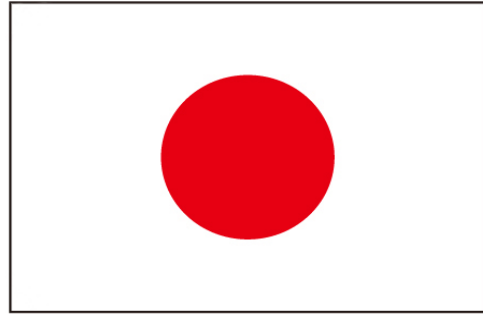
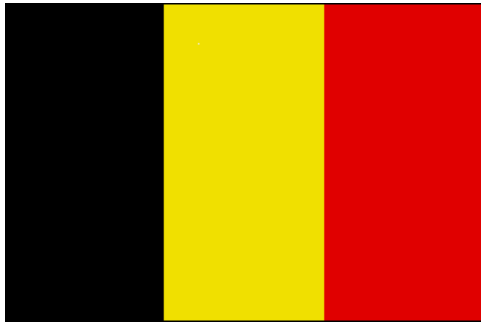


Umami Lecture  
for  
The Mastercooks of Belgium





**Date: Monday, October 7<sup>th</sup>, 2013**

**Venue: Ajinomoto Culinary Studio (Ajinomoto Communications Inc.)**

**Time Table**

**14:00            Doors Open**

**14:10            Umami Lecture Start  
                  Introduction by MC**

**14:10 -15:00    Presentation by Dr. Kumiko Ninomiya  
                  Demonstration by chef Takeshi Yamakawa**

**15:00-16:20    Demonstration by chef Koji Shimomura**

**16:20-16:50    Discussion  
                  (Moderator: Dr. Kumiko Ninomiya)**

**16:50            Closing**



## Umami Information Center

Umami Information Center is an international, accredited non-profit organization dedicated to providing accurate and beneficial information on umami. The UIC's goals are to promote health, pleasant eating, and improve the quality of human life for all. Since its founding in 1982, the UIC has been committed to education the public about umami through symposia and seminars, a comprehensive website, and the publication of information material

### Brief Biography of the Lecturer and Demonstrators



**Dr. Kumiko Ninomiya** is a director of the Umami Information Center (Non-profit Organization). She is a well-known umami expert who has extensive experience in the science behind this “fifth taste”. Throughout her career, she has been sought out to lectures and comments on this subject worldwide. In her academic endeavors, she has published and reviewed articles in countless educational, scientific and culinary journals. Dr. Ninomiya frequently appears in the popular media, providing clarity about umami for such opportunities as restaurant reviews and culinary events.



**Chef Takeshi Yamakawa** was born in 1966. Having trained at a well-known French restaurant “La Rochelle” (Tokyo), he has had diverse experiences in Italian, Korean and Japanese restaurants while being responsible for opening new restaurants. This career has enabled him to manage various demands including a new business development and working as a manager of the restaurants. Utilizing his own network, he has coordinated several collaboration events with famous chefs. Now he is working for Ajinomoto Communications Inc.



**Chef. Koji Shimomura** was born in 1967. He was trained at some of the top restaurants in France, such as “La Cote d’Or”. “Trois Gros” and “Guy Savoy” He opened his own restaurant “Edition Koji Shimomura” in Tokyo in 2007. In 2009, Tokyo Michelin Guide awarded his restaurant two stars, just one year after its grand opening, and it has continued its tow Michelin stars. Chef Shimomura is known for his sophisticated, modern and artistically presented cuisine that makes good use of umami and scientific culinary techniques instead of too much cream and butter.