

Demonstration Project of Cool Japan Collaborations by Cabinet Office

## “Prospects of World Gastronomy”

### -finding the educational value in Japanese food culture-

Tsuji Culinary Institute will hold a symposium “Prospects of World Gastronomy” as a part of Demonstration Project of Cool Japan Collaboration adopted by Cabinet Office in December, 2016. We aim at a formulation of “Gastronomy Manifest” as our vision and guidelines for Japanese food culture. By connecting “Food” “Agriculture” “Tourism” and “Region” “Urban” “World”, we will verify the collaborations of each area and enhance Japan's ability to deliver a message to the world. This project is also contributing to embodiment and groundwork of another Cool Japan's strategy “establishment of a graduate school of food”. We would like to respectfully invite you to this symposium.

#### \*\*\* Overview of Symposium \*\*\*

“Washoku” our social practice associated with an essential spirit of respect for nature was listed on UNESCO's World Heritage list as an Intangible Cultural Heritage to prevent from an apprehension of being lost. It is a Japanese food culture developed during national isolationism appreciated through maximizing the quality of food associated with an intimacy between the simplicity of nature, passage of seasons and annual rites. This sense of values and way of enjoying meals can be a key to solve the issues of our contemporary international society. Today, we invite representatives of education and research institutions in the US and Europe and highly distinguished chef from Japan. We would like to capture the prospects of World's Gastronomy and think about shared values originated from Japan.

**[Theme]** “Prospects of World Gastronomy” -finding the educational value in Japanese food culture-

**[Date & Time]** Thursday, February 23<sup>rd</sup>, 2017, 18:30 -20:30 (Reception starts at 18:00)

**[Venue]** 18F, Akasaka Garden City (4-15-1, Akasaka, Minato-ku, Tokyo)

#### **[Speakers]**

Robert Campbell (\*facilitator) -Professor of Comparative Literature and Culture at the University of Tokyo

Greg Drescher -Vice President of the Culinary Institute of America

Gabriella Morini -Assistant Professor of Organic Chemistry at University of Gastronomic Sciences

Yoshihiro Narisawa -Chef and owner of NARISAWA

Yoshiki Tsuji - President of Tsuji Culinary Institute

**[Participation fee]** Free

**[Organized by]** Tsuji Culinary Institute

If you are interested in participating in this event, please send us an email to [tsujichopress@tsujicho.com](mailto:tsujichopress@tsujicho.com)

Indicating (1) your full name (2) Your company or organization (3) email address



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### [Program flow]

18:30-18:45 Opening remarks

### **(1<sup>st</sup> session) Keynote Lecture**

18:45-19:00 Greg Drescher (Vice President of the Culinary Institute of America)

19:00-19:15 Yoshiki Tsuji (President of Tsuji Culinary Institute)

### **(2<sup>nd</sup> Session) Panel discussion**

19:25-20:25

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Yoshihiro Narisawa (Chef and owner of NARISAWA)

Yoshiki Tsuji (President of Tsuji Culinary Institute)

20:30 Closing remarks

### [Speakers]



#### **Robert Campbell (\*facilitator)**

Professor of Comparative Literature and Culture at the University of Tokyo

\*Profile <http://robertcampbell.jp/bio.html>



#### **Greg Drescher**

Vice President of the Culinary Institute of America

\*Profile <https://www.ciachef.edu/greg-drescher/>

\*Culinary Institute of America <https://www.ciachef.edu/>



#### **Gabriella Morini**

Assistant Professor of Organic Chemistry at University of Gastronomic Sciences

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\*University of Gastronomic Sciences <http://www.unisg.it/>



#### **Yoshihiro Narisawa**

Chef and owner of NARISAWA

\*Profile <http://narisawa-yoshihiro.com/jp/narisawa.html>

\*NARISAWA <http://www.narisawa-yoshihiro.com/>



#### **Yoshiki Tsuji**

President of Tsuji Culinary Institute

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