

Learn the REAL Japanese cuisine and culture in Japan

Japan Culinary Institute

2020/2021



Japan Culinary Institute

Learn about Japanese cuisine, Open your own Japanese restaurant —— We provide a curriculum tailored to your purpose

Our Mission

The best experience for foreigners who want to learn Japanese cuisine and culture

Washoku the traditional Japanese Cuisine that boasts both aesthetics and health benefits has been registered in UNESCO's Intangible Cultural Heritage since 2013. The number of overseas Japanese restaurants has increased from 24,000 in 2006 to 118,000 in 2017. More Japanese restaurants are popping up around the world in response to the increasing demands.

However, compared with the increased attention and high demand for Japanese cuisine, the chances to taste authentic Japanese cuisine abroad are extremely limited. The level of Japanese cuisine available in other countries is gener-

ally kept low because ingredients and culinary methods are applied superficially, without fully conveying its underlying spirit. In fact, Washoku represents not only food in Japan but it is a concept that encompasses all aspects of life, respect, gratitude and thoughtfulness for others and for nature.

Our mission is to bring authentic Washoku to people all over the world by realizing a high-level education on Japanese food culture as a whole. That's why we offer all our courses in English, so that foreigners not familiar with the Japanese language and culture can get the grasp of the key elements of Japanese cuisine.

Learn from the basics of Japanese cuisine to restaurant management

Usually, Training for becoming a Japanese chef takes years, and there are not many environments where foreigners practice Japanese food in Japan.

The Japan Culinary Institute offers one-week courses to learn the basics of Japanese cuisine and a two-month courses to train professional chefs. The instructors will carefully teach you in small classes, so you can improve your skills in a short time. The courses are divided into a "Professional course" and a "Restaurant training & management course".

Professional course

The course for those who want to learn the basics of Japanese cuisine.

Those who take the restaurant training & management course usually start from the Professional course.

Restaurant training & management course

For those who want to become a chef of Japanese cuisine, those who want to improve their skills as a chef, those who want to open a Japanese restaurant, and those who want to master Japanese cuisine as a hobby.



Mastering Japanese cuisine by gaining knowledge of Japanese culture

We think it is important to learn Japanese culture for knowing the essence of Japanese cuisine. And we believe that knowing Japanese food ingredients and spices will enrich your ideas about Japanese cuisine. Therefore, we are doing various types

of fieldwork. You can experience real Japanese culture in various places such as a Japanese sake brewery, Tea ceremony experience, Kitchen tool wholesale district, The Toyosu market, Agritourism, and The Antique market.



Kinomiya shrine in Atami



Sake brewery tour



Matcha Experience



Making food samples



Toyosu market tour

Culinary Education specially for foreign students based on 37 years of expertise

JCI was born from an Italian culinary school, the Florence Culinary Art School (FCAS) in Florence, Italy. It is a professional culinary school with over 37 years of legacy. Since its establishment in 1983, FCAS has trained over 2,000 foreign students aspiring to become Italian chefs worldwide. Another 5,000 students visited Italy from all over the world to learn Italian home cooking for personal fulfillment. With the experience and quality that we have built over the years, in the field of culinary training for foreign students, reputed for the highest quality of culinary education, we now open our door in Japan. With instructors who are expert Japanese chefs, and on-site interpreting in English, we offer the best programs for students from all over the world aspiring to become professional chefs.



Chef training course

Learn Japanese cuisine Full Course “Kaiseki”

会席



Learn the ingredients and arrangement, the essence of Japanese culture

There are two Kaiseki cuisines in Japan as below.

Cha-kaiseki Cuisine (Traditional multi-course meal served before a tea ceremony)

Kaiseki Cuisine (Traditional multi-course banquet meal)

It is common for both the Kaiseki cuisines to have an “*Omotenashi*: hospitality” heart. The Kaiseki cuisine present each dish to fully enjoy the four seasons of Japan. Therefore, the pottery and arrangement are very important elements.

A dish is produced by your creativity.

In the Chef Training course, students learn how to select ingredients that are the basis of Japanese cuisine, how to make soup stock, how to cut a fish, and finally aim at a level where you can prepare a full course by yourself.

Expand the range of dishes by learning casual foods such as Yakitori and noodles

Generally, authentic Japanese chefs do not have the opportunity to learn about Yakitori (Japanese chicken skewer) and Ramen, but these casual foods are rapidly gaining popularity around the world. Therefore, JCI has received requests from students who want to learn Ramen and Yakitori.

And JCI includes these lessons in the chef training course. Of course, you can also learn “sushi”, and get skills that will help you to offer an “*Omotenashi*-Kaiseki course” in your country.

* The courses can be arranged upon student requests.

Course program/Chef Training course (8weeks)

Authentic Japanese cuisine and daily meals

Kaiseki (Party Course) Basic and Advanced/Wagashi (Japanese confectionery) and green tea/Sushi/ Yakitori / Ramen/Japanese home cooking

Japanese culture and food culture (Visit)

Japanese Traditional Foods(Fermented Food and Preserved Food)/ The World of Sake/Sake Brewery and Rice Shop /Japanese Knives, Toyosu Market, Sushi Tools/Vinegar Factory/Dish and Tableware, Table Coordination/ Tea Ceremony/Dish Making/Washoku History and Regional Cuisine/Japanese Culture Visit (Lecture by Japanese Monks, Cleaning the Temple, Japanese Architecture, Traditional Dance Show, Visit to Shrines, etc.)

Restaurant management

Restaurant business planning, architecture and interior design



Sushi course

Master the skills of authentic Edo-style Sushi



寿司

Learn sushi skills quickly and without apprenticeship

Do you know a sushi chef named Mr. Jiro Ono, who became the main character of the movie "Jiro Dreams of Sushi"? He is 93 years old and is the oldest head chef of a three Michelin star restaurant. He is still pursuing sushi.

It is said that it usually takes 10 years to become a professional sushi chef, and after a period of apprenticeship, it is said that one will be full-fledged. And even after becoming a professional, you need to study. Until now, the main way to learn sushi has been to see and memorize professional skills at sushi restaurants.

JCI's Sushi course aims at acquiring professional sushi skills in 4 weeks.



Learn basic Edo-style sushi and make a sushi course menu

There are two main types of sushi in Japan, Kansai-style sushi (pressed sushi) and Kanto-style nigiri sushi=Edo style sushi. Edo-style sushi is popular worldwide. In addition to these two, there are the chirashi sushi and the roll decoration sushi. We mainly offer the most popular Edo-style sushi lessons.

In the Sushi course, you will learn the characteristics of Edo-style sushi. After mastering all the skills such as how to choose ingredients in the market, the seasonality of fish, how to cut fish, how to make vinegared rice, and Nigiri, create a sushi course menu, and finally an experience working at a sushi counter.



Course program/Sushi course (4weeks)

Edo-style sushi and other sushi

Sushi basics such as how to cut up a whole fish /Sushi rice making/How to make Nigiri sushi/ Sushi and Sushi Restaurant Menu/ Side Dishes at Sushi Restaurant/ Dashi and Umami/ Sushi Variation/ Regional Sushi Variations

Japanese culture and food culture (Visit)

The World of Sake/Sake Brewery and Rice Shop / Japanese Knives, Toyosu Market, Sushi Tools/Vinegar Factory/Dish and Tableware, Table Coordination/ Sushi Kaiseki (Party course) and Tea Ceremony/ Sushi Dish Making /Sushi History and Regional Sushi /Japanese Culture Visit (Lecture by Japanese Monks, Cleaning the Temple, Japanese Architecture, Traditional Dance Show, Visit to Shrines, etc.)

Restaurant management

Successful Restaurant : business planning and store planning for pursuing a profit

Ramen course

Discover your Signature ramen from a variety of flavors



Professional course to learn 4 flavors of ramen

It is said that there are more than 30,000 ramen restaurants in Japan, and it is a popular dish that can be called “national food”. Chinese noodles moved from China to Japan and evolved into ramen. There are 4 main types of taste (*shio* : salt, *shoyu* : Soy sauce, *miso* : soybean paste, *tonkotsu* : pork bone broth). In general, when you go to a ramen restaurant for training, you learn the taste of the owner's ramen restaurant. But in the JCI course, you can learn four types of typical soup stocks. In addition, you can learn ramen elements such as noodle making, seasoned eggs, and roast pork in a week.

Make your own ramen and aim to open your ramen restaurant

The Restaurant training & management course for those who want to open a ramen restaurant, you can learn how to make original soups, develop side menus for ramen restaurants, and operate and manage a ramen restaurant. There is an optional course to learn halal ramen.

Course program

Professional Ramen course (1 week)

Ramen and topping

Ramen Soup 1 - Chicken Chintan/ Ramen Soup 2 - Chicken Paitan/ Ramen Soup 3 - Tonkotsu Pork/Tare Basic - Salt, Soy Sauce, Miso/ Topping (Egg, Chashu, Bamboo shoots)

Japanese culture and Ramen culture (Visit)

Introduction to Japanese Ramen - History and Variation/ Ramen Museum visit/ Japanese Culture Visit

Ramen restaurant training & management course (1 week)

Learn the ramen menu of your choice and the business planning of the ramen restaurant

Ramen Variation and noodle making

Ramen Soup (Tonkotsu Variation)/ Ramen Soup - Mixed Soups/ Noodle Making techniques/ Study on Ramen Trend (Tsukemen, Tantanmen, etc.)/ Halal Ramen/ Original Ramen Making

Ramen Restaurant management

Menu research and management plan for popular ramen restaurant, restaurant planning and interior design

Option

Internship at a popular ramen restaurant



Yakitori course

Learn the basics of yakitori, and use your ingenuity



焼鳥

The rare course to learn about yakitori

Yakitori is a popular izakaya menu, and many yakitori restaurants are becoming increasingly popular all over the world. However, the fact is that there is a school for learning yakitori is still not known in the world, and there are only a few schools where foreigners can learn.

Yakitori seems to be a simple dish, but it is a dish that requires professional skills, as it is said that “learning skewering takes 3 years, learning grill is all through life”. Each restaurant has its own specialties, and charcoal-grilled, gas-fired, and different types of chicken. Although it is called “Yakitori=grilled chicken”, it doesn’t use only chicken, it also has a wide variety of ingredients such as pork, beef, seafood and vegetables. In the yakitori course, you can learn the chef’s specialized skills in various types of Yakitori restaurants with a minimum of one week.

Planning a “Special Yakitori Course” and the restaurant’s originality

In the Restaurant training & management course, you can plan while discussing with the instructor about the special Yakitori course necessary to open a popular restaurant and the production of the original restaurant. Each country has foods and tastes different from those of Japan. And so, you and your instructor will plan a special course which considers such as background.

Course program

Professional Yakitori course (1week)

Yakitori

【Basic Yakitori 1】(Cutting, Skewering and Grilling) Momo, Negima, Green Onion and Liver

【Basic Yakitori 2】Wing, Meatball, Tender 【Basic Yakitori 3】Heart, Gizzard and Skin 【Basic Yakitori 4】Vegetable and Tare/ Yakitori Variation /Dividing a Whole Chicken (without organ) /Yakitori Grill Lesson - Charcoal and Gas

Japanese culture and Yakitori culture (Visit)

History of Yakitori and Types of Yakitori /Japanese Culture Visit (Visit to Shinto Shrine)

Yakitori restaurant training & management course (1week)

Yakitori

Hands-on Training at a famous Yakitori Restaurant/ How to use Binchotan charcoal/ Yakitori Variation (Study on ingredients - Vegetables, Pork, Seafood)/ Side dishes of Yakitori Restaurant/ Yakitori Party Course

Yakitori Restaurant management

Yakitori restaurant business planning/ Yakitori Restaurant management planning, Restaurant design and Restaurant styling /Study on Yakitori trend and Original menu

Option

Internship at Yakitori restaurant



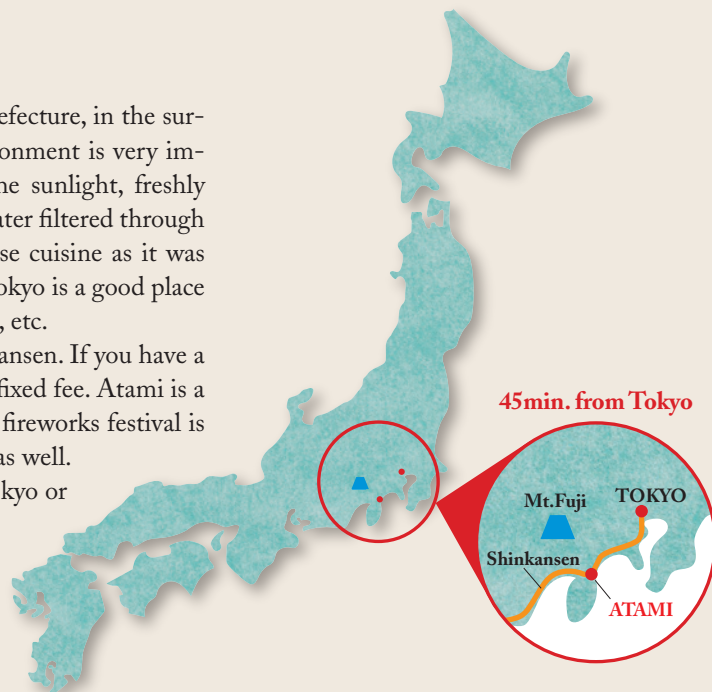
Our Location

The lessons are held mainly in Atami located in Shizuoka Prefecture, in the surrounding cities and Tokyo. When learning cuisine, the environment is very important. Using fresh ingredients, vegetables that grew in the sunlight, freshly caught seafood brought from the port every morning, fresh water filtered through the mountains... Atami offers an ideal place to learn Japanese cuisine as it was born and cultivated, in a close connection with nature. And Tokyo is a good place for learning about culinary trends and excellent cooking tools, etc.

You can go to Atami from Tokyo in 45 minutes by Shinkansen. If you have a Japan Rail Pass*, you can go back and forth many times for a fixed fee. Atami is a famous spa resort, close to Hakone and Mount Fuji. Atami's fireworks festival is also famous, not just in the summer but throughout the year as well. You can choose and stay at your favorite place in Atami or Tokyo or other places. We will help you find nice hotels.

*JAPAN RAIL PASS, a joint offering of the six companies comprising the Japan Railways Group (JR Group), is the most economical means of travelling throughout Japan by rail. Please watch the website for details.

http://japanrailpass.net/en/about_jrp.html



Atami, a famous onsen (hot spring) resort



Atami Fireworks festival



Atami Campus

Japanese Culinary Institute (JCI) General Conditions

1. The Deposit Fee and the Tuition must be paid before commencement of classes. Course fees can be paid only by wire transfer. The certificate of enrollment will be issued only after completion of the transfer, confirmed by the Office of Admissions at its receiving bank account. JCI may, at its sole discretion, exclude from any course and/or examinations any registered student who fails to pay the applicable Tuition Fee within the period stated above or any other period as may be agreed with JCI. JCI reserves the right to claim back from any such student any reasonable expenses incurred in reliance upon his/her registration on the course.

2. The course fees paid to JCI are non-refundable unless JCI declares that the student is not eligible to attend the course. Cancellation will only be accepted if made in writing and sent to JCI. If cancellation occurs not less than 90 days prior to the start of the relevant course, JCI shall refund 100% of the Tuition Fee, 50% of the Tuition Fee will be refunded if cancellation occurs not less than 60 days prior to the start of the relevant course; 30% of the Tuition Fee will be refunded if cancellation occurs one day before the class starts and no refund shall be made if cancellation occurs after the start of the relevant course. For students who do not hold a Japanese passport, there will be no refund after the certificate of enrollment has been issued.

3. Course fees include a Certificate of Attendance (short-term programs) or a Diploma (long-term programs) as specified for the course.

4. JCI will be responsible for preparing the basic equipment for each student. Transportation fees and all personal expenses are not covered by the school.

5. Specific information such as the duration of the course shall be communicated to the student upon registration. Examinations must be taken at the end

of the relevant course. No student shall be allowed to take the examinations after the end of the relevant course and JCI shall not, in this case, issue any final certification to the student.

6. Attendance is compulsory. No student shall be allowed to take examinations unless he/she attends at least 80% of the lessons. No final certificate shall be issued unless the student maintains the required attendance record until the end of the course and achieves the required pass mark in the examinations. In case students do not attend lessons, there will be no refund of the course fees.

7. By enrolling in any course offered by JCI, students agree to comply fully with the disciplinary rules of JCI as this represents a condition of the agreement between students and JCI. Compliance with the disciplinary rules shall involve a good attendance record, a rigorous respect of the schedule of lessons and a responsible attitude towards the staff of JCI allows students to use any equipment within JCI. Failure to adhere fully to these rules may result in disciplinary measures being taken against the offending student (which, for the avoidance of doubt, may involve the expulsion of the student from the relevant course). To the fullest extent permitted by Japanese law, JCI reserves the right to claim damages in relation to any loss caused by the student.

8. Courses are organized according to the schedules, dates, and programs established by the teachers appointed by JCI, which reserves the right, at any time, to amend any aspect of the course as may be necessary.

9. The examination papers, together with any material produced by the students during the examinations (hereon referred to as The Material) shall be deemed to be the property of JCI. Students hereby assign by way of future assignment all copyrights

arising in the Material and in particular allow JCI to exhibit, reproduce and/or publish such Material.

10. If a student wishes to change the course after registering with JCI, the school will first evaluate the possibility to make the arrangement for changing the course and decide if the course change is possible or not. In case it is possible to make the change, the school will arrange a new course with a handling fee of 20% of the tuition enrollment fee and tuition already paid. (If there is a difference between the course fees, the school will calculate the balance to be paid together with the handling fee.)

11. JCI reserves the right to cancel the course prior to the beginning of the courses if less than a quorum to start a course is present. Students who are registered in a course that is canceled will be notified, and the Enrollment Fee and the Tuition Fee will be a full refund.

12. JCI doesn't take any responsibilities for accidental loss of personal belongings and valuables in school or outside the school.

13. Students must be responsible in case of any damage or vandalization of school property by the student.

14. JCI is closed on Japanese national holidays and school holidays such as summer holidays, winter holidays and Easter holidays.

15. No variation to this agreement shall be valid unless agreed in writing between the parties.

16. For programs held in Japan campuses, the agreement between JCI and students shall be subject to the Japanese law and the parties hereby agree that the Japanese regional courts shall have sole jurisdiction over any dispute arising out of this agreement.

Japan Culinary Institute

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