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)

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.

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.
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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 for tuition-waiver requirements and an application.

Co-organized by the Gohan Society

In cooperation with Astor Center, New York City