

CULINARY JAPAN

THE WONDERS OF WASHOKU

TRAVEL DATES:

April 22; May 2, 2023

PROGRAM DATES:

April 23 – May 2, 2023

SOCIAL MEDIA:

@gbc.global

One of the many wonders of Japan is its impressive culinary heritage. Traditional Japanese cuisine is on the UNESCO Intangible Cultural Heritage list and preserving washoku, food delicacies such as sushi, is a major priority of chefs trained in Japanese techniques. In addition, the pastry and chocolate scene in Japan continues to rise as a first-class world competitor.

George Brown students who participate in this opportunity will visit both Tokyo and Kyoto, two of the most famous cities in the country. Site visits include the brand-new Toyosu Market in Tokyo, the historical district of Gion, Kyoto and the Great Buddha in Kamakura. Food excellence and the sites of Japan will make this 10-day study program the experience of a lifetime.

FACULTY LEADS:

Jennifer Lakhan-D'Souza
JLakhand@georgebrown.ca

David Haman
David.Haman@georgebrown.ca

PROGRAM FEE:

\$6,500 CAD (subject to change based on final participant numbers)

All students may be eligible for the Global Mobility bursary of up to \$3000 and the Marriott Foundation grant of \$650 per student. Total estimated reduced program fee with the bursary and grant is approximately **\$2,850.00**

Program Fee includes:

- Roundtrip airfare
- Accommodations (double/triple-occupancy)
- Some meals
- Ground transportation

Participants are responsible for:

- Passport & visa expenses
- Travel/medical insurance
- Meals not included above
- Gratuities, souvenirs, personal purchases

ELIGIBILITY:

- Open to students in the Chef School
- Minimum 3.0 Program GPA
- Passport with at least 6 months validity after trip's end date
- Meet all entry, exit and re-entry requirements for Japan and Canada

REQUIREMENTS:

- Attend mandatory pre-departure orientation at GBC
- Complete & sign all mandatory mobility forms

ADDITIONAL FUNDING:

- May be available to Canadian citizens or permanent residents through the Global Skills Opportunity (GSO) project
- GSO project funding is open to all domestic students but will prioritize Indigenous students, low-income students, racialized students, and those with disabilities
- Please contact Aida Viveiros at **aviveiro@georgebrown.ca** for more information

APPLICATION:

- Visit **Abigail Picado** in SJB rm. 334 for application or e-mail **APicado@georgebrown.ca**
- Submit \$500 non-refundable deposit to Chef School by the deadline