

Training non-Japanese chefs of Japanese cuisine

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# Certification of Cooking Skills for Japanese Cuisine

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**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 guidelines established 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.

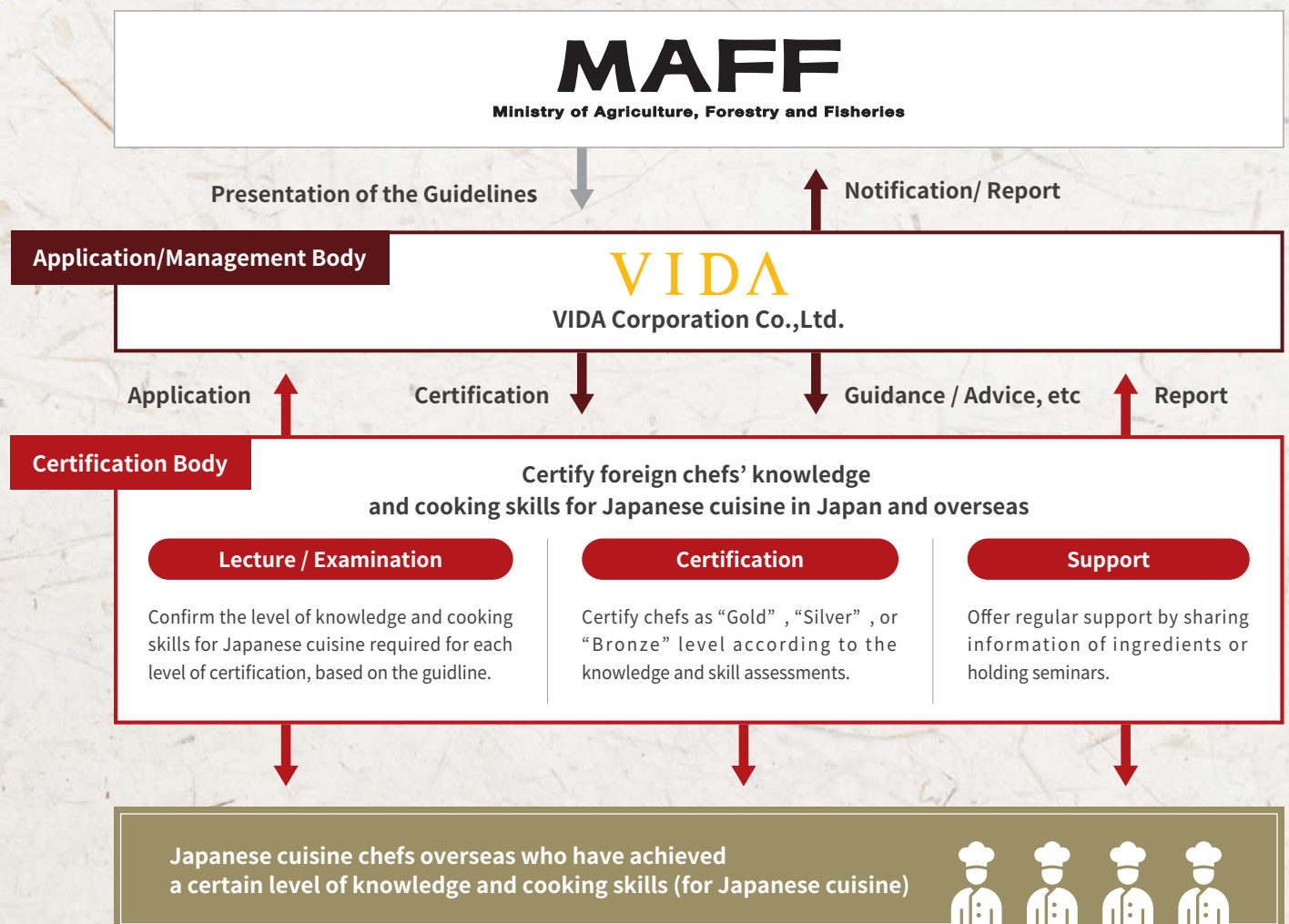
Foreign chefs of Japanese cuisine whose knowledge and cooking skills regarding Japanese cuisine have reached a certain level will be certified voluntarily by private bodies.

## 【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 guidelines 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.





# 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)

Certification	Requirements	Knowledge and Skills to be Acquired
 <b>【Gold】</b>	<p>Those who have Silver certification, fall under items (1) or (2), passed the examination conducted by the Certification Body in Japan, and who are deemed to have acquired knowledge and skills specified in the guidelines.</p> <p>(1) Those who have a total of at least five years practical experience in a Japanese restaurant in Japan, or in a Japanese restaurant recommended by Japanese Cuisine Goodwill Ambassadors in foreign countries.</p> <p>(2) Those who have won a Japanese cuisine competition commissioned or subsidized by the Ministry of Agriculture, Forestry and Fisheries of Japan and who are recommended by the judges of said competition.</p>	<p>(1) <b>Knowledge regarding Japanese dietary culture :</b> Knowledge regarding Japanese dietary culture, Japanese foods, eating style, Japanese sake.</p> <p>(2) <b>Knowledge regarding hygiene management :</b> 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.</p> <p>(3) <b>Cooking techniques :</b> 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.</p> <p>(4) <b>Omotenashi (Japanese hospitality and service) :</b> Words, greeting, consideration, manners, how to place meals.</p>
 <b>【Silver】</b>	<p>Those who have Bronze certification, fall under items (1), (2), or (3), passed the examination conducted by the Certification Body, and who are deemed to have the acquired knowledge and skills specified in the guidelines.</p> <p>(1) Those who took lessons and acquired knowledge and skills regarding Japanese cuisine specified in the guidelines for approximately one year (approximately 150 hours) at any cooking schools located in Japan or overseas, and then graduated from or completed said school. Provided, however, that those who graduated from a training school for Licensed Cooks in Japan shall not be required to have bronze certification.</p> <p>(2) Those who have a total of at least two years practical experience in a Japanese restaurant in Japan, or in a Japanese restaurant recommended by Japanese Cuisine Goodwill Ambassadors in foreign countries.</p> <p>(3) Those who are Top-Ranking Prizewinners of a Japanese cuisine competition commissioned or subsidized by the Ministry of Agriculture, Forestry and Fisheries of Japan and who are recommended by the judges of said competition.</p>	<p>(1) <b>Knowledge regarding Japanese dietary culture :</b> Knowledge regarding Japanese dietary culture, Japanese foods, eating style</p> <p>(2) <b>Knowledge regarding hygiene management :</b> 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.</p> <p>(3) <b>Cooking techniques :</b> 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.</p> <p>(4) <b>Omotenashi (Japanese hospitality and service) :</b> Manners, how to place meals.</p>
 <b>【Bronze】</b>	<p>Those who received training regarding knowledge and skills specified in the guidelines in short-term sessions of approximately 10 hours, etc. organized by any Japanese cooking school and/or private bodies located in Japan or overseas, and then passed the examination conducted by the Certification Body.</p>	<p>(1) <b>Knowledge regarding Japanese dietary culture :</b> Knowledge regarding Japanese dietary culture</p> <p>(2) <b>Knowledge regarding hygiene management :</b> 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.</p> <p>(3) <b>Cooking techniques :</b> 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.</p> <p>(4) <b>Omotenashi (Japanese hospitality and service) :</b> Manners</p>

## 【Application/Management Body】

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VIDA Corporation is an Application/Management Body of the Certification of Cooking Skills for Japanese Cuisine. We also conduct and manage other projects which are subsidised from the Ministry of Agriculture, Forestry and Fisheries.

In our business, we provide interior design and construction for restaurants in Japan and overseas. We also support the expansion and new possibilities of Japanese restaurants overseas.

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