

[2019 Activity Report No.3]

Chairman, go to okonomiyaki and takoyaki training!?

Hello.

I'm Minowa, the chairman.

From July 22 to July 26, 2019, I went to Wakatake Gakuen in Kobe for okonomiyaki and takoyaki training.

It looks easy, but it's very profound when I actually try it.

What? Is it a point of contact between okonomiyaki / takoyaki and NPO activities?

The NPO's business includes an employment support business that supports the opening of food manufacturing and sales stores in the Philippines and promotes the employment for people without jobs.

This training is part of that. Currently the local stores in the Philippines are sales of Karaage (deep-fried chicken), Ramen, and Tebasaki (chicken wings) only. However, because we wanted to be able to sell authentic okonomiyaki and takoyaki in the future.

The repertoire will increase if the local people in the Philippines are taught what I have learned, won't that?

Of course, the cost of this training was fully paid by myself.



Challenging to make okonomiyaki!



Challenging to make takoyaki!!



Commemorative photo with Wakatake Gakuen teacher on the last day.