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Keio Plaza Hotel Tokyo Press Release

Honorary Executive Chef Hirochika Midorikawa will be the First Japanese Chef to be Awarded the French Cuisine Chef Prize “La Coupe d’Or Internationale d’Art Culinaire Marius Dutrey”

Attending the ceremony on April 5, 2017

TOKYO - Honorary Executive Chef Hirochika Midorikawa of [Keio Plaza Hotel Tokyo](#) will be the first Japanese chef to be awarded the French cuisine chef prize “[La Coupe d’Or Internationale d’Art Culinaire Marius Dutrey](#)” for his remarkable achievements in culinary art in the hotel industry. The prize is a prestigious award founded in 1958 by Marius Dutrey who served as a chef in French and British premier hotels in the 20th century and improved the standing of chefs. Members of [l’Académie Culinaire de France](#) that preserve Mr. Dutrey's wishes recommend just one person to be selected from French chefs around the world every few years. Previously, Paul Bocuse was honored in 1994 and Joël Robuchon in 2014.

Hirochika Midorikawa entered the world of cooking at the age of 15, studied at a famous French restaurant in Japan, and came to Europe alone in 1964. While touching on German and Swiss cuisine, he raised his knowledge and skill in French cuisine which has two faces, delicacy and precisely calculated rationality. After returning to Japan, he joined the Keio Plaza Hotel in 1971, and later became the first Japanese chef to win first prize in an international food competition. He is a heavyweight in the world of French cuisine in Japan, having received many honors such as the French Republic Officier du Mérite Agricole.

The award ceremony will be held at The Westin Hotel, Paris from 5:30 p.m. (French local time) on April 5. Hirochika Midorikawa himself will travel to France to receive the award.

● Profile of Hirochika Midorikawa, Honorary Chef of Keio Plaza Hotel Tokyo

1940	Born in Kawaguchi, Saitama Prefecture
1955	Joined Seiyoken Co., Ltd.
1960	Joined Tokyo International Airport Terminal Hotel
1964	Traveled alone to Switzerland, Germany and France via Siberia and trained at first-class hotels and three-star restaurants
1971	Returned to Japan and joined the newly built Keio Plaza Hotel
1980	Awarded second prize in the first French cuisine best technique contest
1981	Awarded first prize in the Lausanne French cuisine international contest
1987	Awarded Honorable Prize from Académie Culinaire De France Took position as Keio Plaza Hotel Executive Chef
1991	Awarded French Cooking Association Gold Medal / Honored Prize Winner
1994	Awarded Tokyo Excellent Technique Prize “Edo no Meiko” (Master of Tokyo)
1996	Awarded Maîtres Cuisiniers de France Honorable Medal
1999	Awarded French Republic Chevalier du Mérite Agricole
2000	Awarded Prize for Excellent Skills “Gendai no Meiko” (Modern Master)
2001	Awarded All Japan Chefs Association Excellence Maximum Technique Advisory Council Gold Medal
2005	Awarded Lyon City, France Special Medal
2005	Awarded Académie Culinaire De France Gold Medal
2006	Awarded French Republic Officier du Mérite Agricole
2006	Awarded the Medal with Yellow Ribbon (outstanding service)



- 2007 Took position as Keio Plaza Hotel Honorary Executive Chef
2011 Awarded Gold Medal from Académie Culinaire De France
2011 Awarded the Order of the Rising Sun, 4th Class, Gold Rays with Rosette
...Awarded many other Japanese and international awards

About the Keio Plaza Hotel

[Keio Plaza Hotel Tokyo \(KPH\)](#), located in Shinjuku at the very heart of the nation's capital Tokyo, is one of Japan's leading international hotels. Our hotel boasts of over 20 restaurants and bars, and we host a wide range of local and international guests who visit us for our open and welcoming facilities, top-notch services, and warm hospitality. For more information about our facilities and services, please visit our [website](#), [YouTube](#), [Facebook](#) or [Instagram](#).

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