

## **Training Kitchen Facilities**

We place a strong emphasis on hands-on and practical learning, setting it apart from many other culinary schools. We feel that it is important for students to combine their regular classroom learning with hands-on experience in different areas of the restaurant industry.

We offer our students a unique learning experience by providing them with an exciting atmosphere in which to study and learn. ICAAC is fully equipped with three (3) different designed professional kitchens. From Hot Kitchen, Cold Kitchen and Pastry Kitchen, as a student, you will work with the commercial grade equipment and local and imported food commodities you would expect to find in hotels or restaurants. Supervised by professional chefs, you will be thrust hands on in the culinary world on your very first day in the kitchen. You'll be introduced to a variety of food groups, from breads to soups, to meat and poultry, to the delicious desserts and pastries from all over the world.

## **The Salle À Manger, An Icaac Training Restaurant**

The Salle à Manger, which French for the Dining Room is the premiere Training Restaurant in Cebu that is capable of running or operating different types of restaurant with different types of cuisine and has a comfortable seating capacity of 50 guests. This is the only Training Restaurant in Cebu and is only open during the in-school semester of the students. Operated by the students for breakfast, lunch and dinner, this facility is used by the academy to train its students in service, kitchen and stewarding and is open to the public for a limited time each semester.

When it comes to food, the student body provides production and consumption by use of the Salle à Manger. With an equipped kitchen, students operate the training restaurant on a shifting schedule preparing and serving the food to faculty, staff and students. Students receive meals during the restaurant operations week as part of the curriculum and included in course fees.

This Salle à Manger is a fully equipped professional restaurant kitchen with the commercial grade equipment that can compete with any restaurant kitchen or hotel kitchen. Students will learn to cook and serve a variety of cuisines or dishes using different service techniques that will prepare them for a future of excellent service.

## **Lecture Room and Other Facilities**

Air-conditioned Lecture Room with Audio Visual Equipment and a Computer Research Area on campus is a facility where faculty and students can research, learn, study, relax and solve problems. The academy offers a variety of resources, including PC Units with Internet connections, professional books & journals. Printing or copying is available to students in making presentations & projects.

## **Life in CEBU**

Located just sixty minutes away by airplane from Manila with an international airport, Cebu is the Queen City of the South of the Philippines with warm tropical weather. Cebu enjoys a more relaxed environment than Manila and has plenty of resorts and spas with white sand beaches. Full of history and rich in cultural heritage, Cebu is definitely an ideal place for various activities throughout the year.

## **Housing, Location & Safety**

Parents concerned with the security aspects of sending their children to the academy may rest assured that they will be in a safe and enjoyable environment. Students can be accommodated in a variety of accommodation types within walking distance or just a short ride from the academy. From dormitories, bed space, private room or apartment, the academy is located within many housing choices. The academy is also located near the Guadalupe Barangay Hall, which has a Fire Brigade and also a short distance away from the nearest police station. The academy is situated in a private lot, with private parking, a security guard and CCTV in every floor, kitchen and offices. ICAAC takes its responsibilities seriously, maintaining its reputation as a trusted educational institute.