NEWS RELEASE September 13, 2016

## TSUJI Culinary Institute Holds Classes at the Culinary Institute of America (CIA)

Japanese cuisine classes start on September 13, 2016

TSUJI Culinary Institute (president: Yoshiki Tsuji) has signed a contract with the Culinary Institute of America (CIA, president: Timothy Ryan). TSUJI's teaching staff will instruct the Japanese cuisine class, scheduled to start at the CIA on September 13. This class was created with sponsorship from Suntory Holdings Limited and is a 3-month class for 3rd and 4th year CIA students. The textbook used in the class is *Japanese Cooking: A Simple Art*, written by TSUJI's founder Shizuo Tsuji and a world-wide long-selling book published in 1980.

Since 1993, TSUJI Culinary Institute has been training Thailand-born Executive Chefs for the Ambassador/Consul-General of Japan for over 20 years. The Institute has partnered with Thailand's Dusit Thani College and Korea's Gyeongju University, as well as Hyejeon College, providing a unique curriculum that teaches Japanese cuisine from both technical and cultural perspectives. Utilizing its years of experience in instructing foreign students, TSUJI Culinary Institute will communicate the attractiveness of Japanese cuisine to many students at CIA.

## Class outline

[Class] Suntory "Advanced Cooking: Japanese Cuisine" class

[Starting date] September 13, 2016 \*carried out until 2020

[Location] The Culinary Institute of America (1946 Campus Drive Hyde Park, NY 12538-1499)

[Students] 3rd and 4th year students at CIA (maximum of 18 students)

[Syllabus] Starting with the basic mindset behind Japanese cuisine and how to make and use *dashi* stock, the class is designed so that students can understand the fundamentals of *kaiseki* cuisine by the end of the term. It also includes instruction on special cooking methods used in *sushi*, *soba* (buckwheat noodles) and *udon* noodles.

[Instructor] Hiroki Murashima (professor of Japanese cuisine)



Instructor: Hiroki Murashima



Textbook: *Japanese Cooking A Simple Art* by Shizuo Tsuji