

JAPANESE MODULE

OVERVIEW

Discover the art of Japanese cooking with our hands-on Japanese Cuisine Class! Learn to create iconic dishes like sushi, ramen, tempura, and more using traditional techniques and authentic ingredients.

COURSE STRUCTURE

Lesson 1: Introduction of Japanese Cuisine, Sushi Making:

Techniques for preparing different types of sushi: maki, nigiri, and Gunkan Sushi.

Lesson 4: Grilled & Steamed Dishes:

Cooking yakitori (grilled skewers), teriyaki, and chawanmushi (steamed egg custard).

Lesson 2: Soups & Broths:

Learning how to make traditional Japanese soups, including miso soup and clear dashi-based broths.

Lesson 3: Tempura & Japanese Fried Dishes:

Preparing crispy prawn tempura, karaage (fried chicken), fried Calamari.

Lesson 5: Bento Box Preparation:

Assembling a balanced and aesthetically pleasing Japanese bento box.

Lesson 6: Rice & Noodle Dishes:

Mastering staples like sushi rice, onigiri, and popular noodle dishes such as ramen.

Menus like:

Lesson 1: Avocado/ prawn maki, nigiri and gunkan sushi, Cooking of Sushi Rice.

Lesson 2: Yaki tori – tofu and chicken, shio and tare sauce.

ACCREDITATION

IICA Skill Enhancement Course

WHO CAN APPLY/ ELIGIBILITY

- Must be 18 year old.
- Open to beginners
- Japanese Cuisine Enthusiasts
- Aspiring Chefs
- Hospitality Professionals
- Culinary Students
- Entrepreneurs

DURATION

Midsession or As per learner availability

06 days Course

FEE STRUCTURE

To be discussed