



ISCAHM

INTERNATIONAL SCHOOL
FOR CULINARY ARTS &
HOTEL MANAGEMENT



**Pastry and Bakery
Arts and Kitchen
Management**

www.iscahm.com

sales@iscahm.com



INTERNATIONAL SCHOOL FOR CULINARY ARTS & HOTEL MANAGEMENT

The International School for Culinary Arts and Hotel Management is a world-class training center where dedication and close ties to the hospitality industry are the hallmarks of teaching and learning. It is owned, developed and managed by men and women who are top international hotel professionals. Together they bring to the classroom expertise and business savvy that will provide students with comprehensive theoretical knowledge and practical hands-on experience necessary to prepare for a rewarding career in the dynamic and exciting industries of culinary and pastry arts and hotel management.

Pastry and Bakery Arts and Kitchen Management

One-year course for Pastry and Bakery Arts and Kitchen Management: Our faculty, composed of former 5 star Hotel Pastry Chefs, train students in both theoretical knowledge and practical skills.

Curriculum Objective:

This one-year intensive course is developed based on today's international pastry and bakery trends, incorporated into the traditional European dual training approach. The course shall give the student a solid knowledge in pastry and bakery arts, so that the student can successfully join a hotel pastry and bakery operation here in the Philippines or abroad.

Theoretical Curriculum

In the theoretical classes, students are exposed to a curriculum, which make them understand the flow and management of an actual pastry and bakery operation from planning to execution and marketing of the product.

Great emphasis is given in the teaching of traditional and proven pastry and bakery trends as well as new methods and techniques for restaurants, banquets, pastry and bakeshop use.

Students are also trained in the financial management and control functions of a pastry / bakery and kitchen operation, from budgeting, to purchasing, receiving and storeroom operations and food processing controls.

Aside from these, emphasis is also given to the administrative management of a pastry / bakery and kitchen operation, which includes human resources management, marketing and sales, planning of promotions, festivals and creating banquet and restaurant menus.

In this course, students are exposed to basic kitchen knowledge, product knowledge, cooking methods and techniques, as well as menu knowledge. Classes in basic service knowledge, service rules and regulations, as well as beverage knowledge, are also included in the curriculum.

Practical

The practical sessions start with a one-month introduction on the fundamentals of pastry arts. In this introduction, all the basic pastry / bakery techniques and pastry / bakery methods, as well as pastry / bakery organization and equipment knowledge are taught.

For the rest of the year, students are exposed in the production of international pastry and bakery items for hotels, restaurants, banquet and cake shop operations.

The course strongly emphasizes the production of basic pastry concoctions such as different types of dough, masses, creams, sauces, mousses, hot and cold puddings, cakes, frozen deserts, ice creams and cold desserts. Students also have the chance to work with chocolate and marzipan, French pastries, and international desserts. Furthermore, the students are exposed to modern dessert presentations. In baking the students are exposed in the formulation of bread recipes, the production of sour dough breads, milk dough breads, water dough breads, sweet breads and international specialty breads.

To enhance the student's creativity and business sense, the school organizes periodic pastry and bread promotions, executed by the students.

The strength of the practical course is in the simulated working environment of an actual pastry / bakery operation. All practical classes produce the dessert items that the students in theory have for lunch. This approach is very beneficial to students taking this course, as their skills are strongly developed during the school year. This exposure in volume production will be a clear advantage to the students when joining the industry.

To know more about the courses we offer, [CLICK HERE](#).



Application Form



INTERNATIONAL SCHOOL
FOR CULINARY ARTS &
HOTEL MANAGEMENT

Thank you for your interest in joining **ISCAHM**. You will need to take some time to fill out this form, but be assured that your effort will most graciously be appreciated.

Please complete this form and send it to us via e-mail at sales@iscahm.com or fax to [63] 2 426 7672.

Preferred way of communication Telephone Mobile E-mail

Applicants Profile

Select a One-Year Course	<input type="checkbox"/> Food and Beverage Management and Cost Control <input type="checkbox"/> Culinary Arts and Kitchen Management <input checked="" type="checkbox"/> Pastry and Bakery Arts and Kitchen Management
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Applicant's Name

First Name		Mr./Miss/Mrs.
Middle Name		
Last Name		

Applicant's Address

Contact Numbers

Address 1 [Building/Floor]		Telephone	
Address 2 [Street]		Mobile	
Address 3 [P.O. Box]		E-mail	
City/Town		E-mail	
Post/ Zip Code		Fax	
Country			

Parent/Guardian (Emergency Contact)

Contact Numbers

Address 1 [Building/Floor]		Telephone	
Address 2 [Street]		Mobile	
Address 3 [P.O. Box]		E-mail	
City/Town		E-mail	
Post/ Zip Code		Fax	
Country			

Personal Information

Language Skills			
Nationality			
Birthday [DD/MM/YYYY]		<input type="checkbox"/> Single	<input type="checkbox"/> Married
Civil Status			
Social Security Number			
Tax Identification Number			
Driver's License			

Family History (optional)

Parent's name			
Parent's occupation			
Brothers and sisters			
Name/Occupation			
Name/Occupation			
Name/Occupation			
Relatives in hospitality industry			
Name			



Education

Name of School		From: [Month/Year]	
City		To: [Month/Year]	
Country		Graduate Class of:	
Web Address	www.	Active Alumni Member	<input type="checkbox"/> yes <input type="checkbox"/> no
Name of School		From: [Month/Year]	
City		To: [Month/Year]	
Country		Graduate Class of:	
Web Address	www.	Active Alumni Member	<input type="checkbox"/> yes <input type="checkbox"/> no
Name of School		From: [Month/Year]	
City		To: [Month/Year]	
Country		Graduate Class of:	
Web Address	www.	Active Alumni Member	<input type="checkbox"/> yes <input type="checkbox"/> no

Other Advance Education and Courses Attended

Some of Your Favorites [Optional]

Food / Cuisine	
Holiday Destination	
Entertainment	
Interest/Hobbies	
Sports	
Special Skills	

Current /Past Employment or Training (for professionals actively working)

Establishment		From: [Month/Year]	
Position		To: [Month/Year]	
City			
Country			
Web Address	www.		
Establishment		From: [Month/Year]	
Position		To: [Month/Year]	
City			
Country			
Web Address	www.		

Declaration

I hereby declare that the information given in this form is true to the best of my knowledge. I further declare that I have disclosed all the information required in this application and that I have not withheld any information that may affect my application. I agree and accept that if this information is in any part false or incorrect, ISCAHM may terminate my application without prior notice or payment in lieu of notice. ISCAHM is permitted to use the above information for the online presentation of my membership.

_____ Applicant's Signature

Referrals We can forward some information to your friends and colleagues on what our school can offer.

Name/Contact Numbers	
Name/Contact Numbers	
Name/Contact Numbers	

Other courses we offer

Diploma Courses

Culinary Arts and Kitchen Management

This one-year intensive course uses the traditional European dual training approach and equips the students with the fundamentals of culinary arts and management as well as the latest trends in the industry.

Food and Beverage Management and Cost Control

This one-year intensive course incorporates both the fundamental management concepts and today's international food and beverage management trends using the traditional European dual training approach.

Short Courses

Flavors of Asia: An Introduction to the Flavors and Rituals of Asian Cuisine

The course will cover the cuisines of Indonesia, Malaysia, Singapore, Thailand, Japan, China, Vietnam, Korea, India, Cambodia, Persia, Lebanon and Greece. Students will gain an appreciation of these countries cultures and traditions through their respective cuisine.

Course duration: 3 months

Fundamentals of Culinary Arts

This is a full hands-on course based on internationally acclaimed programs in Switzerland; covers basics of culinary arts, ingredients familiarization, food preparation, cooking methods and techniques, basic soups, sauces, appetizers, Asian and International dishes, desserts.

Course duration: 3 months

Fundamentals of Pastry Arts

Learn from multi-awarded Filipino pastry chef, Ernie Babaran, the essentials in making dough, pies, puff pastry, cold and hot desserts, half frozen desserts. This is a full hands-on program that focuses on traditional, regional and basic pastries for business and as personal treats for family and friends.

Course duration: 3 months

Fundamentals in Bread Making

A full hands-on course on bread baking. Participants will learn the basics in bread preparation including the preparation of breakfast breads (soft & hard rolls, danish, pan de sal, croissant, etc.) and international bread selections (rye bread, wheat bread, carrot bread, bagels, bread with fillings, French baguette, sourdough, etc.).

Course duration: 1 month

Waiter Apprenticeship Program

The course is designed based on the service knowledge and product knowledge a captain waiter/waiter must have in the four and five star hotel business. The waiters will obtain the necessary service knowledge to instantly adapt in a fine dining, coffee shop, room service and banquet service operation.

Course duration: 2 months

Total Number of Hours for the Program: 96 hours

Food and Beverage Management and Cost Control

This course was designed for present and future operators of restaurants, canteens resorts and medium sized hotels. The course focuses on the set up and control function of an operation and the necessary analytical reports to identify operational shortcomings.

Course duration: 5 months

Total Number of Hours for the Program: 240 hours