

List of Culinary Arts Cooking Schools in the Philippines



Top Philippine culinary schools have consortiums/partnerships with international colleges and universities.

Culinary schools in the Philippines are mostly located in Manila, the country's capital. Students receive exposure and training in the fundamentals of culinary arts, and the operation and management of various businesses in the hospitality industry through focused degree programs. Most of these schools have consortiums with neighboring colleges and universities to allow students more options when taking their preferred electives. There are also culinary schools that have linkages and partnerships with international culinary schools where students can continue their education abroad.

Center for Culinary Arts, Manila

The Center for Culinary Arts, Manila, locally called CCA, is a pioneer professional culinary arts institution, and is known as the only school in Asia and the Pacific to have accredited programs by the American Culinary Federation (ACF), the premier professional chef organization in America. The school offers a two-year program in culinary arts and technology management, along with a one-year program in culinary arts. It also offers a two-year program in baking-pastry arts and management for would-be pastry chefs, along with a one-year program in baking and pastry arts.

For those who intend to study beyond the one- or two-year programs and earn degrees, CCA offers the International Degree Succession program through partner schools around the world: Northern Alberta Institute of Technology (Canada), Johnson and Wales University (U.S.), Les Roches School of Hotel Management (Switzerland and Spain), Thames Valley University (U.K.) and Blue Mountains Hotel School (Australia).

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International School for Culinary Arts and Hotel Management

The International School for Culinary Arts and Hotel Management (ISCAHM) is a world-class training center for culinary professionals. Owned, developed and managed by top international hotel professionals, the school provides students with the comprehensive theoretical knowledge and practical hands-on experience necessary to prepare them for a rewarding career in the culinary and hospitality industries.

ISCAHM courses are all one-year intensive diploma courses. The pastry and bakery arts and kitchen management program focuses on the study of international pastry and bakery trends. The culinary arts and kitchen management program uses the traditional European dual training approach to train students in the fields of international cuisine and kitchen operation. The food and beverage management and cost control program incorporates training in the fundamental management concepts of today's international food and beverage trends and the business aspect of the food industry. The food and beverage management and entrepreneurship course focuses on management studies within the hospitality industry.

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Philippine School of Culinary Arts

While most Philippine culinary schools are located in the northern part of the Philippines, specifically in Manila, the Philippine School of Culinary Arts (PSCA) was established in February 2003 in response to the increasing demand for culinary professionals in other parts of the country. Offering culinary programs for students from central and southern Philippines, PSCA employs world-class faculty members and industry professionals working in five-star hotels and restaurants to host lectures, demonstrations and seminars on special subjects. The school regularly invites guest chefs from the United States and Canada as well. PSCA is duly accredited by the Technical Education and Skills Development Authority (TESDA).

PSCA offers two professional programs. The culinary arts program is a modular course where students can upgrade from a five-month study on the fundamentals of culinary arts to a two-year diploma in culinary arts and patisserie studies. The baking and pastry arts program is a nine-month certificate course that includes 450 hours of classroom and kitchen work and an additional 300 hours of internship. The school also offers customized training programs and short courses to culinary hobbyists or those who seek to improve their culinary skills.

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