



Washoku World Challenge

The 10th Competition



The Regional Qualifying Tournament will be held in 3 cities

APPLY NOW !!



“The Washoku World Challenge” is a Japanese cuisine competition organized by the Ministry of Agriculture, Forestry and Fisheries of Japan for non-Japanese chefs who are deeply interested in Japanese cuisine and who are eager to improve their knowledge and skills.

This year, the competition will be a hybrid event featuring Regional Qualifying Tournaments where contestants demonstrate their skills directly, and the Online Qualifying Tournament, in which contestants can participate from around the world.

The three winners of the Regional Qualifying Tournaments, plus two Online Qualifying Tournament winners, plus one runner-up from the Regional Qualifying Tournament (total of six contestants), will be invited to advance to the Final Tournament.

We look forward to receiving many entries from around the globe!

DATE OF FINALS

In late February 2023

VENUE

In Tokyo

Venue to be determined

QUALIFYING TOURNAMENT

There are two types: Regional and Online.

The Regional Qualifying Tournament will be held in 3 cities:

Paris, New York, and Singapore.

* Check the schedule on the back page.



Participation benefits

For Contestants Advancing to the Regional Qualifying Tournaments:

A Japanese cuisine workshop by top Japanese cuisine chefs will be offered. It will be a great opportunity to learn practical techniques directly from top Japanese chefs!

Six finalists will be invited to the Final Tournament in Tokyo.

- A special class on Japanese cuisine by top Japanese chefs will be offered. It will be an excellent opportunity to learn even more detailed Japanese cuisine technique and knowledge from a Japan's top chefs.
- A tour of Japanese ingredient producers will be organized. The finalists will observe how traditional Japanese ingredients are grown or produced.



Contest Theme: UMAMI

UMAMI is the source of the savoriness of Japanese cuisine. The umami taste is usually a product of some combination of inosinic acid, amino acids such as glutamic acid, and nucleic acids such as guanylic acid.



This Year's Theme:

DASHI

Soup stock has been incorporated into a variety of cuisine from around the world, including French bouillon, fond de veau, and Chinese broth.

In Japanese cuisine, ingredients such as kombu kelp, dried bonito shavings, dried fish, dried shiitake mushrooms, and soybeans are utilized for a variety of different purposes in a wide range of combinations.

For instance, dashi - a basic component of Japanese everyday cuisine - is made with soft water and the synergistic effect of glutamic acid extracted from kombu kelp and inosinic acid extracted from dried bonito shavings provides approximately eight times the umami flavor.

In recent years, many chefs around the world believe that they could use less oil by upgrading umami and still keep customers satisfied. They are very conscious of healthy aspects of Japanese cuisine, and of "dashi" in particular.

The Washoku World Challenge is celebrating its 10th anniversary this year, and in this connection, we decided to go back to basics, which is why we chose the theme of "DASHI". We look forward to seeing how our contestants maximize the flavor of this indispensable Japanese cuisine basic!



A MESSAGE FROM THE HEAD JUDGE

This year marks the 10th anniversary of the Washoku World Challenge.

In order to further promote Japanese cuisine as a culture throughout the world, it is important not only to serve delicious food to customers with refined techniques but also to have a deep understanding of the background of Japanese cuisine and the culture of Japan.

The Washoku World Challenge is an opportunity for you to express your appreciation of the culture, history, and spirit of Japan as well as the techniques of Japanese cuisine.

If you are a chef with some experience in Japanese cuisine, please do not think that you are not yet ready to participate in the Washoku World Challenge. By challenging, you will learn and gain experience and confidence. We look forward to meeting the finalists in Tokyo.

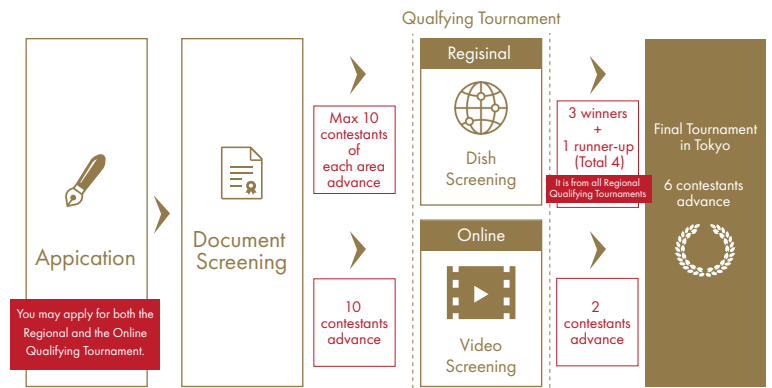
We hope that you will participate in the competition and that you would convey the charm of Japanese cuisine to the world.



Yoshihiro Murata

Owner & Chef of Kikuno
Chairman of Japanese Culinary Academy

APPLICATION



SCHEDULE

	Application/Document Submission Deadline	Results Announced	Qualifying Tournaments	Finalists Announced
Europe (Paris)	Sep. 20th	Late Sep.	Oct. 24	Late Nov. Presentation from one Regional Qualifying Tournament runner-up
North America (NY)	Oct. 7th	Mid Oct.	Nov. 7th	
Asia (Singapore)	Oct. 21st	Early Nov.	Nov. 21st	
Online	Sep. 25th	Nov. 4th	Nov. 25th	Dec. 21st

- * Travel and hotel expenses for qualifying tournaments are to be paid for by the contestant.
- * Travel and hotel expenses for the final tournament will be covered by the contest organizing committee.
- * There is no participation fee.

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ADVICE FROM THE DEPUTY HEAD JUDGE

This year, the Washoku World Challenge marks its 10th year.

This time, we will hold not only Online Qualifying Tournament, but also Regional Qualifying Tournaments in three cities: Paris, New York, and Singapore.

We believe that the Regional Qualifying Tournaments, and the Japanese cuisine workshops to be organized along with them, will provide you with valuable opportunities to communicate directly with other contestants and judges from Japan.

The theme of this year is "DASHI".

Dashi is an indispensable element of Japanese cuisine. For the 10th anniversary of the WWC, we have chosen this theme with the hope that contestants will return to the basic technique of making dashi.

We will screen your assignments focusing on how you utilized dashi in your dish. We will expect you to make your dish by making the best use of umami made from dashi.

Masahiro Nakata

Director of Taiwa Gakuen Inc.
Director of Taiwa Gakuen Hospitality Industry Development Center

