

# Internship/Work Experience in Toyama/Japan

## Introduction:

Why not join the exciting internship program in Japan? You get to learn first about the Japanese language, culture, and food (Washoku, or the Japanese Cuisine) and then move on to the internship with payment in renowned hotels and exquisite Japanese inns (ryokans) in Japan!

The program is designed for those who wish to build their careers in the hospitality industry such as hotels, restaurants, and/or tourism. The program is so developed that you will acquire professional knowledge and skills directly linked to your future career in hospitality fields through a fabulous, once-in-a-life-time experience.

**URAYAMA SOCIAL PLATFORM(USP)** at School Corporation Urayama Gakuen serves as the official agent/promoter of the program and the applicant will be matched with a work place based on the applicant's preference/aptitude. It also offers constant monitoring of and support to make sure your internship

Agent/Promoter in Japan :  
**USP**  
**Urayama Gakuen**



## ■ Distinctive features

1. The affiliation with major luxury/premium hotels and Ryokans enables a wide variety of internship sites in Toyama and many other areas.
2. Japanese Culinary Arts in Toyama (JCAT) available as an optional program.
3. Japanese Language and Culture Courses available as an optional program.

## ■ Japanese Culinary Arts in Toyama (JCAT)

※Optional two-week Program:

Successful completion of the curriculum leads to Certification of Cooking Skills for Japanese Cuisine, approved by the Japanese Ministry of Agriculture, Forestry, and Fishery (MAFF).

Ingredients unique to Toyama will be used for the exquisite local dishes such as Washoku, Sushi, Tempura, Soba, and Udon.



Check out Tourism in Toyama: <https://www.info-toyama.com/>

## Eligibility and requirements:

The following two types of internships with payment are available depending on the eligibility/visa the candidate is granted for staying in Japan.

**A: Internship:** This is for those who are eligible for the Internship Visa\*.

The candidate should be a student of hotel/food/tourism management at a higher educational institution such as a graduate school, university, college, junior college, vocational school, etc. The candidate wishes to participate in the internship program with payment and the internship program can be accredited in the school that the candidate belongs.

**B: Working Holiday:** This is for those who wish to join the internship program with payment based on the Working Holiday Visa\*. The candidate should be age of 18 and above and under 30 and in this program with no previous experience of joining a working holiday program in Japan.

## Other important points to be noted:

- 1 Possible Jobs: Mainly jobs in hotels and restaurants including cooking. Please consult us for other jobs
- 2 Period of the program: The candidate can select one from the two choices below:
  - starting in May 2019 (6 - 12months)
  - starting in November 2019 (6 - 12 months)\*please consult us if you wish to have a paid internship for a full one year.
- 3 Stipend: hourly wage 1,000 yen in principle
- 4 The Registration Fee of 60,000 yen on application

**JCAT / Japanese Culinary Arts in Toyama**  
 (Qualifications course by Ministry of Agriculture, Forestry and Fisheries of Japan )



**Curriculum of 2 weeks Program**

speciality		items to be covered	instructor	tuition	note
Washoku (Japanese Cuisine)	20 sessions of 90 min class  30hours	<ul style="list-style-type: none"> <li>- culture</li> <li>- cooking utensils</li> <li>- Japanese knives functions and maintenance procedures</li> <li>- Dashi, soup stock, and rice cooking</li> <li>- how to cut/fillet fish</li> <li>-Basis of Japanese food (five flavors, five colors, five methods)</li> <li>-Hospitality and table manners</li> <li>-SAKE(Rice wine) and Japanese tea</li> <li>- food hygiene</li> </ul>	<p>representative instructor</p> <p><b>Mr. Shigeo Sato</b></p> <p>former chief executive chef at Nadaman</p>	<p>total of 180,000 Yen</p> <p>which includes</p> <ul style="list-style-type: none"> <li>- tuition</li> <li>- food ingredients</li> <li>- transportation for the field tour</li> </ul>	<p>Extra charge</p> <ul style="list-style-type: none"> <li>- visitor visa and passport application</li> <li>- transportation</li> <li>- <b>¥12,500</b> for a Japanese chef uniform (required)</li> <li>- <b>¥90,000</b> for accommodation * per ¥6,000 15days</li> <li>- meals during the program * approximately 1,500 – 2,000 yen a day</li> <li>- insurance</li> <li>- personal allowance for shopping, etc.</li> </ul> <p>Time schedule:</p> <ul style="list-style-type: none"> <li>- Period 1 09:00–10:30</li> <li>- Period 2 10:40–12:10</li> <li>- Period 3 13:10–14:40</li> <li>- Period 4 14:50–16:20</li> </ul>
Sushi	8 sessions of 90 min class  12 hrs	<ul style="list-style-type: none"> <li>-Culture</li> <li>-Cooking sushi rice.</li> <li>- Maki-mono (Sushi rolles)</li> <li>- Nigiri</li> <li>-Oshi-zushi (pressed sushi)</li> </ul>	<p><b>Mr.Kensaku Yoshida</b></p> <p>Representative a society for the study of legitimate TOYAMA sushi</p>		
Tempura	4 session of 90 min class  12 hrs	<ul style="list-style-type: none"> <li>-Culture</li> <li>-Essentials of Deep-frying.</li> <li>- Tempura</li> <li>- Kakiage</li> </ul>	<p>other traditional Japanese restaurant of head chefs</p>		
field work (Tour)	6 hrs a day 12 hrs in total	<p>Workshop for soba making. Visiting food-related facilities. Agricultural experience.</p> <p>*contents depend on the season.</p>			