

Kome Labo Don — Participant Recruitment Guidelines

1. Purpose of the Project

“Kome Labo Don” combines rice — a symbol of Japanese cuisine — with food cultures from around the world and ingredients from Miyagi. International residents and exchange students, together with members, form teams to create and serve this original dish. The project is an opportunity to learn about cultural differences and diversity while working together and experiencing co-creation.

2. Who Can Apply

We are recruiting mainly international exchange students and Japanese students attending universities and vocational schools in Sendai.

We also welcome applications from international residents of Sendai and from citizens interested in cooking or international exchange.

No restaurant experience or cooking background is required (students and instructors from culinary schools, and cooking-class participants, are also welcome).

3. Number of Participants & Team Structure (5 fixed teams)

We are recruiting 12 international exchange students and 18 Japanese students (30 people total) as outside participants.

Five teams will be formed. Each team consists of 6 outside participants plus 5 Sendai JC members, for 11 people per team (55 people across 5 teams).

Each team will be responsible for one dish representing one country (5 dishes total).

The countries/dishes will be chosen at a menu-planning meeting, selecting 5 countries from the 10 nationalities most represented in Sendai's population statistics.

Each team will be supported by one supervising culinary professional, who will also help check hygiene and quality.

4. Activities & Participation

We ask for your participation in the briefing session, the menu-planning meeting, the trial cooking session, and on-the-day operations.

Joining partway through is also very welcome — please feel free to join starting from whichever session works for you.

On the day, participants will heat, plate, and serve ingredients that were prepared in advance (no raw food preparation will take place on-site).

Content	Date & Time	Location
1st Briefing Session	Sat, Aug 22, 2026, 16:00–18:00	TalkNet Hall Sendai, Study Room 2
Menu-Planning Meeting	Sat, Aug 29, 2026, 16:00–18:00	TalkNet Hall Sendai, Study Room 3
Trial Cooking Session	Sun, Sep 13, 2026, 16:00–18:00	TalkNet Hall Sendai (Sendai Civic Auditorium), Cooking Room (B1F)
Prep the Day Before (if needed)	Fri, Sep 18, 2026, 18:00–20:00	Michikkin

Content	Date & Time	Location
Day-of Operations	Sat, Sep 19, 2026, 9:00–21:00	Kotodai Park, Ikoi-no-Hiroba

5. Servings & Operating Policy

We expect to serve approximately 300 portions. The amount that can be safely prepared is the upper limit, and service will end once sold out.

Payment will be by food ticket, sold in advance at a central register. Serving will use a closed-kitchen format inside a large tent.

6. Costs & Preparation Funds

Participation is free of charge.

Each team will receive JPY 50,000 in preparation funds (for ingredients, etc.; details on reimbursement will be announced separately).

7. Hygiene & Safety

A health check will be conducted on the morning of the event. Stool testing should follow the public health center's guidance; we recommend being tested regardless of whether it is specifically instructed.

Hygiene will be strictly managed under the supervisor and hygiene leader, following the food poisoning prevention manual.

8. How to Apply

Applications are accepted via QR code or the application form (<https://forms.gle/Wc8UP1nnKEjcyrd8>).

Application deadline: Friday, September 18, 2026 (registration will close early if the capacity is reached).

9. Consent to Photography & Publication

By applying, you consent to being photographed and filmed on the day, and to the use of these photos/videos on official social media, the official YouTube channel, the after-movie, promotional materials, and similar publications. Minors must obtain parental consent.