



Hattori Academy
CHAIRMAN OF THE BOARD OF DIRECTORS
Hattori Nutrition College
PRESIDENT
DR. MED SCI.

服部 幸應
YUKIO HATTORI, Ph.D.

To grow is to open doors that you never knew were there.

I want to let people know that to ‘love’ is to feel ‘excitement’ and that this feeling is the key to unlocking these doors.

There is also growth to be found in the world of cuisine and nutrition.

In the 21st Century, the pursuit of new tastes is focused on food that is good for you and which also tastes great. In Japanese, the character for ‘food’ consists of ‘person’ and ‘good’ — in other words, it is ‘that which makes a person good’! In this day and age, where people are looking for authenticity, this concept is once again very important to us. Those who aspire to become chefs and nutritionists in this era of an aging Japanese population, putting into practice the concept of ‘*Shoku-iku*’ (‘food education’) is fundamental. I want people to know the great potential of the world of food. For those that love food and are interested in nutrition, the role of the Academy is to nurture that feeling of excitement to unlock the doors to further growth — to create individuals with skills that are increasingly needed in society.

Profile

President and principal of Hattori Nutrition College. Born in 1945 in Tokyo. Graduate of St. Paul’s (Rikkyo) University, Tokyo. Completed doctoral course, Faculty of Medicine, Showa University, Tokyo. Awarded the Ranju Hosho Award, an honor from the Japanese Minister of Health and Welfare and the Minister of Education, and l’Ordre national du Mérite and l’Ordre du Mérite Agricole from the French Government. Chairman of the Japan Association of Training Colleges for Cooks. Vice Chairman of the Japan Association of Training Colleges for Nutritionists. Chairman of the Association of Culinary Schools in Eastern Japan. Member of the “*Shoku-iku* Promotion Committee” of the Cabinet Office and of the “Investigative Committee for Basic Plans to Promote *Shoku-iku*.” Representative of the Japan Fisheries Cooperative Association, “Circle to think about the sea, fish and food.” Member of the “Investigative Committee for Preparation of Guidance for Healthy Diet,” “Investigative Committee for Food Guide,” and an provisional member of the Central Education Council which is organized by the Health, Labor and Welfare Ministry, the Agriculture, Forestry and Fisheries Ministry, and the Ministry of Education, Culture, Sports, Science and Technology. Member of other committees, including the “Investigative Committee for National Examination for Cooks” and the “Food Safety Information Assessment Committee.” Appears on TV program “Iron Chef” as well as on various radio programs. The author of “Guidance for *Shoku-iku*” (published by Magazine House Co., Ltd.), “*Shoku-iku* for Adults” (published by NHK Broadcast Publishing Co., Ltd.), “Hattori Yukio formula for tasty cuisine” (published by Kawade Shobo Shinsha), “Happy family dining with children” (published by Shogakukan, Inc.), “Pursuit of flavorful Japanese soup stock” (published by KK Bestsellers), and “Yukio Hattori’s Secret List of Favorites” (published by Ryori Oukokusha). Contributes articles for monthly magazine “Ryori Okoku” (published by Ryori Okokusha), and bi-monthly magazine “Warau Shokutaku” (Ohta Publications Co., Ltd.) in addition to many others.

Shoku-iku

The promotion of the concept of *Shoku-iku* must take place in the home, in schools, and in wider society. The keywords in *Shoku-iku* are ‘safety’ ‘peace of mind’ and ‘health’ It encompasses areas that affect both consumers and producers alike: food and safety, food and health, food and culture, and food supply problems.

Shoku-iku Promotion Activities

The “*Shoku-iku o kangaeru yuube*” Event

To celebrate the implementation of the Basic Law on Nutritional Education, an event was held to promote this national campaign.

The government-sponsored “National Campaign to Promote the Implementation of the Basic Law on Nutritional Education Meeting” held an evening event titled the “*Shoku-iku o kangaeru yuube*” in Tokyo on July 19, 2005. The Basic Law on Nutritional Education was enacted on July 15, 2005, to promote an environment where citizens can gain education in all aspects of healthy eating and a sensible diet. In addition to Prime Minister Koizumi and 10 cabinet ministers, over 1200 guests gathered to celebrate the law. The Hattori Nutrition College was also in attendance, with a booth in the ‘*Shoku-iku* Corner’ manned by instructors serving up dishes made from safe and reliable ingredients from around the country — it proved to be very popular! As a member of the *Shoku-iku* Promotion Committee, Yukio Hattori is now part of the team considering the establishment of the Basic *Shoku-iku* Plan.



International Shoku-iku Events



Representatives from The Culinary Institute of America(CIA) visit the College.



Students from Spain take part in a demonstration course at the College.



Jacques Puisais, vice-president of the National Council of Culinary Arts, France, meets Yukio Hattori.



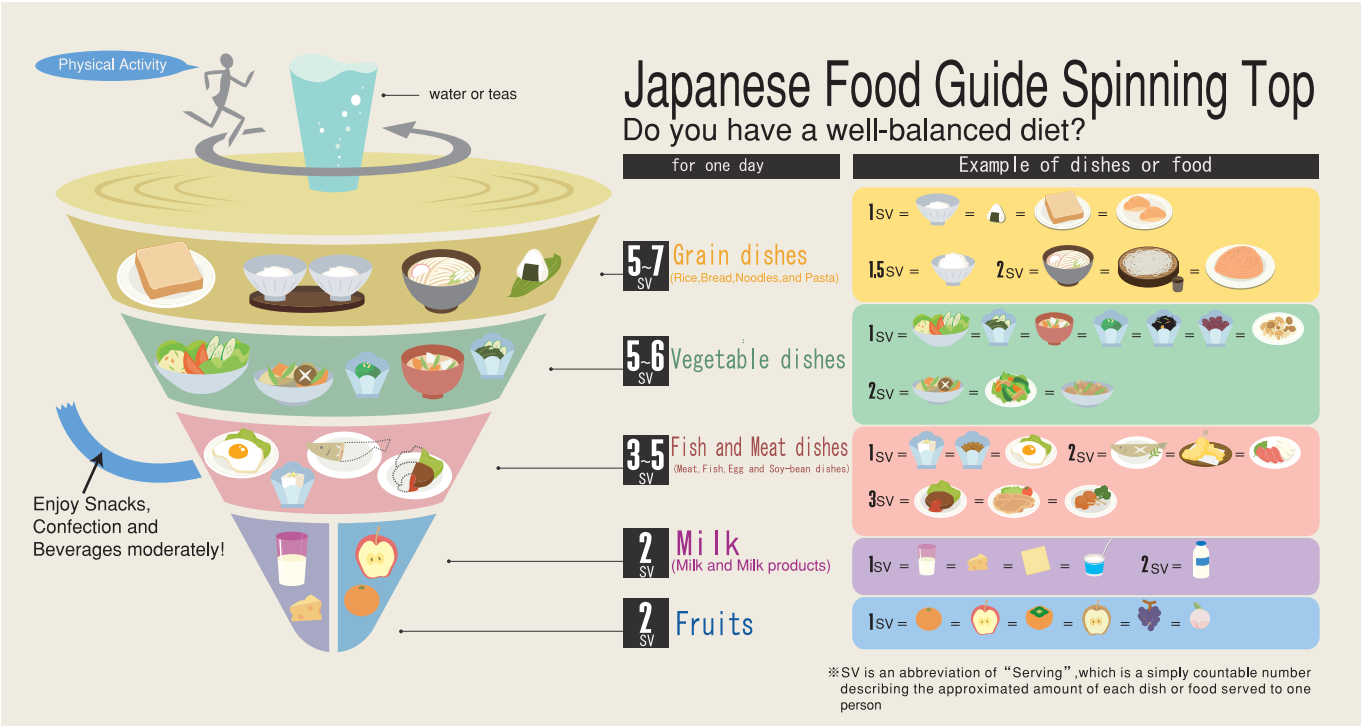
Students training at ALMA (La Scuola Internazionale di Cucina Italiana)

The Basic Law on Nutritional Education

The main aim of *Shoku-iku* is to promote a healthy body and character through the securement of safe and reliable food sources. It promotes a feeling of being thankful for the food. The role of *Shoku-iku* aimed at children lies with parents and educators alike and centers on hands-on experience with food and the promotion of *Shoku-iku* through various other activities. The law aims to emphasize traditional food culture, locally-sourced products, and increasing the level of self-sufficiency in food production, creating a revitalized economic society and enriching citizen’s lives.

Basic Law on Nutritional Education Overview

- 1 Promotion of *Shoku-iku* in schools, childcare facilities, etc.
- 2 Promotion of *Shoku-iku* in the home
- 3 Promotion of regionally-based *Shoku-iku*
- 4 *Shoku-iku* promotion drive
- 5 Promoting exchange between producers and consumers
- 6 Direct activities to ensure continuation of traditional food culture
- 7 Promote international exchange and dissemination of results of research and surveys concerning food safety, nutrition, and other aspects of dietary life.





Fully-equipped professional kitchens provide the optimum training environment to cultivate talent

Our teaching kitchens and training labs feature commercial equipment designed for heavy-duty usage. This equipment strikes the perfect balance between hands-on usability and effective observation training.

To create authentic tastes, an authentic kitchen is required, and at Hattori Nutrition College, students train in the same environment as the professionals work in.

Studio de Cuisine Annexe 2-3F

Floors 2 and 3 of the Annexe Building feature the Studio de Cuisine lecture theatre with seating arranged so that cooking procedures can be viewed from anywhere in the room. The theatre features deep Italian rosso red walls, reflecting the color of the cooking fire, and equipment to prepare any kind of dish. The Studio is often host to famous chefs from around Japan and the world when they hold demonstrations or lectures.



L'Atelier Annexe 1F

L'Atelier features huge windows that face tree-lined Meiji Avenue and an open-plan commercial kitchen.



Studio 42 Main Building 4F

Studio 42 features an amphitheatre style layout and the numerous cameras capture all aspects of food preparation to be screened on six large TV monitors.



Group Cooking Lab Annexe 6F

With a focus on a layout conducive to a smooth workflow, the Group Cooking Lab features an efficient design to easily meet the demands of a large menu.

Lecture Room Annexe 7/8/9F

Bright, modern learning rooms featuring advanced AV equipment.



No. 7/No. 8 Training Kitchens Annexe 4/5F

Comfortable kitchens feature the latest in ventilation system technology and modern equipment for cooking and patisserie work.

Culinary Institute (Day courses) 1-year course

In addition to fundamental culinary skills, students participate in a practical curriculum that includes the study of food science, management theory, and food services.

Through coursework and repeated practice, we develop professionals that can adapt to any situation. Students gain first-hand knowledge and a feeling of what it is like to work on the “front line” by participating in special lectures by chefs who are working professionally in the field.



Admission

Admission requirements: High school graduate or above
Entrance: April
Qualification: Chef's License
Class hours: Mon-Fri 9:00-16:45
Selection method: Document-based evaluation followed by interview

1st year Fees (Amount to be paid upon entrance)

Entrance fee: ¥220,000
Tuition fee: (¥358,000) ¥716,000 per year
Facilities fee: (¥130,000) ¥260,000 per year
Experiment/Prac. Fee: (¥186,000) ¥372,000 per year
Educational promotion fee: (¥26,000) ¥52,000 per year
TOTAL: (¥920,000) ¥1,620,000 per year

- A cultural history of food
- The business of being a cook and the cook's role in society
- A history of food-related industries

- Public Health and Hygiene Law
- Environmental Health Law
- Occupational Health Law
- Educational Health Law
- Consumer Protection Law

- An overview of community hygiene
- Hygiene statistics
- Environmental hygiene
- Infectious disease prevention
- Health promotion
- Mental health
- Maternal and child care
- School health
- Labor insurance
- Health education

- Outline of nutritional science
- Function of nutritional elements
- Nutrient physiology
- Lifestyle and nutrition
- Disease and nutrition

- Outline of food science
- Characteristics and essence of food
- Processing and storage of food
- Food presentation

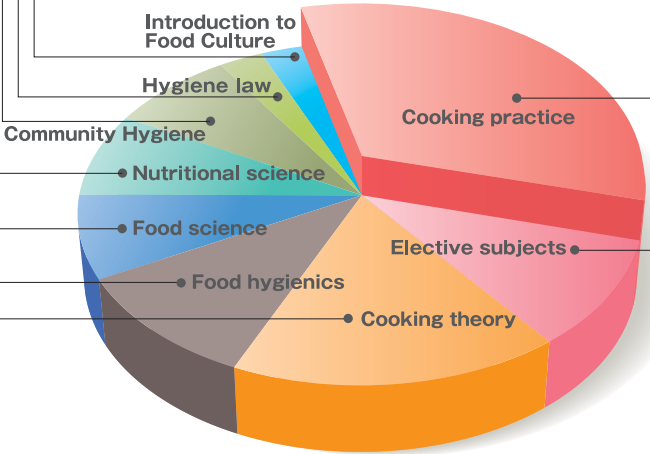
- Outline of food hygienics
- Prevention of food poisoning
- Food contaminants
- Food and parasites
- Cleaning and disinfection methods
- Food additives
- Decomposition and preservation of food
- Simple food differentiation methods
- Utensil, container, and wrapping hygiene
- Food hygiene measures

- Cooking theory outline
- Cooking types and techniques
- Cooking process
- Cooking utensils
- Cooking science
- Cooking facilities and equipment
- Menu creation

Building the basics ; inventing your own tastes

Over the year, students study the basics of cooking in four fields: Japanese cuisine, Western cuisine, Chinese cuisine, and Confectionary and Bakery Arts.

Curriculum (1 Year Course)



- Basic cooking techniques
- Basic cooking techniques by specialty
 - Western cuisine (French/Italian)
 - Japanese cuisine
 - Chinese cuisine
 - Confectionary and Bakery Arts
- Basic techniques for specific dishes
- Team cooking
- Washing, disinfection, and cleaning of cooking facilities
- Customer service
- Dining environment
- Off-campus training
- Wine
- Beverage

- General food science
- Management theory
- Food service industry theory
 - Fruit
 - Color coordination
 - Table service protocol
 - French cuisine ingredients
 - Chinese cuisine ingredients
 - Table coordination
 - Cheese
 - Meat
 - Poultry
 - Vegetables
 - Seafood market distribution/tastes
 - Kitchen knife and culture
 - Tableware
 - New developments in food service industry in Japan and US (Shoku-iku)
 - Creating passion in cuisine

Culinary Institute — High-tech Business Administration Department

(Day courses) 2-year Course

In the first year, the course focuses on Japanese, western, and Chinese cuisine, and confectionary making. Students are exposed to a wide range of cooking techniques and theories. In the second year, while gaining valuable experience in first-class hotels and restaurants, students study all aspects of restaurant management, preparing them for the possibility of becoming owner-chefs.



Specialist Areas

- Culinary Arts
- Confectionary and Bakery Arts
- Cooking relation
- Food Education and Research
- Beverage Services
- Wine Studies
- Food Coordination
- Shoku-iku Advisory

Admission

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Entrance: April
Qualification: Chef's License
Class hours: Mon-Fri 9:00-16:45
Selection method: Document-based evaluation followed by interview

1st year Fees (Amount to be paid upon entrance)

Entrance fee: ¥220,000
Tuition fee: (¥358,000) ¥716,000 for 1st year,
¥1,432,000 for 2nd year
Facilities fee: (¥130,000) ¥260,000 for 1st year,
¥520,000 for 2nd year
Experiment/Prac. Fee: (¥186,000) ¥372,000 for 1st year,
¥744,000 for 2nd year
Educational promotion fee: (¥26,000) ¥52,000 per year,
¥104,000 for 2nd year
TOTAL: (¥920,000) ¥1,620,000 for 1st year,
¥3,020,000 for 2nd year

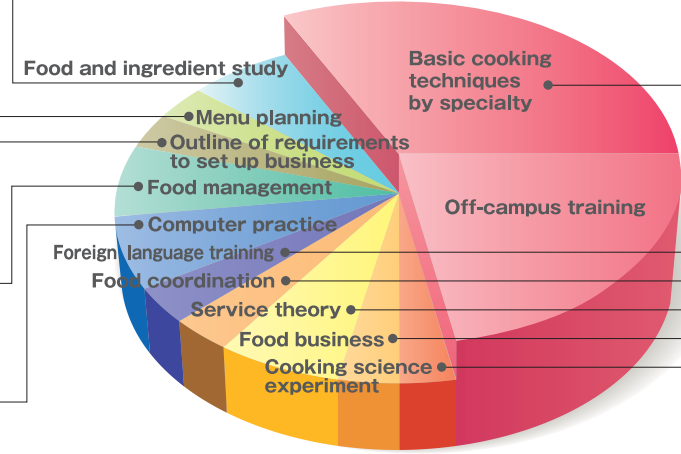


The road to being an owner — chef

The two-year course gives students the chance to further their skills and focus on a specialty area. The highly-specialized curriculum gives those who wish to open their own business or become an expert in a particular field the knowledge they will need to succeed.

Curriculum (2 Year Course)

- Outline
 - Marketing research
 - Processed foods
 - Factory tour
 - Advantages of effective processed food
 - Stable supply and quality
 - Reduction in costs
 - Beverage
- Outline (Menu planning)
 - Reading trends
 - Food distribution and menu creation
 - Menu planning sheet
 - Examples and process of menu planning
- Marketing (Business condition analysis)
 - Store design
 - Financial planning
 - Human resources management
- Outline
 - Basic management know-how
 - Business set-up strategies
 - Opening a business
 - Sales promotion
- Administration system
 - Management system
 - Purchase control
 - Stock control
 - Add-on sales
 - Profit management



- Western cuisine (French/Italian)
- Japanese cuisine
- Chinese cuisine
- Confectionary and Bakery Arts
- Wine

- Technical terms [Select one.]
 - French (Italian)
 - Chinese
 - English

- Overview of food coordination
 - Japanese cuisine
 - Western cuisine
 - Chinese cuisine
 - Other cuisines
- Meal planning (Overview of industry)
 - Menu creation
 - Event planning
 - Display tools
 - New product development
 - Planning branch operations

- Service theory
 - Table-setting
 - Restaurant etiquette
 - Party etiquette
 - Alcoholic beverage etiquette
- Practice in table service etiquette
 - Outline
 - Table etiquette
 - Service etiquette
 - Protocol
 - Beverage

- Outline
- Hiring and training (Human resources management)
- Administration and management
- Management
- Assessing business conditions (Expanding business, etc.)

- Cooking science experiment
 - Features of ingredients
 - Changes to and deterioration of food through cooking process
 - Effect of washing of equipment

Institute of Nutrition (Day Classes) 2-year Course

Dieticians who are involved in the practice of nutrition counseling must also be authorities on the concept of *Shoku-iku*. In this course, students familiarize themselves with a wide range of the latest computer-driven analysis techniques and gain an understanding of the maintenance of health through proper nutrition. We train students in the concepts and principles of nutrition before they acquire more advanced cooking skills to nurture dieticians who will benefit society.



Specialist Areas

Nutritionist

Shoku-iku Management

Nutrition guidance

Food development

Nourishment management master etc.



Admission

Admission requirements: High school graduate or higher

Entrance: April

Qualification:Dietician License

Class hours: Mon-Fri 9:00-16:45

Selection method: Document-based evaluation followed by interview

Fees (Amount to be paid upon entrance)

Entrance fee: ¥230,000

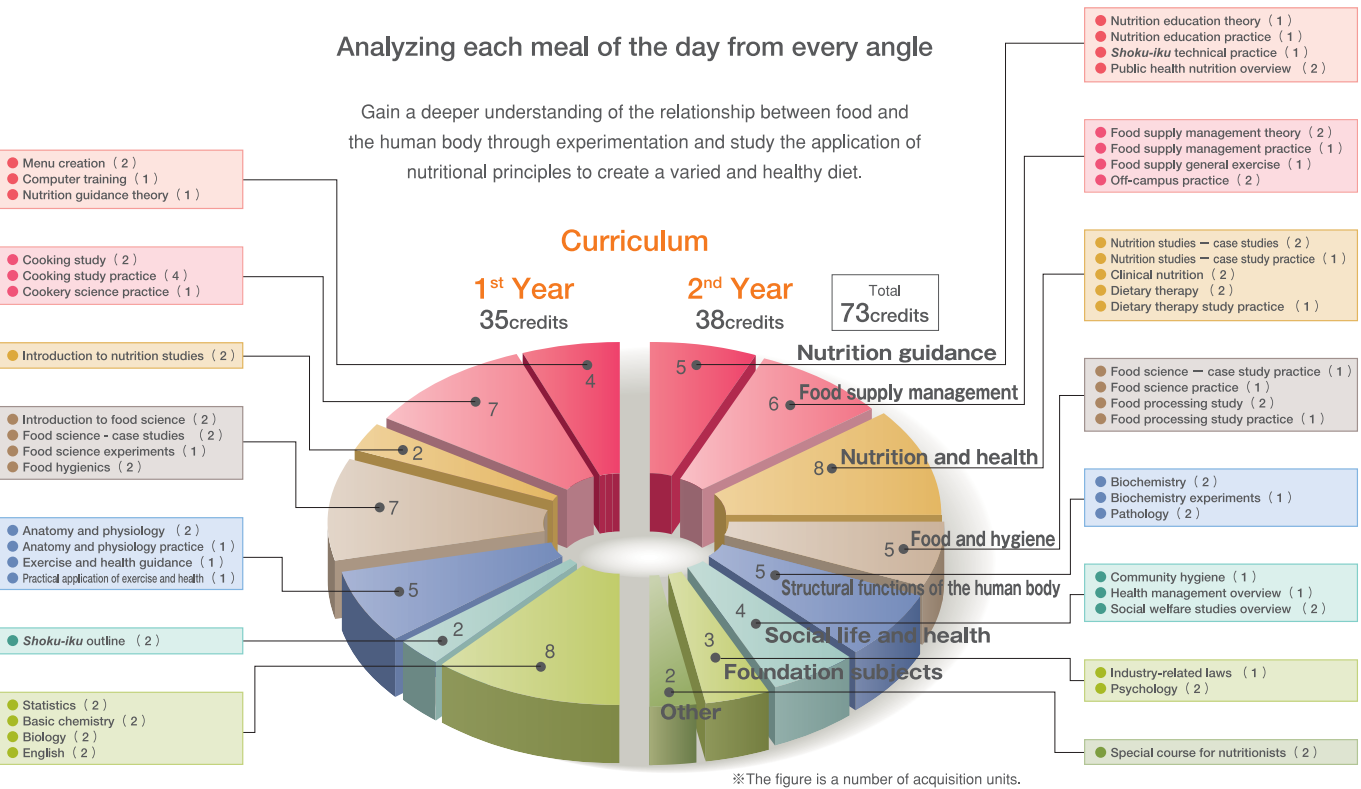
Tuition fee: (¥325,000) ¥650,000 per year

Facilities fee: (¥124,000) ¥248,000 per year

Experiment/Prac. Fee: (¥138,000) ¥276,000 per year

Educational promotion fee: ¥30,000 per year

TOTAL: (¥847,000) ¥1,434,000 for 1st year, ¥2,638,000 for 2nd year



Master courses

The shortest path to the highest professional level is to build up your own skills. We have prepared nine specialist courses to allow students to develop their abilities to achieve these levels whilst still at school. The Master courses allow chefs and nutritionists to take their skills to the next level, and are open to those who have already graduated to pursue further education in their particular field of specialty. All the instructors are leaders in their fields and come from around Japan and around the world – a list of first-class professionals that only Hattori Nutrition College could achieve in attracting. Do not miss the chance to study under these top professionals!



Western Cuisine Course

Study innovative and outstanding culinary techniques from internationally renowned chefs. Master the fundamentals and practice of western-style cuisine.

Japanese Cuisine Course

Learn how to select and arrange ingredients, maintaining a sense of space. Students learn about all aspects of working with Japanese cuisine, from the fundamental principals to practical application, from mental preparedness to dining area appearance, and purchasing of ingredients. The areas of serving dishes, styling, and etiquette are also addressed.

Chinese Cuisine Course

Learn superior skills and techniques from top chefs we invite from major hotels and high-profile owner-chefs.

Confectionary and Bakery Arts Course

We have assembled a group of highly-acclaimed young patissiers to perform their superb handiwork in this course. Chocolate, biscuit, bread, desserts — learn the tips and techniques from the pros.

Wine Service Course

Study the fundamental features and management of high-profile wines systematically through actual wine tasting. This course is a must for anyone aiming to be a professional sommelier. The course wraps up with a study visit to a top French restaurant.

Shoku-iku Practical Course

Shoku-iku is often described as being for “cultivating enriched individuals.” If something cannot enrich, it cannot be called food. *Shoku-iku* deals with the switch from a “therapeutic diet” to a “preventive diet,” and making a move towards a new diet that prevents lifestyle-related diseases before they arise. In this course, students get a comprehensive overview of food ingredients and the way in which they are combined as part of studying how to formulate new, healthy menus that are beneficial to the human body.

Café Course

Learn about all aspects of coffee and tea directly from pros working in the field. The café business starts from a single cup. This course teaches students the tricks of the trade and perhaps the most important skill that they will require as café owners: how to extract the best flavor for the perfect cup of tea or coffee.

The Road to Being an Owner

Learn what it takes to realize your dream of owning your own business, from scheduling to conceptualization, menu development, dining area design and property choice, to administration, sales, and managements by studying actual examples in an easy-to-understand format from professionals in the field. Students can also formulate their own business plans during this course.

Foods Computer Course

The use of computers in the world of nutrition and cooking is becoming more and more widespread. They are used for creating dissertations and presentations on food and for gathering vital information from the Internet. Learn practical skills to conduct menu planning efficiently and effectively.

※The execution frequency, time and the lecture and the fee of attending a lecture, etc, might change by fiscal year.

1939

A fusion of the traditional and the modern. The history of food itself.



1970

1992

2005

1939

Michimasa Hattori establishes Tokyo Nutrition High School in Nakano Ward, Tokyo. The school's aim is to train dieticians and to improve nutritional value in home cooking.

1955

Hattori Cooking High School is established in Sendagaya, Shibuya-ku, Tokyo.

1957

Hattori Cooking High School changes name to Hattori Nutrition College. The Minister of Health and Welfare officially recognizes the college as a registered facility for the training of dieticians.

1959

The College is designated as the first school to be recognized under the Cook's Law (1958) as a facility for the training of cooks. Training for dieticians and cooks integrated at the one college.

1965

Kiyoko Hattori assumes the position of Director and Principal of the College.

1967

Minister for Labor issues permit for establishment of free job placement agency.

1970

Work is completed on modern 9-storey (1 underground floor) college building, attracting the attention of all in the field.

1977

Yukio Hattori takes up position of Director and Principal of the College.

1980

Skills exchange programs established with institutions in France, Belgium, Italy, South Korea, and China. Renowned chefs from around the world are invited to the College.

**1982**

College becomes first educational institution to send / receive exchange students under government-financed foreign student scheme.

1985

Completion of Studio 42 lecture room

**1987**

Completion of 300-person capacity audiovisual lecture hall on 9th floor of main building.

1989

Upgrading of basement lecture hall and food service management training facilities.

1991

Tsukihiko Sato, Head of the Western Cuisine Department, takes out second prize at the Vacuum Cooking World Championships in Roanne, France.

1991~93

College commences *Shoku-iku* promotion activities. College receives commission from Ministry of Education to engage in Vocational School Enhanced Training Development Research (Hattori Nutrition College becomes one of four schools to engage in this activity). The College focuses on the theme of new cooking methods and diets through development research on nutrition education systems that address the problems in the modern Japanese diet.

1992

Completion of new library and student hall.

1994~96

College receives second commission from Ministry of Education to engage in Vocational School Enhanced Training Development Research. The themes chosen are "Educational Programs to Introduce New Cooking Methods" and "New Microwave Cooking Methods."

1995

Institution of Nutrition sees full-scale introduction of personal computers for creation of menus.

1996

Inaugural Hattori Kid's Cooking Contest held. Hattori Nutrition College is designated by the French government as one of the educational institutions to conduct events as part of the 'France Year in Japan' celebrations.

1997~99

College receives third commission from Ministry of Education to engage in Vocational School Enhanced Training Development Research. Theme focuses on the change in taste of food in relation to distribution of heat during cooking under the title of "Research Development of Educational Programs for Cooking Methods in the 21st Century."

2001

Hattori Nutrition College is designated by the Italian government as one of the educational institutions to conduct events as part of the 'Italy Year in Japan' celebrations.

High-tech Business Administration Department established, and, in conjunction with the establishment of the Patisserie/Boulangier Department, Confectionary and Bakery Arts training lab is completed.

**2002**

College receives Spanish government designation as institution to conduct training workshops.

2003

College receives sponsorship from various companies in the promotion of the *Shoku-iku*. Inauguration of the 'Hattori *Shoku-iku* Club.'

2004

9-storey Annexe building opened, with each floor featuring the latest equipment and facilities. Student numbers increase as a result of increased training room capacity.

**2005**

Event held at College where 100 top chefs in the forefront of Spanish cuisine are invited to hold a series of workshops.

2006

Professor [Herve This] from the Centre National de la Recherche Scientifique in France conducts workshops in molecular cooking methods.

