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Sushi Chef Institute
222 South Hewitt Street
Los Angeles, CA 90012
(213) 617-6825

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INTRODUCTION

People worldwide have begun to explore more healthy cooking styles particularly ones that employ vegetables and fish as primary ingredients. For this reason, Japanese cuisine enjoys a growing popularity on its own and is part of a general movement toward “fusion” cooking styles. In the United States alone, the number of Japanese restaurants has doubled in the past five years.

Japanese cuisine does in fact lend elements of itself very successfully to other cooking traditions, but it is our belief that individuals most effectively execute this blending process with a basic grounding in the fundamental elements of Japanese cooking.

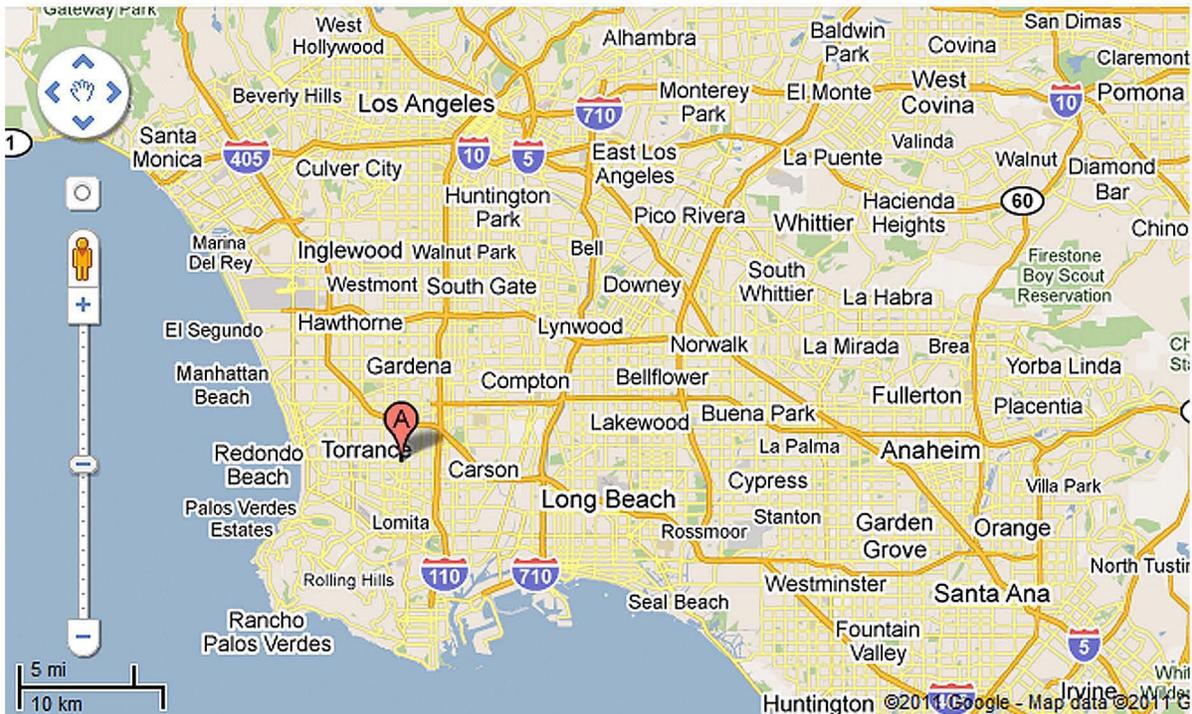
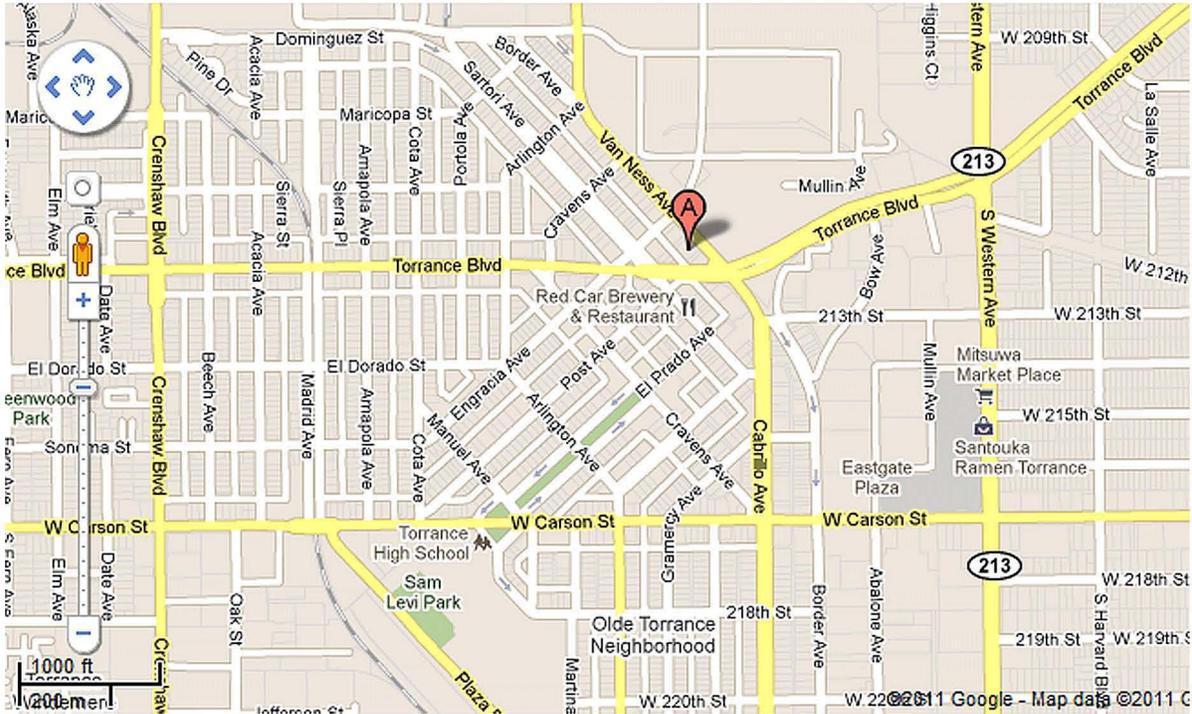
Chef Andy Matsuda is a Master Sushi Chef, an experienced teacher of Japanese culinary arts, and a food consultant representing Japanese foods and cuisine in the United States, Europe and Asia with more than twenty-eight years of experience.



Sushi Chef Institute

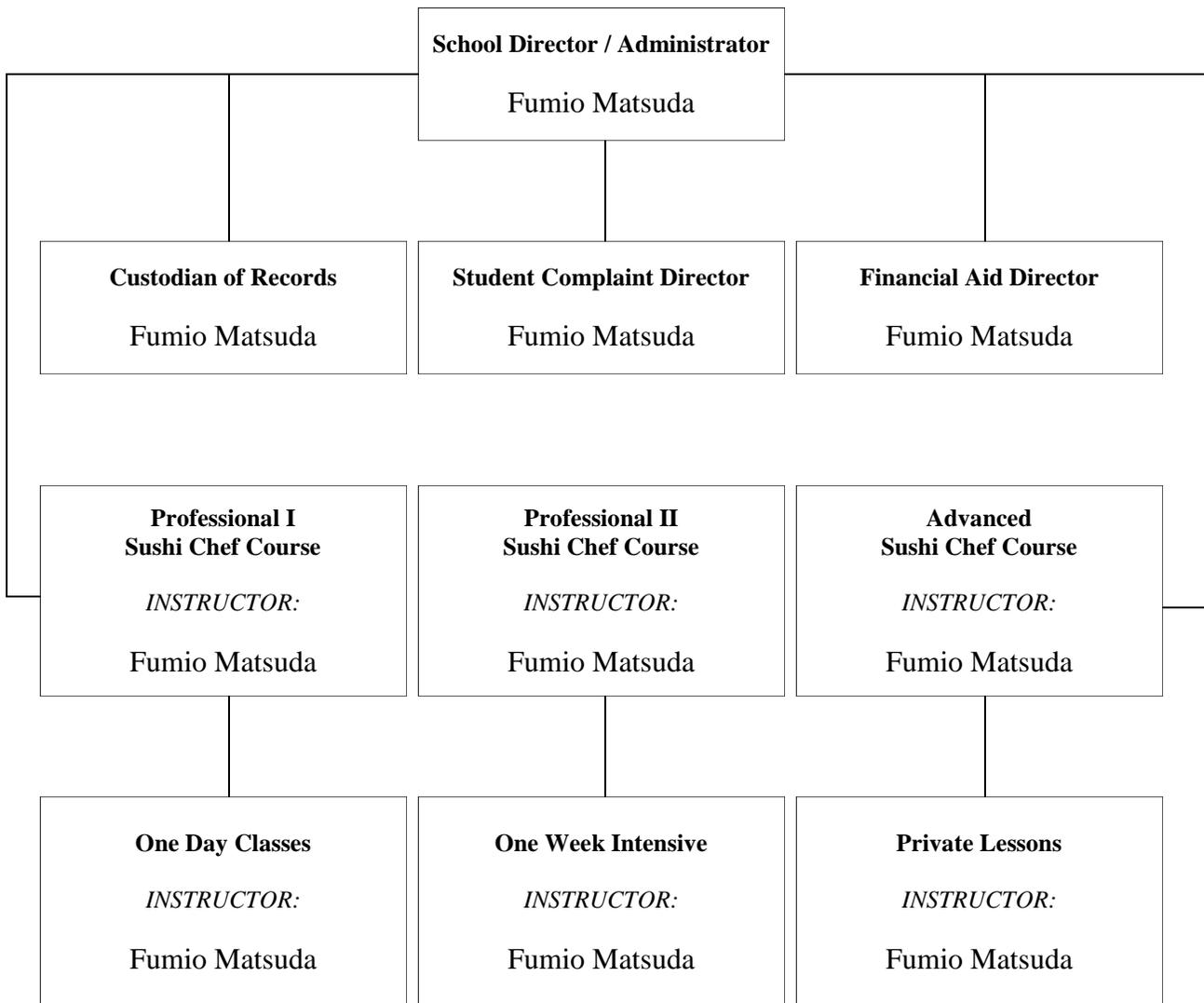
Sushi Chef Institute Location Map

1123 Van Ness Avenue, Torrance, CA 90501



SUSHI CHEF INSTITUTE

ORGANIZATIONAL CHART



ADMISSION STANDARDS

Sushi Chef Institute has not established a minimum level of education standard for admission to its school. All applicants will be screened and interviewed to determine their suitability as an enrolled student. The school application and related agreements signed by prospective students aid in the screening process. Student testing is administered at regular intervals in order to track the progress of students. Copies of tests will be retained in the student files by the Custodian of Records.

No schedules have been established for home study or correspondence instruction.

SYLLABUS

I Professional I Sushi Chef Course

- (a) This course will teach many fundamental Japanese cooking skills and knowledge about Japanese foods. Japanese ideas, culture and history of cooking. It will teach about ingredients, sauces, and stock as well as Japanese cooking utensils and a variety of knives. Students will be taught how to maintain Japanese knives and keep them in good shape. They will be taught regarding traditional Japanese cuisine style—Kaiseki-ryori, Shojin-ryori, Osechi-ryori etc. They will also be taught popular Tofu cooking and Japanese deserts.
- (b) The objectives of this course are to instruct not only in the basics of Japanese cuisine and food preparation, but to stimulate the desire to proceed with advanced training and thus perfect the individual skills and abilities of each student.
- (c) The educational service offered by Sushi Chef Institute is not represented to lead to employment in any occupation or described in any job titles to which the educational service is represented to lead.
- (d) The entire course is four weeks in length a total of 100 hours.
- (e) There will be a total of twenty classes. Each class will be five hours in length and will be taught five days a week.
- (f) The Textbook for this course is not a traditional bound volume, but individual pages presented as a daily outline of material to be covered by the instructor with lecture and practical demonstration. (copy attached as exhibit 4).
- (g) The subject matter to be addressed at each class is outlined in the text book. The skills learned are dependent upon each individuals ability to retain the information given and the practical application of that knowledge. An evaluation of the students skills will be measured by periodic testing and a final examination.
- (h) Instruction will be given by lecture, demonstrations and hands on practice.



Sushi Chef Institute

Sushi 101 - Professional I Class Schedule

Date	Class	Title	Content	Others
	1	Orientation, Uniform, ID	Japanese Basic Cooking Tools	Simple Cutting Technique
	2	Basics of rice and ingredients	Basic Stock and Soup	Miso Soup and Clear Soup
	3	Knife: Yanagi and Deba	Mother Vinegar Steam dishes	Chawan-mushi Chicken Mushi
	4	Sakizuke and Aemono	About Kaiseki Simmer dishes	Ohitashi, Negi nuta Saba miso
	5	Japanese Noodle	Other Popular Dishes	Field Trip: Little Tokyo Market
	6	Basic Chicken	Egg cooking & Teriyaki * Deep Fried	Oyalko-don
	7	Basic Beef & Pork	Beef Tataki & Tonkatsu dish	Katsu-Don
	8	Zensai & Nabe cooking	Details of Zensai & Nabe cooking	Ponzu & Yakumi shabu-shabu
	9	Basic Sashimi, Grill dishes	Fish Prep. and Basic Cutting, Grill	Fish and Vegetable, Tekka-Don
	10	Deep Frying	Tempura, Age-mono, Quiz	Ten-Don Video showing
	11	Sushi Rice Part 1	Preparation of Sushi Rice	Sushi Safety rules
	12	Sushi Rice Part 2	Preparation of Sushi Rice	Basic 6 steps rice movement
	13	Basic Roll Making Part 1	Basic Rolls, Maki	Concept of Roll Decoration
	14	Basic Roll Making Part 2	Special Rolls	All Type of Special Rolls
	15	Basic Roll Making Part 3	Roll Making Hands-on Part 1, Quiz	Roll Decoration Part 1
	16	Basic Roll Making Part 4	Roll Making Hands-on Part 2	Roll Decoration Part 2
	17	Basic Roll Making Part 5	Special Roll Making Hands-on Part 1	Time Race Roll Making
	18	Basic Roll Making Part 6	Special Roll Making Hands-on Part 2	Time Race Roll Making
	19	Japanese Desserts	Fruits and Ice Cream Menu	Preview of Final test
	20	Skill Test	Final Test of 100 Questions	Sushi 101 Final Test

Notes:

Sharpening knives are each student's responsibility.

Knife check each week

25 quiz will be on Friday in the second and third week.

SYLLABUS

II Professional II Sushi Chef Course

- (a) This course will provide each student a more advanced knowledge and practical application of Japanese cuisine and its preparation. The course will instruct the art of sushi making, sashimi making, sashimi decoration, menu planning, serving techniques, fish cutting, rice preparation and the practice of finger work. A heavy emphasis is placed on the practice and practical application of preparation.
- (b) The objectives of this course are to instruct advanced techniques of Japanese food preparation with emphasis on speed and agility and to perfect the individuals skills and abilities. Additional techniques of Japanese food preparation will be taught.
- (c) The educational service offered by Sushi Chef Institute is not represented to lead to employment in any occupation or described in any job titles to which the educational service is represented to lead.
- (d) The entire course is for weeks in length a total of 100 hours.
- (e) There will be a total of twenty classes. Each class will be five hours in length and will be taught five days a week.
- (f) The Textbook for this course is not a traditional bound volume, but individual pages presented as a daily outline of material to be covered by the instructor with lecture and practical demonstration.
- (g) The subject matter to be addressed at each class is outlined in the text book. The skills learned are dependent upon each individuals ability to retain the information given and to the practical application of that knowledge.
- (h) Instruction will be given by lecture, demonstrations and hands on practice.

SYLLABUS

III Advanced Sushi Chef Course

- (a) This course will focus primarily on the refinements of preparation of Japanese Cuisine with detailed attention being given to the service as well as the preparation. The course will also instruct in the art of successful catering which includes menu planning, cost analysis and establishing a check list for catering services. Students will be instructed in the setting up of a Sushi Bar including the operation. Emphasis will be given to the practice of finger work and the practice and practical application of preparation.
- (b) The objectives of this course are to instruct advanced techniques of Japanese food preparation with emphasis on speed and agility and to perfect the individuals skills and abilities. Additional techniques of Japanese food preparation will be taught.
- (c) The educational service offered by Sushi Chef institute is not represented to lead to employment in any occupation or described in any job titles to which the educational service is represented to lead.
- (d) The entire course is for weeks in length a total of 100 hours.
- (e) There will be a total of twenty classes. Each class will be five hours in length and will be taught five days a week.
- (f) The Textbook for this course is not a traditional bound volume, but individual pages presented as a daily outline of material to be covered by the instructor with lecture and practical demonstration.
- (g) The subject matter to be addressed at each class is outlined in the text book. The skills learned are dependent upon each individuals ability to retain the information given and to the practical application of that knowledge.
- (h) Instruction will be given by lecture, demonstrations and hands on practice.

POTENTIAL CAREER ACHIEVEMENTS

During the past four years, Chef Matsuda has trained more than 300 students in Japanese cooking. His students with varying degrees of professional cooking backgrounds, have gone on to successful careers as chefs in Japanese restaurants, chefs in other types of restaurants, owners of their own restaurants and catering companies. A number of former students have attended classes as a preliminary learning experience geared to career change.

There is no current job placement assistance offered to students who graduate from a Sushi Chef Institute Course.

A certificate of completion will be awarded to each student who successfully completes, including the final examination, a Sushi Chef Institute course.

FACULTY

ANDY MATSUDA, *Master Sushi Chef*

Chef Matsuda is an experienced teacher of Japanese culinary arts and a food consultant representing Japanese foods and cuisine in the United States, Europe and Asia with more than 28 years of experience. He has served with the California Sushi Academy as Chief Instructor from 1998 - 2002. Chef Matsuda has provided executive chef services to restaurants, hotels, corporations and private parties. He is a published author on health cooking and Japanese and Asian cuisine. He has developed menus and recipes as well as having extensive experience in the purchasing of food products and menu ingredients.

Chef Matsuda holds a Japanese Cooking License, a Fugu Safety Serving License and a HACCP Food Safety license.



Sushi Chef Institute

222 South Hewitt Street

Los Angeles, CA 90012

TEL/FAX: 213-617-6825

ATTENDANCE, TARDINESS AND DROPOUT POLICIES

1. **ATTENDANCE:** Sushi Chef Institute will adhere strictly to its attendance policy which states that a student who has more than a 25% (5 days) absence from classes will be dropped from eligibility for a certificate of completion. A student who has dropped off will be allowed to complete the course, but will not receive a certificate. This category of student will also be permitted to make up at no additional charge the specific missed classes the next time their particular course is taught. No certificate will be issued.

2. **TARDINESS:** A student who is late for class three times will be counted as being absent for one day.

3. **DROPOUT:** A student may choose to dropout from enrollment in a course any time he/she wishes to do so. The Sushi Chef Institute policy with respect to refunds will be strictly adhered to.



Sushi Chef Institute

*1123 Van Ness Avenue
Torrance, CA 90501
TEL/FAX: 310-782-8483*

Sushi Chef Institute Rules, Regulations, and Misconduct

Rules and Regulations:

- Arriving to class on time and ready for class 10 minutes before starting of class.
- Clean Uniforms, Knives, and Clean hygiene at all times.
- When class is conducted no talking, no chewing of gum or eating in class, attention to the instructor when lesson is conducted.
- No fighting or profanity is to be used among students and to any staffs of SCI.
- Please contact the admissions office if you are going to be late or absent from class.
- No Sexual Harassment of any kind is allowed.
- No illegal use of Drugs is permitted in the classroom or on the premises / grounds of the school. (If caught proper action will be taken immediately)
- No stealing of equipments or supply from the school.
- Keeping your work area and the school kitchen clean after every use is mandatory. If the school is not kept cleaned you will not be dismissed to leave. Final check will be performed after every class session.
- No one is to leave the classroom unless it is in proper order.
*Trash (emptied) * Supplies and Equipments put away * Floors Swept and Mopped
* Gas Valve (Turned Off) * Lights (Turned Off) * Storage Room (Locked)
- Teamwork and communication among each other is required at all times.

Academic Misconduct:

1. **Cheating:** Giving, using, or attempting to use unauthorized materials, information, notes, study aids, or other devices in any academic exercise, including unauthorized communication of information.
2. **Fabrication and Falsification:** Unauthorized alteration or invention of any information or citation in an academic exercise.
3. **Plagiarism:** Knowingly presenting the work of another as one's own (i.e., without proper acknowledgement of the source). The sole exception to the requirement of acknowledging sources is when the ideas, or information are common knowledge.
4. **Facilitating Academic Misconduct:** Giving or attempting to help another commit an act of academic misconduct.
5. **Stealing:** Attempting to take from Sushi Chef Institute or from others.



Sexual Harassment Policy

Office: 1123 Van Ness Avenue
Torrance, California 90501
Phone/Fax: +1-310-783-8483
(Fax Option: *-5-1)

POLICY:

Sushi Chef Institute is committed to providing all students and employees with a safe and supportive school environment in which all members of the school staffs are treated with respect. Instructors and other staff members are expected to teach and demonstrate by example that all members of the school community are entitled to respect.

It is hereby the policy of the Sushi Chef Institute to prohibit harassment based on real or perceived race, color, religion (creed), National origin, marital status, sex, sexual orientation, gender identity, or disability.

This policy is intended to comply with California State as well as Federal requirements.

The Sushi Chef Institute shall act to investigate all complaints of harassment, formal or informal, verbal, or written, and to discipline or take other appropriate action against any member of the school community who is found to have violated this policy.

SEXUAL HARASSMENT:

A form of harassment which means unwelcome sexual advances, requests for sexual favors, or other verbal or physical conduct of a sexual nature made by a school employee to a student or by a student to another student when:

- * Submission to such conduct is made either explicitly or implicitly a term or condition of a student's education, academic status or progress; or
- * Submission to rejection of such conduct by a student is used as a component of the basis for decisions affecting that student; or
- * The conduct (1) substantially interferes with or will substantially interfere with a student's educational benefits, opportunities, or performance; or a student's physical or psychological well-being; or (2) creates an intimidating or hostile educational environment; or
- * Submission or rejection of such conduct by a student is used as the basis for evaluating the student's performance within a course of study or other school-related activity.



Office: 1123 Van Ness Avenue
Torrance, California 90501
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(Fax Option: *-5-1)

PROCEDURES FOR REPORTING AND HANDLING COMPLAINTS OF HARASSMENT FOR STUDENTS:

A. REPORTING

1. **Students** It is the policy of the Sushi Chef Institute to encourage student targets of harassment and students who have first hand knowledge of such harassment to report such claims. Students should report incident(s) to any instructor, director, and administrator.
2. **Employees** Any adult school employee who witnesses, overhears, or receives a report, formal or informal, written or oral, of harassment at school or during school - sponsored activities shall report it to the director or the director's designee. If the report involves the school director, the reporter shall make the report directly to the school administrator.
3. **Privacy** Complaints will be kept confidential to the extent possible given the need to the investigate and act on investigative results.

B. RESPONSE

1. **Director's Duty.** **The director or the director's designee is the person responsible for receiving oral or written reports of harassment. Upon receipt of a report, the director must notify the administrator immediately, without screening or investigating the report. The director may request, but may not insist upon, a written complaint. A written statement of the facts alleged will be forwarded as soon as practicable by the director to the administrator. If the report was given verbally, the director shall reduce it to written form within 24 hours and forward it to the administrator. Failure to follow any harassment report or complaint as provided herein will result in disciplinary action against the director.**

C. INVESTIGATION

1. **Who** The director or the administrator shall conduct an investigation upon receipt of a report or complaint alleging student harassment.
2. **How** The investigator shall interview individuals involved and any other persons who may have knowledge of the circumstances giving rise to the complaint and may use other methods and documentations. In determining whether the alleged conduct constitutes a violation of this policy, the investigator shall consider, among other things; the nature of the behavior; how often the conduct occurred; whether there were past incidents or past continuing patterns of behavior; and the relationship of the parties involved.
3. **When** The investigator shall complete the investigation as soon as practicable, but in no event later than fourteen (14) calendar days following receipt of the complaint.
4. **Result** Upon completion of the investigation, the investigator shall decide if a violation of this policy has occurred based on the evidence supporting it.



Sushi Chef institute - Professional I Skill Test Evaluation

Date:	
Name:	
Class Name:	

Category							Memo:
Clean Uniform & Nail:	1	2	3	4	5		
Knife Maintenance:	1	2	3	4	5		
Tsuma Making:	1	2	3	4	5		
Rice Control:	1	2	3	4	5		
Roll Making:	1	2	3	4	5		
Cut & Decoration:	1	2	3	4	5		
Cleanliness:	1	2	3	4	5		
Attitude:	1	2	3	4	5		
Appetizer & Decoration:	1	2	3	4	5		
Idea & Creativity:	1	2	3	4	5		

1-Need Improvement, 2-Below Average, 3-Average, 4-Good, 5-Great



Sushi Chef institute - Professional I Skill Test Evaluation

Date:	
Name:	
Class Name:	

Category							Memo:
Clean Uniform & Nail:	1	2	3	4	5		
Knife Maintenance:	1	2	3	4	5		
Tsuma Making:	1	2	3	4	5		
Rice Control:	1	2	3	4	5		
Roll Making:	1	2	3	4	5		
Cut & Decoration:	1	2	3	4	5		
Cleanliness:	1	2	3	4	5		
Attitude:	1	2	3	4	5		
Appetizer & Decoration:	1	2	3	4	5		
Idea & Creativity:	1	2	3	4	5		

1-Need Improvement, 2-Below Average, 3-Average, 4-Good, 5-Great



Sushi Chef institute
Professional II Skill Test Evaluation

Date:						
Name:						
Topic	Categories	Assessment				
Appetizer	Creativity:	1	2	3	4	5
	Decoration:	1	2	3	4	5
	Taste:	1	2	3	4	5
Sushi Morikomi	Uniqueness:	1	2	3	4	5
	Skill of Nigiri:	1	2	3	4	5
	Speed Prep.:	1	2	3	4	5
	Total Decoration:	1	2	3	4	5
	Quality:	1	2	3	4	5
	Creativity:	1	2	3	4	5
Signature Roll	Decoration:	1	2	3	4	5
	Uniqueness:	1	2	3	4	5
	Speed Prep.:	1	2	3	4	5
Personal	Attitude:	1	2	3	4	5
	Cleanliness:	1	2	3	4	5
	Knife Maintenance:	1	2	3	4	5
	Nail & Dress Code:	1	2	3	4	5
	Personal Hygiene:	1	2	3	4	5

1-Need Improvement, 2-Below Average, 3-Average, 4-Good, 5-Great

Comments:



Sushi Chef institute
Professional II Skill Test Evaluation

Date:						
Name:						
Topic	Categories	Assessment				
Appetizer	Creativity:	1	2	3	4	5
	Decoration:	1	2	3	4	5
	Taste:	1	2	3	4	5
Sushi Morikomi	Uniqueness:	1	2	3	4	5
	Skill of Nigiri:	1	2	3	4	5
	Speed Prep.:	1	2	3	4	5
	Total Decoration:	1	2	3	4	5
	Quality:	1	2	3	4	5
	Creativity:	1	2	3	4	5
Signature Roll	Decoration:	1	2	3	4	5
	Uniqueness:	1	2	3	4	5
	Speed Prep.:	1	2	3	4	5
Personal	Attitude:	1	2	3	4	5
	Cleanliness:	1	2	3	4	5
	Knife Maintenance:	1	2	3	4	5
	Nail & Dress Code:	1	2	3	4	5
	Personal Hygiene:	1	2	3	4	5

1-Need Improvement, 2-Below Average, 3-Average, 4-Good, 5-Great

Comments:



Sushi Chef Institute

Sushi 102 - Professional II Class Schedule

Date	Class	Title	Content	Others
	1	Introduction / Orientation	Nigiri Sushi Rice Prep.	8 Steps of Nigiri
	2	Understand Frozen Fish	Fish and Clams	How to Defrost and Store
	3	Knife Check	Knife Maintenance	Sauces Part 1
	4	Sauces and Ingredient Part 2, Preparation Part 1	Field Trip: Fish Market Fish Cutting Basic Part 1	Salmon and Saba Marinade
	5	Preparation Part 2	Fish Cutting Basic Part 2	Shrimp, Eel Prep. and Eel Sauce
	6	Nigiri Sushi Part 1	Neta Preparation Part 1	Hirame, Clams
	7	Nigiri Sushi Part 2	Neta Preparation Part 2	Pompano, Sardine, Sawara
	8	Nigiri Sushi Part 3	Decoration Concept	Tai, Suzuki, Aji
	9	Nigiri Sushi Part 4	Sushi Bar Management	Tuna, Yellowtail and Sushi Bar Set-up
	10	Fish Cost, Varieties of Sushi	Quiz	Clam, Yellowtail, Tuna
	11	Box Sushi	Shime-sushi / Hako-sushi	Battera
	12	Saiku Sushi	Tsutsumi-sushi / Party Sushi	Creative Decoration Sushi
	13	How to Operate Sushi Bar	Moritsuke Styles and Concepts	Food Cost Estimate
	14	Sashimi Decoration Part 1	Main, Sub-main and Movement	New Style, Sushi Bar Set-up
	15	Sashimi Decoration Part 2	Sugata-tsukuri / Ike-tsukuri	Vegetable Garnish
	16	Business Management	Restaurant Management	Catering Business
	17	Safety and Sanitation	Catering and In Job Operation	Critique and Evaluation
	18	Future Conference	Sushi Bar Operation	Relationship with Customer
	19	Fruit Cutting	Japanese Dessert	Decoration
	20	Final Test of 100 Questions	Graduate Skill Final Test	Graduation Lunch

Notes: *Learning of Fish;*

Tai (Sea Bream), Aji (Spanish Mackerel), Saba (Pacific Mackerel), Hirame (Halibut), Sawara (King Mackerel), Ika (Squid), Ebi (Shrimp), Maguro (Tuna), Hamachi (Yellowtail), Uni (Sea Urchin), Ikura (Salmon Egg), Sake (Salmon), Tobiko (Flying Fish Egg), Iwashi (Sardine), Ankimo (Monk Fish Liver), Tako (Octopus), Mirugai (Giant Clam), Aoyagi (Orange Clam), Anago (Sea Eel), Unagi (Fresh Water Eel), Masago (Smelt Egg), Tamago (Egg), Wasabi (Real Fresh), Suzuki (Striped Bass), Shiromaguro (Albacore), Ebodai (Ponpona), Awabi (Abalone), Iseebi (Lobster), Mussel, etc.

* *Class schedule subjected to be change. According to the factors of fish available in the fish market.*

* *Two days will be dedicated for Sushi Bar setup during 3rd and 4th week. (Days to be announced)*

SCHEDULE OF TUITION

SCHOOL REGISTRATION FEE: **\$100.00**

BASIC SUSHI CHEF 101 COURSE:

20 Classes (5 hours, Monday through Friday, 4 weeks) Total: 100 hours

\$2,400.00

Note: Tuition fee included text book and handouts

Additional fee for Japanese knife set & Uniform set (Optional)

Right Hand: \$450 + tax

Left Hand: \$550 + tax

Uniform set: \$89 + tax

PROFESSIONAL SUSHI CHEF 102 COURSE:

20 Classes (5 hours, Monday through Friday, 4 weeks) Total: 100 hours

\$2,400.00

Note: Tuition fee included text book and handouts

Additional fee for Japanese knife set & Uniform set (Optional)

Right Hand: \$450 + tax

Left Hand: \$550 + tax

Uniform set: \$89 + tax

ADVANCED SUSHI CHEF 103 COURSE:

15 Classes (5 hours, Monday through Friday, 3 weeks) Total: 75 hours

\$2,200.00

Note: Tuition fee included text book and handouts

Additional fee for Japanese knife set & Uniform set (Optional)

Right Hand: \$450 + tax

Left Hand: \$550 + tax

Uniform set: \$89 + tax

SPECIAL PRIVATE LESSONS:

(Per each lesson unit)

\$400.00

ONE DAY CLASS:

\$80.00

ONE WEEK INTENSIVE LESSON:

\$1,500.00

Sushi Chef Institute Price List

Item List	Description	Size	Student Price	Public Price
<i>Deba Knife</i>	R	5.5"	95.00	126.00
<i>Yanagi Knife</i>	R	9"	95.00	126.00
<i>Western Knife</i>	R	9"	95.00	119.00
<i>Petty Knife</i>		6"	25.00	35.00
<i>Moribashi</i>		5.5"	50.00	70.00
<i>Kaiake</i>			7.00	10.00
<i>Honenuki</i>			5.00	7.00
<i>Kawamuki</i>			4.00	5.75
<i>Urokohiki</i>			8.00	11.25
<i>Makisu</i>			2.00	2.75
<i>Knife Bag</i>			24.00	33.75
<i>Knife Set</i>	Right Hand		450.00	630.00
<i>Knife Set</i>	Left Hand		550.00	730.00
<i>Chef Coat</i>	Size: S,M,L,XL		35.00	40.00
<i>Chef Pants</i>	Size: S,M,L		28.00	32.00
<i>Chef Hat</i>	One Size		18.00	23.00
<i>Chef Apron</i>	One Size		8.00	10.00
<i>Deba Saya</i>	R		15.00	22.00
<i>Yanagi Saya</i>	R		15.00	20.00
<i>Deba Saya</i>	L		18.00	25.00
<i>Yanagi Saya</i>	L		18.00	22.00
<i>Western Edge Cover</i>			6.00	8.00
<i>Petty Knife Edge Cover</i>			4.00	5.00
<i>Sabitori</i>			23.00	25.00
<i>Makisu (Plastic)</i>			7.50	8.50



Notice of Student's Right to Cancel Contract

Office: 1123 Van Ness Avenue
Torrance, California 90501
Phone/Fax: +1-310-783-8483
(Fax Option: *-5-1)

1. You may cancel your contract for school, without any penalty or obligations on the fifth business day following your first class session as described in the Notice of Cancellation form that will be given to you at:

Sushi 101 (Professional I).

2. After the end of the cancellation period, you also have the right to stop school at any time, and you have the right to receive a refund for the part of the course not taken. Your refund rights are described in the contract. If you have lost our contract, ask the school for a description of the refund policy.

3. If the school closes before you graduate, you may be entitled to a refund. Contact the Council for Private Postsecondary and Vocational Education at the address and telephone number printed below for information.

4. If you have any complaints, questions, or problems that you cannot work out with the school, write or call the Council for Private and Postsecondary Education.

Bureau for Private Postsecondary and Vocational Education
P.O. BOX 980818
West Sacramento, CA 95798-0818
Website: www.bppve.ca.gov
E-mail: bppve@dca.ca.gov



Cancellation and Refund Policy

Office: 1123 Van Ness Avenue
Torrance, California 90501
Phone/Fax: +1-310-783-8483
(Fax Option: *-5-1)

Cancellation and Refund Policy:

1. The school must refund all money paid if the applicant is not accepted. This includes instances where a starting class is canceled by the school.
2. The school must refund all money paid if the applicant cancels within five days (excluding Sundays and Holidays) after the day the contract is signed or an initial payment is made, as long as the applicant has not begun training.
3. A “registration fee” is any fee charged by a school to process student applications and establish a student record system. No refund is given for registration fee.
4. If training is terminated after the student enters classes, the school will retain the registration fee established under (c) of the subsection, plus a percentage of the total tuition as described in the following table:

If the Student completes this amount of training:	The school keep this percentage of the tuition cost:
Up to 25% of class taken	35%
Up to 35% of class taken	50%
More than 35% class taken	100%

5. When calculating refunds, the official date of a student’s termination is the last day of recorded attendance:
 - (a) When the school receives notice of the student’s intention to discontinue the training program; or
 - (b) When the student is terminated for a violation of a published school policy which provides for termination; or,
 - (c) When a student, without notice, fails to attend classes for thirty calendar days.
6. All refunds must be paid within 10 days after class schedule completed.

Termination by the School:

A student who fails to maintain satisfactory progress, violates safety regulations, interferes with other student’s work, is disruptive, obscene, under the influence of alcohol or drugs, or does not make timely tuition payments is subject to immediate termination.

Cancellation of Classes:

The school reserves the right to cancel a starting class if the number of students enrolling is insufficient. Such a cancellation will be considered a rejection by the school and will entitle the student to a full refund of all money paid.

Transferability of Units and Degrees Earned:

Units you earn in any or all of Sushi Chef Institute Programs in most cases will probably not be transferable to any other College or University. In addition even if a certificate of completion is earned at our institute, in most cases it will probably not serve as a basis for obtaining a higher level of degree at another College or University.

My signature below certifies that I have read, understood, and agreed to my rights and responsibilities, and that the institution’s cancellation and refund policies have been clearly explained to me.

Print Name _____

Signature _____

Date _____/_____/_____



Notice of Student's Right to Cancel Contract

Office: 1123 Van Ness Avenue
Torrance, California 90501
Phone/Fax: +1-310-783-8483
(Fax Option: *-5-1)

Cancellation and Refund Policy:

If you have not started training, you may cancel this contract by submitting written notice of such cancellation to the school at its address shown on the contract, which notice shall be submitted not later than midnight of the fifth business day (excluding Sundays and Holidays) following your signing this contract or the written notice may be personally or otherwise delivered to the school within that time. In event of dispute over timely notice, the burden to prove service rests on the sender.

Unfair business practices:

It is unfair business practice for the school to sell, discount, or otherwise transfer this contract or promissory note without the signed written consent of the student or his/her parent or guardian if he/she is a minor and a written statement notifying all parties that the cancellation and refund policy continues to apply.

Student's Name _____
(Please Print)

Signature _____ Date Signed ____/____/____

Parent or Guardian's Name _____
(Please Print)

Signature _____ Date Signed ____/____/____

As the authorized representative of the school, I hereby agree to the conditions set forth herein:

Authorized School Representative _____
(Please Print)

Signature _____ Date Signed ____/____/____

School Admission Representative _____
(Please Print)

Signature _____ Date Signed ____/____/____



Notice of Cancellation

Office: 1123 Van Ness Avenue
Torrance, California 90501
Phone/Fax: +1-310-783-8483
(Fax Option: *-5-1)

Date: _____
(date of first class or instruction attended)

You may cancel this contract for school, without any penalty or obligation by the date stated below.

If you cancel, any payment you have made and any negotiable instrument signed by you shall be returned to you within 30 days following the school's receipt of your cancellation notice.

But, if the school gave you any equipment, you must return the equipment within 30 days of the date you signed the cancellation notice. If you do not return the equipment within this 30 day period, the school may keep an amount out of what you paid that equals the cost of the equipment. The total amount charged for each item of equipment shall be separately stated. The amount charged for each item of equipment shall not exceed the equipment's fair market value. The school is required to refund any amount over that as provided above, and you may keep the equipment.

To cancel the contract for school, mail or deliver a signed and dated copy of this cancellation notice, or any other written notice to:

_____, at _____
(name of institution) *(address of institution)*

NOT LATER THAN _____.

I cancel the contract for school.

(Signature of student) Date: ____/____/____

REMEMBER, YOU MUST CANCEL IN WRITING. You do not have the right to cancel by telephoning the school or by not coming to class.

If you have any complaints, questions, or problems that you cannot work out with the school, write or call the Council for Private and Postsecondary Education:

Bureau for Private Postsecondary and Vocational Education
P.O. BOX 980818
West Sacramento, CA 95798-0818
Website: www.bppve.ca.gov
E-mail: bppve@dca.ca.gov

STUDENT TUITION RECOVERY FUND

The Student Tuition Recovery Fund (STRF) was established by the legislature to protect any California resident who attends a private postsecondary institution from losing money if you prepaid tuition and suffered a financial loss as a result of the school closing, failing to live up to its enrollment agreement, or refusing to pay a court judgment.

To be eligible for STRF, you must be a "California resident" and reside in California at the time the enrollment agreement is signed or when you receive lessons at a California mailing address from an institution offering correspondence instruction. Students who are temporarily residing in California for the sole purpose of pursuing an education, specifically those who hold student visas, are not considered a California resident."

To qualify for STRF reimbursement you must file a STRF application within one year of receiving notice from the Bureau that the school is closed. If you do not receive notice from the bureau, you have four years from the date of closure to file a STRF application. If a judgment is obtained you must file a STRF application within two years of the final judgment.

It is important that you keep copies of the enrollment agreement, financial aid papers, receipts or any other information that documents the monies paid to the school. Questions regarding the STRF may be directed to the

Bureau for Private Postsecondary
and Vocational Education
400 R Street, Suite 5000
Sacramento, CA 95814
(916) 445-3427



Custodian of Records

Office: 1123 Van Ness Avenue
Torrance, California 90501
Phone/Fax: +1-310-783-8483
(Fax Option: *-5-1)

School Name _____

Custodian Name _____
(Print)

Home Address _____

City State Zip Code Tel. No.

“As the custodian of Records for this institution, I acknowledge that I shall maintain current and accurate records as required by statute and regulations for a period of not less than five years at the address shown above. If the institution closes, I agree to respond to inquiries and allow for an inspection of records by authorized individuals or personnel.”
(Described in §94829, §94854, §94915, §94862, §94870, §94865.)

Signature of Custodian _____ *Date* ____/____/____

Student Complaint Designee

Printed Name/Title

Mailing Address

City State Zip Code Tel. No.

NOTE: All student complaints will be received and resolved in accordance to §73770 of the regulations.

STUDENT COMPLAINT PROCEDURES
§73770

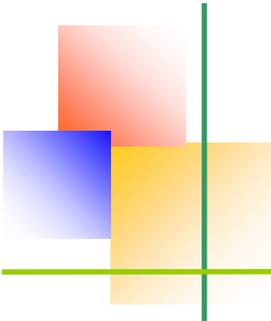
1. A student complaint shall be filed with the appointed school designee.
2. The appointed complaint designee is available before and after regularly scheduled class sessions.
3. The appointed complaint designee has the authority and duty to:
 - (a) Investigate the complaint thoroughly and interview all persons and documents that relate to the complaint.
 - (b) Reject the complaint if, after investigation, it is determined to be unfounded or compromise or resolve the complaint in any reasonable manner including the payment of a refund.
 - (c) Record a summary of the complaint, including the disposition, and place a copy in the students file and make an appropriate entry in the log of Student Complaints as required by §73870.
 - (d) If the complaint is valid, involves a violation of law, and is not settled within 30 days after it was made by the student, the designee will notify the council, the accrediting association and the appropriate law enforcement authorities of the complaint and investigation.
 - (e) If a student orally delivers the complaint and the complaint is not resolved within a reasonable period of time, the institution shall advise the student that the complaint must be submitted in writing and provide the student with a copy of the institutions complaint policy.
 - (f) If a student complains in writing, the institution shall , within 10 days of receiving the complaint, provide the student with a written response including a summary of the investigation and disposition.

SCHEDULE OF CLASS 2011

January 3, 2011	- January 28, 2011	Sushi Chef Professional I Class
January 31, 2011	- February 25, 2011	Sushi Chef Professional II Class
February 28, 2011	- March 25, 2011	Sushi Chef Professional I Class
March 28, 2011	- April 22, 2011	Sushi Chef Professional II Class
April 25, 2011	- May 20, 2011	Sushi Chef Professional I Class
May 23, 2011	- June 17, 2011	Sushi Chef Professional II Class
June 20, 2011	- July 15, 2011	Sushi Chef Professional I Class
July 18, 2011	- August 12, 2011	Sushi Chef Professional II Class
August 29, 2011	- September 23, 2011	Sushi Chef Professional I Class
September 26, 2011	- October 21, 2011	Sushi Chef Professional II Class
October 24, 2011	- November 18, 2011	Sushi Chef Professional I Class
November 21, 2011	- December 16, 2011	Sushi Chef Professional II Class

ESL INSTRUCTION

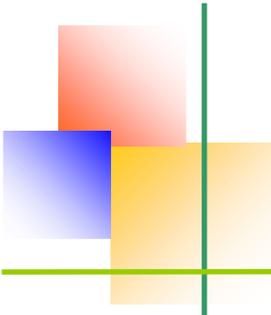
Sushi Chef Institute does not offer or provide classes with English as a Second Language.



Sushi 101 Course
Daily Class Schedule 1

Title: SCI Orientation

- Part 1) Introduction and short orientation**
1. Welcome to SCI
2. Introduce faculty / students
3. About facility
- Part 2) Uniform**
1. Dress Code
Knife purchasing
ID badges
Text book and class assignments
- Part 3) SCI rules and regulations**
Sanitation and health
- Part 4) About Handouts, Daily Schedule, and Calendar**
- Part 5) Introduction to Japanese cooking utensils**
1. Kitchen utensils
2. Sushi bar utensils
3. Miscellaneous tools and utensils
Showing new items of utensils Whetstone, Sabitori, P-Makisu
Type of knives Yanagi, Deba, Usuba, other knives.
-



Sushi 101 Course
Daily Class Schedule 2

Title: Basic Knowledge of Rice and Ingredients

Part 1) Introduction to Main 6 Ingredients

Soy Sauce (Dark, light color, Tamari, White)
Mirin
Sake (Regular and heightened)
Rice Vinegar
Sugar
Salt (Table salt, rock sea salt, and sea salt)

Part 2) History about Rice

Brief history, geography, culture, nutrition, variation and types
What season of rice (Old rice or New crop November - March)

Part 3) Rice preparation Steam Rice

1. Introduction to tools used for rice cooking
2. Rice washing 1-3 minute,
rinsing, more than 6 times
drying, minimum 20 –30 minute
cooking techniques 45 or more for steam rice

How much water with how much rice
Equipment by Gas or Electric rice cooker

Variations of rice dishes

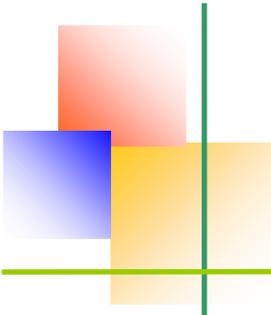
Onigiri, Yaki onigiri, Ochazuke, Okayu, Zousui,
Takikomi-gohan, Maze-gohan

Part 4) Stock - Dashi

Necessary ingredients: Konbu (Kelp) katsuobushi (Bonito Flake)
Stock type (Primary vs. Secondary) and variations (powder and liquid) Hondashi
Stock making steps (Do not boil at all)

Part 5) Soup

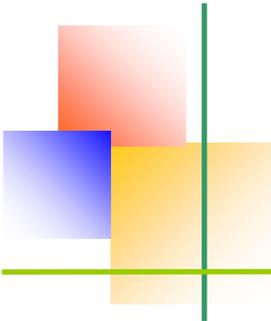
*Soup varieties - **Clear**, Miso (white and red miso)*
Soup contents
*Three items for most soups - **wanko, suikuchi, and kounomono***



Sushi 101 Course
Daily Class Schedule 3

Title: Knife - Yanagi, Usuba and Deba

- Part 1) Yanagi, Usuba, Deba**
1. *Knife blade quality, length and weight*
 2. *Knife handle material types and shape*
 3. *Whetstone - what is it and how to use it*
- Part 2) Maintenance**
1. *Use of steel sharpener and whetstone*
 2. *Sharpening techniques*
 3. *Keeping and storing tips #800, #1000, #2-3000 (smaller number is rougher)*
 4. *Whetstone maintenance - by using "Headache"*
- Part 3) Proper stance and knife gripping**
1. *Proper stance and posture*
 2. *Positioning*
- Part 4) Cutting vegetables**
1. *Basic cutting strokes - draw cut, pushing cut, and thrusting cut*
 2. *Cutting and slicing techniques*
 - Katsura - muki*
 - Tsuma*
 - Rectangles and Julienne Strips*
 - Dicing, cubing and mincing*
 - Decorative cutting*
 3. *Making soup and salads*
 4. *Demo Japanese Vegetable garnish*
- Part 5) Basic sauces - vinegar base (see hand-out)**
- Nihai-zu*
Sanbai-zu
Pon-zu
Ama-zu
- Adding wasabi, mustard, sesame oil, spicy oil,
and other ingredients for variation
(Vegetable, Fruits or other ingredients you can buy at store)*
-



Sushi 101 Course
Daily Class Schedule 4

***Title:** Basics of Japanese Pickles*

Part 1) Brief history about Japanese pickles (Tsukemono)

*Varieties of pickles
Importance of pickles in Japanese cuisine*

Part 2) Tasting

Packaged pickles and homemade pickles

<i>Umeboshi</i>	<i>Rakyo</i>	<i>Fukujinzuke</i>
<i>Shibazuke</i>	<i>Yamagobo</i>	<i>Bettara</i>
<i>Senmaizuke</i>	<i>Takuan</i>	<i>Narazuke</i>

Part 3) Proper table set-up

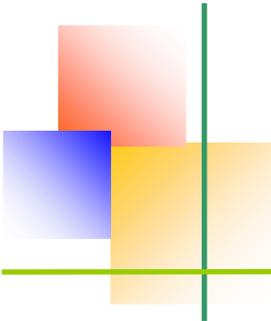
*Concept of Kaiseki Chopsticks (hashi)
Season, Simple, Sublime*

*Buddhist of tea ceremony meal (Medicine of green tea)
Small portion meal just to kill the hunger pain*

*Tatami room, Tokonoma, Kami-za, Shimo-za
Table Napkins holding technique*

Part 4) Vegetable Sakizuke dish (Pre-appetizer)

*Oshitashi (Boiled Spinach 1:1:1 = Dashi:Soy:Mirin)
Sunomono (cucumber, seafood, and seaweed salads)
Okura
Ingen Karashi-su-miso ae
Aonegi nuta
Kikka Kabu*



Sushi 101 Course
Daily Class Schedule 5

Title: Japanese Noodle and field trip

Part 1) Japanese noodle

Served hot, cold and hot soup

Hot (Soba/Somen/Udon)

10:1:1 = Dashi:Light Soy Sauce:Mirin [Ichimi, Seasonal toppings]

Cold

Soba 4:1:1 = Dashi:Dark Soy Sauce:Mirin (Katsuo) [Wasabi, Negi, Nori, Quail Egg]

Somen 4:1:1/2:1/2 = Dashi:Light Soy Sauce:Mirin:Sugar [Wasabi, Shoga, Negi]

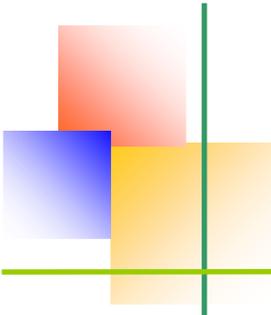
Udon 4:1:1 = Dashi:Light Soy Sauce:Mirin (Katsuo) [Wasabi, Shoga, Nori]

Part 2) Popular Japanese Food

Okonomi-yaki (Japanese pan cake)

Part 3) Field trip to Japanese Grocery store

Mitsuwa market Dry food
 Seafood
 Sweets



Sushi 101 Course
Daily Class Schedule 6

Title: Basic Chicken

- Part 1) Chicken**
Type and Variety: White, Yellow, Organic
Structure of Chicken
Nutritional value
- Part 2) Learning Chicken Structure**
Learning how to cut off the parts
Demonstration and hands-on practice
- Part 3) Cutting and making chicken dishes**
Tatsuta Age
Yakitori
Chicken Teriyaki (US style and Jibuni Japan style)
Oyako - Donburi (4:1:1 = Dashi, Soy, Mirin) Yellow onion, Green onion
- Part 5) Egg**
Type and Variety: white, Brown, Quail egg
Nutritional value
- Part 6) Egg dishes**
Tamago-Yaki
Learning how to use tool (Tamagoyaki pan)
Dashi 1/2 cup
Sugar 2.5 oz
Sake, Mirin, Light soy each 1 oz mix well with
16 eggs makes 2 rolls of Sushi Tamago
- Part 7) Curry rice (Demo)**
Seasonal Vegetable, Yellow onion, Potato etc
Beef or chicken stock
Demonstration of cooking

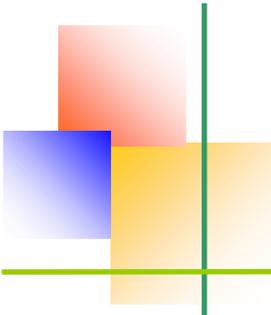
Introduction to Donburi

Ingredients and utensils used for making donburi
Varieties of donburi - showing books of donburi
Preparation
Technique and tips to make donburi

Some common Donburi

Oyako-don / Gyu-don / Tekka -don / Una-Don
Konoha-Don / Nishoku-don / Ten-don / Katsu-don
Similarities and differences in these donburi dishes

Main ingredients: Sauce 4 : 1 : 1 = Dashi:Mirin:Soy
Prepping: Yellow onion, Green Onion



Sushi 101 Course
Daily Class Schedule 7

***Title:** Basic Beef and Pork*

Part 1)

Beef

*About beef type and variety
Structure and Nutritional value*

USDA Prime, Choice and Select (IBP: Iowa Beef Processors)

Part 2)

Cooking Style

Shabu-shabu, sukiyaki, yakiniku, Beef-Sukiyaki etc...

Part 3)

Cooking Beef dishes

*Cutting technique and preparation
Negi-Maki
Beef-Tataki*

Part 4)

Pork

*About pork type and variety
Structure and Nutritional value*

Part 5)

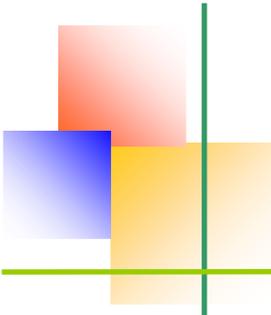
Cooking Style

Shabu-shabu, Tonkatsu, Kushikatsu and etc...

Part 6)

Cooking Pork

*Cutting technique and preparation
TonKatsu, Vegetable garnish (Cabbage, Cucumber, Tomato, Salad)
Katsu-don (4:1:1 = Dashi:Soy:Mirin)*

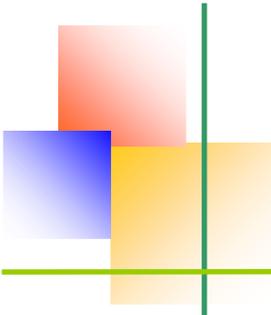


Sushi 101 Course
Daily Class Schedule 8

Title: Sakizuke - Kaiseki Appetizer and Nabe

- Part 1) Introduction to Kaiseki**
History behind Kaiseki course
(Season, Simple, Sublime)
Order of Kaiseki
Importance of presentation, quality, and quantity of each dish
- Part 2) Zensai dishes Sakizuke dishes**
Menu by the season
Learning Concept of Sakizuke

Temari imo
Nishiki-tamago
Usagi-uzura-tamago (Quail Egg Rabbit)
Daikon tamatebako
Lotus root chips
Ebi kimizu
Stuffed mushroom
Other seasonal items
- Part 3) Decoration (Moritsuke)**
- Part 4) Introduction for Nabe**
Ingredients and utensils used for Nabe
Varieties of Nabe
Preparation of Nabe and technique or tips
- Part 5) Nabe Styles**
Uo chiri (Seafood Nabe)
Negima-nabe (Tuna & Onion)
Milk-nabe (New style nabe with milk)
- Part 6) Condiments and sauces**
Ponzu sauce
Yakumi: Sarashi-negi (Green onion)
Momijioroshi (Daikon & Chili paste)
- Part 7) Shabu Shabu Ponzu and Sesame dipping sauces**
Vegetable decoration
Shabu-shabu beef/pork decoration
- Part 8) Sukiyaki (soy and sugar to taste, Raw egg dipping)**
Vegetable decoration
Sukiyaki beef decoration
-

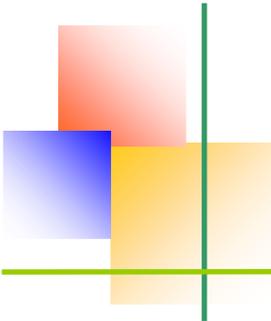


Sushi 101 Course
Daily Class Schedule 9

Title: Sashimi & Grilling

- Part 1) Introduction to sashimi**
Types and Varieties of fish, seafood, and other ingredients used for sashimi
Sashimi dishes for kaiseki (dishes may vary according to the type of fish being used)
Vegetable garnishing: Katsura-muki, Hana-ninjin, Kikka, Benitate
- Part 2) Key points of Moritsuke - Three elements**
Fundamental idea: Ten, Chi, and Jin
Moritsuke basic 4 keys
Balance, Location, Color, Space
- Part 3) Sashimi Cutting Technique**
Hiki-giri
Sogi-giri
Nami-giri
Usu-giri
Ito-giri
- Part 4) New Style Sashimi Cutting/Plating**
- Part 5) Introduction to Grilled and pan-fried dishes**
Ingredients and utensils used for grilling and pan-frying
Types of grill (electric, oven, and open fire)
Preparation
- Part 6) Making Grilled Dishes - Time and temperature**
Dynamite (Seafood and Vegetable)
Tofu or Nasu Dengaku (Grilling with miso)

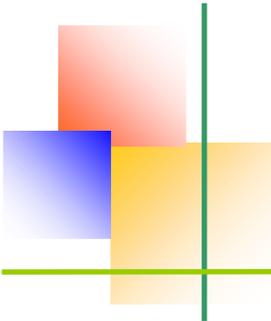
Other seasonal grilling items with traditional Decoration
- Part 7) Tekka don**
-



Sushi 101 Course
Daily Class Schedule 10

Title: Tempura - Deep frying

- Part 1)** **Sushi 101 - 1st 25 Quiz for Professional I Class**
- Part 2)** **Introduction to deep-fried dishes**
Ingredients and utensils used for deep-frying
(Net, Rice bran oil, Tempura nabe, Thick chopsticks - shallow and wide)
Varieties of deep-frying dishes
Deep-frying techniques and tips
About Tempura
- Part 3)** **Preparation of Tempura**
Ingredients for tempura batter:
4 cups of Ice water, one egg, and tempura flour **Vegetables:**
Potato, green beans, carrot and pumpkin same thickness
- Seafood: Shrimp cutting fibers*
Somen noodle or harusame Dry seaweed
Oil temperature: 170 - 180 C (330 - 360 F)
How to detect the correct oil temperature
Tempura flour: All purpose flour 80%, starch 19%, Baking powder 1% mix
(All ingredients must be kept cold, it will make more crispy tempura)
- Part 4)** **Deep-frying techniques and decoration**
Tempura
Decoration (Tempura paper and Yakumi) Daikon and Ginger
Sauces and condiments for deep-frying items (4:1:1 = Dashi:Mirin:Soy Sauce)
Tempura Donburi (1:1:1 = Dashi:Mirin:Soy)
Agedashi tofu
Yose age
- Part 5)** **Other Deep fried Items**
Shrimp Kawari-age
(Harusame, Armando, Somen, others)
-



Sushi 101 Course
Daily Class Schedule 11

Title: Nimono - Simmering & Mushi-mono Steaming

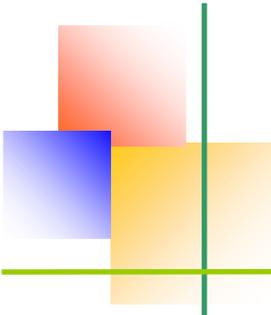
- Part 1)** **Takiawase (stock *happo-dashi*)**
Prepping of Nimono (Mentori cutting)
Happo-dashi ratio: 8:1:1 = dashi:mirin:soy sauce(light colored)
Ingredients:
Kabocha, Koya-tofu, koimo, kinusaya beans, Ninjin and shrimp etc...
- Part 2)** **Fish nitsuke**
Saba Misoni

White fish and vegetables (tai, daikon, and gobo)
5: 1: and : 1 (sake and mirin finished by soy or tamari)
- Part 3)** **Niku-juga**
Beef and potato
- Part 4)** **Chawan-mushi - seafood and vegetables Chawan-mushi solution:**
1 cup eggs : 3 cups of dashi Salt, Light soy
Shrimp, Ginko-nuts, Kinusaya, Mituba

Chiri-mushi - seaweed pot with seafood
Ingredients: White fish, Shrimp, tofu, mushroom,sweet beans
Mushroom, Enoki, Green onion etc.,
Served with ponzu sauce and Yakumi

Musubi-mushi
1:1 = Tamago and Dashi (taste of salt and light soy)
Cooked vegetable beans or carrots
Wrapped by plastic used by cup and steamed by 20 minute
Served with Kuzu sauce
(Prime dashi with salt and light soy with potato starch (Katakuriko))

Dobin-mushi
Ingredients: Shrimp, Chicken, Kinusaya, Ginko-Nuts, Mitsuba and yuzu.
Clear soup (Dashi, Light soy, Salt)
Served with Dobin pot
-



Sushi 101 Course
Daily Class Schedule 12

Title: Sushi rice Part 1

Part 1) History and origin of sushi - lecture

Part 2) Preparing sushi rice

Ingredients and utensils used to make sushi rice

Sushi mixture (sushi-zu)

Rice for sushi

Washing: 1-3 minutes

Rinsing: more than 6 times

Drying: minimum 20-30 minutes

Cooking: 45 minutes

Part 3) Varieties of sushi

Nigiri-zushi / Inari-zushi / Chirashi-zushi /

Maki-zushi / Tsutsumi-zushi / Hako-zushi

Ingredients used for each sushi

Part 4) Cutting Vegetable

Cucumber: Estimate amount of cutting

Avocado: Estimate amount of cutting

Part 5) Sushi station set-up

Wasabi: powder and water

Temi-zu: Vinegar and water 1 : 20 (less than 5%)

Seaweed: Cutting half size

Wet towel: must clean all the time

Sesame: Toasted

Part 6) Basic Rolls

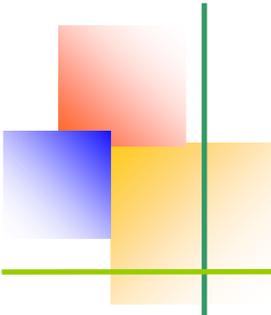
Ingredients and equipment used for rolls

Making basic rolls

Cucumber roll (Seaweed outside)

California Roll (Rice outside)

Basic 6 rice movements



Sushi 101 Course
Daily Class Schedule 13

Title: Basic roll making Part 1

Part 1) Basic Roll Demonstration by the instructor

Basic Sushi Rice Prep
Basic Roll Making Practice
Basic 6 Steps Rice Movement Practice

Making 2 rolls in 2 minutes and cutting with decoration

Part 2) Cucumber roll

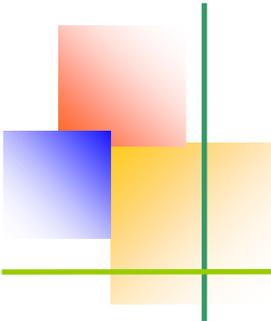
Rice inside roll
Kappa Maki (using 50% of seaweed)

Part 3) California Roll

Rice outside roll

Part 4) Learning how to cut roll and decoration

How to cut 6 pieces
How to decorate rolls
Basic 4 ways decoration
Basic 3 ways, 2 ways, one way decoration



Sushi 101 Course
Daily Class Schedule 14

Title: Basic roll making Part 2

Part 1) Basic roll Demonstration by the instructor

Basic Sushi Rice Prep
Basic Roll Making Practice
Basic 6 Steps Rice Movement Practice

Making 2 rolls in 2 minute and cutting with decoration

Part 2) Spicy Tuna Roll
Spicy Tuna Sauce

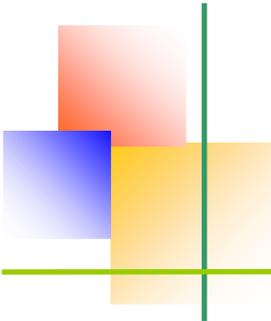
Mayonnaise: 65%
Tobanjan : 30%
(Chili) Sesame Oil: 2.5%
Chili Pepper: 2.5%

Part 3) Philadelphia Roll

Cream Cheese
Salmon
Red Onion
Caper

Part 4) Salmon Skin Roll

Grilled Salmon Skin
Yamagobo
Kaiware daikon
Cucumber
Bonito flakes: outside



Sushi 101 Course
Daily Class Schedule 15

Title: Basic roll making Part 3

Part 1) **Sushi 101 - 2nd 25 Quiz for Professional I Class**

Part 2) **Basic Roll**

Basic Sushi Rice Prep
Basic Roll Making Practice
Basic 6 Steps Rice Movement Practice

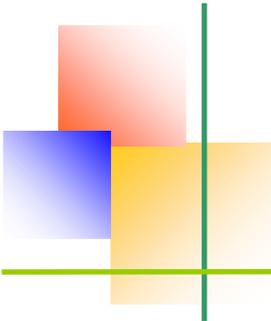
Making 2 Rolls in 2 minutes and cutting with decoration

Part 3) **Crunchy Roll**
Tempura Shrimp
Eel Sauce
Seaweed powder

Part 4) **Caterpillar Roll**
Cucumber
Freshwater Eel / Sea Eel
Half Avocado slice: over the roll

Part 5) **Rainbow Roll**
5 types of fish, cover the roll
Tuna
Shrimp
Salmon
White Fish
Yellowtail

Part 6) **Hand Roll making**
Western corn style temaki
Japanese style temaki
Shiso maki Plum roll (End of meal recommend)



Sushi 101 Course
Daily Class Schedule 16

Title: Basic roll making Part 4

Part 1)

Basic Roll

Basic Sushi Rice Prep
Basic Roll Making Practice
Basic 6 Steps Rice Movement Practice

Making 2 rolls in 2 minutes and cutting with decoration

Part 2)

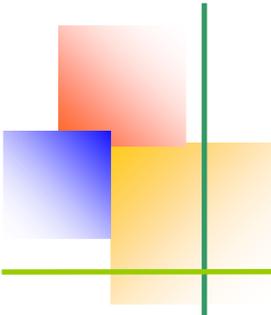
Spider Roll

Deep Fried Soft Shell Crab
Avocado
Kaiware daikon
Masago (Smelt Eggs)
Seaweed Vertical Roll

Part 3)

Dragon Roll

Avocado
Cucumber
4 pieces of sliced Fresh / Water Eel
Or Sea Eel over the roll
Or Eel sauce over the roll



Sushi 101 Course
Daily Class Schedule 17

Title: Basic roll making Part 5

Part 1) Basic Roll Practice

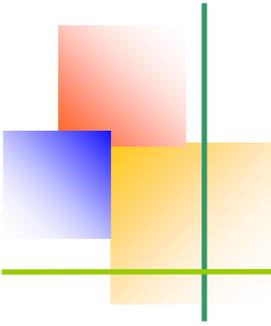
Making 2 rolls in 2 minutes and cutting with decoration

Part 2) Deep Fried Roll (Sunset Roll)

Salmon
Asparagus
Maypoy Sauce

Part 3) Cucumber Special Roll

Avocado
Cucumber
Tuna/Salmon
Kanikama
Masago
Kaiware daikon
Yamagobo



Sushi 101 Course
Daily Class Schedule 18

Title: Basic roll making Part 6

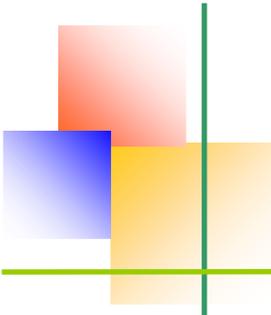
Part 1) Basic Roll Practice

Making 2 rolls in 2 minutes and cutting with decoration

Part 2) Shikai Maki

Tamago
Daikon
Cucumber
Yukari
Masago

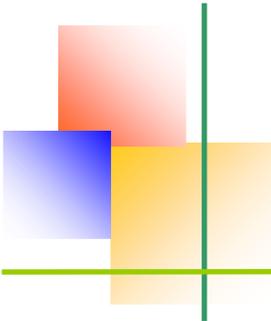
Part 3) Soy Paper Roll



Sushi 101 Course
Daily Class Schedule 19

***Title:** Japanese Desserts*

- Part 1) Introduction to Japanese desserts**
Typical ingredients used for Japanese desserts
Tool and equipment for dessert making
Dessert varieties
Cold vs. Hot desserts
- Part 2) Making desserts**
Tempura ice-cream / Shiratama Zenzai and other
- Part 3) Fruit decoration**
Learning cutting and decoration
- Part 4) Shiratama dessert**
Rice starch with water and boiling
White color and green tea powder for green
Served with Kinako (tasted soy bean powder) Sweet beans
- Part 5) Tempura ice cream**
Wrapped ice cream by pan cake and keep in freezer
Heavy side of tempura batter dip and deep fried 180 C (360 F) in 1 minute
Served with decoration of orange cup
- Part 6) Osechi Ryori**
Japanese traditional new years food
Showing book of traditional new year cooking
-



Sushi 101 Course
Daily Class Schedule 20

Title: Final skill and examination

Part 1) Skill test

**Cutting skill
Decoration skill
Creative skill**

Part 2) Final examination

100 questions test

Part 3) Requirements

**Final skill test must be above B grade
Final examination must be above 80 points**

Congratulations!



Sexual Harassment

Office: 1123 Van Ness Avenue
Torrance, California 90501
Phone/Fax: +1-310-783-8483
(Fax Option: *-5-1)

I _____ have read and fully understand the sexual harassment policy.

Upon signing this agreement I _____ will conduct accordingly to the policy set forth by Sushi Chef Institute.

Name (Print) _____

Sign _____

Date Signed ____ / ____ / ____

Acknowledged by:

Sushi Chef Institute

Name (Print) _____

Title _____

Sign _____

Date Signed ____ / ____ / ____



Student Contract

Sushi Chef Institute is not a public institution

NOTICE TO PROSPECTIVE STUDENT: before you sign the following contract be sure that you have been provided a copy of and had explained the following:

1. Agreement
2. Returned Notice
3. Notice of Student's Right to Cancel Contract
4. Notice of Cancellation
5. School Catalogue
6. Given and passed the "Ability to Benefit Test"

All student records, academic progress reports, personal student information and financial records will be maintained by the Custodian of Records of Sushi Chef Institute.

You are responsible for the payment of the total amount shown on the Student Agreement form which includes all fees, charges and expenses for the completion of the course as follow:

Course Title: *Sushi 101 (Professional I)*

Total Hours: *100 hours*

Total Amount: *\$2,400.00*

You are responsible for abiding by all rules, regulations and requirements of this institution as outlined in the above stated documents of Sushi Chef Institute.

*** You may add any other terms you wish to have in the contract.

Dated: _____

(Signature of student)



Enrollment Application

Office: 1123 Van Ness Avenue
Torrance, California 90501
Phone/Fax: +1-310-783-8483
(Fax Option: *-5-1)

Please Check	
How do you know Sushi Chef Institute	
<input type="checkbox"/> Newspaper ()	
<input type="checkbox"/> Internet	
<input type="checkbox"/> Friend	
<input type="checkbox"/> Other ()	

Applicant Information

Name: _____
Last Name First Name MI

Social Security #: _____ - _____ - _____ Driver's License #: _____ State: _____

Date of Birth: _____ / _____ / _____ Age: _____ Status: Single / Married / Student

Address: _____
Street City State Zip Code

Day Time Phone #: _____ Evening Time Phone: _____

Cell Phone #: _____ E-mail Address: _____

Do you have any food allergies or medical condition? Yes / No

Note: _____

Emergency Contact Person

Name: _____ Phone #: _____

Address: _____
Street City State Zip Code

Highest Education Completed

- Less than High School Graduation
- High School Diploma
- College: ()
- Trade School: ()

Occupation / Experience

- Present Occupation: ()
- Professional Cooking Experience:
- Yes (years months)
 - No

Admission Information

Preferred Entry Session Class (Sushi 101):

- 2011 Session 1: Jan. 3 - Jan. 28
- 2011 Session 2: Feb. 28 - Mar. 25
- 2011 Session 3: Apr. 25 - May 20
- 2011 Session 4: June 20 - July 15
- 2011 Session 5: Aug. 29 - Sep. 23
- 2011 Session 6: Oct. 24 - Nov. 18

Payment Method

Registration Fee (Non-Refundable): **\$100.00** by Cash / Check / Credit Card (VISA/MASTER)

Sushi 101 (Professional I Class) Tuition & Food Cost: **\$2,300.00** by Cash / Check / Credit Card (VISA/MASTER)

Print Name _____ Signature _____ Date _____ / _____ / _____

* Upon receiving your enrollment application along with your registration fee, we will be sending you an enrollment confirmation letter



Enrollment Agreement

Office: 1123 Van Ness Avenue
Torrance, California 90501
Phone/Fax: +1-310-783-8483
(Fax Option: *-5-1)

NOTICE TO APPLICANT

ANY QUESTIONS OR PROBLEMS CONCERNING THIS SCHOOL WHICH HAVE NOT BEEN SATISFACTORILY ANSWERED OR RESOLVED BY THE SCHOOL SHOULD BE DIRECTED AS FOLLOWS:

Bureau for Private Postsecondary and Vocational Education
P.O. BOX 980818
West Sacramento, CA 95798-0818
Website: www.bppve.ca.gov
E-mail: bppve@dca.ca.gov

Do not sign this agreement before you carefully read it. Do not sign this agreement if it contains any blank spaces. This is a legal instrument. All pages of the agreement are binding.

The following enrollment Agreement is between the Sushi Chef Institute and the student attending the institute.

STUDENT'S NAME: _____

Address: _____

Telephone Number: () _____ **Social Security Number:** _____

All of the courses which will be taught at Sushi Chef Institute will incorporate certain elements of Sushi Skills, basic fish cutting, chicken, beef and pork cutting, preparation, presentation, Japanese decoration, proper table set-up and recipes basics of rice, steaming, boiling, frying and grilling etc. dependent upon the level of the course being taught. Testing and evaluations will be given throughout the duration of a course.



Enrollment Agreement

Office: 1123 Van Ness Avenue
 Torrance, California 90501
 Phone/Fax: +1-310-783-8483
 (Fax Option: *-5-1)

The school agrees to provide the following:

Text Book: A Sushi Chef Institute text book designed specifically for both Professional I and Professional II classes will be provided and included in the tuition fee for taking both classes continuously.* The text is in English with appropriate illustrations and recipes. The books are designed for class and home study, reference and use.

* If only one class is taken, the SCI text book is NOT included in the tuition fee.

Sushi 101, Professional I Sushi Chef Course and **Sushi 102**, Professional II Sushi Chef Course consist each of 20 classes 5 hours long Monday through Friday four week total or 100 hours to complete the program of instruction.

Course Title: _____ **Starting Date:** _____

Examination Date: _____ **Completion Date:** _____

This training will cost:

Registration Fee _____	\$ 100.00
Tuition Cost _____	\$1,850.00
Text Books _____	(Included)
Supplies _____	(Included)
Materials & Food Costs _____	\$ 450.00
Additional Charges _____	(None)
Interest (if any) _____	(None)
TOTAL COST OF COURSE _____	\$2,400.00
Down Payment _____	(None)
Final Payment _____	\$2,400.00

YOU ARE RESPONSIBLE FOR THESE AMOUNTS. IF YOU GET A STUDENT LOAN, YOU ARE RESPONSIBLE FOR REPAYING THE LOAN AMOUNT PLUS ANY INTEREST.

Additional expenses (Optional)	Japanese Knife Set:	Right Hand \$ 450.00
		Left Hand \$ 550.00
	Uniform:	\$ 89.00
Individual sushi knives and tools are available at prices ranging from:		\$2.00 - \$135.00

Students may obtain knives from outside sources if desired.



Office: 1123 Van Ness Avenue
Torrance, California 90501
Phone/Fax: +1-310-783-8483
(Fax Option: *-5-1)

The Policy of Sushi Chef Institute requires that all fees and expenses be paid in advance of attendance and participation in the appropriate classes for which the student has registered. There is no schedule of payments in existence.

If the student is not a resident of California, said student is **not** eligible for protection under, and recovery from, the Student Tuition Recovery Fund.

The student may cancel his/her contract for school without any penalty or obligation as specified in the Notice of Student's Rights to Cancel Contract and with the submission in writing of the Notice of Cancellation. §94822. Cancellation prior to the first day of instruction may be accomplished without penalty or obligation by any student and said student will receive a refund of 100 percent of the amount paid for school charges, less a reasonable deposit or application fee not to exceed \$100.00 if the Notice of Cancellation is made prior to or on the first day of instruction.

Sushi Chef Institute adheres to the requirements of § 94820 in maintaining a refund policy for the refund of any unused portion of tuition fees and other charges if the student does not register for the period of attendance or withdraws therefrom at any time prior to the completion of the course or otherwise fails to complete the period of enrollment. The institutional refund policy for students who have completed 60 percent or less of the course of instruction shall be a pro rata refund.

“MY SIGNATURE BELOW CERTIFIES THAT I HAVE READ, UNDERSTOOD AND AGREED TO MY RIGHTS AND RESPONSIBILITIES, AND THAT THE INSTITUTION’S CANCELLATION AND REFUND POLICIES HAVE BEEN CLEARLY EXPLAINED TO ME.”

Print Name _____

Signature _____

Date ____/____/____



Sushi Chef Institute Notice

Office: 1123 Van Ness Avenue
Torrance, California 90501
Phone/Fax: +1-310-783-8483
(Fax Option: *-5-1)

ACKNOWLEDGEMENT BY ENROLLEE

1. I understand and accept that any contact for training I enter into with the Sushi Chef Institute contains legally binding obligations and responsibilities.
2. I understand and accept that repayment obligations will be placed upon me by any loans or other financing arrangements I enter into as a means to pay for my training.
3. I understand that any enrollment contract I enter into will not be binding or take effect until the first day of class, following the last date such a contract is signed by the school and myself, provided that I have not entered classes sooner.

Name (Please print) _____

Signed _____

Dated this _____ day of _____, 20____

ACKNOWLEDGEMENT BY SCHOOL

Prior to being enrolled in this institute, the applicant whose name and signature appears below has been made aware of the legal obligations he / she takes on by entering into a contact for training.

Those discussions included cautions by the school about acquiring an excessive debt burden that might become difficult to repay given employment opportunities and average starting salaries in his / her chosen occupation.

Signed _____

Title _____

Dated this _____ day of _____, 20____



Release, Waiver, and Hold Harmless Agreement

Office: 1123 Van Ness Avenue
Torrance, California 90501
Phone/Fax: +1-310-783-8483
(Fax Option: *-5-1)

In consideration of the Sushi Chef Institute, accepting me as a student for Assistant Sushi Chef and / or Sushi Chef training and for other valuable consideration hereby acknowledged I, the undersigned, for myself, my heirs, executors, administrators or assigns do hereby fully and forever release and discharge the said Sushi Chef Institute, and its employee, servants, owners, stockholders, agents, successors, assigns and all persons whomsoever directly or indirectly liable, from any and all claims in any way resulting from my training as a Sushi Chef and my operation, use, maintenance or control of the tools of trade of a Sushi Chef and / or Assistant Sushi Chef. I further mean to include herein all personal injuries, conscious suffering, death, or property damage resulting from or in any way connected to or arising out of my training by Sushi Chef Institute, and my operation, use, maintenance or control of the tools of trade of a Sushi Chef and / or Assistant Sushi Chef.

I fully understand and agree that the training of a occupation of Sushi Chef and / or Assistant Sushi Chef is an inherently dangerous activity which requires the prudent use of very sharp knives and other dangerous implements and that there is the possibility of accidental or other physical injury. I further agree to assume the risk of such injury, waive any and all claims or causes of action which I may now or hereafter have against Sushi Chef Institute, and its employees, servants, owners, stockholders, agents, successors, assigns, and all persons whomsoever directly or indirectly liable and further agree to indemnify and save harmless from any and all liability attributable to the Sushi Chef Institute, and its employees, servants, owners, stockholders, agents, successors, and assigns by either me or Third Parties as a result of my training in, operations, use, maintenance or control of the tools of trade of a Sushi Chef and / or Assistant Sushi Chef.

The Undersigned acknowledges that he / she has read the foregoing two paragraphs, been fully and completely advised of the potential dangers incidental to engaging in the activity and its fully aware of the legal consequences of signing the within instrument.

Dated _____

Name _____

Signed _____

Name: _____



Sushi Chef Institute

Catalog
2011

Sushi Chef Institute

1123 Van Ness Avenue, Torrance, California 90501
TEL/FAX: +1-310-782-8483 (Fax Option: *-5-1)

Name: _____



Sushi Chef Institute

*Professional II Class
Registration Form*

Sushi Chef Institute

1123 Van Ness Avenue, Torrance, California 90501
TEL/FAX: +1-310-783-8483 (Fax Option: *-5-1)



Enrollment Application

Office: 1123 Van Ness Avenue
Torrance, California 90501
Phone/Fax: +1-310-783-8483
(Fax Option: *-5-1)

Please Check	
How do you know Sushi Chef Institute	
<input type="checkbox"/> Newspaper ()	
<input type="checkbox"/> Internet	
<input type="checkbox"/> Friend	
<input type="checkbox"/> Other ()	

Applicant Information

Name: _____
Last Name First Name MI

Social Security #: _____ - _____ - _____ Driver's License #: _____ State: _____

Date of Birth: _____ / _____ / _____ Age: _____ Status: Single / Married / Student

Address: _____
Street City State Zip Code

Day Time Phone #: _____ Evening Time Phone: _____

Cell Phone #: _____ E-mail Address: _____

Do you have any food allergies or medical condition? Yes / No

Note: _____

Emergency Contact Person

Name: _____ Phone #: _____

Address: _____
Street City State Zip Code

Highest Education Completed

- Less than High School Graduation
- High School Diploma
- College: ()
- Trade School: ()

Occupation / Experience

- Present Occupation: ()
- Professional Cooking Experience:
 - Yes (years months)
 - No

Admission Information

Preferred Entry Session Class (Sushi 102):

- 2011 Session 1: Jan. 31 - Feb. 25
- 2011 Session 2: Mar. 28 - Apr. 22
- 2011 Session 3: May 23 - June 17
- 2011 Session 4: July 18 - Aug. 12
- 2011 Session 5: Sep. 26 - Oct. 21
- 2011 Session 6: Nov. 21 - Dec. 16

Payment Method

Registration Fee (Non-Refundable): **\$100.00** by Cash / Check / Credit Card (VISA/MASTER)
Sushi 102 (Professional II Class) Tuition & Food Cost: **\$2,300.00** by Cash / Check / Credit Card (VISA/MASTER)

Print Name _____ Signature _____ Date _____ / _____ / _____

* Upon receiveing your enrollment application along with your registration fee, we will be sending you an enrollment confirmation letter



Student Contract

Sushi Chef Institute is not a public institution

NOTICE TO PROSPECTIVE STUDENT: before you sign the following contract be sure that you have been provided a copy of and had explained the following:

1. Agreement
2. Returned Notice
3. Notice of Student's Right to Cancel Contract
4. Notice of Cancellation
5. School Catalogue
6. Given and passed the "Ability to Benefit Test"

All student records, academic progress reports, personal student information and financial records will be maintained by the Custodian of Records of Sushi Chef Institute.

You are responsible for the payment of the total amount shown on the Student Agreement form which includes all fees, charges and expenses for the completion of the course as follow:

Course Title: *Sushi 102 (Professional II)*

Total Hours: *100 hours*

Total Amount: *\$2,400.00*

You are responsible for abiding by all rules, regulations and requirements of this institution as outlined in the above stated documents of Sushi Chef Institute.

*** You may add any other terms you wish to have in the contract.

Dated: _____

(Signature of student)



Enrollment Agreement

Office: 1123 Van Ness Avenue
Torrance, California 90501
Phone/Fax: +1-310-783-8483
(Fax Option: *-5-1)

NOTICE TO APPLICANT

ANY QUESTIONS OR PROBLEMS CONCERNING THIS SCHOOL WHICH HAVE NOT BEEN SATISFACTORILY ANSWERED OR RESOLVED BY THE SCHOOL SHOULD BE DIRECTED AS FOLLOWS:

Bureau for Private Postsecondary and Vocational Education
P.O. BOX 980818
West Sacramento, CA 95798-0818
Website: www.bppve.ca.gov
E-mail: bppve@dca.ca.gov

Do not sign this agreement before you carefully read it. Do not sign this agreement if it contains any blank spaces. This is a legal instrument. All pages of the agreement are binding.

The following enrollment Agreement is between the Sushi Chef Institute and the student attending the institute.

STUDENT'S NAME: _____

Address: _____

Telephone Number: () _____ **Social Security Number:** _____

All of the courses which will be taught at Sushi Chef Institute will incorporate certain elements of Sushi Skills, basic fish cutting, chicken, beef and pork cutting, preparation, presentation, Japanese decoration, proper table set-up and recipes basics of rice, steaming, boiling, frying and grilling etc. dependent upon the level of the course being taught. Testing and evaluations will be given throughout the duration of a course.



Office: 1123 Van Ness Avenue
Torrance, California 90501
Phone/Fax: +1-310-783-8483
(Fax Option: *-5-1)

The Policy of Sushi Chef Institute requires that all fees and expenses be paid in advance of attendance and participation in the appropriate classes for which the student has registered. There is no schedule of payments in existence.

If the student is not a resident of California, said student is **not** eligible for protection under, and recovery from, the Student Tuition Recovery Fund.

The student may cancel his/her contract for school without any penalty or obligation as specified in the Notice of Student's Rights to Cancel Contract and with the submission in writing of the Notice of Cancellation. §94822. Cancellation prior to the first day of instruction may be accomplished without penalty or obligation by any student and said student will receive a refund of 100 percent of the amount paid for school charges, less a reasonable deposit or application fee not to exceed \$100.00 if the Notice of Cancellation is made prior to or on the first day of instruction.

Sushi Chef Institute adheres to the requirements of § 94820 in maintaining a refund policy for the refund of any unused portion of tuition fees and other charges if the student does not register for the period of attendance or withdraws therefrom at any time prior to the completion of the course or otherwise fails to complete the period of enrollment. The institutional refund policy for students who have completed 60 percent or less of the course of instruction shall be a pro rata refund.

“MY SIGNATURE BELOW CERTIFIES THAT I HAVE READ, UNDERSTOOD AND AGREED TO MY RIGHTS AND RESPONSIBILITIES, AND THAT THE INSTITUTION’S CANCELLATION AND REFUND POLICIES HAVE BEEN CLEARLY EXPLAINED TO ME.”

Print Name

Signature

_____/_____/_____

Date



Notice of Student's Right to Cancel Contract

Office: 1123 Van Ness Avenue
Torrance, California 90501
Phone/Fax: +1-310-783-8483
(Fax Option: *-5-1)

1. You may cancel your contract for school, without any penalty or obligations on the fifth business day following your first class session as described in the Notice of Cancellation form that will be given to you at:

Sushi 102 (Professional II).

2. After the end of the cancellation period, you also have the right to stop school at any time, and you have the right to receive a refund for the part of the course not taken. Your refund rights are described in the contract. If you have lost our contract, ask the school for a description of the refund policy.

3. If the school closes before you graduate, you may be entitled to a refund. Contact the Council for Private Postsecondary and Vocational Education at the address and telephone number printed below for information.

4. If you have any complaints, questions, or problems that you cannot work out with the school, write or call the Council for Private and Postsecondary Education.

Bureau for Private Postsecondary and Vocational Education
P.O. BOX 980818
West Sacramento, CA 95798-0818
Website: www.bppve.ca.gov
E-mail: bppve@dca.ca.gov



Cancellation and Refund Policy

Office: 1123 Van Ness Avenue
Torrance, California 90501
Phone/Fax: +1-310-783-8483
(Fax Option: *-5-1)

Cancellation and Refund Policy:

1. The school must refund all money paid if the applicant is not accepted. This includes instances where a starting class is canceled by the school.
2. The school must refund all money paid if the applicant cancels within five days (excluding Sundays and Holidays) after the day the contract is signed or an initial payment is made, as long as the applicant has not begun training.
3. A “registration fee” is any fee charged by a school to process student applications and establish a student record system. No refund is given for registration fee.
4. If training is terminated after the student enters classes, the school will retain the registration fee established under (c) of the subsection, plus a percentage of the total tuition as described in the following table:

If the Student completes this amount of training:	The school keep this percentage of the tuition cost:
Up to 25% of class taken	35%
Up to 35% of class taken	50%
More than 35% class taken	100%

5. When calculating refunds, the official date of a student’s termination is the last day of recorded attendance:
 - (a) When the school receives notice of the student’s intention to discontinue the training program; or
 - (b) When the student is terminated for a violation of a published school policy which provides for termination; or,
 - (c) When a student, without notice, fails to attend classes for thirty calendar days.
6. All refunds must be paid within 10 days after class schedule completed.

Termination by the School:

A student who fails to maintain satisfactory progress, violates safety regulations, interferes with other student’s work, is disruptive, obscene, under the influence of alcohol or drugs, or does not make timely tuition payments is subject to immediate termination.

Cancellation of Classes:

The school reserves the right to cancel a starting class if the number of students enrolling is insufficient. Such a cancellation will be considered a rejection by the school and will entitle the student to a full refund of all money paid.

Transferability of Units and Degrees Earned:

Units you earn in any or all of Sushi Chef Institute Programs in most cases will probably not be transferable to any other College or University. In addition even if a certificate of completion is earned at our institute, in most cases it will probably not serve as a basis for obtaining a higher level of degree at another College or University.

My signature below certifies that I have read, understood, and agreed to my rights and responsibilities, and that the institution’s cancellation and refund policies have been clearly explained to me.

Print Name _____

Signature _____

Date _____ / _____ / _____



Notice of Student's Right to Cancel Contract

Office: 1123 Van Ness Avenue
Torrance, California 90501
Phone/Fax: +1-310-783-8483
(Fax Option: *-5-1)

Cancellation and Refund Policy:

If you have not started training, you may cancel this contract by submitting written notice of such cancellation to the school at its address shown on the contract, which notice shall be submitted not later than midnight of the fifth business day (excluding Sundays and Holidays) following your signing this contract or the written notice may be personally or otherwise delivered to the school within that time. In event of dispute over timely notice, the burden to prove service rests on the sender.

Unfair business practices:

It is unfair business practice for the school to sell, discount, or otherwise transfer this contract or promissory note without the signed written consent of the student or his/her parent or guardian if he/she is a minor and a written statement notifying all parties that the cancellation and refund policy continues to apply.

Student's Name _____
(Please Print)

Signature Date Signed / /

Parent or Guardian's Name _____
(Please Print)

Signature Date Signed / /

As the authorized representative of the school, I hereby agree to the conditions set forth herein:

Authorized School Representative ANDY MATSUUDA
(Please Print)



Signature Date Signed / /

School Admission Representative _____
(Please Print)

Signature Date Signed / /



Notice of Cancellation

Office: 1123 Van Ness Avenue
Torrance, California 90501
Phone/Fax: +1-310-783-8483
(Fax Option: *-5-1)

Date: _____
(date of first class or instruction attended)

You may cancel this contract for school, without any penalty or obligation by the date stated below.

If you cancel, any payment you have made and any negotiable instrument signed by you shall be returned to you within 30 days following the school's receipt of your cancellation notice.

But, if the school gave you any equipment, you must return the equipment within 30 days of the date you signed the cancellation notice. If you do not return the equipment within this 30 day period, the school may keep an amount out of what you paid that equals the cost of the equipment. The total amount charged for each item of equipment shall be separately stated. The amount charged for each item of equipment shall not exceed the equipment's fair market value. The school is required to refund any amount over that as provided above, and you may keep the equipment.

To cancel the contract for school, mail or deliver a signed and dated copy of this cancellation notice, or any other written notice to:

_____, at _____
(name of institution) *(address of institution)*

NOT LATER THAN _____.

I cancel the contract for school.

(Signature of student) Date: ____ / ____ / ____

REMEMBER, YOU MUST CANCEL IN WRITING. You do not have the right to cancel by telephoning the school or by not coming to class.

If you have any complaints, questions, or problems that you cannot work out with the school, write or call the Council for Private and Postsecondary Education:

Bureau for Private Postsecondary and Vocational Education
P.O. BOX 980818
West Sacramento, CA 95798-0818
Website: www.bppve.ca.gov
E-mail: bppve@dca.ca.gov



Custodian of Records

Office: 1123 Van Ness Avenue
Torrance, California 90501
Phone/Fax: +1-310-783-8483
(Fax Option: *-5-1)

School Name _____ Sushi Chef Institute

Custodian Name _____ ANDY. F. MATSUDA
(Print)

Home Address _____ 1123 Van Ness Avenue

Torrance CA 90501 213-617-6825
City *State* *Zip Code* *Tel. No.*

“As the custodian of Records for this institution, I acknowledge that I shall maintain current and accurate records as required by statute and regulations for a period of not less than five years at the address shown above. If the institution closes, I agree to respond to inquiries and allow for an inspection of records by authorized individuals or personnel.”
(Described in §94829, §94854, §94915, §94862, §94870, §94865.)

Signature of Custodian

_____/_____/_____
Date

Student Complaint Designee

ANDY. F. MATSUDA
Printed Name/Title

1123 Van Ness Avenue
Mailing Address

Torrance CA 90501 213-617-6825
City *State* *Zip Code* *Tel. No.*

NOTE: All student complaints will be received and resolved in accordance to §73770 of the regulations.



Sexual Harassment Policy

Office: 1123 Van Ness Avenue
Torrance, California 90501
Phone/Fax: +1-310-783-8483
(Fax Option: *-5-1)

POLICY:

Sushi Chef Institute is committed to providing all students and employees with a safe and supportive school environment in which all members of the school staffs are treated with respect. Instructors and other staff members are expected to teach and demonstrate by example that all members of the school community are entitled to respect.

It is hereby the policy of the Sushi Chef Institute to prohibit harassment based on real or perceived race, color, religion (creed), National origin, marital status, sex, sexual orientation, gender identity, or disability.

This policy is intended to comply with California State as well as Federal requirements.

The Sushi Chef Institute shall act to investigate all complaints of harassment, formal or informal, verbal, or written, and to discipline or take other appropriate action against any member of the school community who is found to have violated this policy.

SEXUAL HARASSMENT:

A form of harassment which means unwelcome sexual advances, requests for sexual favors, or other verbal or physical conduct of a sexual nature made by a school employee to a student or by a student to another student when:

- * Submission to such conduct is made either explicitly or implicitly a term or condition of a student's education, academic status or progress; or
- * Submission to rejection of such conduct by a student is used as a component of the basis for decisions affecting that student; or
- * The conduct (1) substantially interferes with or will substantially interfere with a student's educational benefits, opportunities, or performance; or a student's physical or psychological well-being; or (2) creates an intimidating or hostile educational environment; or
- * Submission or rejection of such conduct by a student is used as the basis for evaluating the student's performance within a course of study or other school-related activity.



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PROCEDURES FOR REPORTING AND HANDLING COMPLAINTS OF HARASSMENT FOR STUDENTS:

A. REPORTING

1. **Students** It is the policy of the Sushi Chef Institute to encourage student targets of harassment and students who have first hand knowledge of such harassment to report such claims. Students should report incident(s) to any instructor, director, and administrator.
2. **Employees** Any adult school employee who witnesses, overhears, or receives a report, formal or informal, written or oral, of harassment at school or during school - sponsored activities shall report it to the director or the director's designee. If the report involves the school director, the reporter shall make the report directly to the school administrator.
3. **Privacy** Complaints will be kept confidential to the extent possible given the need to the investigate and act on investigative results.

B. RESPONSE

1. **Director's Duty.** The director or the director's designee is the person responsible for receiving oral or written reports of harassment. Upon receipt of a report, the director must notify the administrator immediately, without screening or investigating the report. The director may request, but may not insist upon, a written complaint. A written statement of the facts alleged will be forwarded as soon as practicable by the director to the administrator. If the report was given verbally, the director shall reduce it to written form within 24 hours and forward it to the administrator. Failure to follow any harassment report or complaint as provided herein will result in disciplinary action against the director.

C. INVESTIGATION

1. **Who** The director or the administrator shall conduct an investigation upon receipt of a report or complaint alleging student harassment.
2. **How** The investigator shall interview individuals involved and any other persons who may have knowledge of the circumstances giving rise to the complaint and may use other methods and documentations. In determining whether the alleged conduct constitutes a violation of this policy, the investigator shall consider, among other things; the nature of the behavior; how often the conduct occurred; whether there were past incidents or past continuing patterns of behavior; and the relationship of the parties involved.
3. **When** The investigator shall complete the investigation as soon as practicable, but in no event later than fourteen (14) calendar days following receipt of the complaint.
4. **Result** Upon completion of the investigation, the investigator shall decide if a violation of this policy has occurred based on the evidence supporting it.



Sexual Harassment

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I _____ have read and fully understand the sexual harassment policy.

Upon signing this agreement I _____ will conduct accordingly to the policy set forth by Sushi Chef Institute.

Name (Print) _____

Sign _____

Date Signed ____ / ____ / ____

Acknowledged by:

Sushi Chef Institute

Name (Print) Andy MATSUDA

Title CEO

Sign 

Date Signed ____ / ____ / ____



Sushi Chef Institute Notice

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(Fax Option: *-5-1)

ACKNOWLEDGEMENT BY ENROLLEE

1. I understand and accept that any contact for training I enter into with the Sushi Chef Institute contains legally binding obligations and responsibilities.
2. I understand and accept that repayment obligations will be placed upon me by any loans or other financing arrangements I enter into as a means to pay for my training.
3. I understand that any enrollment contract I enter into will not be binding or take effect until the first day of class, following the last date such a contract is signed by the school and myself, provided that I have not entered classes sooner.

Name (Please print) _____

Signed _____

Dated this _____ day of _____, 20____

ACKNOWLEDGEMENT BY SCHOOL

Prior to being enrolled in this institute, the applicant whose name and signature appears below has been made aware of the legal obligations he / she takes on by entering into a contact for training.

Those discussions included cautions by the school about acquiring an excessive debt burden that might become difficult to repay given employment opportunities and average starting salaries in his / her chosen occupation.

Signed _____


Title _____
C. E. O.

Dated this _____ day of _____, 20____



Release, Waiver, and Hold Harmless Agreement

Office: 1123 Van Ness Avenue
Torrance, California 90501
Phone/Fax: +1-310-783-8483
(Fax Option: *-5-1)

In consideration of the Sushi Chef Institute, accepting me as a student for Assistant Sushi Chef and / or Sushi Chef training and for other valuable consideration hereby acknowledged I, the undersigned, for myself, my heirs, executors, administrators or assigns do hereby fully and forever release and discharge the said Sushi Chef Institute, and its employee, servants, owners, stockholders, agents, successors, assigns and all persons whomsoever directly or indirectly liable, from any and all claims in any way resulting from my training as a Sushi Chef and my operation, use, maintenance or control of the tools of trade of a Sushi Chef and / or Assistant Sushi Chef. I further mean to include herein all personal injuries, conscious suffering, death, or property damage resulting from or in any way connected to or arising out of my training by Sushi Chef Institute, and my operation, use, maintenance or control of the tools of trade of a Sushi Chef and / or Assistant Sushi Chef.

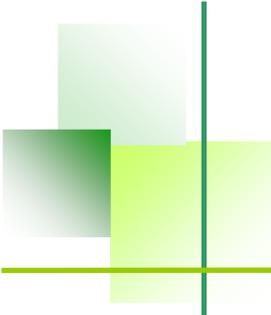
I fully understand and agree that the training of a occupation of Sushi Chef and / or Assistant Sushi Chef is an inherently dangerous activity which requires the prudent use of very sharp knives and other dangerous implements and that there is the possibility of accidental or other physical injury. I further agree to assume the risk of such injury, waive any and all claims or causes of action which I may now or hereafter have against Sushi Chef Institute, and its employees, servants, owners, stockholders, agents, successors, assigns, and all persons whomsoever directly or indirectly liable and further agree to indemnify and save harmless from any and all liability attributable to the Sushi Chef Institute, and its employees, servants, owners, stockholders, agents, successors, and assigns by either me or Third Parties as a result of my training in, operations, use, maintenance or control of the tools of trade of a Sushi Chef and / or Assistant Sushi Chef.

The Undersigned acknowledges that he / she has read the foregoing two paragraphs, been fully and completely advised of the potential dangers incidental to engaging in the activity and its fully aware of the legal consequences of signing the within instrument.

Dated _____

Name _____

Signed _____



Sushi 102 Course Daily Class Schedule

<i>Title: Introduction to Sushi Chef Institute and Varieties of Sushi</i> <i>Class: 1</i>
--

- Part 1) Introduction and Short Orientation:**
1. Greeting Practice in Japanese
 2. Identification Name Tag for each students
- Part 2) Rice Preparation:**
1. Selecting Suitable Rice for Sushi
 2. Rice Preparation Steps and Procedures (SCI Standard)
- Part 3) Sushi Rice Preparation:**
1. Vinegar Mixture Ingredients
 2. Mixing Rice and Vinegar mixture - Techniques and Tips
 3. Keeping of Sushi Rice
- Part 4) Basic Sushi Roll Practice:**
1. Ingredients and Tools used for Making Rolls (6 Step Movement)
 2. Making Cucumber Rolls
-

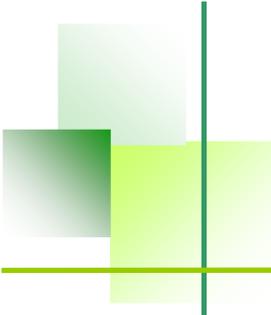
Notes:

I-ra-shai-mase
Arigato-gozaimeashita

Welcome
Thank you very much

Wash	1-3 minutes
Rinsing	More than 6 times
Drying	20-30 minutes
Cooking	45 minutes
Mix Sushi-zu	15%
Sushi-zu	7:5:2 = Vinegar : Sugar : Sea salt (1 part Table salt)





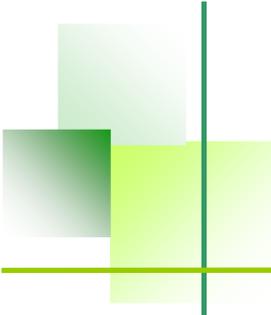
Sushi 102 Course Daily Class Schedule

<i>Title: New Type of Sauces</i> <i>Class: 2</i>

- Part 1) Practicing Finger Work (PFW):**
1. Cooking Sushi Rice and Making 20 Sushi Rolls
2. Hands on
- Part 2) Basic Sauces:**
1. Soy Sauce / Mirin / Sake / Rice Vinegar / Dashi
2. Characteristic and variety of each sauces
- Part 3) Special Sauces:**
1. Vinegar Based Sauces: Tosa-zu / Sushi-zu / Wari-zu
2. Soy Sauce Based Sauces: Tosa-soy / Wari-soy
3. Other Common Sauces, Special Sauces, and Spicy Tuna Sauce
4. Nikiri (Sauce) and Nitsume (Eel Sauce)
5. New type of sauce making Using western ingredients
- Part 4) Common Seasonings:**
1. Characteristics and it's uses
1. Ichimi 2. Wasabi 3. Kabosu 4. Yuzu 5. Kochijyan
6. Ra-yu 7. Sea Salt 8. Konacha 9. Yuzu-gosho
- Part 5) Miso:**
1. Aka-miso / Shiro-miso / Inaka-miso / Shinshu-miso
2. Three Way Decoration
- Part 6) Making Dressings: (with Vinegar)**
1. Tama-miso / Saikyo-miso / Dengaku-miso / Karashi-miso / Su-miso
2. Ingredients Used for each mixed Miso
3. Characteristics of each Miso and its use
- Part 7) Dry Ingredients:**
1. Characteristics and its use
2. Aonori / Itohana / Goma / Konbu / Kozansho / Takekawa / Konacha

Notes:





Sushi 102 Course
Daily Class Schedule

Title: Knife Check
Class: 3

Part 1)

Tools and Utensils:

1. Name and Proper Terminology for each items, Characteristic, Use, Maintenance, and Proper Storing Tips
2. Typical Tools and Utensils Used for Sushi

Part 2)

Knives:

1. Introduction to Chefs Knives
2. Varieties of Knives:
 1. Yanagi
 2. Deba
 3. Usuba
 4. Western
 5. Takobiki,
 6. Petty Knife
 7. Sushi-kiri Knife
 8. Haran-kiri Knife
3. Knife Maintenance and the Importance of Proper Maintenance of Knives
4. 3 Steps of Sharpening Knives - Yanagi / Deba / Western
5. Whet Stone / Headache / Eraser (Sabitori)

Part 3)

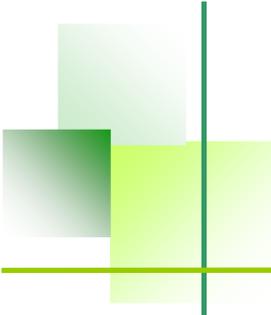
Maintenance: (Demonstration by the Instructor)

(Each Week the Knives will be Inspected by the Instructor)

1. Use of Steel Sharpener and Whet Stone
 2. Sharpening Techniques
 3. Keeping and Storing Tips
 4. Whet Stone Maintenance (by using of "Headache")
-

Notes:





Sushi 102 Course
Daily Class Schedule

Title: Preparation - 1
Class: 4

8:00 am at school
“Field Trip” to Fish Market (Food Distribution Company Visiting)

Part 1) Preparation Of Big Round Fishes:

1. Variety of Tuna, Blue Fin, Yellow Fin, Big Eye, and Albacore
 - * Characteristic of Tuna / Size / Season / Habitat / Appearance Texture Etc.
 - * Structures and Names of Each Portion
 - * Preparation Procedure and Cutting Technique (Saku-dori)
 - * Storing of Fresh Tuna

2. Yellowtail:
 - * Variety of Yellowtail
 - * Characteristic of a Yellowtail / Size / Season / Appearance Texture Etc.
 - * Yellowtail Structures and Names of Each Portion
 - * Preparation Procedure and Cutting Technique
 - * Storing Fresh Yellowtail

Part 2) Marinating Techniques

1. About Marinating
2. Marinating with Salt and Vinegar
 1. Amount of each ingredient used of marinating
 2. Length of time for marinating

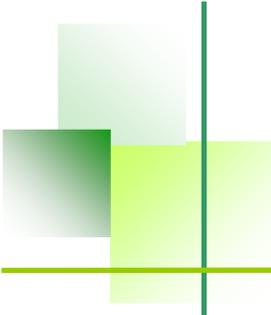
Part 3) Preparation and Marinating

1. Salmon and Japanese Mackerel (Saba)
2. Procedure and Technique in Cutting, Cleaning, and Marinating
3. Procedure: Marinate with Salt for 2 hours / Wash with water

* ***Beta Jio*** Marinate in Vinegar and Water for 20 minutes
(Salmon must be frozen for 1 week)

Notes:





Sushi 102 Course
Daily Class Schedule

Title: Preparation - 2
Class: 5

Part 1)

Preparation and Marinating

1. Sea Eel
2. Procedure and Technique: From Cleaning to Serving
3. Simmering: Sake 3.5 cups / Eel Sauce 7.5 cups / Sugar 10 oz / Soy light Sauce 6.5 oz
4. Making of Eel Sauce: Demonstration by the Instructor

Part 2)

Shrimp Preparation:

1. Brief Characteristics and Varieties of Shrimp
2. Ingredients, Tools, and Utensils used for Shrimp Preparation
3. Preparation Procedure:
Marinate in Salt for 20 minutes / Wash with Water
Marinate in Vinegar / Water for 2 minutes

Part 3)

Sea Eel (Anago) Preparation

1. Clean up for Anago
2. Anago Cooking
7.5 cup eel stock, sugar 10 oz, sake 3.5 cup (nikiri)
cooking by low heat with 45 min.
 - a. Reduce Anago stock to 70 %
 - b. Anago sauce making
1/3 (Soy Sauce), 1/3 (Sugar), 1/3 (Tamari) of reduced stock, and pinch salt

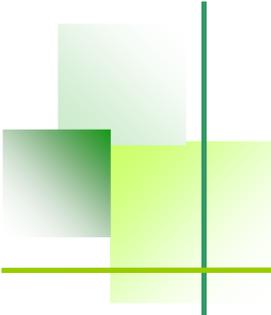
Part 4)

Practicing Finger Work (PFW):

Nigiri Steps 8 steps

Notes:





Sushi 102 Course
Daily Class Schedule

Title: Nigiri Sushi - 1
Class: 6

Part 1)

Preparation:

1. Cleaning Up and Keeping Fresh
 - * Any Round Fish (As same as Mackerel)
 - * White Fish: Cutting Hirame
 - * Aji (Spanish Mackerel): Cutting Small Fish
 - * Snapper and Tai: Cutting Semi-round Fish
(Demonstrated by the Instructor)

Part 2)

Neta Preparation:

1. Definition and Meaning of Neta
2. Step by Step Neta Making for Sushi
3. Size and Thickness of Neta

Part 3)

Neta Cutting Practice:

1. Practicing Neta Cutting with Konnyaku
2. Understanding 3-D Cutting Technique
 - * Sogi-giri / Nami-giri / 2 Finger Wide X 4 Finger Long (1/2 oz.) Slice

Part 4)

Practicing Finger Work (PFW):

hand practice and rolling practices

Notes:

Neta Cutting 2 finger wide 4 finger long 1/2 oz





Sushi 102 Course
Daily Class Schedule

Title: Nigiri Sushi - 2
Class: 7

Part 1)

Preparation:

1. Cleaning and Keeping it Fresh
 - * Any Round Fish (Same as Mackerel)
 - * White Fish: Cutting Hirame
 - * Halibut: Flat Fish
 - * Aji (Spanish Mackerel): Cutting Small Fish
 - * Snapper and Tai: Semi-round Fish (Demonstrated by the Instructor)
 - * Tuna: Saku-dori

Part 2)

Nigiri-zushi:

1. Characteristic of Nigiri-zushi / Size / Shape / Variety of Neta / Appearance
2. 8 Steps to Making Nigiri
3. 8 Step using Rice Only (SCI Standard)
 - * Target: 8 pieces within 2 minutes

Part 3)

Neta Cutting:

1. Konnyaku Neta Cutting
2. Marinated Saba Neta Cutting

Part 4)

Making Nigiri Sushi:

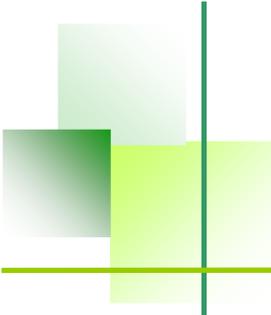
Saba Nigiri Sushi

Notes:

Storing fish

Wax paper and paper towel under the fish
Must change all paper each day





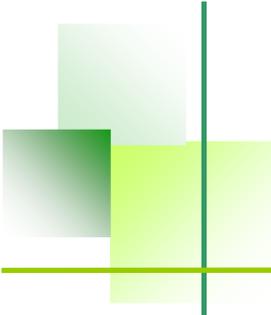
Sushi 102 Course
Daily Class Schedule

Title: Nigiri Sushi - 3
Class: 8

- Part 1) Nigiri Sushi:**
1. Characteristic of Nigiri-zushi / Size / Shape / Variety of Neta / Appearance
 2. 8 Steps to Making Nigiri
 3. 8 Step using Rice Only (SCI Standard)
 4. Target: 8 Pieces within 2 minutes (3/4 oz)
 5. Hand Exercise
- Part 2) Nigiri Practice and Decoration:**
1. Decoration
 2. One-way Decoration
 3. Sansui-mori
 4. Kikusui-mori
 5. Maru-mori
 6. Kasane-mori
- Part 3) Basic of Decoration:**
1. Importance of Decoration
 2. Decoration Concept
 3. Variation of Decoration
 4. Selecting Appropriate Plates for Decoration
- Part 4) Types of Decoration:**
1. Oke-mori / Sara-mori / Take-out mori / Party-mori / Funa-mori
 2. Try Take-out Box Decoration
-

Notes:





Sushi 102 Course Daily Class Schedule

<i>Title: Nigiri-zushi - 4</i> <i>Class: 9</i>

Part 1)

Nigiri-Sushi at the Sushi Bar:

1. Tools, Utensils, and Ingredients at the Sushi Bar Counter
2. Clear Neta Case Displaying Tips
3. Preparing Sauces and Condiments for Customer Use

Part 2)

Serving Customers:

1. How to Serve Sushi at the Sushi Bar:
 - * Sashimi / Sushi / Special Rolls / Vegetarian Sushi & Rolls / Today's Special
 - * Types of Dishes: Size / Color / Shape / Texture / Weight
 - * Serving Right Handed / Left Handed customers
 - * Serving Diverse Age Group / Amount of Wasabi / Seafood Allergies / Etc.
 - * Serving Manners

Part 3)

How to Set Up the Sushi Bar:

1. Condiments
2. Sauces
3. Garnishments
4. Ingredients
5. Fish Decoration Inside the Neta Case
 - Mt. Fuji decoration One side decoration

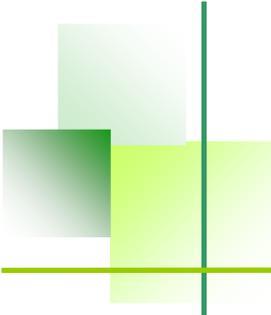
Part 4)

Estimating Fish Cost and Setting the Price:

1. Actual Fish Cost and Labor Fee (Preparation)
2. Estimating Profit per Sushi
3. Price Range for each different kinds of Sushi
 - * Target: 8 Pieces within 2 minutes (3/4 oz.)
 - * Hand Exercise

Notes:





Sushi 102 Course
Daily Class Schedule

Title: Varieties of Sushi
Class: 10

Part 1)

Preparation:

1. Cleaning Up and Keeping it Fresh
 - * Any Round Fish (Same as Mackerel)
 - * White Fish: Cutting Hirame
 - * Halibut: Flat Fish
 - * Aji (Spanish Mackerel): Cutting Small fish
 - * Preparation of Live Clams or Frozen Clams
2. Introduction to Variety of Fish Which is Not Used for Typical Sushi Neta
 - * Characteristic of Each Fish
 - * Showing Pro Sushi Chef skills
 - * Originality of Sushi Neta

Part 2)

Variety of Sushi:

1. Tuna / Yellowtail / Clams
2. Creative Sushi by Using Above Fishes and Clams
3. Additional Condiments for Sushi
4. Sharing Ideas for making different Sushi

Part 3)

Sushi Rice Preparation:

1. Vinegar Mixture Ingredients
2. Mixing Rice and Vinegar mixture - Techniques and Tips
3. Keeping of Sushi Rice

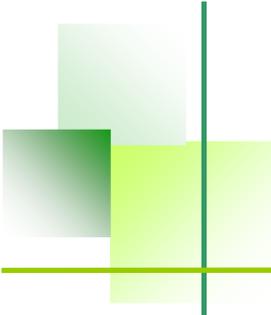
Part 4)

Understanding Sushi Rice:

1. Size / Ounces / Forming / Sharpness

Notes:





Sushi 102 Course
Daily Class Schedule

Title: Box Sushi
Class: 11

Part 1)

Box Sushi:

1. About Box Sushi
 - * Typical Box Sushi / Showing From Book
 - * Shrimp / Battera / Okina / Anago
2. Tools and Ingredients Used for Box Sushi
 - * Techniques to Make Box Sushi
3. Cutting Box Sushi
 - * Box Sushi Decoration

Part 2)

Variation of Box Sushi:

1. Wrapping: Okina Kelp / Soy Bean Sheet
2. Mixed Sushi Rice: with Masago / Green Tea Powder / Shiso Leaf
3. Osaka Style Box Sushi: White Fish / Kera / Anago
4. New Version of Box Sushi: By Instructor

Part 3)

Cutting: How to Sear fish

1. Cutting Albacore in Tataki / Yakishimo / and Sashimi Style
2. Cutting Technique and Tips

Part 4)

Preparing Smaller Fish:

1. Pompano / Spanish Mackerel
 - Tatejio marinate washing Vinegar marinate
 2. Cutting into: Sushi / Sashimi / and Other Cooking Style
 - * Target: 8 Pieces within 2 minutes (3/4 oz.)
 - * Hand Exercise
-

Notes:

Setting Up Sushi Bar 1 and 2 (days to be announced):

1. Learning to Set Up the Sushi Bar and Serving Sushi to Students
 2. Displaying Neta Inside Clear Case
 3. Preparing Necessary Items for Sushi Bar Set Up
 4. Sushi Bar Operation
 5. Student Sushi Chef Serving Sushi
- 



Sushi 102 Course
Daily Class Schedule

Title: Saiku Sushi
Class: 12

Part 1)

Arranged Sushi (Saiku Sushi):

1. How to Make Saiku Sushi and Saiku Rolls
 - * Preparation and Procedure
 - * Special Ingredients used for Saiku Sushi
2. Shikai-maki
 - * Characteristics of Shikai-maki
 - * Preparation and Procedure
3. Creative Sushi Decoration
 - * Sasa Haran Cutting

Part 2)

Tsutsumi Sushi:

1. Inari / Zakuro / Temari
2. Characteristics of each Tsutsumi Sushi
 - * Ingredients Used for Inari / Zakuro / Temari
 - * Preparation Steps

Part 3)

Sushi Types:

1. Typical sushi: Tsutsumi / Chirashi / Mushi Sushi
 - * Chirashi and Gomoku Sushi
2. Characteristics for Each
 - * Ingredients for Chirashi and Gomoku
3. Target: 8 Pieces within 2 minutes (3/4 oz.)
4. Hand Exercise

2 minutes for 8 pieces Nigiri sushi practice

Notes:





Sushi 102 Course
Daily Class Schedule

Title: Decoration - Moritsuke
Class: 13

Part 1)

Decoration Style:

1. Showing Examples of Decoration
2. Maru-mori / Nimen-mori / Sanmen-mori / Bunsen-mori
Shimen-mori / Sansui-mori / Kikusui-mori
 - * Characteristic of Each Decoration Styles
 - * Learning the Most Suitable Occasion to Present each Decoration Style
3. Practicing Decoration
 - * Bunsen-mori / Shimen-mori / Sansui-mori

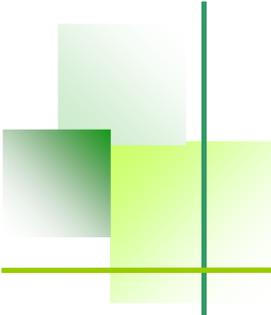
Part 2)

California Cuisine Dishes:

1. Basic Ingredients and Condiments
 - * Typical Fish / Seafood / Vegetables / Meat and Fruit Used
 2. Cooking and Decoration Techniques, and Tips
 - * Dish Selection
-

Notes:





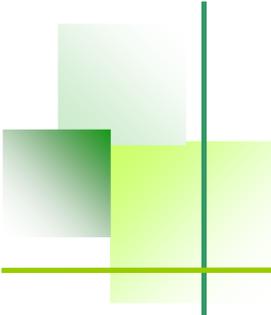
Sushi 102 Course
Daily Class Schedule

Title: Sashimi Decoration - 1
Class: 14

- Part 1) Sashimi Decoration (Moritsuke):**
1. Fundamental Idea: Ten / Chi / Jin
 2. 4 Basic Concept for Moritsuke
 - * Balance * Location
 - * Color * Space
- Part 2) Sashimi Cutting Technique:**
- * Hiki-giri * Sogi-giri
 - * Nami-giri * Usu-giri
 - * Ito-giri
- Part 3) Sashimi Decoration Concept:**
1. Main / Side / Movement - Shite / Waki / Tsure
 2. Using Large Plates for Sashimi Decoration
- Part 4) Practicing Sashimi Decoration:**
1. Vegetable Garnishments
 2. 3 Types of Fishes / Sashimi Morikomi
 3. Wasabi and Other Garnish
 4. Tosaka (Aka / Ao) Ugo
 5. Daikon Net
- * Target: 8 Pieces within 2 minutes (3/4 oz.)
 - * Hand Exercise

Notes:





Sushi 102 Course
Daily Class Schedule

Title: Sashimi Decoration - 2
Class: 15

Part 1) Sugata-zukuri and Ike-zukuri: (Whole Fish Decoration Sashimi)

1. Ingredients and Tools Used for Both Decorations
2. Procedures to Make these Decorations
 - * Adding Extra Ingredients and Garnishments
 - * Adding Clams
 - * Tai or Striped Bass (Sugata-zukuri)

Part 2) New Technique in Sashimi Decoration:

1. New Dishes from Famous California Chef
 2. New Style Sashimi Dishes
 3. Showing of the New Menu and Demo Dish
-

Notes:





Sushi 102 Course Daily Class Schedule

<i>Title: Business Management</i> <i>Class: 16</i>

- Part 1) Restaurant Management: (Resources and Finance Necessary to Start Business)**
1. Finance
 2. Location
 3. Employee
 4. Rules and Regulations
 5. Management Tips and Techniques
 6. Running Business

See attach sheet: Starting restaurant
Target location: 3 days business must pay lease payment
Pre-inspection for Health Dept.

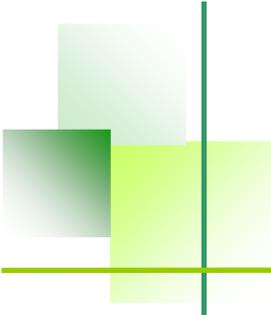
- Part 2) Catering Services:**
1. Catering Opportunities
 2. Setting Up Menu and Service Expense
 3. Creating Check List for Catering Services

- Part 3) Setting Up Sushi Bar:**
1. Each Student Makes Own Original Menu (Omakase Menu)
 2. Preparing Typical Sushi Bar: Full Course Meal / Appetizer to Desert
 3. Learning Professional Service Skills to take care of Customers with Different Traits and Back Ground
- * Target: 8 Pieces within 2 minutes (3/4 oz.)
* Hand exercise

- Part 4) Preview Final Examination:**
100 Questions
-

Notes:





Sushi 102 Course
Daily Class Schedule

Title: Fruit Cutting
Class: 17

Part 1)

Preview Skill Test:

1. All Subjects
2. Evaluation Items

Part 2)

Cutting Fruit:

1. Cutting Technique and Procedure by Using different kinds of Fruits
* Orange * Apple * Pineapple * Melon

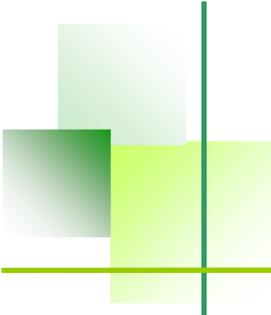
Part 3)

Japanese Desert:

Kuzu and Zenzai or Seasonal Desserts
Fruit Cutting and garnishment

Notes:





Sushi 102 Course
Daily Class Schedule

Title: Safety and Sanitation
Class: 18

Part 1)

Catering Food Safety

- 3 way closed - covering by tent
- Mat under prepare area
- Running water for hand wash with soap
- Must cover for all food
- Food temperature (under 41F, danger zone)
- All products need to be 6 inches off the ground

Part 2)

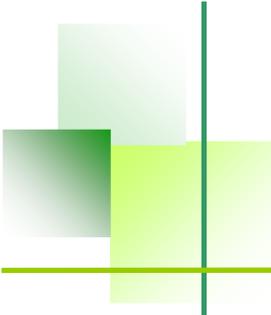
Clean Up All Area's of the Classroom:

1. Storage
2. Refrigerator
3. Under the Table
4. Hood and Ovens

*** Clean Up for the New Students ***

Notes:





Sushi 102 Course
Daily Class Schedule

Title: Sushi Bar Set Up
Class: 19

Part 1) Introduction to License and Certification for Sushi Bar Operation:

1. Food Management Certification / License
2. Health Department Permit
3. Beverage License
4. OSHA Inspection
5. Handling Daily Items
6. Using Chemical Products

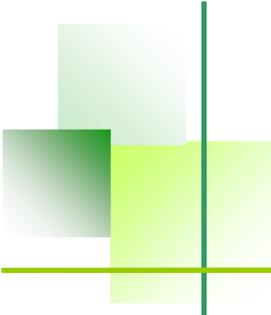
Part 2) Skill Test Practice:

1. Making Rolls
2. Making Nigiri
3. Making Hand Rolls

*** Clean Up for the New Students ***

Notes:





Sushi 102 Course
Daily Class Schedule

Title: Pro Skill Test and Written Exam
Class: 20

- Part 1) Skill Test:**
1. Professional II Skill Test
 2. Making Signature Roll
 3. Making Sushi Combination
 4. Freestyle Order by Instructor

- Part 2) Students (Evaluation by the Judges):**
1. 5 thru 1 Point evaluation
 2. Rolls Skills
 3. Nigiri Skills
 4. Decoration Skills
 5. Others

- Part 3) 1 Hour Written Examination:**

Graduation Lunch

Notes:



Name: _____



Sushi Chef Institute

Professional II Class Text

Sushi Chef Institute

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