



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

Based on criteria of the Ministry of Agriculture, Forestry and Fisheries (MAFF) of Japan

# Upcoming Silver and Gold Certification Exams

**\* Eligibility limited to foreign nationals.**

### Application Details

- Exam date and time: Tuesday, March 9, 2027 9:00 a.m.–5:00 p.m. \*Applies to both Silver and Gold
- Exam venue: Kyoto Culinary Art College <https://www.taiwa.ac.jp/global/en/kyocho.php>  
4-5 Uzumasa Yasui Nishizawa-cho, Ukyo-ku, Kyoto-shi, Kyoto-fu 616-8083
- Exam fee: Silver: **JPY 33,000** (tax inc.), Gold: **JPY 55,000** (tax inc.)  
\* Candidates are responsible for their own transportation, accommodations, professional gear and other expenses related to the exam.  
\* Successful candidates will pay an additional fee (\*1) for registration of Gold and Silver certification.
- Application due date: Thursday, February 11, 2027
- Qualifications: Up to ten candidates will be accepted.  
(1) The candidate must be a foreign national.  
(2) The candidate must meet the requirements for Silver or Gold certification prescribed by the Guidelines.  
\* See Guidelines and requirements on the reverse of this leaflet.
- How to apply: Request an application by emailing JCDC, Attn: Ms. Hamasuna / Mr. Miyazaki at [certificate@jcdc.world](mailto:certificate@jcdc.world).
- Organizers: - The Certifying Body: Japanese Culinary Academy (JCA) <https://culinary-academy.jp/english>  
- The Application/Management Body: Japanese Cuisine and Dietary Culture Development Committee (JCDC) <https://jcdc.tokyo/certification>
- Partner: Taiwa Gakuen Education Inc. Kyoto Culinary Art College (KCAC)

(\*1 Successful certification candidates will be required to pay a certification registration fee to JCA. The fee is **JPY 33,000** (including tax) for Gold certification and **JPY 22,000** (including tax) for Silver certification. This registration fee includes the costs for a certification medal.

# What is the *Certification of Cooking Skills for Japanese Cuisine in Foreign Countries*?

To promote authentic Japanese food and dietary culture internationally, the Ministry of Agriculture, Forestry and Fisheries issued Guidelines for Certification of Cooking Skills for Japanese Cuisine in Foreign Countries (April 1, 2016).

These guidelines establish criteria for private organizations to certify foreign chefs in Japanese cuisine who demonstrate a certain level of expertise in knowledge and cooking skills. The certification aims to ensure that the unique appeal of Japanese food, dietary culture, and Japanese agricultural and marine products is effectively conveyed to international audiences.

The guidelines will serve to train foreign chefs in the essential knowledge and culinary techniques of Japanese cuisine. By increasing the number of certified chefs, the Ministry aims to strengthen the global reputation of Japanese food and dietary culture, while also promoting greater consumption of Japanese agricultural and marine products.

(Reference: Ministry of Agriculture, Forestry and Fisheries) <https://www.maff.go.jp/j/shokusan/syokubun/tyori.html>

## ■ Requirements for certification under the Guidelines (Revised on April 1, 2024)

<b>GOLD</b>	<p>Individuals with Silver certification, who fall under items (1) or (2), have 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) Individuals with a <b>minimum of five years practical experience</b> in a Japanese restaurant in Japan, or <b>in a Japanese restaurant recommended by a Japanese Cuisine Goodwill Ambassador *<sup>1</sup> in a foreign country</b>.</p> <p>(2) Individuals who have <b>won a Japanese cuisine competition</b> commissioned or subsidized by the Ministry of Agriculture, Forestry and Fisheries of Japan and who are recommended by the competition's judges.</p>
<b>SILVER</b>	<p>Individuals with Bronze certification, who fall under items (1), (2), or (3), have 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) Individuals who have received instruction in Japanese cuisine as described in Article 2, Section 2 for approximately one year (150 hours) at a culinary school in Japan or abroad and have graduated from or completed the program.</p> <p>(2) Individuals with a <b>minimum of two years practical experience</b> in a Japanese restaurant in Japan, or <b>in a Japanese restaurant recommended by a Japanese Cuisine Goodwill Ambassador in a foreign country</b>.</p> <p>(3) <b>Top-ranking prizewinners of a Japanese culinary competition</b> commissioned or subsidized by the Ministry of Agriculture, Forestry and Fisheries of Japan and who are recommended by the competition's judges.</p>



\*<sup>1</sup> An appointee under 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)

[https://www.maff.go.jp/j/shokusan/gaisyoku/shokubunka\\_taishi/attach/pdf/index-10.pdf](https://www.maff.go.jp/j/shokusan/gaisyoku/shokubunka_taishi/attach/pdf/index-10.pdf)

## ■ Exam details (tentative)

<b>GOLD</b>	<p><b>A: (Prior to the exam) Plan a <i>Shōkadō Bentō</i> incorporating seasonal flavors and <i>Gohō</i> (the five techniques of Japanese cuisine).</b> *Ingredients will be specified.</p> <p><b>B: (On exam day) Prepare the proposed <i>Shōkadō Bentō</i> (two servings in three hours)</b></p>
<b>SILVER</b>	<p><b>A: (On exam day) Prepare a prescribed menu demonstrating a command of <i>Gohō</i>.</b></p>

Category of Certification	Knowledge and Skills to be Acquired
 <p><b>GOLD</b></p>	<ol style="list-style-type: none"> <li><b>Knowledge of Japanese dietary culture:</b> Japanese dietary culture, Japanese foods, eating style, <b>Japanese sake</b>.</li> <li><b>Knowledge of hygiene management:</b> The different types of food poisoning and their prevention, proper handling and storage of food ingredients, appropriate cleaning and sterilization of cooking utensils and equipment, recognizing which food items require heating treatment, personal hygiene and professional attire.</li> <li><b>Techniques:</b> Proper use of Japanese cooking utensils and equipment, ingredient selection, proper cutting and peeling, cooking procedure/order and cooking times, appropriate heat and application according to heat source, making <i>dashi</i> (Japanese soup stock), seasoning blends and ratios, presentation, preservation, <b>menu preparation</b>.</li> <li><b><i>Omotenashi</i> (Japanese hospitality mindset):</b> <b>Words, greeting, consideration</b>, manner, placement and setting.</li> </ol>
 <p><b>SILVER</b></p>	<ol style="list-style-type: none"> <li><b>Knowledge of Japanese dietary culture:</b> Japanese dietary culture, <b>Japanese foods, eating style</b></li> <li><b>Knowledge of hygiene management:</b> The different types of food poisoning and their prevention, proper handling and storage of food ingredients, appropriate cleaning and sterilization of cooking utensils and equipment, recognizing which food items require heating treatment, personal hygiene and professional attire.</li> <li><b>Techniques:</b> Proper use of Japanese cooking utensils and equipment, ingredient selection, proper cutting and peeling, seasoning blends and ratios, cooking procedure/order and cooking times, <b>appropriate heat and application according to heat source, making <i>dashi</i> (Japanese soup stock)</b>, presentation, preservation.</li> <li><b><i>Omotenashi</i> (Japanese hospitality mindset):</b> Manner, <b>placement and setting</b>.</li> </ol>

• Candidates must bring their own kitchen knives on exam day. (Other cooking utensils and ingredients will be provided.)

• This event serves as a promotional platform for the "Certification of Cooking Skills for Japanese Cuisine in Foreign Countries," with information about the event potentially being shared both domestically and internationally. The JCA and JCDC, as event organizers, hold the copyrights and portrait rights to any photographs taken during the examination.

Inquiries: JCDC (Japanese Cuisine and Dietary Culture Development Committee)

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