

Catalog

Sushi Chef Institute 1123 Van Ness Avenue, Torrance, California 90501

1123 Van Ness Avenue, Torrance, California 90501 TEL: 310-782-8483 FAX: 310-218-0026 www.sushischool.net

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*Our print catalog is updated annually.

*Catalogs are provided to prospective students or the general public via our website, in person, or mailed via USPS.

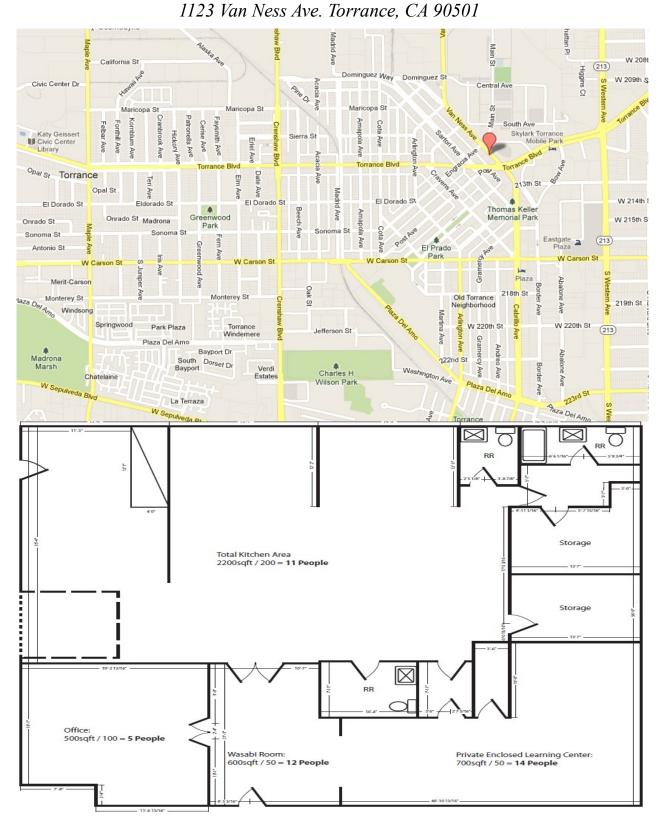
INTRODUCTION

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.

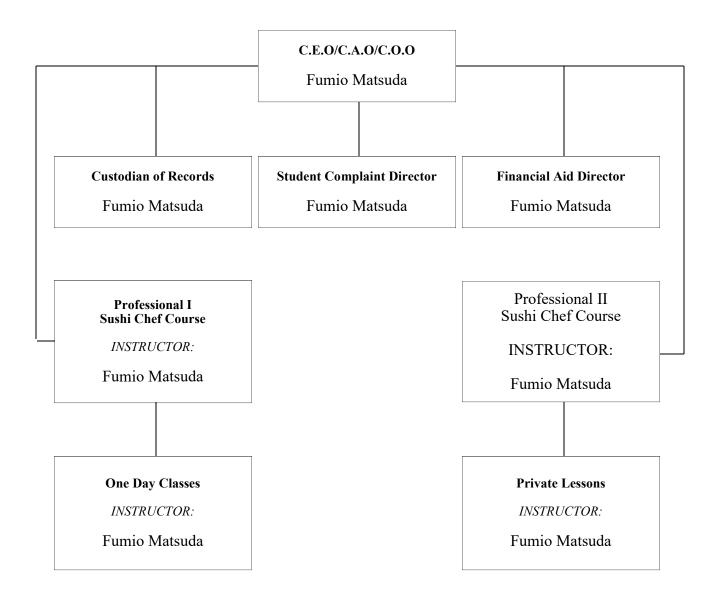




Sushi Chef Institute Location Map

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.

Accreditation and Certificate of Completion

Sushi Chef Institute is a private institute and that is approved by the Bureau for Private Postsecondary Education.

Sushi Chef Institute is a non-accredited institute, therefore, we are not eligible for any federal financial aid.

Once you have completed both Professional I and Professional II, you will receive a certificate of completion. This certificate, is a form of recognition awarded by Sushi Chef Institute for meeting minimum occupational course or curriculum requirements. This certificate states that you have taken vocational training courses to help prepare you for entry level work in the sushi chef industry. Please note, this certificate may bot be recognized for some employment positions, including, but not limited to, positions with any state

Student Information

In-resident housing is not available for our students. Other accommodation options can be found on our website or by contacting our administrator for further information. Please note, we only introduce our students to these accommodation options, we do not arrange reservations for our students.

I-20 support is available for those students that need to attend Sushi Chef Institute with Visa support.

English proficiency is req

Transferability of credits

"NOTICE CONCERNING TRANSFERABILITY OF CREDITS AND CREDENTIALS EARNED AT OUR INSTITION"

"The transferability of credits you earn at Sushi Chef Institute is at the complete discretion of an intuition to which you may seek to transfer. Acceptance of the certificate you earn in Professional I and II is also at the complete discretion of the intuition to which you may seek to transfer. If the certificate that you earn at this intuition are not accepted at the institution to which you seek to transfer, you may be required to repeat some or all of your coursework at the institution. For this reason you should make certain that your attendance at this institution will meet your educational goals. This may include contacting an institution to which you may seek to transfer."

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 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 Sauces	Basic Pickle, Rice Ball
	4	Sakizuke and Aemono	Proper Table Set-up and Terminology	Ohitashi, Cutting Practice
	5	Japanese Noodle	Other Popular Dishes	Field Trip: Mitsuwa Marketplace
	6	Basic Beef Cooking	Basic Pork Cooking	All Type of Dishes
	7	Basic Chicken	Basic Egg	All Type of Dishes
	8	Zensai (25 Quiz)	Learn about Sake	Show Japan Trip Video
	9	Basic Sashimi	Fish Prep. and Basic Cutting	Fish and Vegetable
	10	Basic Grill	Basic Grill Technique	Season Item and Popular Dish
	11	Deep Frying	Tempura	Fish and Vegetable
	12	Donburi Dishes	Nabe Cooking	Sea Food and Vegetable
	13	Sushi Rice Part 1	Preparation of Sushi Rice	Sushi Rice
	14	Basic Roll Making Part 1	Basic Rolls, Maki (25 Quiz)	Concept of Roll Decoration
	15	Basic Roll Making Part 2	Special Rolls	All Type of Special Rolls
	16	Basic Roll Making Part 3	Roll Making Hands-on Part 1	Roll Decoration Part 1
	17	Basic Roll Making Part 4	Roll Making Hands-on Part 2	Roll Decoration Part 2
	18	Basic Roll Making Part 5	Roll Making Hands-on Part 3	Time Race Roll Making
	19	Japanese Desserts	Fruits and Ice Cream Menu	Sushi and Decoration
	20	Skill Test	Final Test of 100 Questions	Sushi 101 Final Test

Notes:

Sharpening knives are each students responsibility. Knife check each week. 25 question quiz will be on Friday, on 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.

INSTRUCTIONAL CLOCK HOUR DISCLOSURE

Sushi Chef Institute

School Name

School Code

Accrediting Association			Date of	last accreditation	on visit
Basic Sushi Chef 20 classes 5	hours each,5 days	week,4 v	veeks total	100 Hrs.	
Course Title Total Instruction	al Clock Hours/Course	e Length (V	Veeks)	CIP	Codes
Class Title	Lecture	Lab	Practicum	Total	Total
	Hours	Hours	Hours	Instructional	
Professional I Sushi Chef				Clock Hours	Units
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					1

*Leave blank if you do not know the CIP Code.

INSTRUCTIONAL CLOCK HOUR TO CREDIT CONVERSION: The formula used to calculate the number of (check one) ______ quarter units or ______ semester units is as follows:

one credit=____lecture hours one credit=____laboratory hours one credit=____practicum hours (internship/externship)

INSTRUCTIONAL CLOCK HOUR DISCLOSURE

Sushi Chef Institute

School Name

School Code

Accrediting Associa	tion					Date of	last accreditatio	on visit
Professional Sush		20 classes,	5 hours	s each, 5	i day week			
Course Title		ai Instructionai	Clock Ho	ours/Cours	e Length (V	veeks)	CIP	Codes
	Class Titte	· · · · · · · · · · · · · · · · · · ·		Lecture Hours	Lib Hours	Practicum Hours	Total Instructional	Totai Credit
Professional II S	ushi Chei				-+		Clock Hours	Chita
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								-
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						1		
					-			

*Leave blank if you do not know the CIP Code.

INSTRUCTIONAL CLOCK HOUR TO CREDIT CONVERSION: The formula used to calculate the number of (check one) ______ quarter units or ______ semester units is as follows:

one credit=___lecture hours one credit=___laboratory hours. one credit=___practicum hours (internship/externship)

POTENTIAL CAREER ACHIEVEMENTS

During the past four years, Chef Matsuda has trained more than 1000 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 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 30 years of experience. He has served with the California Sushi Academy as Chief Instructor from 1998 - 2002, along with Sushi Chef Institute as C.E.O. and Chief Institute from 2002–present. 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.

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.

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

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 interfare 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.

PROCEDURES FOR REPORTING AND HANDLING COM-PLAINTS OF HARASSMENT FOR STUDENTS:

A. REPORTING

- 1. <u>Students</u> 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. <u>**Privacy**</u> Complaints will be kept confidential to the extent possible given the need to the investigate and act on investigative results.

B. RESPONSE

1. <u>Director's Duty.</u> 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. <u>Who</u> The director or the administrator shall conduct an investigation upon receipt of a report or complaint alleging student harassment.
- 2. <u>How</u> 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 behaivior; how often the conduct occurred; whether there were past incidents or past continuing patterns of behavior; and the relationship of the parties involved.
- 3. <u>When</u> 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. **<u>Result</u>** 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					
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

Professional II Skill Test Evaluation

			5	5	2	5	2	5	2	5	5	2	5	5	5	5	5	2	5
		nent	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4
		Assessment	S	3	с	3	3	S	с	3	3	S	S	S	S	3	S	ო	с
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		Categories	Creativity:	Decoration:	Taste:	Uniqueness:	Skill of Nigiri:	Speed Prep∴	Total Decoration:	Guality:	Creativity:	Decoration:	Uniqueness:	Speed Prep∴	Attitude:	Cleanliness:	Knife Maintenance:	Nail & Dress Code:	Personal Hygiene:
Date:	Name:	Topic	Appetizer				Sushi Morikomi				Signature Roll				Personal				
Date:	Name:	Topic	Appetizer				Sushi Morikomi				Signature Roll	7			Personal		4		

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

Comments:



Professional II Skill Test Evaluation Sushi Chef institute

Date:						
Name:						
Topic	Categories		Ass	Assessment	ent	
Appetizer	Creativity:	-	2	с	4	S
	Decoration:	-	7	ო	4	5
	Taste:	-	7	e	4	5
	Uniqueness:	-	7	ო	4	2
Sushi Morikomi	Skill of Nigiri:	-	2	ო	4	5
	Speed Prep.:	-	7	ო	4	5
	Total Decoration:	-	7	e	4	5
	Quality:	-	2	e	4	S
Signature Roll	Creativity:	-	7	e	4	S
	Decoration:	٢	7	S	4	2
	Uniqueness:	-	2	с	4	S
	Speed Prep.:	-	2	с	4	S
Personal	Attitude:	-	2	с	4	S
	Cleanliness:	٢	7	3	4	2
	Knife Maintenance:	-	7	e	4	S
	Nail & Dress Code:	1	2	3	4	5
	Personal Hygiene:	1	2	3	4	5
-	1-Need Improvement, 2-Belov	2-Below Average, 3-Average, 4-Good, 5-Great	e, 3-Avei	age, 4	-Good,	5-Great

Comments:



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	Field Trip: Fish Market	Knife Maintenance	Sauces Part 1
	4	Sauces and Ingredient Part 2, Preparation Part 1	Fish Cutting Basic Part 1	Salmon and Saba Marinate
	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	All Types of Hand Rolls (50 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

SCHEDULE OF TUITION

BASIC SUSHI CHEF 101 COURSE:

Registration Fee

\$100.00

20 classes (5 hours, Monday through Friday, 4 weeks) Total: 100 hours	\$3,150.00
Note: Tuition fee included textbook and handouts Additional fee for Japanese knife set & uniform set (optional)	<i>\$3,130.00</i>
Right hand: \$500 + tax	
Left hand: $\$600 + tax$	
Uniform set: Included	
PROFESSIONAL SUSHI CHEF 102 COURSE: Registration Fee	\$100.00

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

\$3,150.00

\$125.00 \$90.00

Note: Tuition fee included textbook and handouts

Additional fee for Japanese knife set & uniform set (optional)

Right hand:\$500 + taxLeft hand:\$600 + taxUniform set:Included

per hour)
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IF THE STUDENT OBTAINS A LOAN TO PAY FOR AN EDUCATIONAL PROGRAM, THE STU-DENT WILL HAVE THE RESPONSIBILITY TO REPAY THE FULL AMOUNT OF THE LOAN PLUS INTEREST, LESS THE AMOUNT OF ANY REFUND, AND THAT, IF THE STUDENT RE-CEIVES FEDERAL STUDENT FINANCIAL AID FUNDS, THE STUDENT IS ENTITLED TO A REFUND OF THE MONEY NOT PAID FROM FEDERAL FINANCIAL AID FUNDS.

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Item List	Description	Size	Student Price	Public Price
Deba knife	R	5.5"	175.00	175.00
Yanagi knife	R	9"	165.00	165.00
Western knife	R	9"	165.00	165.00
Petty knife		6"	55.00	55.00
Moribashi		5.5"	55.00	55.00
Kaiake			21.00	21.00
Honenuki			10.00	10.00
Kawamuki			10.00	10.00
Urokohiki			21.00	21.00
Makisu			4.50	4.50
Knife Bag			55.00	55.00
Knife set	Right Handed		800.00	800.00
Knife set	Left Handed		860.00	860.00
Chef coat	Size: S,M,L,XL		38.00	38.00
Chef pants	Size: S,M,L,XL		35.00	35.00
Chef hat	One size		20.00	20.00
Chef apron	One size		15.00	15.00
Deba saya	R		25.00	25.00
Yanagi saya	R		25.00	25.00
Deba saya	L		35.00	35.00
Yanagi saya	L		35.00	35.00
Western edge cover			8.00	8.00
Petty knife edge cover			6.00	6.00
Sabitori			10.00	10.00

SUSHI CHEF INSTITUTE PRICE LIST

NOTICE OF STUDENT'S RIGHT TO CANCEL CONTRACT

1. You may cancel the enrollment agreement and obtain a refund of charges paid through attendance at the first session, or the seventh day after enrollment, whichever is later.

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 descried in the contract. If you 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. Contract the council Private Postsecondary and Vocational Education at the address and telephone number printed below for information.

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

- 5. Any questions a student may have regarding this enrollment agreement that have not been satisfactorily answered by the institution may be directed to the Bureau for Private Postsecondary Education at 2535 Capital Oaks Dr. Suite 400, Sacramento, CA. 95833., www.bppe.ca.gov, (888) 370-7589, (916) 431-6959 or Fax (916) 263-1897
- 6. "A student or any member of the public may file a complaint about this institute with the Bureau for Private Postsecondary Education by calling (888) 370-7589 or by completing a complaint form, which can be obtained on the bureau's internet web site www.bppe.ca.gov."

7.

Bureau for Private Postsecondary Education

2535 Capitol Oaks Drive, Suite 40, Sacramento, CA. 95833

P.O. Box 980818, West Sacramento, CA. 95798-0818

P: (888) 370-7589 or (916) 431-6959 F: (916) 263-1897

CANCELLATION AND REFUND POLICY

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 25% of class taken	50%
More than 50% 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 descontinue 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 calender 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 responsibilites, and that the institution's cancellation and refund policies have been clearly explained to me.

Notice of Students Right to Cancel Contract

Cancellation and Refund Policy:

If you have not started training, you may cancel this contract by submitting witten 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 Guard	ian's Name			
		(Please Print)		
	Signature		/ Date Signed	/
	- Iginital C		Dure Signed	
As the authorized	representative of the school, I h	ereby agree to	the conditions s	et forth herein:
Authorized Scho	ol Representative			
		(Please Print)		
			/	/
	Signature		Date Signed	
School Admission	n Representative			
		(Please Print)		
			/	/
	Signature		Date Signed	;

Notice of Cancellation

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 abount 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, or send a telegram to:

, at	
(name of institution)	(address of institution)
NOT LATER THAN	
I cancel the contract for school.	
Dated: / /	
(Signature of student)	
REMEMBER, YOU MUST CANC telephoning the school or by not co	CEL IN WRITING. You do not have the right to cancel by oming 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 400 "R" Street Suite 5000 Sacramento, CA 95814-6200 (916) 445-3427

Student Tuition Recovery Fund

"You must pay the state-imposed assessment for the Student Tuition Recovery Fund (STRF) if all of the following applies to you:

- 1. You are a student in an educational program, who is a California resident, or are enrolled in a residency program, and prepay all or part of your tuition either by cash, guaranteed student loans, or personal loans, and
- 2. Your total charges are not paid by any third-party payer such as an employer, government program or other payer unless you have a separate agreement to repay the third party. You are not eligible for protection from the STRF and you are not required to pay the STRF assessment, if either of the following applies:
- 1. You are not a California resident, or are not enrolled in a residency program, or

2. Your total charges are paid by a third party, such as an employer, government program or other payer, and you have no separate agreement to repay the third party."

"The state of California created the Student Tuition Recovery Fund (STRF) to relieve or mitigate economic losses suffered by students in the educational programs who are California residents, or are enrolled in a residency programs attending certain schools regulated by the Bureau for Private Postsecondary and Education.

You may be eligible for STRF if you are a California resident or are enrolled in a residency program, prepaid tuition, paid the STRF assessment, and suffered an economic loss as a result of any of the following:

- 1. The school closed before the course of the instruction was completed.
- 2. The school's failure to pay refunds or charges on behalf of a student to a third party for license fees or any other purpose, or to provide equipment or materials for which a charge was collected within 180 days before the closure of the school.
- 3. The school's failure to pay or reimburse loan proceeds under a federal guaranteed student loan program as required by law or to pay or reimburse proceeds received by the school prior to closure in excess of tuition and other costs.
- 4. There was a material failure to comply with the Act or this Division within 30 days before the school closed or, if the material failure began earlier than 30 days prior to closure, the period determined by the Bureau,.
- 5. An inability after diligent efforts to prosecute, prove, and collect on a judgment against the institution for a violation of the Ave.

However, no claim can be paid to any student without a social security number or a taxpayer identification number."

(CCR §76215 (a) and CCR §76215 (b))

Custodian of Records

School Name					
Custodian Na	me				
			(Print)		
Home Addres	S				
	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			//	/
	Student Co	omplaint Desig	gnee	
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 2023

January 9, 2023	-	February 3, 2023	Sushi Chef Professional I Class
February 6, 2023	-	March 3, 2023	Sushi Chef Professional II Class
March 20, 2023	-	April 14, 2023	Sushi Chef Professional I Class
April 17, 2023	-	May 12, 2023	Sushi Chef Professional II Class
June 5, 2023	-	June 30, 2023	Sushi Chef Professional I Class
July 3, 2023	-	July 28, 2023	Sushi Chef Professional II Class
August 21, 2023	-	September 15, 2023	Sushi Chef Professional I Class
September 18, 2023	-	October 13, 2023	Sushi Chef Professional II Class
October 30, 2023	-	November 24, 2023	Sushi Chef Professional I Class
November 27, 2023	-	December 22, 2023	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 Class: 1

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 Ingredoents Class: 1

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 and rock sea salt, sea salt)

Part 2) History about Rice

Brief history, geography, culture, nutrition, variation and types What season of rice (Old rice or New crop Nov—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 or water with how much or 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 (Not boiling at all the time)

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 and Deba Class: 1

Part 1)	Yanagi and Deba 1. Knife blade quality, length and weight 2. Knife handle material types and shape 3. Whet Stone - what is it and how to use it
Part 2)	Maintenance 1. Use of steel sharpener and whet stone 2. Sharpening techniques 3. Keeping and storing tips #800, #1000, #2-3000 small number are rough 4. Whet Stone 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 Nihai-zu please see page 244 text book Sanbai-zu Ama-zu Pon-zu Adding wasabi, mustard, sesame oil, spicy oil, and other ingredients for variation (Vegetable, Fruits or you can buy at store)

Sushi 101 Course Daily Class Schedule 4

Title: Basics of Japanese Pickles Class: 1

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 Umeboshi Rakyo Fukujinzuke Shibazuke Yamagobo Bettara Senmaizuke Takuan Narazuke
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 by 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) Kikka Kabu

Daily Class Schedule 5

Title: Japanese Noodle and field trip *Class: 1*

Part 1) Japanese noodle Udon hot and cold 4:1:1 dipping sauce, 10:1:1 for hot soup Soba hot and cold 4:1:1 dipping sauce, 10:1:1 for hot soup Somen Noodle Part 2) Curry rice Beef, Chicken and or Seafood Seasonal Vegetable, Yellow onion, Potato etc Beef or chicken stock Demonstration of cooking Part 3) Field trip to Japanese Grocery store Mitsuwa market Dry food Seafood Sweets Book store for Japanese cooking books

Title: Basic Beef Cooking Class: 1

Part 1)	Beef	About beef type and vari Structure Nutritional valu	
	USDA	Prime, Choice and Select	(IBP Iowa Beef Products)
Part 2)	Beef	Cooking style - Shabu-sha Cutting technique and pre	bu, sukiyaki, yakiniku and etc. paration
Part 3)	Cookin	ng Beef dishes Negi-Maki Beef-Tataki Beef-Sukiyaki	
Part 4)	Pork	About Pork Structure	Type and variety Nutritional value
Part 5)	Pork	Cooking style - Shabu-sha Cutting technique and pre	bu, Tonkatsu, Kushikatsu and etc. paration
Part 6)	Cookir	ng Pork TonKatsu Vegetable ga Katsu-don (4:1:1)	rnish Cabbage , Cucumber, Tomato, Salad Dashi, Soy, Mirin)

Title: Basic Cutting -Class: 1

Part 1)	Chicken Type and Variety White, Yellow, Organic Structure of Chicken Nutritional value
Part 2)	Learning of Chicken Structure Learning how to cut off the part Demonstration and hand one 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

Title: Tuna fish or all type of fish and Saba cooking Class: 1

Part 1)	Tuna, Yellowtail, Albacore (Round Fish)1. Structure of each fishBlue fin, Big Eye, Yellow fin, Albacore2. Different kinds of Tuna (Fatty, Lean and etc)3. Different names of Yellowtail (Seasonal, Age, Name)
Part 2)	Halibut (Flat Fish) 1. Cutting demonstration by instructor 2. Students cut filleted a Halibut 3. Sashimi cut practice by Halibut
Part 3)	Understand many type of fish Shrimp Black Tiger, Brown Tiger, White Shrimp Salmon Cham, Pink, Silver, King, Koho Halibut, Snapper, Sea bass, Striped Bass etc
Part 4)	Showing Tuna fishing video Other type of fishes by books terminology
Part 5)	Cutting round fish (Saba Mackerel) Understand stracutre of fish
	Round fish Sanmai-Oroshi 3 pieces cutting
	Saba Cooking, Shio-yaki, Age-yaki, Miso-ni other etc

Daily Class Schedule 9

Title: Sakizuke - Kaiseki Appetizer Class: 1

Part 1) Introduction to Kaiseki

History behind Kaiseki course (Season, Simplicity, 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

Koimo-hineri-manju Nishiki-tamago Usagi-uzura-tamago Daikon Tamatebako Grilled Asparagus Quail Egg rabit Lotus root chips Other season items

Part 3) Decoration (Moritsuke)

Sasa-haran Cutting Natural items Stone and Bamboo leaf etc.

Title: Sashimi & Grilling Class: 1

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)	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 2)	Making Grilled Dishes <i>Time and temperature</i> Dynamite (Scallop and Vegetable) Ishi-yaki (Stone Grill) Tofu or Oyster Dengaku (Oyster grill with miso) Ebi-kogane-Yaki (Shrimp with Egg yolk) Wrapping grill (Sea food and vegetable) Other season grill items with traditional Decoration

Title: Nimono - Simmering & Mushi-mono Steaming Class: 1

Part 1)	Takiawase (stock happo-dashi)Prepping of Nimono (Mentori cutting)Happo-dashi ratio:8:1:1 (dashi, mirin and soy sauce-light colored)Ingredients:Kabocha, Koya-tofu, koimo, kinusaya beans ,Ninjin, shrimp and others
Part 2)	Fish nitsuke -
	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: I 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
	Tamago and Dashi 1:1 taste of salt and light say
	Cooked vegetable beens 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

Daily Class Schedule 12

Title: Tempura—Deep frying Class: 1

Part 1) 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 2) **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 fivers show demo Somen noodle or harusame Dry seaweed *Oil temperature* 170–180 C 330–360 F Showing of how you know the temp of oil Drop tempura batter and center of oil deepness to back Tempura flour All purpose flour 80%, starch 19%, Baking powder 1% mix (All cooking items must keep in cold, it will make a crispy tempura)

Part 3) **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 (Sauce I: 1: 1 Dashi, Mirin, Soy)

Part 4) **Other Deep fried Items** Shrimp Kawari-age

(Sarusame, Armando, Somen, others)

Title: Donburi - Rice in a Bowl with Different Toppings Class: 1

Part 1)	Introduction to Donburi Ingredients and utensils used for making donburi Varieties of donburi - showing books of donburi Preparation Technique and tips to make donburi
Part 2)	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
Part 3)	Introduction for Nabe Ingredients and utensils used for Nabe Varieties of Nabe Preparation of Nabe and technique or tips
Part 4)	Nabe Cooking Uo chiri (Sea food Nabe) Negima-nabe (Tuna & Onion) Milk-nabe (New style nabe by milk)
Part 5)	Condiments and sauces Ponzu sauce Yakumi Green onion (Sarashi-negi) Momijioroshi (Daikon & Chili paste)
Part 6)	Shabu Shabu Ponzu and Sesame dipping souces Vegetable Decoration Shabushabu Beef decoration
Part 7)	Sukiyaki soy and sugar by taste (Raw egg dipping Vegetable Decoration Shabushabu Beef decoration

)

Title: Sushi rice—Part 1 Class: 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 then 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 Estimate amount of cutting Cucumber — Estimate amount of cutting Avocado — Estimate amount of cutting
Part 5)	Sushi bar set-up
	Wasabipowder and waterTemi-zuVineger and water1:9SeaweedCutting half sizeWhet towelmust clean all the timeSesame-Tasted
Part 5)	Basic Rolls Ingredients and equipment used for rolls Making basic rolls Cucumber roll (Seaweed outside) California Roll (Rice outside)
	Basic 6 rice movements

Daily Class Schedule 15

Title: Basic roll making– Part 1 Class: 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 in 3 minutes

- 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

Daily Class Schedule 16

Title: Basic roll making—Part 2 Class: 1

Part 1) Basic roll Demonstration by the instructor

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

Bonito flakes: outside

Making 2 rolls in 2 minute and cutting with decoration in 3 minutes

Part 2)	Spicy Tuna Roll
	Spicy Tuna Sauce
	Mayonnaise 60%
	Tobanjan 35%
	Chili Sesami Oil 5%
	Chili Pepper 5%
Part 3)	Philadelphia Roll
<i>,</i>	Cream Cheese
	Salmon
	Red Onion Caper
Part 4)	Salmon Skin Roll
<i>,</i>	Grilled Salmon Skin
	Yamagobo
	Kaiware Daikon
	Cucumber

Daily Class Schedule 17

Title: Basic roll making - Part 3 Class: 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 in 3 minutes

- Part 2) Crunchy Roll Tempura Shrimp Eel Sauce Seaweed powder
- Part 3) Caterpillar Roll Cucumber Fresh Water Eel Sea Ell Half Avocado slice : over the roll
- Part 4)
 Rainbow Roll

 5 types of fish, cover the roll

 Tuna

 Shrimp

 Salmon

 White Fish

 Yellowtail
 - rt 5) Hand Roll making Western corn style temaki Japanese style temaki Shiso maki Plum roll (End of meal recommend)

Daily Class Schedule 18

Title: Basic roll making Part –4 Class: 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 in 3 minutes

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

Title: Japanese Desserts & Tofu dishes Class: 1

Part 1)	Introduction to Japanese desserts Typical ingredients used for Japanese desserts Tool and equipment for dessert making Dessert varieties Cold vs. Hot desserts Visual presentation of Japanese desserts (books and photographs)
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 180C or 360F 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

Daily Class Schedule 20

Title: Final skill and examination Graduation Class: 1

Part 1)	Skill testing by	Cutting skill Decoration skill Creativity skill
Part 2)	Final examination	
	100 questions test	
Part 3)	Graduation requires	

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



Student Contract

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

Agreement Returned Notice **Notice of Student's Right to Cancel Contract** Notice of Cancellation School Catalogue **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 which includes all fees, charges, and expenses for the completion of the course as follow:

Course title: Professional Sushi Chef Course 1 & 2 Total hours: 200 clocked hours Total amount: \$6,500.00 Breakdown:

Part 1: Professional ITotal hours: 100 clocked hours Total amount: \$3,250.00.Part 2: Professional IITotal hours: 100 clocked hours Total amount: \$3,250.00

Starting Date:

Completion Date:

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

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

*This enrollment agreement is valid only for the term of the Professional courses, for **2022. Enrollment agreement is subject to change at any time, per BPPE's request.**

VALID: January 1, 2023-December 31, 2023

Individual sushi knives and tools are available at prices ranging from: \$10.00-\$195.00.

1. /. . . /.	
Application Information	
	MI
Address:	
SSN:	Driver License: State:
Date of Birth:	Age Home phone:
Cell phone:	Email
Workplace:	
1	i
Medical Information (optional	I)
Do you have medical Insurance?	? If yes, name
Are you allergic to anything?	If yes, describe
	·
Jo you have /have you had any i	medical issues that may affect you while taking the courses?
Emergency Contact Person	
	nhone
Name:	phone:
	phone:
Name: Address:	
Name: Address:	Functiones
Name:Address: Education less than high school Gradient	Experience Traduation professional Cooking Experience
Name:Address: Educationless than high school Gradient Content of the school Diploma	Experience
Name: Address: Education	Experience Traduation professional Cooking Experience
Name:Address: Educationless than high school Gradient Gradient Gradient Gradient Gradient School Diploma	Experience Traduation professional Cooking Experience
Name: Address: Education I less than high school Gr Hight school Diploma College Schoo	Experience braduation professional Cooking Experience □ Yes If yes, how many?
Name:Address: Education Education I less than high school Gr Hight school Diploma College College Schoo Trade 1	Experience graduation professional Cooking Experience Image: Professional Cooking Experince
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Name:Address: Education Education I less than high school Gr Hight school Diploma College College Preferred Entry Class Class name: Professional sushi chef co	Experience irraduation professional Cooking Experience Yes If yes, how many?
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Application Form

Student Contract

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

Agreement Returned Notice **Notice of Student's Right to Cancel Contract** Notice of Cancellation School Catalogue **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 which includes all fees, charges, and expenses for the completion of the course as follow:

Course title: Professional Sushi Chef Course 1 & 2 Total hours: 200 clocked hours Total amount: \$6,500.00 Breakdown: Part 1: Professional I Total hours: 100 clocked hours Total amount: \$3,250.00.

Part 2: Professional II Total hours: 100 clocked hours Total amount: \$3,250.00

Starting Date:

Completion Date:

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

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

*This enrollment agreement is valid only for the term of the Professional courses, for **2022. Enrollment agreement is subject to change at any time, per BPPE's request.**

VALID: January 1, 2023-December 31, 2023

Individual sushi knives and tools are available at prices ranging from: \$10.00-\$195.00.

Enrollment Agreement

NOTICE TO APPLICANT ANY QUESTIONS OR PROBLEMS CONCERNING THIS SCHOOL WHICH HAVE NOT BEEN SAT-ISFACTORILY ANSWERED OR RESOLVED BY THE SCHOOL SHOULD BE DIRECTED AS FOL-LOWS:

Bureau for Private Postsecondary Education 1747 N. Market Blvd. Ste. 225, Sacramento, CA 95834 (916) 431-6959 (916) 263-1897 www.bppe.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 this agreement are binding.

The following enrollment agreement is between Sushi Chef Institute and the student attending the institute. This enrollment agreement will expire after this completion date.

Course title:	Professional Sushi Chef course 1 & 2
Starting Date:	Completion Date:
Student name:	
Address:	
Telephone number:	Social security number:

All the courses which will be taught at Sushi Chef Institute will incorporate certain elements of sushi skills, basic fish cutting, chicken, beef and port cutting, preparation, presentation, Japanese decoration, proper table setup, menu planning, recipes, basics of rice, steaming, boiling, frying and drilling, etc. Dependent upon the level of the course being taught. Testing and evaluations will be given throughout the duration of a course.

Enroll Agreement office.

Office: 1123 Van Ness Ave. Torrance, CA. 90501 Phone 310-782-8483

The school agrees to provide the following:

Textbook: A Sushi Chef Institute textbook 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.

Sushi Chef Professional I & II Courses is a 2-part class; each part consists of 20 classes 5 hours long Monday through Friday four week total or 100 hours to complete each part. 200 hours is the total required to complete the program of instruction.

Course title: Professional Sushi Chef course 1 & 2	Starting Date:
Examination Date: C	ompletion Date:
This training will cost:	
Registration fee (Non-refund	able) \$200.00
Tuition Cost (Refundable)	\$4,890.00
Textbook	(Included)
Supplies	(Included)
Materials & Food Cost (Non-Refu	udable) \$1,400.00
STRF Fee (Non-refundable)	\$10.00
Additional charges	(None)
Interest (if any)	(None)
TOTAL COST OF COURS	SE \$6,500
First payment (Due first day of profession	al 1) \$3,250.00
Final payment (Due first day of professio	nal 2) \$3,250.00

Sushi Chef Institute shall refund all refundable fees such as tuition and partial material & food cost if an applicant cancels within the first-class session, or the seventh (7) business days (excluding Sundays and Holidays), whichever is later.

Student Tuition Recovery Fund (STRF) fee rate is 2 dollars and .50 cents (\$2.50) per one thousand dollars (\$1,000) of institutional charges, rounded to the nearest thousand dollars. <u>YOU ARE RESPONSIBLE FOR THESE AMOUNTS.</u> IF YOU GET A STUDENT LOAN, YOU ARE RE- SPONSIBLE FOR REPAYING THE LOAN AMOUNT PLUS INTEREST.

If the student is eligible for a loan guaranteed by the federal or state government and the student defaults on the loan, both of the following may occur: (1) The federal or state government or a loan guarantee agency may act against the student, including applying any income tax refund to which the person is entitled to reduce the balance owed on the loan. (2) The student may not be eligible for any other federal stu-

TOTAL CHARGES FOR THE CURRENT (PRO 1 OR 2) PERIOD OF ATTENDANCE: \$3,250.00 (with STRF FEE)

ESTIMATED TOTAL CHARGES FOR THE ENTIRE EDUCATIONAL PROGRAM: \$6,500.00 (with STRF FEE)

TOTAL CHARGES THE STUDENT IS OBLIIGATED TO PAY UPON ENROLLMENT: \$3,250.00 (with STRF FEE)

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. The student can schedule 2 payments now of enrollment. Each payment must be submitted at the beginning of each part of the course (Professional 1 and 2).

The student may cancel his/her contract for school without any penalty or obligation as specified in the Notice of Students Right to Cancel Contract, and with the submission in writing of the Notice of Cancellation. Cancellation prior to the first day of instruction may be accomplished without penalty or obligation by any student. Said student will receive a refund of 100 percent of amount paid for school charges if the Notice of Cancellation is made prior to or on the first day of instruction.

Sushi Chef Institute adheres to the requirements the of Bureau for Private Postsecondary Education, 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 there from 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 pro rata refund.

"MY SIGNATURE BELOW CERTIFIES THAT I HAVE READ, UNDERSTOOD AND AGREED TO MY RIGHTS AND RESPONSIBILITIES, AND THAT THE INSTITUTION'S CAN-CELLATION AND REFUND POLICIES HAVE BEEN CLEARLY EXPLAINED TO ME."

Name (Print)

Signature Date

Student Financial Information

IF THE STUDENT OBTAINS A LOAN TO PAY FOR AN EDUCATIONAL PROGRAM, THE STUDENT WILL HAVE THE RESPONSIBILITY TO REPAY THE FULL AMOUNT OF THE LOAN PLUS INTEREST, LESS THE AMOUNT OF ANY REFUND. (CEC §94911€(1), (2), (3))

If the student is eligible for a loan guaranteed by the federal or state government and the student defaults on the loan, both of the following may occur:

The federal or state government or a loan guarantee agency may act against the student, including applying any income tax refund to which the person is entitled to reduce the balance owed on the loan.

The student may not be eligible for any other federal student financial aid at another institution or other government financial assistance at another institution until the loan is repaid. (CEC §94911 (g) (1), (2))

• If the student has received federal student financial aid funds, the student is entitled to a refund of moneys not paid from federal student financial aid program funds.

Student Information

In-resident housing is not available for our students. Other accommodation options can be found on our website or by contacting our administrator for further information.

After class tutoring is available for those students that require further help with explanation with specific subject and techniques/skills that have been introduced in the classroom.

Transferability of credits

"NOTICE CONCERNING TRANSFERABILITY OF CREDITS AND CREDENTIALS EARNED AT OUR INSTITION"

"The transferability of credits you earn at Sushi Chef Institute is at the complete discretion of an intuition to

which you may seek to transfer. Acceptance of the certificate you earn in Professional I and II is also at the complete discretion of the intuition to which you may seek to transfer. If the certificate that you earn at this intuition is not accepted at the institution to which you seek to transfer, you may be required to repeat some or all of your coursework at the insti- tuition. For this reason, you should make certain that your attendance at this institution will meet your educational goals. This may include contacting an institution to which you may seek to

Chef Institute to determine if your certificate will transfer."

STUDENT'S RIGHT TO CANCEL

The student has the right to cancel the enrollment agreement and obtain a refund of charges paid through attendance at the first-class session, or the seventh day after enrollment, whichever is later, as described in the Notice of Cancellation form that will be given to you at:

Sushi Chef Professional I & II

*Date in which the student has his or her right to receive a full refund (date of the firstclass session or the seventh day after enrollment)

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.

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

To cancel the enrollment agreement or withdraw from the institute and obtain a refund, You must do so in writing, by signing page ten (10) of this enrollment agreement.

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

6.The total charges for a period of attendance (Professional I & II) and an estimated tal to charge for the entire educational program are \$6,500.00.

Bureau for Private Postsecondary Education 1747 N. Market Blvd., Ste 225., Sacramento, CA 95834 Website: www.bppe.ca.gov (916) 431-6959 F: (916) 263-1897 E-mail: bppe@dca.ca.gov

CANCELLATION AND REFUND POLICY

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 cancelled by the school.

2 The school must refund all refundable fees like tuition, if the applicant cancels within the firstclass session, or the seventh (7) business days (excluding Sundays and Holidays), whichever is later.

3 The student shall have the right to cancel the enrollment agreement and obtain a refund of charges paid through attendance at the first-class session, or the seventh day after the enrollment, whichever is later.

The student shall submit to the school "Notice of Cancellation" form. The student does not have the right.

to cancel by telephoning the school or by not coming to class. 4 Students who have completed 60% or less of the period of attendance shall be pro rata refund.

5 Any merchandise that is purchased is non-refundable. Textbook and Uniform included in the tuition cost. will be deducted if the student does not fulfill at least Professional 1.

6 The food cost will be refunded partially. There will be a daily deduction until the date of notice of cancellation. All refunds must be paid within 10 business days after the class schedule is completed.

7 If the student has received federal student financial aid funds, the student is entitled to a refund of the money not paid from federal financial aid program funds.

Termination by school:

A student, who fails to maintain satisfactory progress, violates safety regulations, interferes with other students 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 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 institutions' cancellation and refund policies have been clearly explained to me.

Print Name

Signature

Date

Students Right to Cancel

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 addresses shown on the contract, which notice shall be submitted no later than midnight of this contract or the written notice may be personally or otherwise delivered to the school within that time. In the 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 students or his / her parent or guardian if he /she is a minor and written statement notifying all parties that the cancellation and refund policy continues to apply.

Student's Name:	Date:
Signature:	Date.

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

Authorized School Representative:	Fumio "Andy" Matsuda	Date:
Signature:		

School Admission Representative:

Fumio Matsuda

Date:

Signature:

Notice of Cancellation

Date:

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 of what you paid that equals the cost of equipment. The total amount charged for **each item of equipment shall not exceed the equipment's fair market value. The school is required too.**

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, or send a telegram to:

Sushi chef Institute	at	1123 Van Ness Ave Torrance CA 90501	No later than
(Name of institution)		(Address of institution)	-
7th day of starting of cla	ISS	. I canceled the contract for school. Dated:	

(Signature of student)

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

Any questions a student may have regarding this enrollment agreement that have not been satisfactorily answered by the institution may be directed to the Bureau for Private Postsecondary Education at 2535 Capital Oaks Drive, Suite 400, Sacramento, CA. 95833 or P.O. Box 980818, West Sacramento, CA. 95798- 0818, www.bppe.ca.gov, TEL: (888) 370-7589 or (916) 431-6959, FAX: (916) 263-1897 or (916) 263-1897

<u>A student or any member of the public may file a complaint about this institution with the</u> <u>Bureau for Private Postsecondary Education by calling (888) 370) 7589 toll-free or by com-</u> <u>pleting a complaint form, which.</u>

SEXUAL HARASSMENT POLICY

Policy:

The 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 staff 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.

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 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 interferes 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

Sexual Harassment

Ι				
policy. Upon Signing	this agreement, I			
to the policy set fort	h by Sushi Chef Institute.			
Name (Print)				-
Signature			Date	
Acknowledged by: Sushi Chef Institute				
Name (Print)	Fumio "Andy" Matsuda	Tittle	CEO	
Signature			Date	

Sushi Chef Institute Notice

ACKNOWLEDGEMENT BY ENROLLEE

I understand and accept that any contract for training I enter with the Sushi Chef Institute contains legally binding obligations and responsibilities.

I understand and accept that repayment obligations will be placed upon me by any loans or other financing arrangements I enter to pay for my training.

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 contract 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.

"Prior to signing this enrollment agreement, you must be given a catalog or brochure and a School.

Performance Fact Sheet which you are encouraged to review prior to signing this agreement. These documents contain important policies and performance data for this institution.

This institution is required to have your sign and date the information included in the School Performance

Fact relating to completion rates, placement rates, license examination passage rates, and salaries or wages, and the most recent three-year cohort default rate, if applicable, prior to signing

this agreement."

"I certify that I have received the catalog, School Performance Fact Sheet, and information regarding.

completion rates, placement rates, license examination passage rates, and salary or wage information, and the most recent three-year cohort default rate, if applicable, included in the School Performance Fact Sheet, and have signed, initialed, and dated the information pro- vided in the School Performance Fact

Sheet."

This is a legally binding contract signed by the student and accepted by the school. My

Name		Name	Fumio "Andy" Matsuda
(Print)		(Print)	
Sign		Title	CEO
Date this	day of	Date this	

Release, Waiver, and Hold Harmless Agreement

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 for y Sushi Chef Institute, and my operation, use, maintenance or control of the tools of trade of a Sushi Chef Institute, and my operation, use, maintenance or control of the tools of trade of a 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 whomsoevery 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	
0	