



Le Cordon Bleu Japan Launches Japanese Cuisine Diploma, Commences Recruitment for 2017 Autumn Term

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In response to the increased international market growth in Japanese cuisine since the UNESCO recognition of 'washoku' as an intangible cultural heritage, Le Cordon Bleu Japan is launching a **Japanese cuisine diploma** program. As a global leader in culinary and hospitality education, with a network of more than 35 institutions in over 20 countries, Le Cordon Bleu has drawn upon over 120 years of expertise to create this new program.

This 4-level program covers a comprehensive range of topics to provide students with a full range of skills and knowledge relating to authentic Japanese cuisine. Students will embark on a journey to discover a whole new world of technical skills, cooking methodologies, specialist ingredients, equipment and tableware applied to over 200 recipes in traditional, regional and modern Japanese cuisine.

Each level of the program is complemented by unique industry research activities and interactive learning experiences. These activities provide real-life insight into the deep culture and etiquette behind Japanese cuisine.

Ilyoung HONG, Representative Director of Le Cordon Bleu Japan, states that Le Cordon Bleu Japan has been recognized as the first international culinary institute in Japan to issue the "**Taste of Japan**" certification for Japanese cooking skills in foreign countries which has been established based on official guidelines set up by the Ministry of Agriculture, Forestry and Fisheries (MAFF). Future graduates will receive "**Taste of Japan**" bronze and silver badges together with a **Le Cordon Bleu Diploma**, providing them with credibility and recognition in the culinary industry at a local and global level.



Recruitment has now commenced for the upcoming autumn term. The program is offered in English and instructors are leading Japanese experts from relevant fields. This 6-month, 531-hour program includes 4 certificate levels, ranging from Initiation to Superior.

Further information about the **Japanese Cuisine Diploma**:

<https://www.cordonbleu.edu/tokyo/japanesecuisine/en>

(Image: <http://prw.kyodonews.jp/opn/release/201703159946/?images>)

Further information about “**Taste of Japan**”:

http://www.maff.go.jp/j/shokusan/syokubun/pdf/chori_o_e.pdf

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Le Cordon Bleu in Japan

Le Cordon Bleu Japan, established since 1991, has campuses in Tokyo, known for 3-star Michelin restaurants that rival those in France, and in Kobe, a central city in historic Kansai, the cradle of Japanese cuisine. These two global food cities attract the world’s top chefs and are vibrant hubs of culinary trends and talent.

Experience this exciting country while receiving an international-level culinary education in the language you prefer: Japanese, English, and Chinese. The schools also provide other culinary programs and classes (Professional Series, Sabrina, Debut) geared toward both seasoned culinary professionals, graduates, and beginners alike. Additionally, special exclusive-to-Japan culinary classes are also available for students to fully take advantage of their time abroad.

About Le Cordon Bleu International

With more than 120 years of teaching experience, Le Cordon Bleu is the leading Global Network of Culinary Arts and Hospitality Management Institutes, training 20 000 students of more than 90 nationalities every year. Le Cordon Bleu offers a range of widely-recognized training programmes in the fields of gastronomy, wine, hotel and tourism, from initiation in culinary techniques through to MBA.