

(Provisional Translation)

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

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Article 1: Purpose

The number of Japanese restaurants located overseas has drastically increased by approximately 60% from an estimated 55,000 in 2013 to 89,000 by July 2015.

However, in some of these Japanese restaurants located overseas, there are some cases wherein chefs without appropriate knowledge and skills regarding Japanese cuisine engage in preparing meals.

Therefore, the guidelines for certification of cooking skills for Japanese cuisine in foreign countries (hereinafter referred to as the “Guideline”) 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.

Article 2: Requirements for Certification

1. In the Guideline, the types and requirements for certification of cooking skills for Japanese cuisine in foreign countries shall be specified in the following table:

Category of Certification	Requirements
Those with approximately two years practical experience (Gold)	<ul style="list-style-type: none">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.
Those who graduated from Japanese cooking schools etc. or those with approximately one year practical experience (Silver)	<ul style="list-style-type: none">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.

	<ul style="list-style-type: none"> 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.
Those who took a short-term training session (Bronze)	<ul style="list-style-type: none"> 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.

2. Knowledge and skills regarding Japanese cuisine specified in the above Section 1 to be acquired in accordance with the respective types of certification are as follows:

Category of Certification	Knowledge and Skills to be Acquired
Those with approximately two years practical experience (Gold)	<p><u>Knowledge regarding Japanese dietary culture</u> Knowledge regarding Japanese dietary culture, Japanese foods, eating style, Japanese sake and tea.</p> <p><u>Knowledge regarding hygiene management</u> 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><u>Techniques</u> 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 <i>dashi</i> (Japanese soup stock), blending ratios of seasonings, presentation, preservation method, preparation of menu.</p> <p><u>Omotenashi (Japanese hospitality and service)</u> Words, greeting, consideration, manner, how to place meals.</p>

<p>Those who graduated from Japanese cooking schools etc. or those with approximately one year practical experience (Silver)</p>	<p><u>Knowledge regarding Japanese dietary culture</u> Knowledge regarding Japanese dietary culture, Japanese foods, eating style</p> <p><u>Knowledge regarding hygiene management</u> 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><u>Techniques</u> 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 <i>dashi</i> (Japanese soup stock), presentation, preservation method.</p> <p><u><i>Omotenashi</i> (Japanese hospitality and service)</u> Manner, how to place meals.</p>
<p>Those who took a short-term training session (Bronze)</p>	<p><u>Knowledge regarding Japanese dietary culture</u> Knowledge regarding Japanese dietary culture</p> <p><u>Knowledge regarding hygiene management</u> 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><u>Techniques</u> 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><u><i>Omotenashi</i> (Japanese hospitality and service)</u> Manner</p>

Article 3: The Application/Management Body and Certification Body

1. Bodies responsible for certification of cooking skills for Japanese cuisine.

Private bodies etc. which carry out the operation and management of the Guidelines and have submitted the application to the Ministry of Agriculture, Forestry and Fisheries shall be referred to as the “Application/Management Body”.

The “Application/Management Body” shall certify private bodies etc. that wish to regulate the certification of cooking skills for Japanese cuisine in foreign countries which shall be referred to as the “Certification Body”.

2. Certification of Certification Bodies etc.

A. Private bodies etc. that wish to become a Certification Body shall submit an application form specified by the Application/Management Body. The application form shall be accompanied by a document specifying an outline of a support system to support those certified for cooking skills (distribution of information regarding food ingredients and holding of training sessions etc.) and the following information by certification type:

- a. Those with approximately two years practical experience (Gold)
 - A method of confirming that applicants have acquired knowledge and skills specified in Article 2, Section 2.
- b. Those who graduated from Japanese cooking schools etc. or those with approximately one year practical experience (Silver)
 - Those who graduated from Japanese cooking schools etc.
Any materials that can prove that the knowledge and skills specified in Article 2, Section 2 were included in the curriculum of a Japanese cuisine course in a Japanese cooking school etc.
 - Those with approximately one year practical experience
A method of confirming that applicants have acquired knowledge and skills specified in Article 2, Section 2.
- c. Those who took a short-term training session (Bronze)
 - Any materials that can prove that the knowledge and skills specified in Article 2, Section 2 were included in the contents of a short-term training session etc.

B. The Application/Management Body shall certify any private bodies as a Certification Body if their applications comply with the provisions of the Guidelines. However, if any defects are identified in the contents of the application form, such defects shall be corrected by the applicant before the certification is granted to the applicant.

- C. The Application/Management Body shall promptly cancel the certification as a Certification Body in cases where the certification procedures followed by the Certification Body are not in compliance with the Guidelines or are different from the contents of the application.

3. Report etc.

- A. The Certification Body shall semi-annually report (the end of September and March) the list of those certified for cooking skills (the number of certified persons by category, country and region, gender, names of Japanese restaurants for which they work) to the Application/Management Body.

- B. The Certification Body shall provide certified persons with cooking skill support such as distribution of information regarding food ingredients and the holding of training sessions etc.

Article 4: Logo mark for certified cooking skills for Japanese cuisine

- 1. The Application/Management Body and the Certification Body may use the logo mark separately specified by the Ministry of Agriculture, Forestry and Fisheries for the purpose of familiarizing the certification and using it on the certification.

- 2. The logo mark shall be used in compliance with the terms and conditions of licensing separately specified by the Ministry of Agriculture, Forestry and Fisheries.

Article 5: Other

Any matters not stipulated herein but required for certifying cooking skills for Japanese cuisine based on the Guideline, may be separately determined by the Application/Management Body.