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What's Up?

ISCAHM opens in Cebu

DRIVEN by its commitment to produce students to become professionals and get the most out of the courses they enrolled in, International School for Culinary Arts and Hotel Management (ISCAHM) opens its first facility in Cebu.

Boasting a 1,000 square meter area that houses fully airconditioned lecture rooms and kitchens, various simulation rooms for hotel management classes, a walk-in freezer and a huge audio-visual room, ISCAHM is all set to start its professional courses by July and its short courses this month.

With ISCAHM's success over the years since it opened its first branch in Quezon City in 2003, the addition of two more branches in the country's most strategic business locations – Makati and Cebu – speaks of the institution's direction to take advantage of the growth momentum of those wanting to become executive chefs and successful hoteliers.

According to Executive Director for Culinary Education Chef Norbert Gandler, "Our extensive 12-month courses come with Australian certificates for our students. These certificates are approved by the Australian government."



ISCAHM'S working station

ISCAHM is also offering 10-month courses which include two months practicum for its students. Short courses, which run for 12 sessions (either every Thursday or Saturday), are also available in Cebu. These short courses are a hit in ISCAHM's facilities in Manila and have brought around six thousand students – most of whom are people with regular day jobs. Special group classes on

short courses are available with a minimum of eight to ten students per class.

ISCAHM's faculty is composed of executive chefs and hoteliers who spent years working for cruise liners and international hotel brands in the Philippines and in other countries. The school's facilities are the same ones being used in five-star hotels and in top culinary schools in the U.S.A. (ANABELLE L. BALANZAR)