



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 “Certification 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.



