

Japanese Cuisine 101: *Washoku* 和食

An 11-Day Summer Workshop for High School Students



Workshop

Monday-Friday, August 9-13 & 16-20,
10 am-4 pm each day

Student Cooking Demonstration & Reception

Saturday, August 21,
10 am-3:30 pm (for students)
12:30-2:30 pm (for guests)



Photo © Kenji Takigami.

High school students are invited to participate in an 11-day immersion workshop on Japanese cuisine and culture, during which they will examine the multifaceted history of Japanese cuisine in connection with health and wellness.

Through demonstrations by professional chefs and participation in basic cooking sessions, participants learn about Japan's emphasis on the seasonality of food (*shun*), quality of ingredients and presentation, as well as dining etiquette and manners. This workshop will also focus on nutrition and Japanese food. Knowledge of various Japanese dishes and drinks will be imparted and enhanced throughout the workshop as students explore Japanese culinary venues and facilities in NY/NJ.

On the last day of the program, families and friends are invited to a Japanese-style reception where Japanese dishes and tea will be served, including those prepared by chefs and participating students.

Co-organized by the Gohan Society



In cooperation with Astor Center, New York City 

Education Programs are made possible by generous funding from The Freeman Foundation.

Generous support for Education Programs is provided by Continental Airlines.



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Student and Family Programs are supported by the New York City Department of Cultural Affairs, in partnership with the City Council.



ELIGIBILITY

- Participants must be high school students as of September 2010.
- You must attend all of the scheduled workshop sessions and the reception (8/9-13 & 8/16-21, 10 am-4 pm).
- No previous knowledge of Japanese cuisine is necessary.
- While those who took *Washoku 101* in 2008 may apply, priority is given to those who did not take the workshop in summer 2008.

YOUR APPLICATION MUST INCLUDE:

1. Complete, signed general application form (please see attached form).
2. Essay: On a separate sheet, please tell us in 200-300 words **Ⓐ** which aspects of Japan and/or food culture you would like to learn about; **Ⓑ** how this program will help you achieve these goals; and **Ⓒ** why Japan Society should select you for the program.
3. A check for \$450 made out to Japan Society.
Priority Deadline: Thursday, June 3. Applications received after this date will be reviewed on a rolling basis and subject to space availability.

IMPORTANT NOTE

Space is limited. 20-25 students will be selected through a careful review process. All applicants will be notified of their status by mid-June. Checks will be returned to those who are not selected for this program. Your application package will not be returned.

TUITION

\$450, includes cooking materials, books and lunch. A limited number of full and partial tuition waivers are available. For tuition waiver requirements and an application, please visit www.japansociety.org/education_family.

For more information about this program, please call (212) 715-1275, or e-mail jseducation@japansociety.org. Both general and (full and partial) tuition waiver applications can be downloaded at www.japansociety.org/education_family.

Programs subject to change.

General Application Form

Priority Deadline for General Application: Thursday, June 3

Applicant's Information: (please type or print carefully)

Applicant's Name: Mr./Ms. _____

Home address: _____

Home phone: _____

Cell phone: _____

E-mail: _____

School name: _____

School address: _____

Grade (as of September 2010): _____

(you must be a high school student as of September 2010)

How did you hear about this course? _____

Have you ever taken a Japan Society summer workshop for high school students?

No Yes (if yes, please indicate below)

2007 Explore Performing Arts of Japan

2008 Japanese Cuisine 101: *Washoku*

2009 A*NI*ME: Japanese Animation Production

Have you been to Japan? No Yes (If yes, when and for how long?)

Are you a member of Japan Society? No Yes

Are you interested in receiving e-mail announcements for upcoming events?

No Yes

Authorization: I agree to attend all of the scheduled workshop sessions and reception.

I certify that the information submitted on this application form is true and correct to the best of my knowledge.

Applicant's signature: _____ Today's date: _____

The following is to be completed by applicant's parent/guardian:

Name of parent/guardian: _____

Signature of parent/guardian: _____ Today's date: _____

Daytime phone: _____

Evening phone: _____

Best time to reach you: _____

E-mail: _____

Relationship to applicant: _____

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**This form, the essay and a check
 (\$450) made payable to Japan
 Society must be received by 5 pm
 on Thursday, June 3rd at:**

**2010 Summer Immersion Workshop
 Education Programs
 Japan Society
 333 East 47th Street
 New York, NY 10017**

**Only complete applications will be
 considered. Complete applications
 received after the deadline will be
 considered on a space-available basis.**

**Refunds will not be available for
 cancellations made on or after
 Thursday, July 22.**

**Note: A limited number of tuition-
 waivers are available. Call (212) 715-
 1275 or visit [www.japansociety.org/
 education_family](http://www.japansociety.org/education_family) for tuition-waiver
 requirements and an application.**

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