

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

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

Certification	Requirements
Gold	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. (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. (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.
Silver	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 the guidelines. (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. (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. (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.
Bronze	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.

Certification Scheme

