

# Scholarships for International Students

## Kokusai Confectionery College

### Scholarships for new international students

**[Criteria]** Those with a status of residence of "Student" under the Immigration Control and Refugee Recognition Act.  
**[Selection Process]** The applicant has a status of residence of "Student", meets one of the four criteria listed below, and is comprehensively evaluated based on an entrance exam, etc.

- ① Has a recommendation from the principal of a Japanese language school (has been enrolled for at least 6 months and has excellent attendance and grades)
- ② Has obtained level N1 or N2 of the Japanese Language Proficiency Test
- ③ Has a score of 200 or higher on the Examination for Japanese University Admission for International Students
- ④ Has a score of 400 or higher on the Business Japanese Proficiency Test

**20% of tuition for the first year of specialist courses waived** \*¥550,000 × 20% = ¥110,000 waived

**20% of tuition for the Boulangerie Course waived** \*¥470,000 × 20% = ¥94,000 waived

### Scholarships for current international students

**[Selection Process]** The school selects students with excellent attendance and grades in their first year.

**Pâtissier & Boulangerie Course: ¥580,000 × 20% = ¥117,000 waived**

### Japan Student Services Organization (JASSO) International Student Acceptance Promotion Program

**¥48,000 per month for students recommended by the school and screened by JASSO**

### Kyoritsu Maintenance Scholastic Fund Scholarship / Kyoritsu International Exchange Scholastic Foundation Scholarship

¥60,000 per month × 1 year / ¥100,000 per month × 2 years. Selected applicants who were recommended by the school and met the respective criteria.

2024 Academic Year Achievements



## Nishitokyo Culinary Arts College

### Scholarships for new international students

**[Criteria]** Those with a status of residence of "Student" under the Immigration Control and Refugee Recognition Act.  
**[Selection Process]** The applicant has a status of residence of "Student", meets one of the four criteria listed below, and is comprehensively evaluated based on an entrance exam, etc.

- ① Has a recommendation from the principal of a Japanese language school (has been enrolled for at least 6 months and has excellent attendance and grades)
- ② Has obtained level N1 or N2 of the Japanese Language Proficiency Test
- ③ Has a score of 200 or higher on the Examination for Japanese University Admission for International Students
- ④ Has a score of 400 or higher on the Business Japanese Proficiency Test

**20% of tuition for the first year of Specialist in Culinary Arts and Culinary Arts courses waived** \*¥520,000 × 20% = ¥104,000 waived

### Scholarships for current international students

**[Selection Process]** The school selects students with excellent attendance and grades in their first year.

**Specialist in Culinary Arts Program: ¥620,000 × 20% = ¥124,000 waived**

### Japan Student Services Organization (JASSO) International Student Acceptance Promotion Program

**¥48,000 per month for students recommended by the school and screened by JASSO**

### Kyoritsu Maintenance Scholastic Fund Scholarship / Kyoritsu International Exchange Scholastic Foundation Scholarship

¥60,000 per month × 1 year / ¥100,000 per month × 2 years. Selected applicants who were recommended by the school and met the respective criteria.

2024 Academic Year Achievements



## 57 years of proud history Tanaka Educational Group

Tanaka Educational Group, a "School of Cuisine and Employment", has a history of more than half a century operating schools in the fields of culinary arts, confectionery, advanced vocational schools, business, and more. Every year, the Group produces talent primarily in the culinary and confectionery industries, and boasts a high graduate employment rate. We are an educational group with a proud history and an exemplary track record.



École Lenôtre in Paris, France  
**[The only sister school in Japan]**



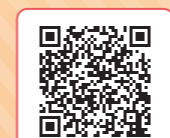
Thai Land Royal Comprehensive School, Chitralada Technology Institute (CDTI)  
**[The first sister school in Japan]**

for International Students

Open your own restaurant!

Get a job in Japan!

Enjoy Japanese culture!



English



简体字



繁體字



한국어



ภาษาไทย



Chef, Cook

西東京調理師専門学校

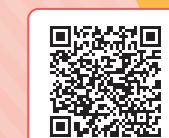
NISHICHO



Pâtissier, Boulangerie

国際製菓専門学校

KOKUSAI



Tiếng Việt



नेपाली भाषा



O'zbek tili



日本語



募集要項

Tokyo



West of Tokyo



Gastronomy city



Pâtissier

Boulangerie

Learn the skills for success in Tachikawa,

where the cost of living is cheaper than downtown!

Chef

Cook

# Kokusai Confectionery College

Those who want to become pâtissiers and boulangeries have a wide range of options and possibilities for the future. You can make your dreams a reality with our school's diverse and highly specialized classes and practical training. You also learn that you have the ability spread your wings and soar, achieving your goals, whether it be opening your own restaurant, becoming famous, mastering your skills, pursuing a career in the bridal industry, running a café, or working overseas.

## The 9 Strengths of Our School

- 1 You can obtain national certification as a Confectionery Hygiene Master while studying here.
- 2 You can earn a specialist's degree.
- 3 You can learn not just basic technical skills, but also skills in a variety of other areas, such as café and catering (traiteur).
- 4 We have a strong commitment to international education. Every year, a teacher with the title of MOF (Meilleur Ouvrier de France) comes from Lenôtre in Paris, France to Japan to spend one week giving direct instruction on making candy, chocolate, and entremets.
- 5 Practical training classes are taught by top-class instructors from Japan and around the world.
- 6 You can also practice to prepare for competitions and other events.
- 7 Teachers in charge of international students provide the support they need to feel comfortable at school.
- 8 Our full-time teachers provide students with support to help them find employment in Japan. We provide support for those on Specified Skilled Worker (i) visas to find employment in Japan.
- 9 Japanese language study support classes are held after school.



## About Our School

### [Pâtissier & Boulangerie Course: 2 years]

Learn confectionery, bread making, and Japanese-style sweets creation techniques over a two-year period.

Students will obtain national certification as a Confectionery Hygiene Master in their second year.

Students can take part in "stage" (corporate training) in Japan and internships abroad.

All students go to Europe for training in December of their second year.

\*Travel expenses are included in tuition fees.

A specialist's degree is awarded at the end of the program, which is equivalent to graduation from junior college in Japan.

### [Boulangerie Course: 1 year]

Learn confectionery and bread-making techniques in a short period of time.

Students can attend classes 4 days a week and spend the other 3 days training at a shop in the confectionery or baking industry.



### [School Address]

〒190-0012 東京都立川市曙町1-32-1

### [Access]

- Get off at JR Chuo Line / Ome Line / Nambu Line Tachikawa Station, 3-min. walk (Please use the 2nd-floor connecting passageway at the North Exit after exiting the ticket gates)
- Get off at Tama Monorail Tachikawa-Kita Station, 1-min. walk

学校法人 啓倫学園 厚生労働大臣指定 製菓衛生師・調理師養成校  
**国際製菓専門学校**  
文部科学大臣認定 職業実践専門課程

<https://kokusai-seika.com/>  
 TEL:042-540-8181  
 Mail: seika@tanaka.ac.jp



School Website



# Nishitokyo Culinary Arts College

Students can undergo practical training in a wide range of culinary genres and acquire practical skills that can be used all over the world. With small class sizes and an at-home atmosphere, our school allows you to learn everything you need to know, from fundamentals to practical applications.

## The 9 Strengths of Our School

- 1 Our schools are exempt from the national exams designated by the Minister of Health, Labour and Welfare, so students can obtain a cook's license upon graduation.
- 2 Students can earn a specialist's degree (2-year Specialist in Culinary Arts Course).
- 3 Students can obtain various other qualifications in addition to a cook's license. \*Please see the website or admission information form for more information.
- 4 The one-course, one-class system creates closeness between students and top-class instructors. (Every student receives kind, direct guidance.)
- 5 A follow-up system (free practice) is available to assist students who have trouble keeping up with classes.
- 6 Ample time is given to cooking practice with practical training in a wide range of culinary genres, allowing students to acquire practical application skills.
- 7 Teachers in charge of international students provide the support they need to feel comfortable at school.
- 8 We provide support in helping students pass the Technical Skill Assessment of Specified Skilled Workers (i) in the Food Service Industry.
- 9 Japanese language study support classes are held after school.



## About Our School

### [Specialist in Culinary Arts Course: 2 years]

A two-year program full of learning advanced practical skills and wide-ranging knowledge.

Learn not only about Japanese, Western, and Chinese cuisines, sushi, and soba, but also French, Italian, and other countries' cuisines, as well as confectionery and bread making.

Students can also acquire practical knowledge and improve their artistic sense when coordinating food, flowers, tables, and more, with the aim of acquiring further qualifications in more advanced professional skills.

### [Culinary Arts Course: 1 year]

One year to hone the skills and sensibility needed to become a professional cook, with the primary goal of ensuring that students are prepared to work in the real world immediately after completion.

This is a one-year course in which students obtain a cook's license. In addition to honing their culinary skills, students will also acquire the knowledge necessary for working, such as kitchen hygiene and etiquette.



## 西東京調理師専門学校

厚生労働大臣指定 国家試験免除校 / 文部科学大臣認定 職業実践専門課程  
**西東京調理師専門学校**

<https://www.tanaka.ac.jp/cuisine/>  
 TEL:042-548-1689 FAX:042-548-1690  
 Mail: nishicho@tanaka.ac.jp

### [School Address]

〒190-0011 東京都立川市高松町3-15-5

### [Access]

- JR Chuo Line / Ome Line / Nambu Line Tachikawa Station North Exit 5-min. walk
- Tama Monorail Tachikawa-Kita Station 5-min. walk
- Seibu Bus / Tachikawa Bus Takamatsucho Sancho-me Bus Stop



School Website

