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Title	Cuisine as craft : field research on the Japanese Culinary Academy's efforts to train foreign chefs in the skilled practice of high-end Japanese cuisine
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Abstract	このプロジェクトのために、日本料理アカデミーが提供しているビザプログラムに参加している海外から来た板前職人と、彼らの資金援助をし養成する人々へのヒアリングを含む民族誌的フィールド調査を実施しました。また、日本料理ラボラトリーの会議にも参加し、海外から来た料理人を受け入れているレストランのオーナーシェフたちとも交流しました。過去数年間の学会でのプレゼンテーションや出版物は、私のフィールドワークから収集したデータに基づいています。私が共同編集している料理人に関する論文集に、このデータ分析に特に焦点を当てた章を掲載する予定です。 For this project, I conducted ethnographic field research that included semi-structured interviews with apprentice cooks in Kyoto on the special visa program administered by the Japanese Culinary Academy and with those who have sponsored and trained them. I also participated in regular meetings of the Japanese Culinary Laboratory, interacting with the chef-owners of restaurants hosting apprentices from overseas. My conference presentations and publications (including a number of forthcoming publications) over the past few years have drawn upon the data gathered from my fieldwork. I will also be publishing a chapter that focuses explicitly on an analysis of this data in an edited volume I am co-editing about chefs.
Notes	研究種目：若手研究 研究期間：2019～2023 課題番号：19K13462 研究分野：Cultural anthropology
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科学研究費助成事業　　研究成果報告書

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機関番号：３２６１２
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研究期間：2019～2023
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研究課題名（和文）Cuisine as Craft: Field Research on the Japanese Culinary Academy's Efforts to Train Foreign Chefs in the Skilled Practice of High-end Japanese Cuisine

研究課題名（英文）Cuisine as Craft: Field Research on the Japanese Culinary Academy's Efforts to Train Foreign Chefs in the Skilled Practice of High-end Japanese Cuisine

研究代表者

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交付決定額（研究期間全体）：（直接経費）　　1,400,000円

研究成果の概要（和文）：このプロジェクトのために、日本料理アカデミーが提供しているビザプログラムに参加している海外から来た板前職人と、彼らの資金援助をし養成する人々へのヒアリングを含む民族誌的フィールド調査を実施しました。また、日本料理ラボラトリーの会議にも参加し、海外から来た料理人を受け入れているレストランのオーナーシェフたちとも交流しました。過去数年間の学会でのプレゼンテーションや出版物は、私のフィールドワークから収集したデータに基づいています。私が共同編集している料理人に関する論文集に、このデータ分析に特に焦点を当てた章を掲載する予定です。

研究成果の学術的意義や社会的意義
My research is the first to study the transmission of knowledge and skills related to Japanese cuisine to cooks from overseas in traditional Japanese restaurants today. The co-edited book volume that I am working on, in which my findings will appear, is to feature similarly novel work.

研究成果の概要（英文）：For this project, I conducted ethnographic field research that included semi-structured interviews with apprentice cooks in Kyoto on the special visa program administered by the Japanese Culinary Academy and with those who have sponsored and trained them. I also participated in regular meetings of the Japanese Culinary Laboratory, interacting with the chef-owners of restaurants hosting apprentices from overseas. My conference presentations and publications (including a number of forthcoming publications) over the past few years have drawn upon the data gathered from my fieldwork. I will also be publishing a chapter that focuses explicitly on an analysis of this data in an edited volume I am co-editing about chefs.

研究分野：Cultural anthropology

キーワード：cuisine　craft　chefs　apprenticeship　Japan　globalization　senses　skill

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１．研究開始当初の背景

The research question that initiated this project was “What does an anthropological approach that views cuisine as craft reveal when applied to the training of chefs from overseas in restaurants participating in the Japanese Culinary Academy’s special apprenticeship program in Kyoto?” The Japanese Culinary Academy (JCA) was situated at the heart of the project because of its unique role as an institution that promotes traditional Japanese cuisine while purposefully maintaining an international focus (in comparison, many similar institutions have are explicitly locally oriented). Indeed, since it was founded in 2004 the organization has endeavored to engage with chefs from around the world in order to help spread what its members see as a more sophisticated and accurate understanding of the techniques, aesthetics, and philosophy behind Japanese cuisine. In its first decade, the JCA collaborated with elite chefs like René Redzepi, David Chang, and Michel Bras, hosting them for intensive workshops. The JCA then adopted a strategy that focused on training people from overseas seeking to become chefs. The JCA collaborated with Kyoto City and national Japanese government authorities to establish a special visa program allowing individuals from outside of Japan to become *itamae shokunin*, apprentice cooks in traditional Kyoto *ryōtei*. With participants training in restaurants for as many as five years before returning to their home countries to apply what they had learned, this was seen as a means of being able to have a larger impact on the presence of Japanese cuisine globally.

２．研究の目的

One of the goals of this research project was to obtain ethnographic data about the apprenticeships of individuals from overseas in Kyoto *ryōtei*, including the perspectives of the apprentices themselves as well as their sponsors and teachers. Another goal was to analyze the resulting data using the concept of cuisine as craft. While craft had been used to study a variety of contemporary occupations (e.g. mason or bartender) and foods (e.g. chocolate or cheese), cuisine itself had yet to be explicitly studied in this light. The following were included among the sub-questions at the heart of this project: How does the transmission of craft change when it occurs transculturally? What is characteristic of contemporary craft and Japanese craft? How do Japanese chefs and *itamae shokunin* explain the essences and limits of Japanese cuisine (as a craft) to apprentices from overseas? How do those individuals who have participated in the JCA’s intensive workshops or long-term apprenticeships gone on to use the knowledge and skills they have acquired?

３．研究の方法

I initially proposed a dual-pronged approach to achieving my research goals within three years. The domestic portion of my ethnographic fieldwork was to consist of interviews with *itamae shokunin* in Kyoto on the special program hosted by Kyoto City and the JCA, while the international portion was to entail visits to restaurants that former participants in JCA activities were working in overseas (including San Francisco, Dijon, and Bilbao, for example). I originally intended to conduct field research in Kyoto at least twice a month, feasible in terms of time and budget because of the proximity to my workplace at the time (Osaka City University).

I had to adjust my research plan after moving to Keio University as a tenured Assistant Professor in spring 2019 and then again after the onset of the COVID-19 pandemic in late 2019, which severely restricted my ability to conduct overseas fieldwork. I applied for extensions of my research funding and pivoted to conducting fieldwork exclusively within Japan, though the number of *itamae shokunin* from outside of Japan came to a standstill and dropped because of the pandemic and immigration restrictions. The advantage of switching to domestic fieldwork in this context was that it freed up time and funds for conducting research in Kyoto now that I was based in the Kanto area.

４．研究成果

In order to accomplish the objectives set out in the research proposal within this changed context, I traveled to Kyoto several times every year and conducted semi-structured interviews with apprentice cooks in Kyoto on the special visa program administered by the JCA, selecting individuals to represent a variety of countries and working in different restaurants as much as possible (the decreased number of cooks able to come to Japan once the COVID-19 pandemic hit made this more difficult). I used periods when there were travel restrictions within Japan to focus on archival research and outreach to respondents using social media and e-mail. I also conducted unstructured interviews with chefs, staff, and senior cooks involved in sponsoring and training them, as well as other individuals with expertise on the transmission of professional culinary knowledge and skills, including the president of Tsuji Culinary Institute. I attended meetings held by the Japanese Culinary Laboratory, in which chefs from the JCA collaborate with university researchers and food industry representatives. These meetings provided opportunities for me to interact directly with the owner-chef operating the *ryōtei* hosting apprentice cooks from outside of Japan. In addition to being able to ask them for updates about the apprentices themselves, the JCA meetings gave me insight into how these chefs think about cuisine, craft, and the transmission of culinary knowledge and skill. The themes for the Laboratory in 2022 and 2024 were 1) the luxury of traditional Kyoto-style cooking that doesn't rely on expensive ingredients (but rather on the time and effort that goes into skilled production) and 2) the changes that occur when a dish created by one chef is then interpreted by another and then another. In meetings about the former theme, chefs discussed the characteristics of traditional Kyoto cuisine and what sets it apart from other regional cuisines as well as newer styles. The second theme stimulated discussions about the passing on of culinary knowledge, though in this case from one generation of Kyoto-based chefs to the next. While not explicitly related to apprentice cooks from overseas, the back-and-forth about this second topic gave me additional data on the transmission of culinary knowledge and how it may be different in Kyoto *ryotei* than elsewhere.

I found that "craft" can indeed be used to discuss cuisine productively from a social science perspective. But it is important to note that on the ground / in the field, "craft" and related terms are generally avoided. The term *kurafuto* has been co-opted by some of the biggest actors in the food industry to sell products like bottled coffee and canned beer, giving the katakana loanword little meaning. Japanese words like *kougei* are avoided because they are associated with folk art. And while the term *shokunin* is used with respect to describe mastery of a skillset, today's cooks and chefs are less likely to use it to describe themselves and their occupation. This is in part because today a chef must be more than simply the master of a craft. Contemporary chefs are businesspeople and media personalities. They give public talks, create social media content, and publish recipes. They collaborate with local and national government institutions in diplomatic and economic roles. Whether they identify as activists or not, they are also expected to engage with contemporary social issues.

The notion of craft is useful in examining the production of contemporary traditional Japanese cuisine and how it has changed over the past half-century. Apprenticeships continue to be integral to the transmission of culinary knowledge and skills as well as the establishing the networks and reputation a chef requires. Notably, this next generation of *itamae shokunin* is more diverse than in the past in terms of gender, nationality, and background. There is a greater presence of cooks from countries in Asia that have been under-represented in the world of traditional Japanese cuisine thus far. Other significant changes are that apprenticeships are shorter than in the past; explicit instruction has become more common; and unwritten assumptions and "common sense" knowledge are being transcribed and explored. Technological developments, from digital steam convection ovens to AI programs have simultaneously brought about a deskilling of *itamae shokunin* and made for a clear contrast between high-end traditional cuisine and less expensive, more accessible alternatives. Many restaurants specializing in traditional Kyoto cuisine utilize steam convection ovens other cutting edge technology yet high-end Japanese cuisine continues to be distinguished by the craft involved, namely that its

quality and aesthetic value are derived from produced by individuals who have undergone extensive training to hone their embodied skills.

My conference presentations and publications (including forthcoming publications) over the past few years have drawn upon the fieldwork that I was conducting as a part of this project. I will be publishing an analysis of the data obtained from this ethnographic project in an edited volume that I am co-editing with Dr. Beth Forrest of the Culinary Institute of America. The volume itself will look at the changing roles that chefs around the world have come to occupy, with contributions that adopt a wide range of approaches from a variety of disciplines. We pitched the idea for the volume to an editor from Oxford University Press who has given us the go-ahead to put together a manuscript proposal to submit in order to obtain an official contract. We have sent out a call for potential chapter abstracts through academic organizations and our professional networks. We will choose the most promising abstracts in summer 2024 and give the authors until December 31, 2024 to submit polished first drafts. In 2025, we intend to have chapter authors read and provide comments on each other's chapters to supplement our own editorial feedback. We are also looking into the possibility of hosting a workshopping session for the volume in spring 2025 so that we can submit the compilation for peer review later in the year.

My chapter will draw on data obtained from the fieldwork conducted as part of this project to examine how chefs in Japan have become more than just practitioners of a craft and how this changed role informs the ways that they intentionally pass on knowledge to the next generation of chefs. It will thus use the notion of craft to productively discuss the transmission of the knowledge and skills required to produce traditional Japanese cuisine today and situate this discussion within the context of the current stages of the globalization of food and agriculture.

５．主な発表論文等

〔雑誌論文〕　計1件（うち査読付論文　1件／うち国際共著　0件／うちオープンアクセス　1件）

１．著者名 Greg de St. Maurice	４．巻 1
２．論文標題 Promoting agrobiodiversity maintenance via social media in Japan	５．発行年 2020年
３．雑誌名 Supporting Sustainable Food Systems: Quality Food and Ethical Consumption, Proceedings of the 2020 Asia Pacific Society for Agricultural and Food Ethics Conference	６．最初と最後の頁 148-153
掲載論文のDOI（デジタルオブジェクト識別子） なし	査読の有無 有
オープンアクセス オープンアクセスとしている（また、その予定である）	国際共著 －

〔学会発表〕　計12件（うち招待講演　7件／うち国際学会　7件）

１．発表者名 Greg de St. Maurice
２．発表標題 Kyoto vegetables, Uji tea, Kyoto vegetables, Natori seri: Food producers and place branding in contemporary Japan
３．学会等名 Sophia University Food Studies Workshop（招待講演）
４．発表年 2024年

１．発表者名 Greg de St. Maurice
２．発表標題 Place as Brand in the Contemporary Japanese Foodscape
３．学会等名 Beyond Terroir: Situating Food, Place, and Taste in Cross-Cultural Comparison（国際学会）
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１．発表者名 Greg de St. Maurice
２．発表標題 The Kyoto Brand for Agricultural and Food Products and Kyoto Prefecture’s ‘Other Kyotos.’
３．学会等名 Kyoto's Imperial Modernity（国際学会）
４．発表年 2022年

１．発表者名
Beth Forrest and Greg de St. Maurice

２．発表標題
Food in Memory and Imagination

３．学会等名
Jacques Pepin Lecture Series（招待講演）

４．発表年
2022年

１．発表者名
Greg de St. Maurice

２．発表標題
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３．学会等名
ASFS - AFHVS Annual Conference（国際学会）

４．発表年
2021年

１．発表者名
Greg de St. Maurice

２．発表標題
Promoting Agrobiodiversity Maintenance via Social Media in Japan

３．学会等名
Asia Pacific Society for Agricultural and Food Ethics Conference（国際学会）

４．発表年
2020年

１．発表者名
Greg de St. Maurice

２．発表標題
Visualizing Taste

３．学会等名
2020年度アメリカ学会清水博賞受賞記念研究会（招待講演）

４．発表年
2021年

１．発表者名
Greg de St. Maurice

２．発表標題
MAFF's Geographical Indication System and the Manganji Amatou: Why is it the only Kyoto vegetable registered?

３．学会等名
From local to global, the challenge of Geographical Indications: International and Japanese perspectives（招待講演）（国際学会）

４．発表年
2020年

１．発表者名
Greg de St. Maurice

２．発表標題
Local and Regional Japanese Cooking: Many Washokus

３．学会等名
International Conference on Food Factors（招待講演）（国際学会）

４．発表年
2019年

１．発表者名
Greg de St. Maurice

２．発表標題
さまざまなWashokuの姿ー日本各地の郷土料理 ・地域食

３．学会等名
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４．発表年
2019年

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３．学会等名
Association for the Study of Food and Society Annual Conference（国際学会）

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2019年

１．発表者名 Greg de St. Maurice
２．発表標題 Local Place Brands and Cuisine as Craft: An Introduction to my Research
３．学会等名 Keio University Faculty of Business and Commerce（招待講演）
４．発表年 2019年

〔図書〕　計3件

１．著者名 Beth Forrest and Greg de St. Maurice	４．発行年 2022年
２．出版社 Bloomsbury	５．総ページ数 384
３．書名 Food in Memory and Imagination: Space, Place, and Taste	

１．著者名 Beth Forrest and Greg de St. Maurice	４．発行年 2022年
２．出版社 Bloomsbury	５．総ページ数 384
３．書名 Food in Memory and Imagination: Space, Place, and Taste	

１．著者名 野林　厚志	４．発行年 2021年
２．出版社 丸善	５．総ページ数 716
３．書名 世界の食文化百科事典	

〔産業財産権〕

〔その他〕

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６．研究組織

	氏名 （ローマ字氏名） （研究者番号）	所属研究機関・部局・職 （機関番号）	備考

７．科研費を使用して開催した国際研究集会

〔国際研究集会〕　計0件

８．本研究に関連して実施した国際共同研究の実施状況

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