

Japanese Cooking Class in the Boston Area

The cooking classes (free of charge) by a famous Japanese cuisine chef will be held in Boston. In the cooking classes, participants can learn about the appeals and utilization methods of foods ingredients produced in Japan from a famous Japanese cuisine chef who is one of those who participated in the party celebrating the registration of Washoku (traditional Japanese cuisine) as a UNESCO Intangible Cultural Heritage of Humanity (held in the UK and France) and received the Medal with Yellow Ribbon in this Spring for his achievement made by his strenuous efforts.

There are two types of classes. One is for (1) professional chefs (target participants are people in the restaurant industry and cookery tutors) and the other is for (2) general people. If you are interested, please feel free to join the classes. Reservations are accepted on a first-come, first-served basis due to the limited number of seats available. Those who wish to participate in any of the classes, please email Toko Iwasaki at: taste_of_japan_boston@jtbcom.co.jp

【Organized by】 Ministry of Agriculture, Forestry and Fisheries

【Supported by】 Consulate-General of Japan in Boston

【Location】 eurostoves

The Culinary Centre Commodore Plaza

45 Enon Street (Rt 1A)

Beverly, MA 01915

Website: www.eurostoves.com

Tel. 978-232-0007

【Dates】 Thursday and Friday, June 9 and 10, 2016

【Participation Fee】 Free of charge

【Application Deadline】 Friday, June 3, 2016

【Program and Time Schedule】 *The contents of the program are subject to change.



Mr. Masahiro Nakata

No.	Date	Name of Class	Reception	Time	Length	Capacity
1	Thursday,	Class for General People	From 9:00	9:30-12:00	150 minutes	30 people
2	June 9	Class for Professional Chefs	From 13:30	14:00-17:00	180 minutes	30 people
3	Friday,	Class for General People	From 9:00	9:30-12:00	150 minutes	30 people
4	June 10	Class for Professional Chefs	From 13:30	14:00-17:00	180 minutes	30 people

【Lecturer】 Masahiro Nakata: Director of Taiwa Gakuen Education Inc. , President of Kyoto Culinary Art College Certified Japanese Cuisine Chef, Certified Cooking Technician, Licensed puffer fish processing specialist, 2nd Class Kitchen Planner, Visiting Professor at Kyoto Prefectural University (Kyoto Washoku Research Center)

【Contents】

- 1) Lectures regarding Japanese foods and food ingredients produced in Japan.
- 2) Cooking Practice using food ingredients produced in Japan.
- 3) Tasting of dishes cooked using food ingredients produced in Japan.

* The contents are different depending on the class type.

【Examples of Menu】

Class for professional chefs:

Buri (yellowtail) Shabu and Seasonal Vegetables served with Ponzu, Vinegared Miso with Mustard and Shallot and Ginger Oil Baked Scallop with Soy-Butter Sauce served with Green Asparagus, Grilled Wagyu Beef

Marinated in Miso served with Pickled Vegetables, Takikomi Gohan with Grilled Scallops, Miso Soup with Bean Curd and Wakame Seaweed (with making dashi)

Class for general people:

Buri (yellowtail) Teriyaki served with Kikuhana Daikon (pickled daikon), Wagyu Sukiyaki, Baked Scallop with Soy-Butter Sauce served with stir-fried beansprouts in soy sauce, Takikomi Gohan with Chicken, Thin Deep Fried Bean Curd Pouch and Vegetables, Miso Soup with Bean Curd and Wakame Seaweed.

***The contents of the program and menu are subject to change without notice.**

***Fee Parking Lots are available. Please note that the number of parking lots are limited**

【Foods Ingredients to be Used】

The following food ingredients will be used in these classes. Please be careful if you have any food allergies.

[Wheat, Egg, Milk (Dairy Products), Abalone, Beef, Walnuts, Sesame, Salmon, Mackerel, Soy Bean, Chicken, Pork, Matsutake Mushroom, Yam] Please note that the ingredients are subject to change without notice.

Participants can learn about Japanese dishes cooked using mainly Japanese traditional fermented seasonings (such as soy sauce and miso) that contribute to consumption of living enzyme and attract attention as something essential for health and beauty, while making good use of the flavors of its ingredients.

-Application/Contact-

JTB Communication Design, Inc. (Consigned by the Ministry of Agriculture, Forestry and Fisheries)

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