

The Washoku World Challenge 2016

Japanese Cuisine International Competition

Application deadline (first): July 20, 2016

Application deadline (second): August 10, 2016

Application deadline (final): August 31, 2016

<http://www.washoku-worldchallenge.jp>

See the above site for details.

We are pleased to announce the holding of the Washoku World Challenge 2016, which is designed to identify and award chefs passionate about their art who are working to popularize Japanese cuisine around the world.

The Washoku World Challenge is a festival of Japanese foods hosted by the Ministry of Agriculture, Forestry, and Fisheries of Japan.

All individuals of non-Japanese nationality engaged in the field of Japanese cuisine are eligible to participate. **Ten chefs who pass the initial screening (of recipes) will be invited to the final round in Tokyo on December 15, 2016.**

The top three contestants will be awarded the Gold, Silver, and Bronze prizes, and other finalists will be awarded with honorable mention prizes.

The theme of this year's Japanese cooking is "one soup, one side dish." Participants will compete with a basic, simple Japanese menu comprising just three items: rice, soup, and a main dish (a menu that the contestants freely prepare).

Applicants are asked to send in the recipe for their original main dish only. Please come up with an original main dish featuring winter vegetables. As the soup, you will be required to prepare miso soup with small balls of horse mackerel. On the day before the actual competition, you will have one hour for preparation, and on the day of the competition, you will be asked to cook rice, a main dish and a soup to serve four people in two hours.

Don't miss this wonderful opportunity for you and your restaurant to make dramatic strides and leap to the next level. The organizers and all the staff eagerly look forward to your participation.

■ Rules on Dish Entries

- **Make sure that the menu has not received any prizes at other cooking contests, that it is an original menu developed by the applicant or is an original menu owned by the restaurant that the applicant manages or works in.** (If an applicant is an employee of a restaurant, he or she must obtain the approval of the owner or the store manager to apply for this competition. Having made an application indicates that the applicant has obtained the approval of the owner or store manager.)
- Entries must be for a single menu (one dish from a course menu is also accepted). Individuals may enter up to three dishes.
- The menu must be something that a third person can correctly re-create from the recipe, including the ingredients used, the amount used, and how they are to be displayed and arranged on a plate, etc.
- Sweets, desserts and beverages will not be judged.

■ Applicant Eligibility

- Cooks or cooking school students of non-Japanese nationality (regardless of current address).

■ How to Apply

- Send the Application Form from the website. Please provide your information in Japanese, English, or Chinese.
 - Send your application from <http://www.washoku-worldchallenge.jp>.

■ Personal Information

- Personal information noted in the Application Form is managed and controlled by the Washoku World Challenge Secretariat (Nikkei BP). This information is used only to the extent necessary to implement the competition, including: announcement of screening results, inquiries made to applicants, and contacting winning contestants,

■ Publicizing of Dish Entries

- Dishes entered by applicants will be shown on the Competition Website, in Competition pamphlets, etc. In addition, the Washoku World Challenge 2016 Secretariat reserves the right to use dish entries submitted by applicants in footage and publications featuring contest entries. Please note this when you apply.

■ Application Deadline

- **First deadline: Entries received before July 20 (additional 5 technical points). Second deadline: Received before August 10 (additional 3 technical points). Final deadline: Entries must arrive by August**

■ Screening Process

- The first preliminary screening

Content of the Application Form will be judged by Japanese food experts, based on perspectives such as how well a dish fits the characteristics of Japanese cooking, the level of perfection as a dish, originality, and the applicant's approaches toward Japanese cuisine, and more (a total of 30 points). As technical points concerning the ability to quickly give shape to an idea, if application can be sent by July 20, a contestant will receive 5 additional points; if it can be sent by August 10, he or she will receive additional 3 points (perfect score: 35 points).

Announcement of the passing of the first preliminary screening is planned to be made in mid-September. Those who had passed the first preliminary screening will be asked to send their recipes once again, this time, in greater detail.

- **The second preliminary screening**

The judges sample the dish re-created, based on the detailed recipes. Judges will review the menus, and select the ten contestants who will go on to the actual competition.

- **The actual, final competition**

Held in Tokyo on December 15, 2016. The finalists' travel and accommodation expenses will be covered by the Washoku World Challenge Secretariat.

At the actual competition, the finalists will be asked to actually prepare the dish they had entered, plus another dish common to all the finalists as their task (to be announced at a later date). The judges will evaluate the contestants based on their culinary techniques and the degree of perfection of the dish.

■ **Questions/inquiries:**

<http://washoku-worldchallenge.jp/2016/en/index.html#contact>