

Feature Story

Expanding Japanese Food Culture Abroad through Sushi

寿司を通じて日本の和食文化を世界へ

“WASHOKU; Traditional Dietary Cultures of the Japanese” was inscribed on the UNESCO's Intangible Cultural Heritage list in 2013 and now attracts the world's growing attention. Japan Sushi College aims to introduce the WASHOKU culture to the world and plans to open new schools mainly in Asia.

2013年に「和食；日本人の伝統的な食文化」がユネスコ無形文化遺産に登録され、日本の「食」が世界からさらに注目を集めている。今回は、世界に和食文化を伝えるべく、今後アジアを中心に開校する予定の「ジャパンすしカレッジ」の取り組みについて紹介する。

Translated by Maiko Takase Edited by Haruko Yoshioka

“Sushi School” for the Non-Japanese

The number of sushi or Japanese restaurants has been increasing not only in Hong Kong, but also all over the world. However, some people wonder if the original skills, philosophy and tastes of WASHOKU are appropriately shared among them. “As of now there are very few chefs abroad who have properly learned the basics of WASHOKU,” says Mr. Sakaguchi, the president of Washoku Inc. He continues, “If you care enough about hygiene management of the food ingredients and follow the basics of WASHOKU, it will be a great Japanese dish even if it is adapted to fit the local culture.”

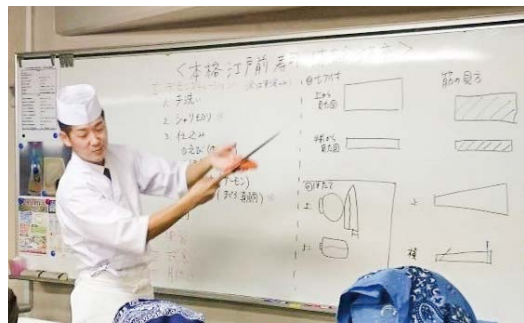
The company runs training schools named Japan Sushi College where non-Japanese chefs in Japan can study effectively in a short time. They offer lectures on the basic knowledge of WASHOKU, in particular the hygiene management of the food ingredients. They also provide a practical curriculum of cooking classes to acquire

techniques for making sushi. Furthermore, they will open new schools in Beijing, Shanghai, Malaysia and Thailand within this year with the goal of sending well trained WASHOKU chefs out to the world.

外国人が寿司について学べる学校

香港はもちろんのこと、世界各地で寿司・和食専門店の数が増えている。しかし、和食本来の技術、哲学、おいしさが世界にきちんと伝わっているかという、疑問に感じる人も少なくないだろう。株式会社和食人材プラットフォームの坂口社長は「和食の基本をきちんと学んだ外国人シェフは、まだまだ少ない」と語る。「食材の衛生管理をしっかり行い、和食の基本を押さえてさえいけば、ローカライズされた日本料理でもおいしく仕上がるはず」と。同社は和食の基礎知識、特に食材の衛生管理に力を入れた座学と、寿司の技術習得をメインとした調理実習で構成された実践的なカリキュラムで、日本在住の外国人シェフが短期集中で効率的に学べる専門学校「ジャパンすしカレッジ」を運営。年内に北京、上海、マレーシアやタイでも開校予定で、和食の基本を習得した外国人シェフを世界に送り出すことを目標としている。

Their curriculum with an emphasis on practical training will make you a pro in no time.



New Qualification System of Japanese Cooking Skills

The Japanese government is undertaking a new system to rank the cooking skills of non-Japanese chefs who work at sushi or Japanese restaurants abroad in order to raise their standards. Designated private organizations will operate the system to classify chefs possessing certain abilities into three ranks - gold, silver, or bronze according to their skill level. The government and the groups are now working in cooperation so that these qualifications will gain recognition and some effectiveness in the world. Japan Sushi College provides courses to obtain the qualifications and they will be available at the new schools that are to be opened in Asia as well.

日本料理の調理技能認定制度がスタート

世界の寿司・和食専門店で働くシェフのレベルアップのため、現在日本政府は外国人シェフの調理技能に水準を設ける試みを進めている。調理技能が一定レベルに達した者にゴールド、シルバー、ブロンズの3段階の認定資格を与える制度で、国に認定された複数の民間団体が運営。今後、この資格が世界に認知され、一定の効力を持つよう、国と民間団体が連携し、取り組んでいるところだ。ジャパンすしカレッジでも、これらの資格を取得するための講座を開設しており、今後アジアで開校する学校でも同様の講座を開講予定とのこと。

The qualifications framework of Japanese cooking skills has three levels - gold, silver, and bronze.



Sushi Making Workshops for Overseas Tourists

Japan Sushi College is not only for someone who aims to become a sushi chef, but also for overseas tourists visiting Japan as it offers a one-day sushi making course. You can enjoy the original great taste of Japan's most popular specialty and have fun making it yourself. It is a valuable experience to actually cut the fish under the guidance of an expert lecturer. If you have the chance to visit Japan, it can be a great activity to try!

When you cut the fish and prepare the sushi yourself, the taste is very special!

外国人観光客向け「寿司作り体験講座」

ジャパンすしカレッジでは、寿司職人を目指す人だけでなく、海外から日本へやってくる観光客向けに、単発の寿司作り体験講座を開いている。日本が誇るソウルフードである寿司を、食べるだけではなく、実際に作ってもらうことで、本来のおいしさと寿司を握る楽しさを実感してもらうためだ。現場経験豊富な講師に教えてもらいながら、実際に魚をさばいたり、ネタを切りつけるのは、なかなかできない貴重な体験。日本に旅行する機会がある人はチャレンジしてみてもいい？



Details of the Sushi Making Workshop!

You Can Become a Sushi Chef! 'Edo-mae Sushi Course'

Price : JPY 10,000 (Tax Not Included)

Number of Participants : 5~10

Age : 7 or older

* Please apply for this workshop by one week before.

Please feel free to contact the **Japan Sushi College** on your preferred date and time, food allergies (if any), interpreter needs and any other questions.

Japan Sushi College

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(Japanese, English, Chinese)

