

The Manila Times



The Manila Times

HOME NEWS OPINION BUSINESS BOARDROOM WATCH REGIONS WORLD SPORTS LIFESTYLE ENTERTAINMENT

ASEAN Summit 2017 Special Reports The Sunday Times 6th Business Forum Special Features

YOU ARE AT: Home » Weekly » Lifestyle » PH's first Escoffier grads come home

PH's first Escoffier grads come home

ON APRIL 27, 2017

Like 0 Share

LIFESTYLE

Nine Filipinos have made a mark in history as the first batch of graduates of the French cuisine flagship program of the Institut Culinaire Disciples Escoffier (ICDE) and the Center for Culinary Arts (CCA Manila).



The pioneer batch of CCA-ICDE are now ready to pursue a global culinary career.

Flanking them are master chef Cyrille Soenen, ISDE CFO Thierry Muller, ICDE chef David Contant, founding president of Disciples Escoffier Philippines Philip Golding, and ICDE marketing director Jeanne Lu

Consisting of professionals and students from diverse backgrounds, the pioneer batch was honored via formal commencement rites held at the Cravings Fraser Place in Makati City.

Andrei Arlo Carsi Aniag, Mary Ann Enriquez, Michael Daniele Fortes, Maricon Hii, Mika Nagashima, Jecelle Joi Oliva, Armin Saharkhiz, Leslie Suarez, and Lisam John Tan make up the pioneering batch.

Taking pride in their milestone are their families and friends, together with ICDE and CCA officials led by Cravings Group CEO Marinela Guererro-Trinidad, CFO ICDE-Amis Disciples Escoffier International Asia President Thierry Muller, Disciples Escoffier Philippines Delegation Founding President Philip John Golding, CCA Manila Chancellor Ma. Veritas Luna, Business Development and PR Director Liza Hernandez-Morales, and CCA-ICDE Philippines faculty member Bruno Tirel.

French Masterchef Cyrille Soenen who is also Resorts World Manila's director of Culinary Arts, Food and Beverage and Professeur de Lycee Professionnel titulaire zeme Grade Delphine Bonneau also graced the affair.

Prior to receiving their well-deserved certifications, the graduates, using the classical French cookery training they have obtained from their French masterschef-instructors, prepared a dish for final assessment by Bonneau, who is also the French Ministry of Education representative.

The graduates were presented with three diplomas – the Escoffier Grand Diploma in Culinary Arts from ICDE, the National Diploma in French Cuisine from the French Ministry of Education – both of which are internationally recognized certifications – and a diploma in French cuisine from CCA Manila.

Muller expressed his elation over the graduates' commendable work.

"We are very happy and honored to introduce a huge and worldwide organization and a recognized French culinary program in the Philippines. As the newest members of the biggest congregation of chefs in the world, I congratulate our first batch of ICDE graduates in the Philippines. Today, you have made the first step. Don't forget the teachings of Auguste Escoffier as you go on your journey as professional chefs," he said.

In her speech, Guererro-Trinidad recalled how the groundbreaking collaboration between CCA, Manila and ICDE made way for the Philippines' pioneer Escoffier Class of 2017.

"All the decisions took time as we were committed to establish a French culinary arts program that is at the forefront of culinary innovation and at par with international standards. ICDE was certainly the best partner for this program. The CCA family deeply thanks Chef Robert Fontana, Thierry Muller, Ben Grenier and Vincent Leroux for their uncompromising support to this partnership. Our first batch of graduates is proof of our shared efforts in establishing the ICDE Philippines," she said.

Congratulating the graduates, she remarked, "You mark the 20th anniversary of CCA

capital.com

Go crypto. Trade :

Open an account



Trading is risky. CySEC license :

LATEST STORIES

- Transport leader warns anew of strike if govt pursues jeepney modernization program
DECEMBER 10, 2017
- Catholic Church leader voices concern over return of PNP to drug war
DECEMBER 10, 2017
- Human Rights Watch 'blind, deaf, dumb' to PH efforts vs 'scalawag' policemen-Palace
DECEMBER 10, 2017
- 4 SC justices to appear at Sereno impeachment proceedings; 2 more expected to testify
DECEMBER 10, 2017
- 2 Senate panels probe Dengvaxia row; Gordon sees 'strong signs of conspiracy'
DECEMBER 10, 2017
- 2 school officials dead, 26 others injured as bus falls off ravine in Occidental Mindoro
DECEMBER 10, 2017



Subscribe to the mailing list of The Manila Times

* indicates required
Email Address *

Subscribe

Social Connect
Manila Times

The Manila Times @TheManilaTimes
Hundreds of policemen got

Subscribe to our mailing list
The Manila Times

and the launch of this cutting-edge culinary arts program. Now, it is time for you to champion the exact words of ICDE's founder and CEO Robert Fontana to make Asia the melting pot for new culinary talents, heritage, curiosity and audacity."

One of the graduates, Arlo Carsi Aniag, believes his Disciples Escoffier Diploma in Culinary Arts will help open doors for them, especially for him whose family is in the food business.

"As a third generation, I think this is a wonderful program for those who want to create a path in culinary education in the Philippines. Doors are indeed opening around the world, offers have been coming in for internships from Michelin-starred restaurants in Europe, specifically Spain and France, and also New York, and I hope to inspire more and elevate the profession of a graduate."

Take a Peek Into the History Books

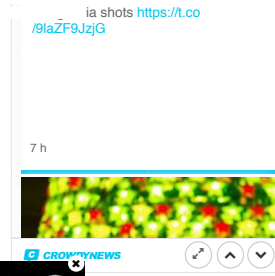
The pioneers can look forward to a full range of support services, one of which is being part of the Escoffier alumni network with over 25,000 members in 26 countries.

CONTACT INFO

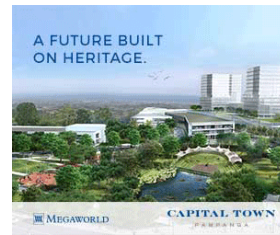
ICDE is the professional culinary school of Disciples Escoffier International, a non-profit organization that is guided by the standards established by legendary chef Auguste Escoffier who revolutionized the fine dining industry and pioneered commercial kitchen practices worldwide. Fax: +63 (02) 528-1729 Email: newsdesk@manilatimes.net opinion@manilatimes.net Enrollment for the second batch of the Escoffier French Cuisine course is ongoing.

For more information, email to talktoccamanila@gmail.com, or visit www.cca-manila.com

© 2017 The Manila Times - All Rights Reserved.



Advertisement banner for MAKING HOME AFFORDABLE.GOV with Ad Council logo and other icons.



The fastest weight-loss method! Fat melts in a week

I made access to my candid photos! You still have the opportunity...

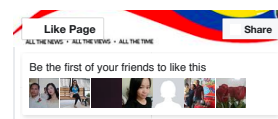


Medium shocked USA: She knows things that even Vanga doesn't know! In 2018...

Weight loss for women over 40, all you need is to stop...



The Manila Times 409,518 likes



See how to lose 12 kg in a week without diets! In the evening you have to...

Here you'll find what everyone is looking for - Love. Come on, stop being shy!

Sponsored by Adnow

Advertisement for capital.com crypto market with 'Open an account' button and 'Trading is risky. CySEC license 31' disclaimer.

Subscribe to our newsletter The Manila Times

More From Around The Web



How To 'Remove' Your Eye Bags And Wrinkles In 1 Minute



Build Your Own Reality In This New Beautiful Game

8 Symptoms That Can Be A Sign Of Pancreatic Cancer



Play This Game For 1 Minute And See Why Everyone Is Addicted



Most Beautiful Women In The World



Successful Content Marketers Do This For The Most Profits



Your IQ Is Higher Than 150 If You Can Nail These 11 Questions



80 Wacky Walmart Moments That Will Make You Shake Your Head






Play This Game For 1 Minute And See Why Everyone Is Addicted

Please follow our commenting guidelines.

Comments are posted instantaneously through the use of the FindShare login system. If you want to remain anonymous, please select a screen name upon login.



No comments  

 FindShare
Add FindShare to your site POST IT (0)

Comments: Sort by: [v]

There are no comments to display.

Comments are closed.

MAP CLUB

SHOPPERS' Paradise
1 DEC 2017 - 1 JAN 2018

WIN
AN ALL-INCLUSIVE SHOPPING TRIP

capital.com

BTC, LTC, ETH or X

Virtual currency
Real trading.

Open an account

BMW
ENI
DISC
7
SUBU
CCU
GRAT
BELL