

2019

入学要項〈留学生*〉

*在留資格「留学」で入学する者

Tsuji
Culinary
Institute

大阪あべの 専修学校・厚生労働大臣指定

辻調理師専門学校

 創立1960年

高度調理技術マネジメント学科 [3年制]

調理技術マネジメント学科 [2年制] ※文部科学大臣認定 職業実践専門課程

調理師本科 [1年制]

Tsuji
Institute of
Pâtisserie

大阪あべの 専修学校・厚生労働大臣指定

辻製菓専門学校

 創立1984年

製菓技術マネジメント学科 [2年制] ※文部科学大臣認定 職業実践専門課程

製菓衛生師本科 [1年制]

※文部科学大臣認定
職業実践専門課程

企業その他関係機関との連携の下、職業に必要な実践的かつ専門的な能力を育成することを目的とし、
文部科学大臣に認定された課程

日本語

한국어

繁體中文

简体中文

English

.tsuji

料理のチカラを学びとる

辻調理師専門学校 〒545-0053 大阪市阿倍野区松崎町3-16-11

辻製菓専門学校 〒545-0053 大阪市阿倍野区松崎町3-9-23

留学生入学案内係

日本国内より ☎0120-24-2418

日本国外より (+81)6-6629-0208

Mail ryugakusei@tsuji.ac.jp

Global site <http://www.tsuji.ac.jp/en/>

English 한국어 繁體中文 简体中文

We are looking for students who identify with our school motto and who meet our admissions policy



Our School Motto

Docendo Discimus

“By teaching, we learn”

About our school motto

Docendo discimus is a Latin proverb which means “By teaching, we learn.” It is said to be from a passage in a letter from the ancient Roman philosopher Seneca the Younger to his friend which is part of *Epistulae morales ad Lucilium* (Moral Letters to Lucilius).

Since the founder of the Tsuji Group Shizuo Tsuji opened the Tsuji Chef School (former name of the Tsuji Culinary Institute) in Osaka’s Abeno Ward in 1960, our school motto *Docendo discimus* has been continuously passed down to our faculty to the present as an educational belief which embodies the idea of “By teaching, we learn” and its utilization.

In regards to the motto *Docendo discimus*, Shizuo Tsuji passionately and repeatedly stated the following: “A school is a place where faculty provide all their knowledge and skills to students through classes and where faculty themselves continually learn new things. The reason why students study is because faculty members are constantly studying. By nature, there is no end to learning in the culinary and patisserie fields, and this is why people working in those fields will spend a lifetime learning about them.”

Docendo discimus are two words that represent our faculty’s dignity and circumspect approach. These words also express the wish that graduates, to which this motto is passed on to, will continue to study on their own about the actual culinary and patisserie related work that they are involved in, and drive the development of the food industry as they train the next generation.

Types of Students that Our School is Looking For (Admissions Policy)

- [1] Students who identify with our unique school motto and have a strong desire to learn at our school.
- [2] Students with a strong desire to take the initiative to acquire high-level knowledge and skills through learning.
- [3] Students with a determination to work in the food industry who do not give up in the face of difficulties in order to complete their studies.

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* Japanese only

Courses and Capacity

Tsuji Culinary Institute

Course Term	Course	Course Description	Lesson Hours and Holidays
3 years Early April 2019 – early March 2022	Advanced Culinary Arts and Management Course Capacity: 40 persons	Through the long curriculum of this three-year course, students will acquire advanced culinary skills and a broad, deep education. Through select education, we cultivate human resources capable of contributing to people and society through food.	[Lesson Hours] Monday through Friday Homeroom: 9:00 Lessons: 9:10 to 16:20 [Holidays] Sat./Sun./national holidays, summer/winter/spring vacation (Lessons may at times be held on Saturdays.)
2 years Early April 2019 – early March 2021	Culinary Arts and Management Course Capacity: 400 persons	In the first year of this course, students will study a wide range of different culinary genres and learn about the basics of cooking. In the second year, students will select a genre to major in and acquire advanced specialized techniques through restaurant simulations.	
1 year Early April 2019 – early March 2020	Regular Course Capacity: 400 persons	During this one-year program, students will acquire basic skills and knowledge of various culinary genres. In addition to thoroughly learning the skills necessary for the workplace, students will also acquire chef knowledge. The Regular Course has the following four classes. Any of these can be selected. ----- <ul style="list-style-type: none"> ● Culinary Class For students wanting to obtain a Chef's License after one year. ● Culinary Class/France Studies Course For students wanting to study at the Tsujicho Group's France location after completing the Culinary Class (students are not required to take a separate entrance examination for France-based studies). ● Double Masters Class For students wanting to study at the Tsuji Institute of Patisserie after completing the Regular Course. ● Career Class For students with careers 	

Tsuji Institute of Patisserie

Course Term	Course	Course Description	Lesson Hours and Holidays
2 years Early April 2019 – early March 2021	Confectionery Arts and Management Course Capacity: 360 persons	Through two years of study, students will increase the precision of their techniques, and cultivate extensive knowledge and the sensibilities of a professional craftsman. The first year of study consists of training with regard to basic techniques. The second year of study involves selecting a genre to major in, further practicing techniques, and enhancing the quality of techniques. This course thus nurtures human resources who can work independently at the workplace while understanding matters and thinking from a scientific perspective, and incorporating their extensive practical training and the theories and cultural aspects that they have learned through their lessons.	[Lesson Hours] Monday through Friday Homeroom: 9:00 Lessons: 9:10 to 16:20 [Holidays] Sat./Sun./national holidays, summer/winter/spring vacation (Lessons may at times be held on Saturdays.)
1 year Early April 2019 – early March 2020	Regular Course Capacity: 144 persons	From Western and Japanese confectioneries to baking, students will focus on acquiring fundamental skills for each of these confectionery genres during a short, one-year program. Students will become thoroughly versed in confectionery basics and learn the skills which will allow them to continue in the field. The Regular Course has the following three classes. Any of these can be selected. ----- <ul style="list-style-type: none"> ● Confectionery Class For students wanting to acquire the fundamental skills and knowledge necessary to become a Confectionery Hygiene Master in one year. ● Confectionery Class/France Studies Course For students wanting to study at the Tsujicho Group's France location after completing the Culinary Class (students are not required to take a separate entrance examination for France-based studies). ● Double License Class For students wanting to study at the Tsuji Culinary Institute after completing the Regular Course. 	

Enrollment Period, Application Period, Eligibility

Enrollment Period April 2019

Application Period

	Application Period	Examination Dates	Notes
First Application Period *1	Applications must arrive between September 3 (Mon.) 2018 and September 12 (Wed.)2018	September 24 (Mon.) 2018 September 29 (Sat.) 2018 * The school will assign one of the two dates above. * September 29 (Sat.) 2018 only for applicants residing outside Japan.	Applications will no longer be accepted even during the application period once the maximum number of applicants has been reached.
Second Application Period *1	Applications must arrive between October 1 (Mon.) 2018 and October 9 (Tue.)2018	* Notification of the date will be given after application.	Applications will no longer be accepted even during the application period once the maximum number of applicants has been reached.
Third Application Period *2	Applications must arrive between October 10 (Wed.) 2018 and February 22 (Fri.)2019		If the school has reached full capacity in the Second Application Period, there will be no Third Application Period.
Third Application Period *3	Applications must arrive between October 10 (Wed) 2018 and December 14 (Fri.)2018		

Notes: Applications are accepted only once per year per applicant.

*1 Applicants residing in and outside Japan (all foreign nationals whose status of residence in Japan is "student")

*2 Applicants residing in Japan (excluding those whose status of residence is "designated activities (working holiday)")

*3 Applicants residing outside Japan and those whose status of residence in Japan is "designated activities (working holiday)"

Eligibility

Applicants who satisfy the conditions listed under A and at least one condition listed under B (B-1 to B-5)

Selection Category	Eligibility		
General Selection	A	Have completed at least 12 years of school education outside Japan (as a general rule, applicants are required to have completed 12 years of formal education) or equivalent as specified by the Minister of Education, Culture, Sports, Science and Technology of Japan.	
	B	1	Have attended a Japanese language institution for at least six months (certified courses only). Japanese language institution: Educational institutions set forth in "Specification of Japanese Language Learning Facilities Based on Regulations of Standards Related to Residence Status Ministerial Ordinance to Provide for Criteria Pursuant to Article 7, Paragraph (1), Item (ii) of the Immigration Control and Refugee Recognition Act."
		2	Have passed the N1 or N2 level (1st or 2nd level before 2009) of the Japanese-Language Proficiency Test . Japanese-Language Proficiency Test (JLPT): Administered in Japan by Japan Educational Exchanges and Services (JEES) and in overseas countries through cooperation between the Japan Foundation and local organizations.
		3	Have scored at least 200 points in the subject "Japanese as a foreign language" of the Examination for Japanese University Admission for International Students . Examination for Japanese University Admission for International Students (EJU): Administered in Japan and overseas countries by the Japan Student Services Organization (JASSO).
		4	Have passed the BJT Business Japanese Proficiency Test with a score of at least 400 points. Administered in Japan by the Japan Kanji Aptitude Testing Foundation.
		5	Have attended a school in Japan recognized by Section 1 of the Japan School Education Act (excluding kindergarten) for at least one year. (Includes independent Japanese courses of at least one year in duration at junior college and university.)

Documents for Application

* Note that applications cannot be accepted if documentation is incomplete.

	Required Documents	Notes
1	Application Form	Attach a 4x3 cm photo of yourself (refer to the "Sample Application" section on p. 54). * The application must be filled out in black ink or with a ballpoint pen. Erasable ballpoint pens may not be used.
2	Essay	
3	Examination Fee Payment Certificate	Refer to p. 15-16 (Japanese only) * Please inquire if you reside outside Japan.
4	Graduation Certificate (Original) or Diploma (Copy)	High school or university graduation certificate or diploma (written in either English or your native language) * Attach a Japanese translation if the graduation certificate or diploma provided is written in a language other than English. (Documentation which proves that the applicant has completed at least 12 years of school education outside Japan or documentation equivalent to that set forth in the Ministry of Education, Culture, Sports, Science, and Technology of Japan Notice No. 153 of 1981)
5	Proof of Japanese Language Ability (All items listed on the right which are held by the applicant) * Applicants who are enrolled or have enrolled in a Japanese language institution must submit "a."	a. Certificates (1) and (2) issued by a Japanese language institution (1) Academic transcript which lists the number of days of attendance (2) Graduation certificate (or certificate of expected graduation) b. Japanese-Language Proficiency Test (JLPT) Certificate (either N1 or N2, known as 1st or 2nd level before 2009) or Pass/Fail Notification * Depending on the timing, a JLPT Score Report may be submitted earlier than the Test Certificate. c. Examination for Japanese University Admission for International Students (EJU) Score Report (score of at least 200 points total in the "Listening and Listening-Reading" and "Reading" sections of the subject "Japanese as a foreign language") d. BJT Business Japanese Proficiency Test Score Certificate (score of at least 400 points) e. Proof of having attended a school in Japan recognized by Section 1 of the Japan School Education Act (excluding kindergarten)
6	Foreign Student Personal Information Form	Insert in this booklet (refer to the "Sample Application" section on p. 56)
7	Examination Admission Postcard	Insert in this booklet (refer to the "Sample Application" section on p. 56)

Process from Application to Pass/Fail Notification



* Both written and oral examinations are given in Osaka. Examination admission postcards are scheduled for mailing around mid-September. If you require a visa to enter Japan, please acquire it on your own.

Admission Procedures

Applicants who have passed the entrance exam should complete the procedures outlined in steps 1 and 2 within the designated time frames.

1	Submission of "Student Identification Card Information Confirmation Slip"	Submit this within two weeks after receipt of your acceptance letter. ● The document will be sent together with your acceptance letter. ● Check the information, fill out all of the necessary items, and then send the document back to the school.
2	Tuition Payment	Tuition should be paid in the method (number of payments) of your choice within two weeks after receipt of your acceptance letter.
3	Extension or Change of Period of Stay, Acquisition of Status of Residence	A certificate of admission is issued to persons who have completed tuition payment. If you reside in Japan: ● If your current status of residence will expire before entering school, apply on your own (or through your Japanese school) to extend your period of stay or change your status of resident to "student." The Tsujicho Group will create documents in the "For organization" sections which are necessary for the Application for Certificate of Eligibility, and send them around mid-January. The latest certificate from your Japanese school (grades, attendance record, etc.) is needed for application. ● If your current status of residence will not expire before entering school, depending on the timing of extension, the Tsujicho Group may be able to apply on your behalf. If you reside outside Japan: The Tsujicho Group will apply for Certificate of Eligibility at the Immigration Office on your behalf (around December). If a Certificate of Eligibility is issued, it will be sent to you by post together with your certificate of admission. Take the Certificate of Eligibility and your passport to apply for a study visa at the Japanese embassy or consulate in your home country.
4	Pre-Admission Study Program	The objective of this program is to study basic concepts prior to entering the school.
5	Provision of Information Before School Entry	Detailed documentation, including information on the entrance ceremony and how to purchase chefwear, educational materials, knife sets, and other items, will be sent by post (around early February).

Tuition (Amount, Payment Period, Payment Method)

Tuition Note: Tuition includes all costs for materials.

Tsuji Culinary Institute		Tuition Amount	Breakdown				
			Entrance Fee	Program Development Fee	Course Fee	Practical Training Fee	
3 years	Advanced Culinary Arts and Management Course	1st year	1,916,000 yen	250,000 yen	100,000 yen	1,026,000 yen	540,000 yen
		2nd year	1,650,000 yen	-	50,000 yen	1,040,000 yen	560,000 yen
		3rd year	1,524,000 yen	-	50,000 yen	1,034,000 yen	440,000 yen
2 years	Culinary Arts and Management Course	1st year	1,916,000 yen	250,000 yen	100,000 yen	1,026,000 yen	540,000 yen
		2nd year	1,874,000 yen	-	50,000 yen	1,200,000 yen	624,000 yen
1 years	Regular Course	2,170,000 yen	250,000 yen	100,000 yen	1,090,000 yen	730,000 yen	

Tsuji Institute of Patisserie		Tuition Amount	Breakdown				
			Entrance Fee	Program Development Fee	Course Fee	Practical Training Fee	
2 years	Confectionery Arts and Management Course	1st year	1,916,000 yen	250,000 yen	100,000 yen	1,026,000 yen	540,000 yen
		2nd year	1,874,000 yen	-	50,000 yen	1,200,000 yen	624,000 yen
1 years	Regular Course	2,170,000 yen	250,000 yen	100,000 yen	1,090,000 yen	730,000 yen	

Advanced Culinary Arts and Management Course	1st Year		Upon Acceptance (initial payment)	2nd Installment (when selecting the Four Installment Method)	3rd Installment (when selecting the Four Installment Method) Second Installment (when selecting the Two Installment Method)	4th Installment (when selecting the Four Installment Method)
	Within 2 weeks of receipt of acceptance letter		Late June 2019	Late September 2019	Mid December 2019	
	Lump Sum Payment	1,916,000 yen	-	-	-	
	Two Installment Method	1,133,000 yen	-	783,000 yen	-	
Four Installment Method		741,500 yen	391,500 yen	391,500 yen	391,500 yen	
Confectionery Arts and Management Course	2nd Year		Upon Acceptance (initial payment)	2nd Installment (when selecting the Four Installment Method)	3rd Installment (when selecting the Four Installment Method) Second Installment (when selecting the Two Installment Method)	4th Installment (when selecting the Four Installment Method)
	Mid March 2020		Late June 2020	Late September 2020	Mid December 2020	
	Lump Sum Payment	1,650,000 yen	-	-	-	
	Two Installment Method	850,000 yen	-	800,000 yen	-	
Four Installment Method		450,000 yen	400,000 yen	400,000 yen	400,000 yen	
Regular Course (Culinary/Patisserie)	3rd Year		Upon Acceptance (initial payment)	2nd Installment (when selecting the Four Installment Method)	3rd Installment (when selecting the Four Installment Method) Second Installment (when selecting the Two Installment Method)	4th Installment (when selecting the Four Installment Method)
	Mid March 2021		Late June 2021	Late September 2021	Mid December 2021	
	Lump Sum Payment	1,524,000 yen	-	-	-	
	Two Installment Method	787,000 yen	-	737,000 yen	-	
Four Installment Method		418,500 yen	368,500 yen	368,500 yen	368,500 yen	

Confectionery Arts and Management Course	1st Year		Upon Acceptance (initial payment)	2nd Installment (when selecting the Four Installment Method)	3rd Installment (when selecting the Four Installment Method) Second Installment (when selecting the Two Installment Method)	4th Installment (when selecting the Four Installment Method)
	Within 2 weeks of receipt of acceptance letter		Late June 2019	Late September 2019	Mid December 2019	
	Lump Sum Payment	1,916,000 yen	-	-	-	
	Two Installment Method	1,133,000 yen	-	783,000 yen	-	
Four Installment Method		741,500 yen	391,500 yen	391,500 yen	391,500 yen	
Regular Course (Culinary/Patisserie)	2nd Year		Upon Acceptance (initial payment)	2nd Installment (when selecting the Four Installment Method)	3rd Installment (when selecting the Four Installment Method) Second Installment (when selecting the Two Installment Method)	4th Installment (when selecting the Four Installment Method)
	Mid March 2020		Late June 2020	Late September 2020	Mid December 2020	
	Lump Sum Payment	1,874,000 yen	-	-	-	
	Two Installment Method	962,000 yen	-	912,000 yen	-	
Four Installment Method		506,000 yen	456,000 yen	456,000 yen	456,000 yen	

Regular Course (Culinary/Patisserie)	1st Year		Upon Acceptance (initial payment)	2nd Installment (when selecting the Four Installment Method)	3rd Installment (when selecting the Four Installment Method) Second Installment (when selecting the Two Installment Method)	4th Installment (when selecting the Four Installment Method)
	Within 2 weeks of receipt of acceptance letter		Late June 2019	Late September 2019	Mid December 2019	
	Lump Sum Payment	2,170,000 yen	-	-	-	
	Two Installment Method	1,260,000 yen	-	910,000 yen	-	
Four Installment Method		805,000 yen	455,000 yen	455,000 yen	455,000 yen	

Payment Method

- Tuition may be paid in a lump sum, or in two or four installments. Paying in installments does not change the total amount of tuition.
- Select your preferred number of payments, and pay the amount indicated in the table on p. 51 within the designated time frame.
- To make payment, please use the “Transfer (Payment) Request Form” which will be sent together with your acceptance letter. A “Transfer (Payment) Request Form” will be sent separately for subsequent payments.
- If payment cannot be made within the designated time frame, always contact the Tsujicho Group Accounting Department.

Tuition Counseling Hotline
(direct line for accounting department)

☎ 06-6624-8331
☎ 06-6624-8334

- If admission procedures are not completed within the designated time frame, or we receive no contact, we may decide you have withdrawn from admission.

* If you wish to withdraw from admission for any reason, refer to the procedures on p. 55.

Expenses Required Other Than Tuition

- Prices change according to the number of chefwear sets and type of knife set to be purchased.
- Separate fees are required for taking separate elective study courses and when participating in study tours.

Tsuji Culinary Institute (examples of expenses in the 2018 school year)

Course	Year	Amount	Breakdown
Advanced Culinary Arts and Management Course	First Year	Approx. 290,000 yen	Educational materials, chefwear (single set), knife set, Compitum (Tsujicho Group Alumni Association) membership fee, student insurance, computer for class use (specified model, your personal property)
	Second Year	Approx. 32,000 yen	Educational materials, chef shoes, off-campus educational expenses, student insurance
	Third Year	Approx. 11,000 yen	Student insurance, chef license application fees
Culinary Arts and Management Course	First Year	Approx. 266,000 yen	Educational materials, chefwear (single set), knife set, Compitum (Tsujicho Group Alumni Association) membership fee, student insurance, computer for class use (specified model, your personal property)
	Second Year	Approx. 30,000 yen	Educational materials, chef shoes, student insurance, chef license application fees
Regular Course		Approx. 171,000 yen	Educational materials, text printing expenses, chefwear (single set), knife set, guidance training camp fee, off-campus educational expenses, Compitum (Tsujicho Group Alumni Association) membership fee, student insurance, chef license application fees

- Student Insurance: All students are required to enroll in “Student 24 Hour Aid,” a system available 24 hours a day to provide support both on and off campus and offer students a sense of security so that they can carry on with their academic lives.
- Tsuji Culinary Institute will notify new students before admission regarding the type of computer required for the Advanced Culinary Arts and Management Course (three years) and Culinary Arts and Management Course (two years).
- Transportation expenses are required separately for travel to locations where training classes are held in the Advanced Culinary Arts and Management Course (three years) and Culinary Arts and Management Course (two years).

Tsuji Institute of Patisserie (examples of expenses in the 2018 school year)

Course	Year	Amount	Breakdown
Confectionery Arts and Management Course	First Year	Approx. 90,000 yen	Educational materials, chefwear (single set), confectionery study set, Compitum (Tsujicho Group Alumni Association) membership fee, student insurance
	Second Year	Approx. 22,000 yen	Educational materials, student insurance, Confectionery Hygiene Master License examination fees
Regular Course		Approx. 90,000 yen	Educational materials, chefwear (single set), confectionery study set, Compitum (Tsujicho Group Alumni Association) membership fee, student insurance

- Student Insurance: All students are required to enroll in “Student 24 Hour Aid,” a system available 24 hours a day to provide support both on and off campus and offer students a sense of security so that they can carry on with their academic lives.

Tuition and Expenses Required for France Studies Course

Students who participate in the France Studies Course will study at the Tsujicho Group's France location in Lyon after completing the one-year Tsuji Culinary Institute Regular Course or the Tsuji Institute of Patisserie Regular Course.

France Studies Course

- Students are exempted from paying the France School entrance fee (150,000 yen) and program development fee (150,000 yen).
- Students are exempted from taking an examination for entrance into the France School.
- Throughout the first year of enrollment, students are able to take classes that will help them in their overseas studies.
- In order to determine whether students start in the spring or autumn course, the school will look at the interest of the students, and refer to their tests results, attendance record, and homeroom teacher evaluation.
- A briefing session will be held on travel procedures in the first year of enrollment.

Tuition and Expenses (examples in the 2018 school year)

Item	Amount	Notes
Course Fee	1,398,000 yen	
Practical Training Fee	1,140,000 yen	
Boarding Expenses	510,000 yen	Includes utilities and food expenses during holidays
Visa and Residency Permit Application Fees	60,000 yen	Includes cost of physical examinations
Stage* Training Expenses	150,000 yen	
Total	3,258,000 yen	

○ In addition to the above, studying at the France School requires students to have overseas student insurance, round trip air tickets, and living expenses during Stage training.

* Stage is a program where students experience on-the-job training at a local restaurant or patisserie after completing their studies at the France School. The Stage program is for students who have passed a screening process at the France School.

○ Although the France Studies Course includes studying at the France School, there are cases in which students cannot study overseas in light of their grades, number of days of attendance, health condition, and so on in the first year of enrollment.

Scholarship for Foreign Students

Tsujicho Group Scholarship Program for Foreign Students

Students eligible for the scholarship program are those who enroll in either the Tsuji Culinary Institute or the Tsuji Institute of Patisserie in April 2019 and who wish to apply for the program.

Capacity : Small number of students in the Tsuji Culinary Institute and the Tsuji Institute of Patisserie

Stipend : 150,000 yen annually (no repayment required)

* Procedures for application, selection, and payment will be notified after enrollment.

Honors Scholarship for Privately-Financed International Students, Japan Student Services Organization (JASSO)

Capacity : Several students (to be selected by JASSO and notified to the Tsujicho Group)

Stipend : 48,000 yen monthly (example in the 2017 school year; no repayment required)

Selection method : A briefing session and selection examination will be held after enrollment

Sample Application

<Front>

入学願書

[記入日] 西暦 年 月 日

学校長 辻 芳樹 殿

希望校の学科・クラスに \surd 印をつけてください

辻調理師専門学校	高度調理技術マネジメント学科	3年	<input type="checkbox"/> OK	
	調理技術マネジメント学科	2年	<input type="checkbox"/> SM	
	調理師本科	調理クラス	<input type="checkbox"/> CO	
	調理師本科	ダブルマスタークラス キャリアクラス	1年	<input checked="" type="checkbox"/> OK
辻製菓専門学校	製菓技術マネジメント学科	2年	<input type="checkbox"/> PM	
	製菓衛生師本科	製菓クラス	1年	<input type="checkbox"/> PD
	製菓衛生師本科	ダブルライセンスクラス	1年	<input type="checkbox"/> PW
	フランス校留学コース(1年+留学)			<input type="checkbox"/>

写真貼付欄
 (注意)
 ・上半身撮影、4cm x 3cm
 ・3か月以内に撮影のもの
 ・1枚用意し、この欄に貼付
 ・写真の裏に氏名を
 ご記入ください

辻調理師専門学校 調理師本科(調理クラス) / 辻製菓専門学校 製菓衛生師本科(製菓クラス)のフランス校留学コースを希望する方は、 \surd 印をつけてください。

上記に入学を希望します。
 ※ボールペンで自筆にてご記入ください。

フリガナ		性別		生年月日	
氏名				西暦	年 月 日(オ)
現住所	〒 - -				
電話番号	TEL() -				

学校名	所在地	修業年限	入学年月~卒業(就業年月)	卒業
小学校			西暦 年 月~ 年 月	卒業
中学校			西暦 年 月~ 年 月	卒業
高等学校			西暦 年 月~ 年 月	卒業 卒業認定 中道
高等学校卒業と同等の学力を認定する試験 合格年月(西暦)			年 月	
大学 短期大学			西暦 年 月~ 年 月	卒業 卒業認定 中道
専門学校			西暦 年 月~ 年 月	卒業 卒業認定 中道
日本語学校			西暦 年 月~ 年 月	卒業 卒業認定 中道

職歴	勤務期間	勤務先名
現在勤めている勤務先を記入	西暦 年 月~ 年 月	

(平成19年1月9日大専各連平18第102号社団法人大阪府専修学校各種学校連合会入学志願書に係る基準による)

* 個人情報の取り扱いについて... 入学願書にご記入いただく個人情報は、本校への入学選抜及び入学後の学籍管理のみに使用し、他の目的には一切使用いたしません。詳細については、入学要項をご参照ください。

※印本校記入欄

① - - - - - ② 願・写・検・作・国卒・翻・日卒・成・出・N1・N2
 J・B・条・身・受

Paste a clear ID photo (4x3 cm) of yourself against a plain background wearing no hat, taken within three months. (Write your name on the back.)

Place a checkmark \surd indicating the school and course that you wish to apply for.

Place a checkmark \surd here as well if you wish to apply for the France Studies Course.

If applying directly from outside Japan, write your current address in English letters.

Write your complete academic background starting from elementary school. This is so that the school can check whether you have completed at least 12 years of school education outside Japan.

If you have experience working in the past, state your most recent employer; if you are currently employed, state your current employer.
 * Omit experience of part-time jobs.

Submission of Documents for Application

- When submitting documents for application, use the prescribed envelope (attached).
- Documents for application should be mailed from the post office (not dropped in a mailbox).
- Documents for application may also be brought to the school reception desk. Examination fee is accepted in cash at this time.
 Service hours: 9 a.m. to 5 p.m. (excluding Saturdays, Sundays, holidays, and school holidays)
- Application documents and examination fee will not be returned or refunded.
- Application documents are accepted regardless of the day of week during open campus and admissions consultation events.

Sample Application

<Back>

○ 願書記入上の注意

学歴欄：小学校以降の学歴をすべて記入

職歴欄：現在勤めている勤務先名を記入(複数の職歴がある場合は最近のものを記入)

○ 検定料（日本国内在住者のみ）

検定料を納入後、以下に該当する納入証明書を貼り付けてください。

※日本国外在住者をご相談ください。

納入証明書	
郵便局窓口	受付支店日付印のある「郵便振替払込受付証明書(お客様用)」 ※「振替払込請求書兼受領証」はご本人控えのため、貼付不要です。
郵便局ATM	「ご利用明細票」(感熱紙)
コンビニエンスストア	「領収書」など納入を証明する書類(コピー可)

検定料納入証明書
貼付欄
(折り曲げ可)

入学検定料(20,000円)を
納入した証明になります。
必ず貼り付けてください。

Paste a payment certification, referring to the instructions on p. 15-16.

○ 進学アンケート（全出願者対象） ※ただし、フランス校留学コース出願者は除く

質問	該当するものに✓してください
卒業後にフランス校留学を検討していますか？ ※あくまで現時点の希望調査です。	<input type="checkbox"/> はい <input type="checkbox"/> いいえ

Skip this section if you are applying for the France Studies Course.

○ 進級アンケート（辻製菓専門学校 製菓技術マネジメント学科出願者のみ回答してください）

質問	該当するものに✓してください
第2学年はどの専攻クラスを希望していますか？ ※あくまで現時点の希望調査です。 なお、専攻クラスは第1学年の成績・出席状況などを総合的に勘案して決定します。 (決定予定時期：第1学年の2月頃)	<input type="checkbox"/> 製菓総合クラス (2年間総合的に全ジャンルを学ぶ) <input type="checkbox"/> パティシエクラス (第2学年は洋菓子を専門的に学ぶ) <input type="checkbox"/> プーランジェクラス (第2学年は製/パンを専門的に学ぶ) <input type="checkbox"/> 和菓子クラス (第2学年は和菓子を専門的に学ぶ) <input type="checkbox"/> 今はわからない

Fill out this section only if you applying for the Tsuji Institute of Patisserie Confectionery Arts and Management Course.

Admission Withdrawal

● Procedures

- (1) Contact the Tsujicho Group Admissions Office at ☎06-6629-6621
- (2) An Admission Withdrawal Form will be sent to you.
- (3) Fill out the required items in (2), affix your seal, and send it together with your acceptance letter to the address below.

Address : 〒545-0053 大阪市阿倍野区松崎町3-16-11 辻調グループ 入学事務室宛

Deadline : March 15 (Fri.), 2019 * Reception will close at 5 p.m. on the final day

● Tuition Refund

- The enrollment fee (250,000 yen) will not be reimbursed.
 - Tuition that has been paid will be reimbursed, excluding the enrolguylment fee, when specified procedures for admission withdrawal have been completed within the designated time frame.
- * Tuition that has been paid will be reimbursed in full, including the enrollment fee, only when admission is withdrawn because student status of residence could not be acquired. (This does not include the entrance examination fee.)

Example of How to Fill Out Foreign Student Personal Information Form

Notes:

*Please fill out the Foreign Student Personal Information Form referring to the <sample>.

*Please use a black ballpoint pen (non-erasable ballpoint pen).

<個人情報取り扱いについて>
留学生身上書にご記入いただく個人情報、本校への入学資格及び日本在留資格の確認に使用し、他の目的には一切使用いたしません。

留学生 身上書

■記入日: 年 月 日

姓 (Family Name)	名 (Given Name)	国籍・地域 (Nationality / Region)
フリガナ		
氏名		生年月日 (Date of birth) <SEX>
Name in English		年 月 日 <男女>
母国住所 Permanent Home address	postal code :	E-MAIL :
TEL :		

■日本国内に在住している場合はA,B,C,Eを記入してください。Fill in the following A,B,C and E.
日本国外に在住している場合はA,D,Eを記入してください。Fill in the following A,D and E.

A: 旅券番号 Passport No.	有効期限 Date of expiration
B: Visaの種類 Type of visa	有効期限 Date of expiration
C: 在留カード番号 Residence card number	

D: 過去の出入国歴 (日本国外在住者) Past entry into / departure from Japan 有・Yes / 無・No
上記で(有)を選択した場合 (Fill in the followings when the answer is "Yes")
回数 回 (times) 最近の出入国歴 The latest entry from 年 月 日から 年 月 日
Year Month Day to Year Month Day

E: 犯罪を理由とする処分を受けたことの有無 Criminal record (in Japan and overseas) 有・Yes / 無・No

■家族 (父母・兄弟・保証人 / 経費支弁者) Family or Guarantor / Supporter

氏名 Name in English	本人との関係 Relationship
住所 Address	TEL:
氏名 Name in English	本人との関係 Relationship
住所 Address	TEL:

■経費支弁方法 Method of support to meet the expenses while in Japan

学費 Tuition Fees	経費支弁者分 Supporter	円/年 Yen/per year	本人分 Self	円/年 Yen/per year
生活費 Living Expenses	経費支弁者分 Supporter	円/年 Yen/per year	本人分 Self	円/年 Yen/per year
経費支弁者名 Name of supporter	年収 Annual income	円/年 Yen/per year		
勤務先名 Place of Employment				

Write your address and phone number in your home country.

Foreign students currently residing in Japan do not need to fill out this form.

This information is needed so that the school can directly contact your family in your home country—if a problem has arisen related to your school life, etc. after you have entered the school. Also, there are cases in which tuition needs to be remitted overseas to an account under a family name, and this information is necessary for an account name inquiry in such cases.

Please state how much of the 2,170,000 yen for the one-year program or the 1,916,000 yen for the two or three-year program (one-year tuition) that you will be applying for will be covered by your financial supporter, and how much will be covered by you. (Please make sure that the portion of your financial supporter and your portion add up to the relevant tuition amount.)

Please state how much of your living expenses after you enter the school will be covered by your financial supporter, and how much will be covered by you. Please calculate and write down the amount for 1 year, referring to how much you expect to use in 1 month.

Please convert the annual income of your financial supporter into yen and write this down here.

If a financial supporter will be paying for any of your tuition, please make sure to write down the name of the financial supporter and his/her place of employment. If the financial supporter is unemployed, please write down how he/she will cover your tuition and living expenses. In this case, not stating an annual income is acceptable.

Please state the name and address of the examination admission postcard receiver. (If this is an overseas address, please write this in English letters.)

Example of How to Fill out Examination Admission Postcard

郵便はがき

料金後納郵便

tsuji
料理の専門学校

重要

住所

氏名 様

*記入例を参照のうえ、郵便番号・住所・氏名を記入してください。

受験票

学校記入欄	
番号	
カナ氏名	
試験日時	年 月 日 () 時 分 開始
試験会場	(裏面地図参照)
連絡先	(+81)-6-6629-0208
持参物	・本受験票 ・筆記用具 —日本国外から直接入学試験に来る留学生のみ— ・入学検定料2万円・パスポート顔写真のコピー1部 ・在留資格認定証明書交付申請書 (写真付)

Please state the name and address of the examination admission postcard receiver. (If this is an overseas address, please write this in English letters.)

検定料の納入方法 (日本国内在住者のみ)

※日本国外在住者はご相談ください。



郵便局



コンビニエンスストア

の2つの方法があります



郵便局 (日本国外在住者はご利用不可)

窓口 (現金)

払込手数料(130円)が必要です

- 1 払込取扱票(巻末添付)の太枠内に必要事項を記入し、窓口で納入してください。
※必ず、出願者ご本人の情報をご記入ください。
- 2 納入後に窓口から受け取る振替払込受付証明書を願書裏面(下記参照)に貼り付けてください。

ATM (現金)

払込手数料(80円)が必要です

- 1 払込取扱票(巻末添付)の太枠内に必要事項を記入してください。
※必ず、出願者ご本人の情報をご記入ください。
- 2 郵便局のATMを操作してください。
タッチパネル **ご送金** ▶ **払込書でのご送金** ▶ 払込書でのご送金
▶ 払込書を投入し、案内に従って納入してください。
- 3 納入後に出力される「ご利用明細票」(感熱紙)を願書裏面(下記参照)に貼り付けてください。

ゆうちょ銀行に口座をお持ちの方は、電信振替も可能です。電信振替では払込取扱票(巻末添付)は使用できません。

口座記号番号	00940-2-140525
加入者名	学校法人辻料理学館

願書裏面

○ 願書記入上の注意

氏名欄：本人の氏名(姓)と姓は、両方の欄に記入
学籍欄：中学校以降の学籍をすべて記入
電話番号：親が読める電話番号を記入(受験の連絡が来る場合は親のみの表記)

○ 検定料

検定料納入後、以下に該当する納入証明書を貼り付けてください。

納入証明書	
振替払込	【振替払込済であることを証明する書類(振替簿)】 ※振替払込済であることを証明する書類を提出し、届出を行う。
郵便局	【ご利用明細票(感熱紙)】
コンビニエンスストア	【領収書(印と記入事項)を添付する書類(コピー用紙)】

検定料納入証明書
給付書
(折り曲げ可)

入学料(検定料)20,000円を納入し、受験料を納めます。
※学校が返付してください。

○ 進学アンケート (全受験者対象) 必ず記入し、かつ正確に記入してください。
進学希望の進路を教えてください。

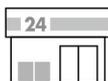
進学希望の進路を教えてください	進学希望の進路を教えてください
卒業後にフランス校留学を検討していますか? ※必ず「進学希望の進路」欄に記入してください。	<input type="checkbox"/> はい <input type="checkbox"/> いいえ

○ 進級アンケート (辻製菓専門学校 製菓経路で2年制専門学校に進学する方のみ対象) 必ず記入してください。

進級希望の進路を教えてください	進級希望の進路を教えてください

◀◀◀
「振替払込受付証明書」
「ご利用明細票」(感熱紙)の
貼付け位置

※指定枠におさまらない場合は、
折り曲げて貼り付けてください



コンビニエンスストア

(日本国外在住者のご利用不可)
システム使用料(300円)が必要です

利用できるコンビニエンスストア ※下記以外のコンビニエンスストアでは利用できません

ローソン / ファミリーマート / サークルKサンクス / ミニストップ / セイコーマート

■ Step1～3の手順に従って、手続きをしてください

Step1 スマートフォン か パソコンで基本情報を登録する

goo.gl/xP66Bs



スマートフォン

- 1 右のQRコードを読み込むか、インターネットで上記のURLにアクセスしてください。



パソコン

- 1 インターネットで上記のURLにアクセスしてください。

2 規約画面

規約を確認 ▶ メールアドレスを入力 ▶ 表示されるセキュリティコードを入力 ▶ 同意して申込

▶ 登録したメールアドレスにインターネット納付用URLが送信される ▶ URLをクリック

✉ メールタイトル「コンビニ支払案内メール」

3 申込情報入力～完了

画面の案内に従って「志願者氏名」「フリガナ」「住所」「電話番号」「利用するコンビニエンスストア」などを登録。

▶ 登録したメールアドレスに、申込内容確認と支払受付番号(オンライン決済番号)が送信される。

✉ メールタイトル「お支払手続き案内メール」

▶ 支払受付番号(オンライン決済番号)はメモするか、受信したメールを保管して指定したコンビニエンスストアまでお持ちください。

Step2 コンビニエンスストアで納入

- 4 各店内に設置されているマルチメディア端末※を操作し、支払受付番号(オンライン決済番号)を入力。

※ マルチメディア端末の操作方法は、送信される「お支払手続き案内メール」で確認できます。

- 5 発券される申込券で、レジにて納入してください。

【注意】コンビニエンスストア店頭での払い戻しはできません。本校にご連絡ください ☎06-6629-6621

Step3 レジで渡される「領収証」など納入を証明する書類を願書裏面に貼付ける

- 6 左ページの「願書裏面」の位置に貼り付けてください。