

Global Sushi Academy

Thailand 2018



The Norwegian Seafood Council in close collaboration with World Sushi Skills Institute/All Japan Sushi Association, is holding an advanced two-day sushi skills training programme which will include:

- Theoretical training and demonstration
- Practical hands-on training and skills assessment
- Written test for International Sushi Skills Certificate
- Traditional Edomae Sushi competition

Dates: Monday-Tuesday, **26-27 November 2018**

Time: 10.30 – 17.30 hrs

Venue: **The Culinéur** at Emporium (BTS Phrom Phong) - [Map](#)

Please note that this is an exclusive programme open to maximum 20 professional sushi chefs with a minimum of three years' experience. Participant selection is subject to NSC discretion

Confirm participation to Khun Srivimon by **31 October 2018** via e-mail to joe@norway-connect.com. Participation is **free of charge** with **maximum 20 seats** available.

Sushi Master Hirotoshi Ogawa



Mr Hirotoshi Ogawa is a Sushi Master and the Director General of the World's Sushi Skills Institute (WSSI). WSSI is the only officially recognised sushi body in Japan. Mr Ogawa graduated from the well-reputed Tsuji Culinary Institute in Osaka and started his sushi chef career in Tokyo. Mr. Ogawa built his career in various restaurants in Japan and Australia and opened his own restaurant in Tokyo in 2003. Lately he has been traveling around the world to execute sushi training seminars and demonstrations.

Compete in World Sushi Cup 2019



Get certified as
Sushi Chef by
World Sushi
Skills Institute

Chefs who obtain the sushi skills proficiency certificate will be registered as approved chefs by WSSI.

The winner of the competition in Thailand will compete in the World Sushi Cup in Tokyo in August 2019 with flights and accommodation sponsored by Norwegian Seafood Council.



**NORWEGIAN
SEAFOOD
COUNCIL**

Global Sushi Academy

Thailand 2018



Dear Valued Partner,

The Norwegian Seafood Council in cooperation with World Sushi Skills Institute is arranging the Global Sushi Academy 2018 from **26 to 27 November 2018** at The Culinair at Emporium in Bangkok. Renowned Sushi Master Hirotoshi Ogawa and Director General of World Sushi Skills Institute will lead the training.

The training programme includes theoretical training, a demonstration and hands-on training of how to make traditional sushi as well as a skills assessment, a written test and finally a traditional edomae sushi competition.

Please note that this is an exclusive programme open to maximum 20 professional sushi chefs with a minimum of three years' experience. Participant selection is subject to NSC discretion and participation is free of charge

To confirm participation, please fill in below registration form and send back to Khun Srivimon by **31 October 2018** via email to joe@norway-connect.com

Registration Form

Full Name (English):		Full Name (Thai):	
Age:	Nationality	Vocational Education:	
Mobile Telephone Number:		Personal e-mail:	
Name of Restaurant:		Position:	
Reason for wanting to join the programme:		Years of professional experience:	Current working as sushi chef? Y/N