



## Racing ahead

[THE PEPPER MILL](#) By [Pepper Teehankee](#) (The Philippine Star) | Updated July 11, 2017 - 12:00am



### Only the best at CCA

For its French cuisine program, the Center for Culinary Arts Manila (CCA) brought to the country two-Michelin-star chef **Jean Remi Caillon**. The program aims to expose the students to some of the world's best chefs.

Caillon has an extensive background in the culinary world. He learned from top chefs and from working in prestigious restaurants like the Chateau de la Chevre d'Or of **Philippe Labbe** (two Michelin Stars), L'Hotel de Ville de Crissier by **Philippe Rochat** (three Michelin Stars) and Chateau de Divonne by **Laurent Belissa** (one Michelin Star).

Caillon's presence in the Philippines was made possible by CCA Manila through its partnership with the Institut Culinaire Disciples Escoffier (ICDE). He did various cooking demos and one-on-one interaction with the students who are taking the French cuisine flagship program of CCA-ICDE held at CCA Makati campus.

I was lucky enough to be part of the small group that was able to taste Caillon's four-course dinner. I must say, his food is amazing!

Center for Culinary Arts Manila CEO **Badjie Trinidad** said, "The CCA-ICDE program is unique and truly world-class as it is the most authentic program on French cuisine. The fact that we are bringing in top chefs from all over the world is a proof that we want to expose our students to the best of the culinary world."

(Enrollment for the second batch of the Escoffier French Cuisine course is ongoing. For more information, call 218-8566 or 0917-5059370 or e-mail [talktoccamanila@gmail.com](mailto:talktoccamanila@gmail.com).)

(Follow me on Instagram [@pepperteehankee](https://www.instagram.com/pepperteehankee).)