

Kokusai Confectionery College

[Educational Foundation: Keirin

Gakuen]

Training College for Confectionery Hygienists and Cooks (approved by MHLW)

Applied Professional Postsecondary Course (approved by MEXT)

Kokusai Confectionery College is a school approved by Ministry of Health, Labor, and Welfare as well as MEXT. Our curriculum sets you on the path to becoming an accomplished professional. It covers a wide range of pastries, bread, and wagashi, including the study for Confectionery Hygienists and other distinctive classes such as flower arrangements or tea ceremony. Our outstanding faculties come to us with backgrounds in restaurants, food service corporations, and hotels. Programs are designed to deliver superior pastry training and business skills. You will learn the theories behind confectionery and baking and start developing your creative design capabilities in our professional-grade facilities.

After graduation, the students find their careers in hotels, wedding halls, patisseries, boulangeries, wagashi shops, cafes, restaurants, and others like product development.

Also, Kokusai Confectionery College is the only school in Japan that is affiliated as a sister school with Ecole LENOTRE, a world-famous culinary art school in France. Every year masters from Ecole LENOTRE come to our school, providing us with the finest and cutting-edge skills.

Besides, Chitralada Technology Institute, a Thai-Palace-based college, and our school signed the "Sister School Agreement" in January, 2022. Ours is the first sister school for them. We are planning to promote student exchange programs and knowledge sharing on food and culture.

OUR PROGRAMS

・製菓総合専門士科 General Confectionery Expert Course (2-year course)

Your goal is to be qualified as Confectionery Hygienists by passing the national qualification exam while you are at the college, which almost all the students pass every year. At the same

time, you will learn confectionery, Japanese sweets, and baking techniques from basic to modern trends for two years.

Besides, the students go through 3-week internships in December in their first year.

・菓子製パン専科 Confectionery and Bread-making Course (1-year course)

This course is designed to prepare you for a career in the confectionery or baking industry.

Understanding fundamental principles and contemporary techniques, you will acquire professional-level skills throughout the course.

We provide you with the 4-day-per-week curriculum. You can build a program of your own on your free day. For example, we can provide internship occasions according to your goals or you can take our 1-year correspondence course for a Confectionery Hygiene Master. You can decide your style of learning.

ADMISSION

Qualifications for Application

Applicants must fulfill all of the following qualifications (1~3).

1. Aged 18 or over
2. To have completed 12 or more years of regular school education
3. Applicants must fulfill at least one of the following qualifications (a~d):
 - a) Have had Japanese education for 6 months or more in a Japanese language institution certified by the Ministry of Justice
 - b) Acquired 200 points or above on the Japanese language section on the EJU* test.
* The Examination for Japanese University Admission for International Students
 - c) Have JLPT* N2 (or N1) certification * The Japanese-Language Proficiency Test
 - d) Acquired 400 points or above on the BJT* test * Business Japanese Proficiency Test

COLLEGE FEE

General Confectionery Expert Course <First Year>

Payment Due	Lump-sum	Installment Plan		
		Within 10 days after Admission	March 10th	July 31st
Entrance Fee	200,000	200,000	-----	-----
Facility Fee	300,000	-----	150,000	150,000
Tuition Fee	550,000	-----	275,000	275,000
Training Fee	410,000	-----	205,000	205,000
Total	1,460,000	200,000	630,000	630,000
Course-Material Fee	150,000	150,000	-----	-----
For Training in Europe	154,000	154,000	-----	-----
Grand Total	1,764,000	504,000	630,000	630,000

General Confectionery Expert Course <Second Year>

Payment Due	Lump-sum	Installment Plan	
		March 20th	July 31th
Entrance Fee	-----	-----	-----
Facility Fee	310,000	155,000	155,000
Tuition Fee	585,000	292,500	292,500
Training Fee	570,000	285,000	285,000
Total	1,465,000	732,500	732,500
Course-Material Fee	123,000	123,000	-----
For Training in Europe	186,000	186,000	-----
Grand Total	1,774,000	1,041,500	732,500

Confectionery and Bread-making Course (1-year course)

Payment Due	Lump-sum	Installment Plan		
		Within 10 days after Admission	March 10th	July 31st
Entrance Fee	200,000	200,000	-----	-----
Facility Fee	250,000	-----	125,000	125,000
Tuition Fee	470,000	-----	235,000	235,000
Training Fee	490,000	-----	245,000	245,000
Total	1,410,000	200,000	605,000	605,000
Course-Material Fee	171,000	171,000	-----	-----
Grand Total	1,581,000	371,000	605,000	605,000

SPECIAL SCHOLARSHIP FOR INTERNATIONAL STUDENTS

All the applicants **MUST** have a command of Japanese enough to understand lectures held in Japanese at the college. So, we encourage you to study Japanese and qualified applicants deserve 20% of reduction in tuition fee.

That is: 550,000 yen x 20% = 110,000 yen will be exempted < General Confectionery Expert Course >

470,000 yen x 20% = 94,000 yen will be exempted < Confectionery and Bread-making Course >

As to the second year (2-year-course students): 585,000-yen x 20% = 117,000 yen will be exempted

The school will pick the candidates based on their attendance record and academic grades in the first year.

Requirements for the Special Scholarship Above

Students must have a "student visa" and either one of the requirements mentioned below from 1. to 4.

The qualification will be determined based on this and the entrance examination results.

1. Have a recommendation letter from the principal of your attending Japanese language school (attended for more than six months & has great attendance records and academic grades)
2. Acquired 200 points or above on the Japanese language section on the EJU test.
3. Have JLPT N2 (or N1) certification
4. Acquired 400 points or above on the BJT test

OTHER SCHOLARSHIPS

1. Honors Scholarship for Privately-financed International Students

The school recommends the candidate and JASSO judges. 48,000 yen / month (1 year or 6mos.)

2. Kyoritsu Maintenance Co., Ltd. Fund Scholarship

The school recommends the candidate and the authorities judge. 60,000 yen / month (1 year)

3. Kyoritsu International Foundation Scholarship

The school recommends the candidate and the authorities judge. 100,000 yen / month (2 years)

Kokusai Confectionery College Admission Office [open until 20:00 on your request]

1-32-1 Akebonocho, Tachikawa, Tokyo 190-0012

Nearest station: Tachikawa (JR Chuo, Ome, Nambu Line) 3-minute walk

Tachikawa-Kita (Tama City Monorail) 1-minute walk

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<https://kokusai-seika.com/>

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