



■ Tsuji Culinary Institute Group ■

At Tsuji Culinary Institute Group, we continually seek authenticity. Our aim is to bequeath culinary knowledge and skills to future generations, to develop human resources as future leaders of the food industry, to promote the life-enriching philosophy of Gastronomy to all, and to contribute to the advancement of culinary culture.

Headquarter 3-16-11 Matsuzaki-cho, Abeno-ku, Osaka, Japan 545-0053

President Yoshiki Tsuji

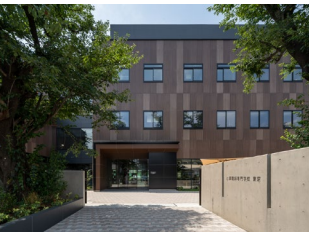
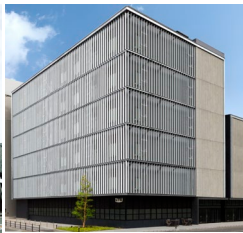
Foundation 1960 **Faculty Members** 500

Students 2,400 **Graduates** 150,000

- ◇ Tsuji Culinary Institute
- ◇ Tsuji Culinary Institute Tokyo
- ◇ Château de l'Éclair (France)
- ◆ Tsuji Culinary Research Co., Ltd.



OSAKA



TOKYO



FRANCE

■ History of Tsuji Culinary Institute Group ■

1960 Tsuji Culinary Institute established in Osaka

1972 Founder Shizuo Tsuji is named honorary “Meilleur Ouvrier de France(M.O.F.)” by the French Government

1980 Tsuji School of Advanced Studies in France “Château de l'Eclair” opens

1984 Tsuji Institute of Patisserie opens

1989 The 2nd School in France “Château Escoffier” opens
“Ecole Tsuji Osaka” opens

1991 “Ecole Tsuji Tokyo” opens

1993 Demise of our Founder, Shizuo Tsuji
Yoshiki Tsuji assumes the President of Tsuji Culinary Institute group

2000 Tsuji Culinary Institute group produces and prepares all courses in the banquet at the G8 Kyushu-Okinawa Summit in 2000

- 2004 Yoshiki Tsuji is appointed as a Vice President of the Nihon Ryori Academy and as a member of the Research Committee for Contents and Intellectual Properties, Cabinet Office
- 2006 Tsuji Culinary Institute was officially honored for the effort of training Ambassador's cuisiniers by Japanese Foreign Minister
- 2008 "tsuji+I" at Seoul, South Korea opens
- 2010 Inception of "Shizuo Tsuji Award" for an outstanding achievements in gastronomy Opening of "Atelier Tsuji Tokyo" as a training shop for patisserie
A keynote speaker for the "Worlds of Flavor International Conference & Festival (WOF)" held at the Culinary Institute of America, Napa Valley
- 2011 Opening of an authentic Japanese restaurant "Brushstroke" in New York with a collaboration of David Bouley
- 2012 Educational alignment with Dusit Thani College at Bangkok, Thailand
- 2013 Publication of this reissue "Shizuo Tsuji library" all seven volumes to commemorate the 80th anniversary of Shizuo Tsuji birth
- 2015 Shizuo Tsuji Gastronomy Foundation established
Tsuji Culinary Institute is awarded as top school in its category for the Nihon-Ryugaku Awards
- 2016 Educational alignment with The Culinary Institute of America at New York
- 2018 Yoshiki Tsuji is awarded "L'Ordre de m rite nationale Chevalier" by the French Government
- 2019 Yoshiki Tsuji is an executive producer of a dinner for heads of state at G-20 Osaka summit and Tsuji Culinary Institute prepares all courses in the banquet.
- 2024 Tsuji Culinary Institute Tokyo established in Tokyo

■ President's Profile ■



Yoshiki Tsuji (1964—)

The Head of the Board of Directors at Tsuji Culinary Institute
President of Tsuji Culinary Institute Group

Born in Osaka 1964. Educated in UK and USA.

He has studied and researched the most recent trends of cuisine throughout the world and used this knowledge to educate the next generation of professional chefs.

A member of the Research Committee for Contents and Intellectual Properties Cabinet Office in 2004.

A judge of the "Cuisine Masters", honoring system organized by the Ministry of Agriculture, Forestry and Fishery. A member of the examination Committee for Intangible Cultural Heritage registration of the world for Japanese Culinary and culture by the Ministry of Agriculture, Forestry and Fishery.

Number of his publications include the subject on the modern transition of gastronomy and on Japanese cuisine.