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WORDS BY TIM DIAO

Get Schooled in French Cuisine through CCA-ICDE's Latest Culinary Program

French Master Chef, Chef Christian Tetedoie shows us what else there is to learn in the kitchen.

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I met Chef Christian Tetedoie, not through a hello or a handshake, but through a smile. I pointed my camera at him as he was searing scallops for a dish that he was constructing for a cooking demo at CCA Manila last July 22, 2015. As I clicked and snapped, he would throw glances at the press.

You would think that he was just doing it for the media, but slowly, all through out the time that he was hunched over the kitchen counter plating the dish, the smile was perpetually there.

Michelin Star awarded Chef Christian Tetedoie, plates his seared scallop dish with a smile.



Smirking, while photographers surrounded him, and the audience glued to watch his every move. He had full command of the room. At that moment nothing else mattered, but Michelin Star awarded, Chef Christian and the dish that he was constructing. He gracefully ladled the buttery sauce, and sat the scallops right on top of it. Fresh, beautiful, and rich—just like how French cuisine should be.



Chefs have a reputation for being intense in the kitchen, but not Chef Christian, he was happy to be doing what he was doing. He was happy to be there, sharing his craft and his story.

Chef Christian's plate of seared scallop atop a buttery sauce.



"I can't remember a time I wanted to be something else," Chef Christian announced, "I tell students that you have to be obsessed about cooking. You have to think about it when you go to sleep — think about what you did that day and how you can do better. It helps you improve and gives you energy and a positive attitude the next day."

He's passionate about food, and French cuisine to be more specific. But he never restricts himself.

"I not only push for French Cuisine in the world... but I also take the best from each type of cuisine and integrate it with my style of cooking," Chef Christian tells the press.

"Chef Christian, you know is one of the gate keepers of technique and cuisine..." Mr. Benjamin Grenier, the Chief Operating Officer of Institut Culinaire Disciples Escoffier of Hong Kong expressed of Chef Christian.

Mr. Grenier also shared with me that Chef Christian believes and is meticulous when it comes to technique—a trait rooted from his passion and countless hours of practice. This, along with years of experience, a Michelin Star award, and Meilleur Ouvrier de France award is why he was appointed as one of the few French chefs, to train and educate the incoming students of the up-and-coming French Culinary program to be launched by one of Manila's premier culinary learning centers, Center for Culinary Arts (CCA) Manila in partnership with Institut Culinaire Disciples Escoffier (ICDE).

The six-month program is open for applicants aged 21 years old and above, and does not require prior culinary training—but passion and dedication is necessary. It's an initiative to cultivate graduates that are equipped with principles and standards of classical French cuisine through ICDE's world-class training. And who better to make sure that it's aspiring chefs become the best that they could be than the best in the industry. CCA Manila and ICDE will be bringing in acclaimed and awarded French Master Chefs including Chef Robert Fontana, and ICDE Director Chef Vincent Leroux to share their passion and knowledge to eager students.

An addition to the country's growing culinary scene, the CCA-ICDE French culinary program ensures that students get concentrated learning through the program's intended student to teacher ratio of one-is-to-ten.

"Our students will have focused individual learning, ensuring they gain professional mastery of skills by the time they graduate from our program," shared Chef Bruno Tirel—one of the French Master Chef instructors for the program.

Their world-class training and learning ensures their students a world-class career. Each graduate will receive a National Diploma in French Cuisine, that's regulated by the French Ministry of Education. This diploma is internationally recognized by the fine dining and hospitality industry worldwide—without a doubt, a passport to great things.

Chef Christian Tetedoie's passion for French cuisine and culinary innovation fuels his talent and success. A trait that he wants to share to up and coming chefs.



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But beyond the high-quality education, and the prestigious diploma, Chef Christian believes that each aspiring chef should not dream of "...shortcuts. You have to slowly, and progressively build a career out of experience—because you don't become a chef overnight."

To him, learning does not end after school, he urges students to continuously be eager.

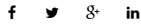
"Keep your eyes and ears open. There are a lot of exciting things happening around the world. You can never say that you are the best. Keep it fresh. Keep on creating."

And lastly, Chef Christian shares that every aspiring chef should constantly be inspired. He believes that inspiration is everywhere and that they have no excuse but to constantly progress in their craft—as like he did.

Being in front of great talent like Chef Christian is overwhelming; but for students, learning through his guidance—and those of the program's other French Master Chefs—is equally exciting and scary.

A new day for culinary education in the Philippines is dawning. There's a bigger wave of passion and excellence to look forward to. And we're all here waiting.

Enrollment for the CCA-ICDE Escoffier French Cuisine course program is now ongoing. For Inquiries, call: (02) 218-8566, email: talktoccamanila@gmail.com, or visit cca-manila.edu.ph. CCA Makati is located at 139 H.V. dela Costa St., Salcedo Village, Makati City.



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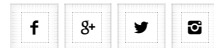


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