

CULINARY JAPAN

THE WONDERS OF WASHOKU



TRAVEL DATES:

April 19; April 29, 2020

PROGRAM DATES:

April 20 – April 29, 2020

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 legendary food haven Tsukiji Market, 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
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PROGRAM FEE:

\$5,800 CAD (subject to change based on final participant numbers)

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 2.5 GPA
- Passport with at least 6 months validity after trip's end date
- Eligible to obtain visa to Japan

REQUIREMENTS:

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

APPLICATION:

- Visit <https://www.georgebrown.ca/international/study-work-abroad/>
- Submit \$500 non-refundable deposit to GBC
- Complete application submitted by application deadline on website
- Questions? Ready to submit?
- Email globalmobility@georgebrown.ca