

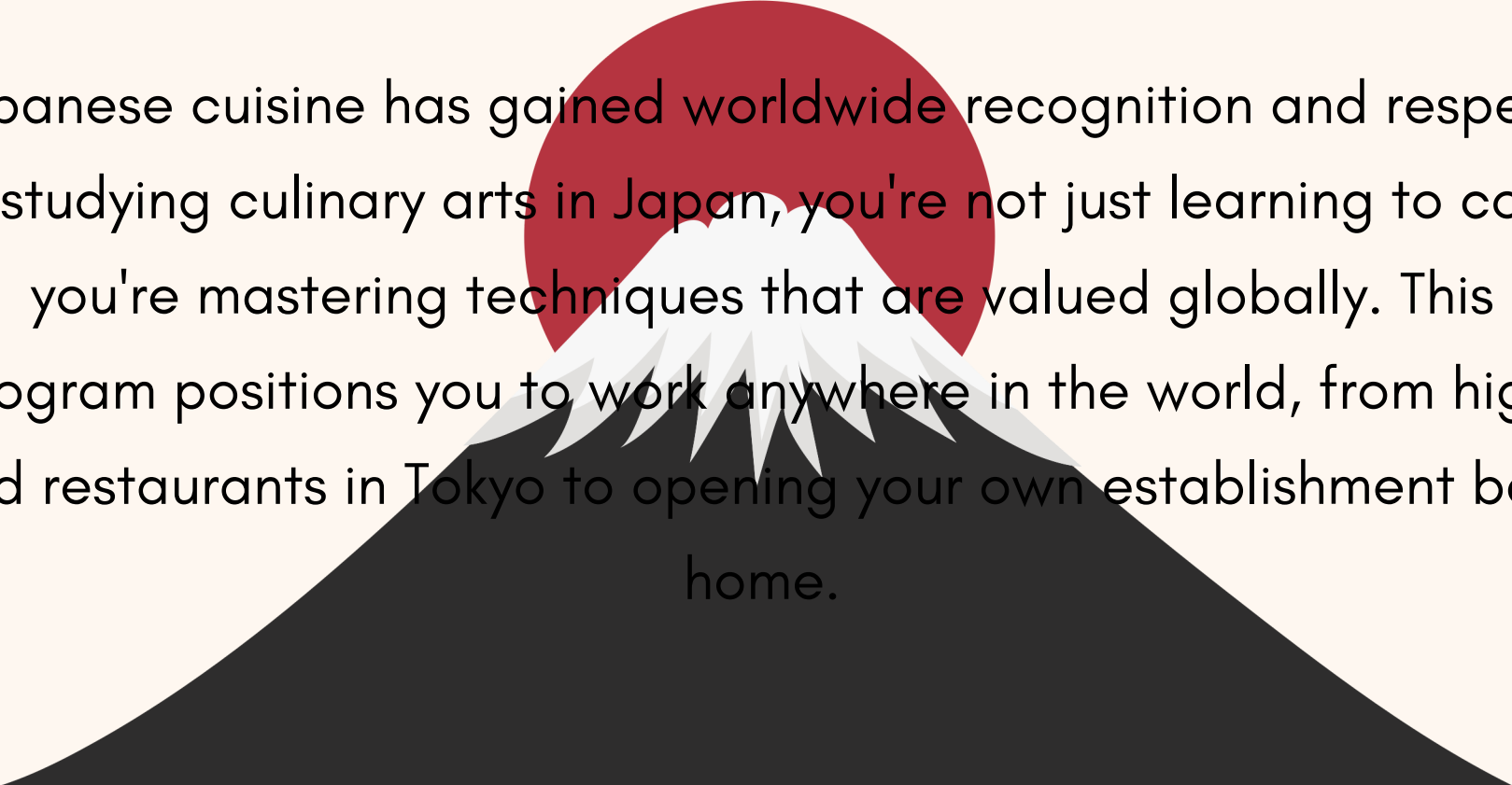


CULINARY ARTS PROGRAM

Transform Your Passion Into a Global Career

Why Choose Japan for Culinary Education?

Japanese cuisine has gained worldwide recognition and respect. By studying culinary arts in Japan, you're not just learning to cook; you're mastering techniques that are valued globally. This program positions you to work anywhere in the world, from high-end restaurants in Tokyo to opening your own establishment back home.

A stylized illustration of Mount Fuji, a dark grey mountain with a white snow-capped peak, set against a large red sun. The sun is partially obscured by the mountain's peak, creating a classic Japanese aesthetic. The illustration is positioned behind the text, centered horizontally.

JAPAN'S WORKFORCE OPPORTUNITY

Why Japan Wants You: Japan is facing a ***significant workforce shortage*** and is actively recruiting international talent. This isn't just about education, ***Japan needs skilled professionals*** and offers:

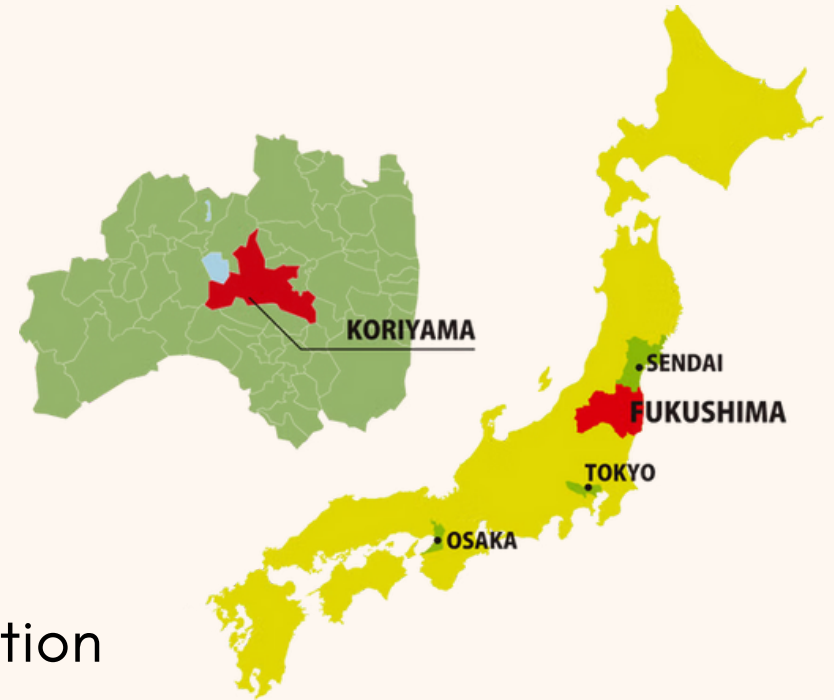
- ***Direct pathway to Permanent Residency*** through work visas
- ***Spouse visa eligibility*** – bring your family to Japan
- ***Long-term career stability*** in a country that values your skills



PROGRAM LOCATION

The Japan Culinary Institute

- Located in Koriyama, Fukushima Prefecture
- **30+ years of excellence** in culinary education
- Strategically positioned near major cities:
 - **80 minutes from Tokyo** by Shinkansen
 - **40 minutes from Sendai**
 - **65 minutes from Osaka**



PROGRAM DETAILS

Duration Options:

- **1-Year Program:** Intensive, focused training
- **2-Year Program:** Comprehensive, in-depth education

Specialization Areas:

Japanese Cuisine

Master authentic techniques

Chinese Cuisine

Traditional and modern approaches

Continental Cuisine

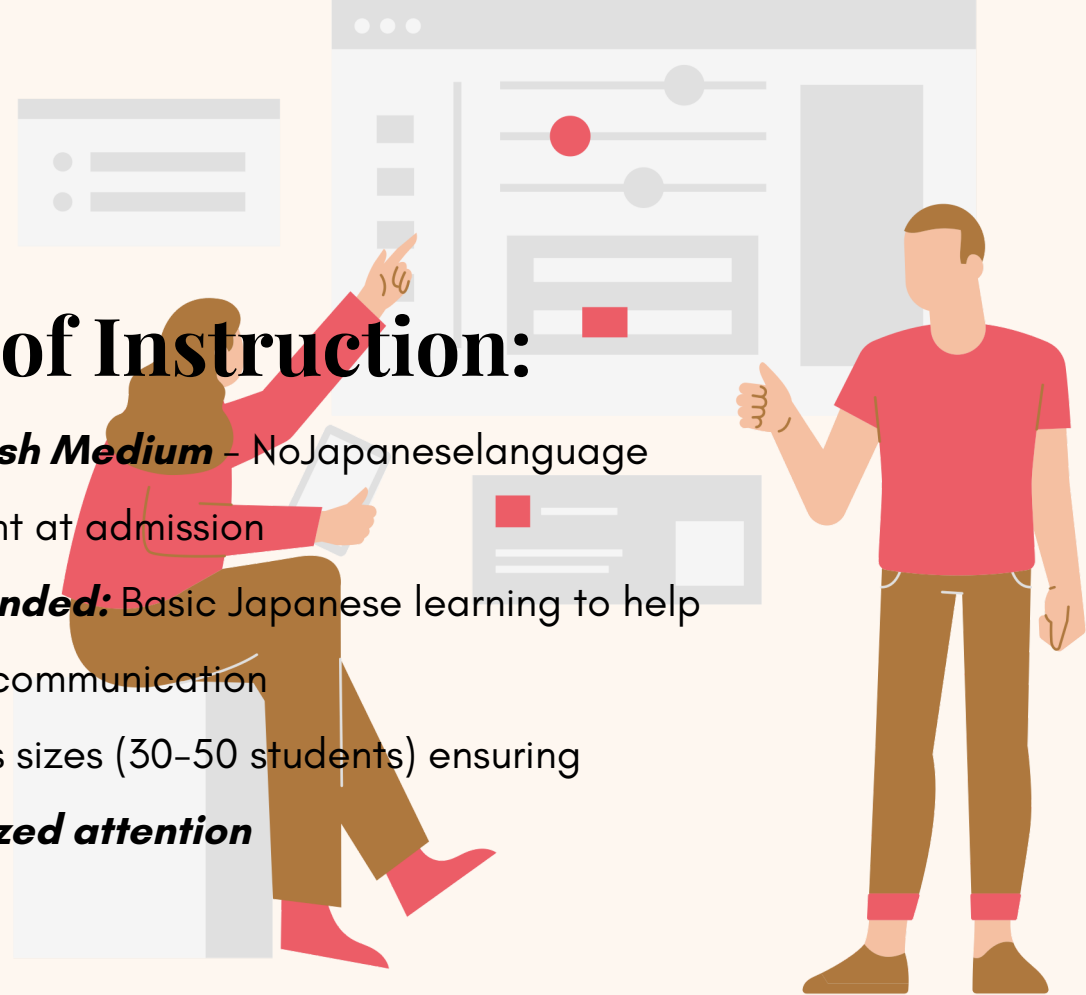
International cooking methods

Confectionery & Sweets

Professional pastry arts

Medium of Instruction:

- **100% English Medium** – No Japanese language requirement at admission
- **Recommended:** Basic Japanese learning to help with daily communication
- Small class sizes (30–50 students) ensuring **personalized attention**



TUITION FEES

(subject to JPY-INR exchange rate)

1-Year Program Option:

Total Cost: 15 Lakh INR

Includes:

- All tuition and training fees
- Accommodation expenses Partial living
- expenses Translation and documentation
- charges All cooking ingredients and
- materials Professional equipment usage
- Visa Processing Language training [N5 &
- N4] Service Charges
-
-

Note: Airfare not included in the package

2-Year Program Option:

First Year: 15 Lakh (as mentioned)

Second Year: 8–8.5 Lakh only

Total 2-Year Investment: Approximately 23.5 Lakh
(subject to JPY-INR exchange rate)



GUARANTEED EARNINGS

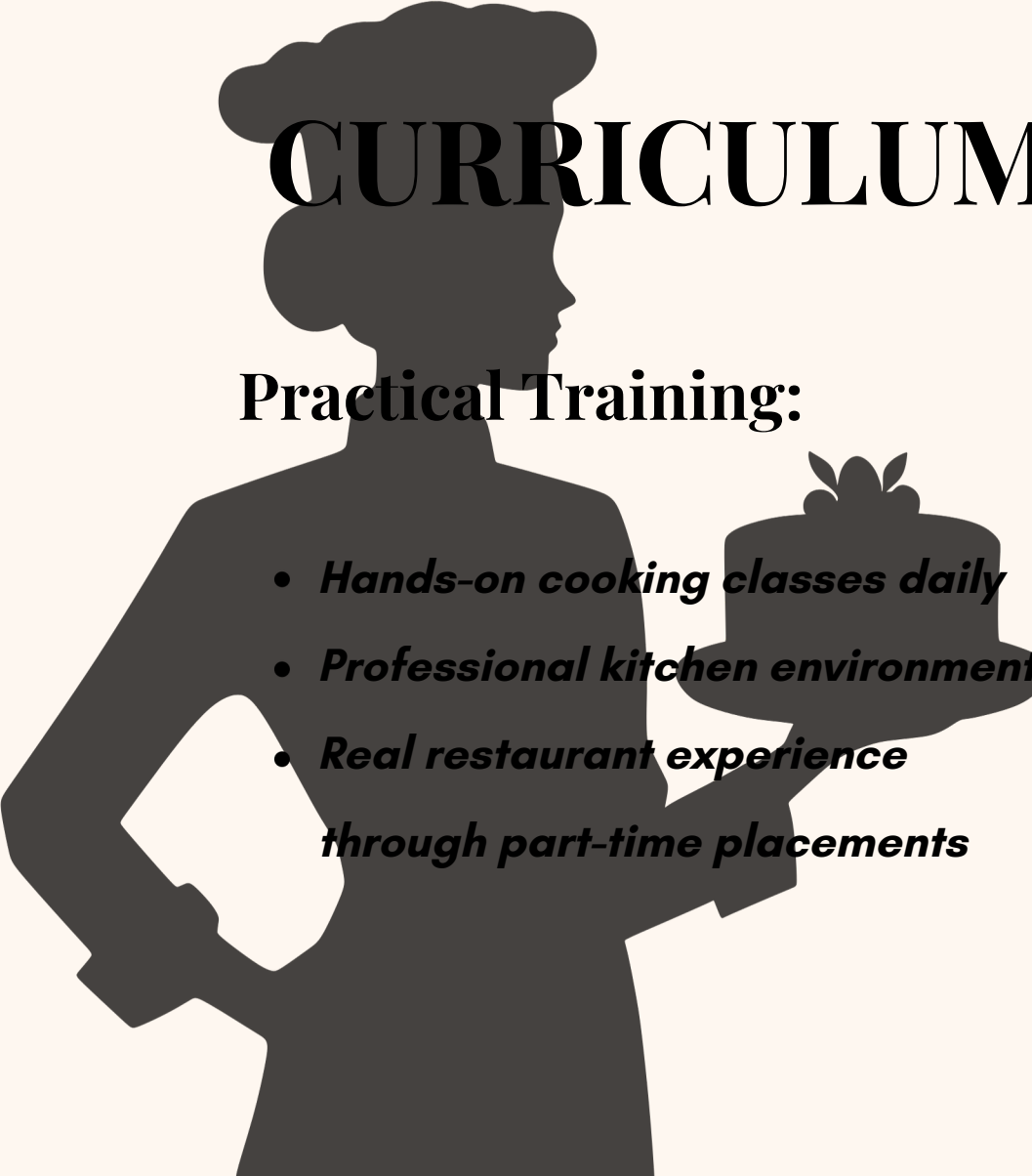
During Studies:

- ***Mandatory part-time job placement*** by the academy
- Work in graduate-owned or partner restaurants
- ***Monthly Earnings: 1,25,000 - 1,50,000 YEN***
- ***Annual Part-time Income: 15-18 Lakh YEN***

Post-Graduation Opportunities:

- ***Guaranteed job placement*** with starting packages from ***3,00,000 YEN/month*** (includes bonus and overtime pay)
- ***Assistance in finding employment by the institute***
- ***Opportunity to Permanent Residency*** in
 - Japan
- ***Spouse Visa Benefits*** – Your spouse can also live and work in Japan



A dark grey silhouette of a chef in profile, facing right. The chef is wearing a traditional toque and holding a large, decorated cake on a platter with their left hand, while their right hand is on their hip.

CURRICULUM HIGHLIGHTS

Practical Training:

- *Hands-on cooking classes daily*
- *Professional kitchen environment*
- *Real restaurant experience*
through part-time placements

Theoretical Knowledge:

- *Food Safety and Hygiene*
- *Nutrition and Health Cooking*
- *Theory and Techniques*
- *Food and Nutritional Properties*
- *Cultural aspects of cuisine*

FINANCIAL RECOVERY MODEL



- ***Your investment: 15 Lakh INR*** (subject to JPY-INR exchange rate)
- ***Your annual part-time earnings: 15-18 Lakh YEN***
- ***Recover 60-75 % of investment*** through part-time work during the 1-year program
- ***Post-graduation salary: 3+ Lakh YEN*** per month = ***36+ Lakh YEN*** annually (includes bonus and overtime pay)

ADMISSION REQUIREMENTS

Eligibility:

Education: 10+2 or 10+3 completed

Age: 18-24 years

Language: No Japanese required initially

Application Timeline:

Intake Periods: April 2026 &
October 2026

Seats Available: 50 seats per
intake



NEXT STEPS

With Japan's culinary expertise and the global demand for Japanese cuisine, you'll be positioned for a successful international career.

Take Action Today!

Limited seats available. Early application increases your chances of securing admission and preferred accommodation options.

Otagai Business Consulting

- We provide complete application and visa support
- Contact: otagaibusinessconsulting@gmail.com

