

The 7th Japanese Culinary Arts Competition

SHOKU NO HANAYAGI



March 2019 - March 2020

Winner's Prize: ¥1,000,000

Submission Deadline: September 30, 2019



日本料理 アカデミー
Japanese Culinary Academy

The Japanese Culinary Arts Competition is presented by Japanese Culinary Academy, Kyoto, Japan and is a biannual event in which non-Japanese chefs working abroad in Japanese cuisine or in other cuisine compete using their skills and knowledge of Japanese cuisine. This is the seventh such competition.

The theme of the 7th Japanese Culinary Arts Competition is SHOKU NO HANAYAGI. The objective of SHOKU NO HANAYAGI is the achievement of a beautiful and exciting presentation for each prepared dish. The harmonious display of the five colors, red, green, orange, white and black in the prepared food itself including its container is essential to achieving this goal. Chefs utilize these five basic colors to create presentations that appeal to the diner's eye and entertain other senses to maximize the dining experience.

The competition is conducted in two phases. The contestants first compete at a regional level at one of the four world-wide regions outside Japan. The winners of the regional competitions are invited to Japan, expenses paid, for the final competition to be held in Kyoto.

COMPETITION SCHEDULE:

1. Regional Qualifying Competitions

Korea	September 23, 2019 at Nakamura Academy, Seoul
North America	January 13, 2020 at Institute of Culinary Education, New York
Europe	January 17, 2020 at Waitrose Cookery School, Finchley Road, London
Hong Kong	No current information
Japan	Six locations

2. Final Competition, Kyoto, Japan: March 8, 2020 at Kyoto Culinary Art College, Kyoto

CASH PRIZE

BY AJINOMOTO:

Regional Qualifying Competition:

Winner 50,000 yen, 2nd prize 30,000 yen, 3rd prize 20,000 yen

Kyoto Final Competition:

Winner 1,000,000 yen, 2nd prize 300,000 yen, 3rd prize 100,000 yen

APPRENTICESHIP PRIZE:

Winners of the Regional Qualifying Competitions gain the opportunity to apprentice at one of the top Japanese restaurants in Japan.

WHO CAN APPLY:

Those who have more than five years cooking experience as a professional chef are eligible. Past applicants to the competition can re-enter the competition.

HOW TO APPLY & COMPETE:

1. Create three recipes for four serving portions with focus on SHOKU NO HANAYAGI including the use of the five basic colors to create exciting and appealing presentations. The dishes must be produced using three classical Japanese preparation techniques, Takimono¹ (simmered dish), Yakimono¹ (grilled dish) and Agemono¹ (deep-fried dish). One dish from each category is required. Photos of the created dishes should be taken, selecting the best photo of each for submission.
2. Visit https://www.culinary-academy.jp/eng/compe/form/entry_index.php and register by filling in the ENTRY FORM. Submit three recipes with accompanying photos. The deadline of the submission is September 30, 2019. The screening process will select six contestants in each region. The results will be announced to all applicants and on the website: <https://www.culinary-academy.jp/eng/compe/> by the end of November 2019.
3. Regional Qualifying Competitions outside Japan for four selected regions competitions will be held at the designated dates and locations. The contestants will be asked to prepare the three previously submitted dishes with four servings of each for submission to the judges at the regional competition. The winner will be announced at the end of the competition.
4. Regional Qualifying Competition winners will fly to Japan and compete at the Kyoto Final Competition on March 8, 2020. The travel and accommodation expenses, and an interpreter are provided to each contestant by the Japanese Culinary Academy. In this final competition contestants are asked to prepare a Shokado Bento², a bento box using ingredients revealed to the contestants and supplied to them by the organization on the day of the competition. Using these supplied ingredients, the chefs may use recipes of their choice to fill the compartments of the bento box. The recipes are to utilize classical Japanese cooking techniques and the number of dishes prepared is at the discretion of each chef. A grand award ceremony will be held after the competition and selection of the winner and the runners-up will be announced.

About the Japanese Culinary Academy:

The Japanese Culinary Academy is a non-profit organization based in Kyoto Prefecture, Japan. It was founded in 2004 by chefs and researchers to ensure the steady future of Japanese cuisine. The Japanese Culinary Academy is engaged in a range of activities to popularize and spread Japanese cuisine throughout the world through education, cultural events and research & techniques development. The Japanese Culinary Academy successfully helped to register Washoku (Japanese Cuisine) as UNESCO Intangible Cultural Heritage in 2013.

Major Activities: Food Education, Japanese Cuisine Laboratory, Japanese Culinary Fellowship, Japanese Culinary Arts Competition, Cookbook Publication of Japanese Culinary Academy'd COMPLETE JAPANESE CUISINE.

Chairman: Yoshihiro Murata, owner-chef, Kikunoi Ryotei restaurant, Kyoto, Japan

Inquiries, Entry Applications:

Japanese Culinary Academy

Email: office@culinary-academy.jp

Url: <https://www.culinary-academy.jp/english>

OFFICIAL SPONSORS:

Eat Well, Live Well.



The 7th Japanese Culinary Art Competition is supported by Ministry of Agriculture, Forestry and Fisheries; Agency for Cultural Affairs; Kyoto Prefecture, Kyoto City.

Note 1: Takimono, Yakimono, Agemono

- 1) Takimono is a simmered dish that is part of a Kaiseki course meal. One or more selected traditional ingredients – vegetables, seafood and fowl - are cooked in flavored dashi with seasonings such as shoyu, mirin and sea salt. In some Takimono dishes ingredients are cooked in the flavored broth until the cooking liquid is almost all absorbed; others are cooked for a short time in the cooking liquid and served with it. The use of fresh, seasonal ingredients and seasonal herbs, the method of cooking and presentation of the dish determines the quality of a Takimono dish. The use of the five basic colors to maximize beautiful presentation and stoke the anticipation of the diners is a must. (photo – next page)
- 2) Yakimono is a grilled dish that is part of a Kaiseki course meal. The most popular Yakimono item is seafood. Properly prepared, individually cut seafood is placed on skewers and is cooked over a high-heat binchotan charcoal fire. Yakimono also includes dishes that are prepared over an open fire, such as Japanese rolled omelet in a pan and ingredients roasted in the oven. The use of fresh, seasonal ingredients, the method of preparation and cooking, and the use of suitable garnish determine the quality of a Yakimono dish. The use of the five basic colors to maximize beautiful presentation and stoke the anticipation of the diners is a must. (photo – next page)
- 3) Agemono is a deep-fried dish that can be part of a Kaiseki course meal course. The most popular Agemono is tempura. The selection of fresh seasonal ingredients, proper pre-cooking preparation, cooking ingredients to keep them crisp and juicy and proper presentation determine the quality of an Agemono dish. The use of five basic colors to maximize beautiful presentation and stoke the anticipation of the diners is a must. (photo – next page)

Note 2: Shokado Bento for Kyoto Final

The Shokado Bento is a light meal in which collection of prepared dishes are beautifully presented in a Shokado Bento box. The Shokado Bento box is about 11-inches on each side and 2.8 inch deep. The interior of the box is divided into four equal sections with each section possibly containing more than one dish. Prepared dishes are to be presented in these spaces and the dishes must be created using representatives of the classical Japanese preparation techniques that include Takimono (simmered dish), Yakimono (grilled dish), Mukotsuke (sashimi), Gohanmono (rice dish), Aemono (dressed dish), Agemono (deep-fried dish) or Sunomono (vinegared dish). Naturally, for this competition the chef's choice of techniques will be consistent with the ingredients supplied by the Academy. (photo next page)



Takimono



Yakimono



Agemono

