

March 5, 2021

The Japanese Culinary Academy Certification Association

**Japanese culinary expertise certification is now available worldwide!
Announcing the launch of the English version of the “Japanese Culinary Academy Certification”, a test that can be taken for free* by smartphone!**

The Japanese Culinary Academy Certification Association (436 Sasaya-cho, Oike-sagaru, Higashinotoin-dori, Nakagyo-ku, Kyoto City, Representative Director: Yoshihiro Murata) is pleased to announce the launch of the English version of the “Japanese Culinary Academy Certification: Fundamental Certification” website for overseas chefs.

The certification exam for basic knowledge of Japanese cuisine, which is attracting attention outside of Japan, can now be taken in English using a smartphone or tablet, even from outside of Japan. Those who pass the exam can obtain an electronic certificate by registering for the exam.

【Easily accessible by smartphone or tablet】

The certification exam is an English version of the Japanese Culinary Academy Certification (Fundamental Certification) that was launched in 2019, with the same content as the Japanese version, and it can be taken from any place in the world with an internet connection.

【No test fee】

To allow examinees to take the test as many times as they want while studying, there is no test fee. Those who pass the exam can obtain an electronic certificate by registering for the exam.

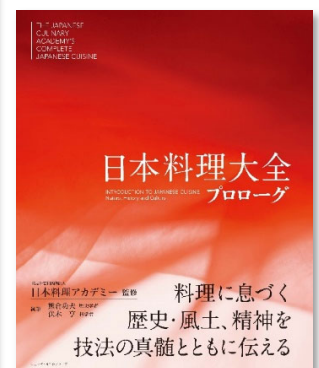
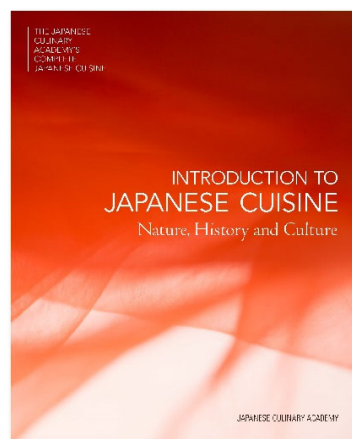
* The registration fee is 3,000 yen (until the end of June 2021, a special price of 1,000 yen is being offered to commemorate the launch of the Fundamental Certification English version), plus consumption tax.



【Textbook】

“The Japanese Culinary Academy’s Complete Japanese Cuisine: Introduction to Japanese Cuisine” is the textbook for this certification.

“The Japanese Culinary Academy’s Complete Japanese Cuisine: Introduction to Japanese Cuisine” English and Japanese version



【Overview of the Japanese Culinary Academy Certification】

The Japanese Culinary Academy Certification assesses test takers' knowledge and skills in Japanese culinary techniques, and certifies those who pass as having acquired "Japanese culinary techniques". It is designed to evaluate acquisition of what professional chefs need to know, from basic knowledge of background information such as history, culture, and the geographical and climate-related characteristics of ingredients, to specialized knowledge and techniques such as how to grate, bake, and boil fish.

The certification is divided into two categories: the "Fundamental Certification" and the "Practical Certification" for advanced learners.

The Fundamental Certification covers basic knowledge, concepts, and culture, while the Practical Certification will cover specialized knowledge such as "dashi" and "fermented seasoning" as well as practical skills such as cutting techniques.

The Practical Certification will be offered for a fee.

【Certification textbooks】

The Japanese Culinary Academy Certification is based on the "Complete Japanese Cuisine" textbook series (all volumes published in Japanese and English) overseen by the NPO Japanese Culinary Academy.

This series was published with the aim of providing a scientific understanding of Japanese cuisine and enabling chefs around the world to put this knowledge into practice. At present, the following volumes have been published: "Introduction to Japanese Cuisine" (suggested retail price: 8,000 yen, excluding tax); "Flavor and Seasonings" (8,000 yen), which explains dashi and other umami, as well as fermented seasonings and fermented foods; and "Mukoita I" and "Mukoita II" (9,000 yen each), which explain techniques such as filleting fish, curving poultry, and cutting vegetables. The follow-up volumes "YAKI-BA: Grilling Techniques" and "NI-KATA: Simmering Techniques" are currently in production.

This series provides theoretical explanations of Japanese cooking techniques by taste experts and researchers of Japanese culture, with the aim of enabling learners to acquire the concepts and put them into practice.



The "Complete Japanese Cuisine" series is available at Amazon Japan, Amazon.com, Maruzen Junkudo Bookstore, and other retailers. If you have difficulty obtaining a copy, please contact the office of The Japanese Culinary Academy Certification Association.

【Contact for inquiries regarding this press release】

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