

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 240% from an estimated 55,000 in 2013 to 187,000 by October 2023.

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 “Guidelines”) 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 cooking skills. Chefs must also effectively communicate the appeals of Japanese food, dietary culture, and Japanese agricultural and marine products (hereinafter referred to as “Japanese products”) in foreign countries.

Article 2: Requirements for Certification

1. In the Guidelines, the certification types of knowledge and cooking skills for Japanese cuisine in foreign countries (hereinafter referred to as the “certification of cooking skills”) shall be specified as “Gold”, “Silver” and “Bronze” and the requirements shall be specified in the following table:

Certification	Requirements
Gold	<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 Article 2, Section 2.</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^{*1} 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>
Silver	<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 acquired knowledge and skills specified in Article 2, Section 2.</p> <p>(1) Those who took lessons and acquired knowledge and skills regarding Japanese cuisine specified in Article 2, Section 2 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^{*2} 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,</p>

	Forestry and Fisheries of Japan and who are recommended by the judges of said competition.
Bronze	Those who received training regarding knowledge and skills specified in Article 2, Section 2 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.

*1 Meaning a person appointed based on the Outline for Establishing Japanese Cuisine Special Goodwill Ambassador and Japanese Cuisine Goodwill Ambassador (Established February 26, 2015, 26 Food Industry Affairs Bureau No. 3953)

*2 Meaning a school designated by prefectural governors based on item (i), Article 3 of the Licensed Cooks Act (Act No. 147 of 1958) and Article 5 of the Regulation for Enforcement of Licensed Cooks Act (Order of the Ministry of Health and Welfare No. 46 of 1958)

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

Certification	Knowledge and Skills to be Acquired
Gold	<p><u>Knowledge regarding Japanese dietary culture</u> Knowledge regarding Japanese dietary culture, Japanese foods, eating style, Japanese sake.</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>Cooking 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, manners, how to place meals.</p>
Silver	<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>Cooking 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>Omotenashi (Japanese hospitality and service)</u> Manners, how to place meals.</p>
Bronze	<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>Cooking 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>

	<u>Omotenashi (Japanese hospitality and service)</u> Manners
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Article 3: The Application/Management Body and Certification Body

1. Bodies responsible for certification of cooking skills.

Private bodies, etc. that 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, which shall be referred to as the “Certification Body”.

2. The roles of the Application/Management Bodies, etc.

The Application/Management Body shall carry out in the following (A) and (B).

- A. In order to ensure the uniform standard of the certification examination conducted by each Certification Body, the Application/Management Body shall coordinate with other Application/Management Bodies and the Certification Bodies certified by the Application/Management Body by exchanging information.
- B. The Ministry of Agriculture, Forestry and Fisheries convene the Application/Management Body general meeting as needed. The Application/Management Body shall attend the general meeting in order to exchange information of the operation and management of the Guidelines and consult on matters.

3. 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 the following documents a. and b. for each certification type:
 - a. The method of certifying cooking skills in accordance with the provision of Article 2 (the contents of the certification examination, the implementation method of examination, the curriculum contents of the Japanese cuisine course).
 - b. The implementation method to support those certified for cooking skills (distribution of information regarding Japanese products and holding of training sessions, 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. If there is any change in the details of the application, The Certification Body shall submit the details of revisions to the Application/Management Body in accordance with the provisions of section 3 paragraph A.
- D. The Application/Management Body shall promptly cancel the certification of 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, or the Certification Body has committed an act in violation of laws or public policy.

4. Reporting, etc.

- A. The Certification Body shall semi-annually report (at the end of September and March) the following a. and b. to the Application/Management Body.
 - a. The list of those certified for cooking skills (the certification type, full name, nationality, the country and region of residence, names of Japanese restaurants for which they work, etc.)
 - b. The written report of the implementation status of support for those certified with cooking skills (distribution of information regarding Japanese products and holding of training sessions, etc.)
- B. The Application/Management Body shall compile the reports submitted by the Certification Bodies and semi-annually report (at the end of September and March) the following a. to d. to the Ministry of Agriculture, Forestry and Fisheries.
 - a. The status of certification of the Certification Body (the list of Certification Bodies, a copy of the application related documents submitted by the Certification Bodies)
 - b. The status of certification of cooking skills by the Certification Body (including the compiled list stipulated in paragraph A. item a.)
 - c. The written report of the implementation status of support for those certified with cooking skills (including the compiled list stipulated in paragraph A. item b.)
 - d. Other particulars to be reported.
- C. In order to effectively communicate the appeals of Japanese food, dietary culture, and Japanese products, the Ministry of Agriculture, Forestry and Fisheries may provide the contents reported in paragraph B to overseas diplomatic establishments of Japan, the Japan External Trade Organization (JETRO), Japan Food Export Platforms, etc.

Article 4: Logo mark for certified cooking skills

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 of cooking skills and using it on the certificate.

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 based on the Guideline, may be separately determined by the Application/Management Body.