

Learn About The Ancient Art of Sushi!

Thursday 24 September, 2015

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Join an action-packed two day training programme on 28-29th September for professional sushi chefs run by renowned sushi chef Kazato, appointed as the official sushi ambassador by the Japanese ministry of agriculture, forestry and fisheries.

At the end of the event, chefs qualify as a 'sensei', and will receive the highly acclaimed 'Sushi Proficiency Certificate', the only globally approved certificate by the official sushi body in Japan for passing a written exam.

After my time promoting Alaska Seafood, I am now responsible for the PR at the Norwegian Seafood Council in the UK.

The first event that I would like to invite you to is an exclusive sushi seminar conducted by the World Sushi Skills Institute/All Japan Sushi Associations in conjunction with Norwegian Seafood.

When: 28/29th September 2015

Where: Genius Social, Studio 8, The Islington Studios, London

This is an action packed two day training programme for professional sushi chefs run by renowned sushi chef Kazato, appointed as the official sushi ambassador by the Japanese ministry of agriculture, forestry and fisheries. At the end of the event, chefs qualify as a 'sensei', and will receive the highly acclaimed 'Sushi Proficiency Certificate', the only globally approved certificate by the official sushi body in Japan for passing a written exam.

I would like to invite you to visit the event on either the 28th and 29th September. This will give you the chance to meet renowned Chef Kazato, learn about the ancient art of sushi and speak with some of the top sushi chefs from the UK. Of course, there will be interview opportunities should you be able to attend so do let me know if you would like time at the event to do so asap.

Please find attached our flyer for this event and also an agenda to decide which element/s you would like to attend. The only time I would not advise is on day two (29th September) during the chefs examination, which is 2.15pm onwards.

Limited places for press available.

ENDS

For further information, please contact Jocelyn Barker at jb@seafood.no

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