

# Guidelines for Certification of Cooking Skills for Japanese Cuisine in Foreign Countries (Outline)(Provisional Translation)

The guidelines for certification of cooking skills for Japanese cuisine in foreign countries shall be established so that private bodies etc. can voluntarily certify foreign chefs of Japanese cuisine whose knowledge and cooking skills regarding Japanese cuisine have reached a certain level so that they may train chefs who wish to prepare Japanese cuisine with the appropriate knowledge and skills. Chefs must also effectively communicate the appeals of Japanese food, dietary culture, and Japanese agricultural and marine products in foreign countries.

## Requirements for Certification

Category of Certification	Requirements
Those with approximately two years' practical experience (Gold)	<ul style="list-style-type: none"> <li>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 in Article 2, Section 2.</li> </ul>
Those who graduated from Japanese cooking schools etc. or those with approximately one year practical experience (Silver)	<ul style="list-style-type: none"> <li>Those who took lessons and acquired knowledge and skills regarding Japanese cuisine specified in Article 2, Section 2 for approximately one year at any cooking schools located in and out of their own country and then graduated from said school.</li> <li>Those who have approximately one year practical experience in a Japanese restaurant located in Japan whose head chef is Japanese and are deemed to have acquired knowledge and skills specified in Article 2, Section 2.</li> </ul>
Those who took a short-term training session (Bronze)	<ul style="list-style-type: none"> <li>Those who received training regarding knowledge and skills specified in Article 2, Section 2 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.</li> </ul>

## Certification Scheme

