

30 Month British Advanced Diploma in Culinary Arts Programme

one semester in-school training and one semester culinary internship per school year

The Program

The International Culinary Arts Academy Cebu has created a program package based on the City & Guilds International Catering and Hospitality Curriculum. The aim of the program is to provide the student with intensive culinary arts practical training education paired with food and beverage service modules that would train and prepare qualified students for employment and advancement in the competitive hospitality industry.

Practical Training for Future Chefs

This course includes a Restaurant Operations Module wherein students operate the ICAAC Training Restaurant in the food preparation and service of breakfast, lunch and dinner using varied types of menu and service such as a la carte, table d'Hôte and buffet menu. The academy emphasizes traditional French culinary techniques using global ingredients. Students also have no worries of going hungry during their classes as all students are required to dine at the training restaurant with no food charge as customers. Students in restaurant practical schedules cook for the students in academic schedules and prepares a staff meal for themselves where all ICAAC staff enjoys a meal together prior to opening service of the training restaurant. ICAAC believes that it is important for the student not only to learn how to cook and serve food, but as well as how to be a dining customer. This training approach is highly motivational for students and their skills are highly developed within a short period that it is a clear advantage for students joining this industry.

Many of these professionals, after finishing the 30 month program and additional years of work experience and demonstration of their hard working abilities, will advance to supervisory positions or other top chef positions. As skilled and qualified food service professionals, they will also be able to perform in one or more key areas of small or commercial type food establishments. This is the flagship programme of the academy which offers student graduates to receive the World Renowned International City & Guilds Advanced Diploma in Culinary Arts preparing them for supervisory positions such as a "Chef de Partie".

First Year

The first year curriculum for this programme covers an introduction to the hospitality industry, elements of health, safety and nutrition, safety at work and in the preparation of food, the preparation, cooking and finishing of dishes using a range of different cookery methods, healthy eating and special diets, costing and menu planning and the preparation, cooking and finishing of a wide range of commodities and dishes, preparation, cooking and finishing of a wide range of patisserie products. Included into this programme are also modules for Food & Beverage Service, such as menu knowledge, general billing procedures, pre-service procedures, providing table & beverage service.

The First Year includes the following City & Guilds Modules:

Level 1 Certificate in Food Preparation and Cooking 8065-01

City & Guilds in London will mark the examination papers and upon passing, will issue the corresponding Diplomas. After submitting proof of completing the required industry work experience the student can then be awarded by the academy the British Diplomas from City & Guilds International.

Second Year

The second year curriculum for this programme covers personal skills and attributes including customer care, staff organization in the kitchen and ancillary areas, product knowledge, development and presentation, menu knowledge, policy and planning, cultural dimensions of food, kitchen maintenance and design, budgeting, costing and control, materials management, production systems, planning and organization, quality assurances of products and services, training and team development, advanced techniques in cuisine and patisserie arts.

Each student will be required to build their own PORTFOLIO which included a Menu Project wherein they have to develop a complete menu from scratch for a restaurant concept that will teach and train skills in menu research, writing & development, product knowledge, purchasing, costing, development and presentation. The students will be required to complete the menu project by creating an actual menu to be submitted as part of their portfolio. To develop the students purchasing & budgeting skills, students are required to purchase some items for this project at their own expense. Students will be informed of the ingredients that the academy will provide for the practical class of this subject

Second year students are also in charge of operating the ICAAC Training Restaurant, the Salle à Manger during the restaurant operations supervising the first year students as part of their training to become supervisory chefs. For their graduation, a fine dining event is prepared by graduating students for their parents, families or friends and other guests can include people in the hospitality industry such as Executive Chefs, Hotel / Resort Managers, Food Critics & Writers, Food and Beverage Managers etc.

The Second Year includes the following City & Guilds Modules:

Level 3 Advanced Diploma in Culinary Arts

Level 1 Certificate in Food & Beverage Service

At the end of the second part of the in-school training, each student will then be taking the International City & Guilds Written Examinations for the Advanced Diploma in Culinary Arts IVQ3 as well as the final practical assessment for the Certificate in Food & Beverage Service. Students are required to complete at least 12 months of industry work experience after taking the examinations and now have the option to be placed for a culinary internship locally or in the USA. The academy has a partnership with an International Internship Agency with an International Network that can assist students in International Internship Placements and even work opportunities upon completion of their training programmes. The student is only eligible to receive the International City & Guilds Advanced Diploma in Culinary Arts upon the completion of all the following requirements:

ICAAC reserves the right to hold culinary internship endorsements based on the examination results and academic standing of the student. ICAAC also serves only as an academic endorser for international internship programmes. Culinary Internships outside the Philippines is at the cost of the student and will depend on their chance to be issued a VISA from the Embassy of the country they wish to apply for internships.

Course Requirements

All applicants must be a High School Graduate and at least 18 years old, otherwise parental consent is required. To facilitate and complete enrolment, please submit ALL of the following:

1. Completed and signed Application Form
2. CV or résumé with current photo and details including any education and work background
3. Letter of Motivation detailing your culinary goals, career objectives & reasons for choosing ICAAC (minimum 500 words)
4. Current photos with white background – Two (2) copies Passport Size and One (1) copy 1x1
5. One (1) Copy of High School Diploma or Grading Card OR Transcript of Records (TOR)
6. One (1) Copy of Birth Certificate – NSO Certified
7. Medical Certificate, completed and signed by a Doctor from ICAAC Accredited Medical Centre
8. 40% of Tuition Fees as initial payment plus Book & Damage Deposit and P1,400 for Medical Examination Fee, School ID & Insurance, less any Reservation Fee paid
9. Upon submission of all of the above requirements, a final personal interview with the DEAN is scheduled for a final assessment on the application for enrolment of the candidate

IMPORTANT NOTE DURING THE SECOND YEAR

Students are required to purchase some ingredient items at their own expense for their menu project as this will assist in training the purchasing skills of the students. The second year international examination fee is only for the written examinations. The practical / portfolio examination fees are paid separately upon the completion of the portfolio project.