



MOM Culinary Kyoto Master

2nd June to 24th August

School of Japanese Cooking and Hospitality, Agriculture



Program Highlights



- **Cooking Practice:** By tasting the dishes you make **every day** at our **ktichen studio**, students can develop your skills in Japanese cooking and cultivate a palate that can distinguish flavors. And you will also step into **local restaurant kitchens** to observe and learn actual operations.



- **Etiquette and Spirit of Hospitality:** Integral to Japanese cuisine, students study proper dining etiquette and the spirit of omotenashi (hospitality). They develop skills in food presentation and plating that highlight aesthetic beauty and mindfulness.



- **Cultural Understanding:** To foster a deeper appreciation of Japanese food culture, the curriculum includes seasonal ingredients and traditional event-related dishes. Students also gain insight into regional cuisines, exploring traditional recipes from various parts of Japan.



Summary

At our Japan campus, we offer an immersive learning environment for students coming from overseas to study Japanese cuisine. The program is designed to help students gain a deep understanding of Japanese culture and culinary traditions, while mastering essential skills, etiquette, and aesthetic sense specific to Japanese cuisine.



Learning Environment

At our campus, students receive guidance from experienced chefs and Japanese cuisine experts in small, hands-on classes to support skill development. We offer a variety of learning opportunities both on and off campus, such as visits to Japanese markets, specialty stores, and ingredient production areas, as well as practical training at traditional Japanese restaurants.



Learning Outcomes

Upon program completion, students will have acquired both the technical skills of authentic Japanese cuisine and an appreciation for the cultural and spiritual values unique to Japan. These skills equip students to excel internationally as chefs and culinary professionals. At our Japan campus, we invite you to explore the essence of Japanese cuisine, blending tradition with innovation, and taking these skills to the world.

Main Teachers



Munehiro Shimatani

- Head Chef at Suiren, Miyagawa-cho, Kyoto
- Management at Suiren, Tokyo Midtown
- Producer of Japanese cuisine at Sanga, Las Vegas, USA
- In charge of cuisine for Japan Night at the 2017 and 2024 Davos Conferences
- Winner of the Western Japan division at the 2009 Japanese Cuisine Academy Competition



Dan Tominaga

- Head Chef at "Another C", Kyoto
- Raised in New York. Gained experience at several Michelin-starred restaurants in Kyoto before returning to the U.S. in 2004.
- Served as Head Chef at the renowned MEGU in Tribeca, New York.
- After returning to Japan in 2009, became the Executive Chef of "Takara."



Tomoko Nakamura

The owner of "Yoshida Sanso", a long established 76-year old culinary inn in Kyoto

Japanese manners and etiquette



Ai Itou

Lecture Teacher

- Head Chef at "Fine Dining Restaurant Sui" Kyoto
- BA Yokohama National University
- Graduated Hattori Nutrition College
- Experienced at renowned Japanese restaurant in Tokyo

Learn from expert specialists

Special Teachers



Sushi



Maccha



Ikebana



Sencha



Japanese sweet
"Wagashi"



Soba

Visit specialty shops and workshops to observe and learn firsthand.

Extracurricular Lesson

Visiting specialty shops and workshops to experience firsthand the passion, skill, and attention to detail that artisans and specialists put into their work provides a deeper understanding that can't be gained through classroom learning alone. It also offers the opportunity to learn subtle techniques and knowledge unique to each setting, fostering a greater appreciation and respect for ingredients and craft.



Soy Souce



Miso



Dashi



cookware

Learning through visiting production sites

Visiting

The importance of visiting the places where ingredients are sourced and the workshops where essential Japanese tableware is crafted lies in experiencing the background and production process firsthand. This deepens one's understanding and respect for the materials and craftsmanship. By visiting these locations, one gains insight into how the local environment influences ingredients and tableware, as well as the dedication, techniques, and history of the artisans. This enriches and deepens one's perspective on the culinary experience.



WAGYU



Tea



Ceramic



Fish Market&Twon

Option Tour

Traveling in Japan

This optional tour is a hands-on program for culinary students, allowing them to experience restaurants closely connected to agriculture and local chefs' activities in Japan's rural areas. Through learning about regional ingredients, agriculture, and culinary techniques, students gain a deeper understanding of Japan's sustainable food culture.

● Awaji shima(Hyogo)



Chinatsu Doi

● Unzen(Nagasaki)



Shinichiro Harakawa

Learning Outcomes and Benefits

- **Understanding Japanese Ingredients:** Learn about the unique qualities of local ingredients and the appeal of regional cuisine.
- **Sustainable Agriculture and Food Culture:** Engage with farmers and chefs to understand environmentally friendly approaches to food production.
- **Cultural Exchange and Application:** Apply the knowledge gained in Japan to enhance the use of local ingredients in students' home countries.

This tour provides culinary students with a valuable opportunity to learn about respect for ingredients, simple cooking techniques, and sustainable food culture in Japan.



MOM Culinary Institute Kyoto

One Day

Schedule



Information



Address

● 436 Shirakabe-cho
Fuyacho- dori Sanjo-Saragu Kyoto.

Website

● www.momculinary.com

Phone

● +34 699 03 99 01

Information of Interest

Flight options

Flight to Osaka (Kansai KIX):

There will always be a layover, but there are connections that can make the total travel time approximately 17 hours and 40 minutes. If a layover is required, this airport is the preferred option. From Kansai Airport, a direct train to Kyoto takes about 45 minutes, with a fare of €15 (Haruka Express).

Direct Flight to Tokyo:

Alternatively, you may choose to fly directly to Tokyo or spend a few days in the city. If traveling directly to Tokyo and planning to take the bullet train to Kyoto, be mindful of the two airports. The Shinkansen station is located within the city. Haneda Airport is the closest to the city center, while Narita Airport is situated further away, about 1.5 hours from the Shinkansen station.

(Flight not included in price)

Price

€9,000 (excluding taxes)

Includes:

- Master's program
- Accommodation in own student residence
- Lunch
- Extracurricular lessons
- Visits to locations
- Training at Japanese restaurants

MOM Culinary
Institute
Kyoto

