dietary culture overseas.
Foreign chefs of Japanese cuisine whose knowledge and cooking skills regarding Japanese cuisine have reached a certain level will be certified voluntarily by private bodies.

【Purpose】

- Train chefs who wish to prepare Japanese cuisine with the appropriate knowledge and skills.
- Communicate effectively the appeals of Japanese food, dietary culture and Japanese agricultural and marine products in foreign countries.

【Certication Scheme】

Based on the guideline established by the Ministry of Agriculture, Forestry and Fisheries of Japan, the “Certification Bodies” certify foreign chefs of Japanese cuisine whose knowledge and cooking skills for Japanese cuisine have reached a certain level with the guidance and advice of Application/Management Body.

MAFF
Ministry of Agriculture, Forestry and Fisheries

Presentation of the Guideline ↓ ↑ Notification/ Report

Application/Management Body

VIDA
VIDA Corporation Co.,Ltd.

Application ↑ Certification ↓ Guidance / Advice, etc ↑ Report

Certification Body

Certify foreign chefs’ knowledge and cooking skills for Japanese cuisine in Japan and overseas

Lecture / Examination

Confirm the level of knowledge and cooking skills for Japanese cuisine required for each level of certification, based on the guidline.

Certification

Certify chefs as “Gold” , “Silver” , or “Bronze” level according to the knowledge and skill assessments.

Support

Offer regular support by sharing information of ingredients or holding seminars.

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Japanese cuisine chefs overseas who have achieved a certain level of knowledge and cooking skills (for Japanese cuisine)

Guidelines for Certification of Cooking Skills for Japanese Cuisine in Foreign Countries

(Established by the Ministry of Agriculture, Forestry and Fisheries of Japan in April 2016)

Category of Certification	Requirements	Knowledge and skills to be acquired
【Gold】 **Those with approximately two years practical experience**	Those who have approximately two years practical experience in a Japanese restaurant located in Japan whose head chef is Japanese and are deemed to have acquired knowledge and skills specified on the right.	1 **Knowledge regarding Japanese dietary culture**：Knowledge regarding Japanese dietary culture, Japanese foods, eating style, Japanese sake and tea. 2 **Knowledge regarding hygiene management**：Types and prevention of food poisoning, clothing, handling of food ingredients, cleaning and sterilization of cooking utensils and equipment, food ingredients and foods that require heating treatment. 3 **Techniques**：How to use Japanese cooking utensils and equipment, how to select food ingredients, how to cut and peel food ingredients, procedures and hours required for cooking, heat level/mechanism of application of heat, how to make dashi (Japanese soup stock), blending ratios of seasonings, presentation, preservation method, preparation of menu. 4 **Omotenashi (Japanese hospitality and service)**：Words, greeting, consideration, manner, how to place meals.
【Silver】 **Those who graduated from Japanese cooking schools etc. or those with approximately one year practical experience**	A Those who took lessons and acquired knowledge and skills regarding Japanese cuisine specified on the right for approximately one year at any cooking schools located in and out of their own country and then graduated from said school. B Those who have approximately one year practical experience in a Japanese restaurant located in Japan whose h ead chef is Japanese and are deemed to have acquired knowledge and skills specified on the right.	1 **Knowledge regarding Japanese dietary culture**：Knowledge regarding Japanese dietary culture, Japanese foods, eating style 2 **Knowledge regarding hygiene management**：Types and prevention of food poisoning, clothing, handling of food ingredients, cleaning and sterilization of cooking utensils and equipment, food ingredients and foods that require heating treatment. 3 **Techniques**：How to use Japanese cooking utensils and equipment, how to select food ingredients, how to cut and peel food ingredients, blending ratios of seasonings, procedures and hours required for cooking, heat level/mechanism of application of heat, how to make dashi (Japanese soup stock), presentation, preservation method. 4 **Omotenashi (Japanese hospitality and service)**：Manner, how to place meals.
【Bronze】 **Those who took a short-term training session**	Those who received training regarding knowledge and skills specified on the right in short-term sessions etc. organized by any Japanese cooking school and/or private bodies located in and out of their own countries and then passed the examination conducted by the Certification Body.	1 **Knowledge regarding Japanese dietary culture**：Knowledge regarding Japanese dietary culture 2 **Knowledge regarding hygiene management**：Prevention of food poisoning, clothing, handling of food ingredients, cleaning and sterilization of cooking utensils and equipment, food ingredients and foods that require heating treatment. 3 **Techniques**：How to use Japanese cooking utensils and equipment, how to select food ingredients, how to cut and peel food ingredients, blending ratios of seasonings, procedures and hours required for cooking, presentation, preservation method. 4 **Omotenashi (Japanese hospitality and service)**：Manner

【Application/Management Body】

Name ： **VIDA Corporation Co.,Ltd.**

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VIDA Corporation is an Application/Management Body of the Certification of Cooking Skills for Japanese Cuisine. We also carry out other projects supported by the Ministry of Agriculture, Forestry and Fisheries of Japan.
In our business, we provide interior design and construction for restaurants in Japan and overseas and support the expansion of Japanese restaurants overseas.

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VIDA

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