

GRAN CHEF DIPLOMA

GDC • Gran Chef Diploma





CIB Manifesto

Ferran Fisas, Pep Nogué and Josep Gala. Founders of The Culinary Institute of Barcelona

We are born from change and we are in an ongoing change process. Those who do not change do not evolve and teaching has this goal: to teach how to evolve.

In general, society has an obsessive tendency to overvalue knowledge, which breeds frustration and pressures students in their learning process without cultivating their values, abilities and possibilities. That is a big mistake.

Success is precisely what we are able to achieve when knowledge, skills, attitudes and possibilities converge.

In most learning centers, students are not valued for what they are really good at, but for what it is expected of them. Skills such as imagination, creativity, expressiveness and even intelligence (of those who doubt) are penalized. They are not motivated or trained towards innovation, but trained only looking to the past rather than the future.

We must teach them how to improve, to question, to imagine, to seek and to find new possibilities by using their intellect, which is not strictly rational but absolutely emotional.

In traditional schools, students are taught to know things and not to do things. They are not taught to love or survive, but to accept what is established, even though we know that what is established is fleeting and even incorrect. At CIB we do not make this mistake, which is why we give so much importance to attitudes and provide students with a set of lateral skills that allow them to develop such attitudes.

Our obsession is to improve our teaching procedures so that our students will be able to overcome changes, embrace them and know how to adapt to new circumstances with absolute ease. We must teach them to set, pursue and meet goals and not to be afraid of making mistakes because only those who are willing to make mistakes are capable of doing wonderful things.



Why CIB?

Imagine a school where the impossible is possible

Over the coming years, the world is going to change radically and a new generation of professionals capable of leading this change will be required. We prepare you for it.

Because the CIB has already earned a place among the best cooking schools in the world in its first year.

Because it is a different school with different methodologies, different content and different students.

We love difference from all perspectives.

Because our mission is to create a new generation of professionals who know how to find solutions to the world's problems with a gastronomical approach.

Because changes in the social, economic, cultural, political, health and ecological paradigms require people capable of taking different risks, with alternative ambitions and values.

And we were born to do it.



Imagine a school where instead of classrooms there are large environments designed for learning.

Imagine a school where you can find Bill Gates or Frida Kahlo in the bathroom.

Imagine a school where nobody tells you “this is wrong” but “this meets or doesn’t meet the goal we set.”

Imagine a school where you can think differently and that makes you better.

Imagine a school where evaluation days are the most interesting and fun, and once they’re over, you ask for more.

Imagine a school where students sit in a circle next to the teacher and instead of lectures there are dialogues.

Imagine a school where imagination is as important as doing.

Imagine a school where the first day is a party.

Imagine a school where students come from all over the world to learn, work, understand each other and have fun together.

Imagine a culinary school that does not teach recipes because that would be teaching you how to copy, but instead it teaches you how to create what nobody has ever made before.

Imagine a school where you can follow your study plan in a modular way.

Now, imagine yourself there. **Imagine yourself at CIB.**



I wanna be CIBer

On the first day, you'll wear the **"I wanna be CIBer"** shirt that makes you a CIB student. On the last day, you'll receive another one that says **"I'm CIBer"**. This is what we call those who study with us at the CIB.

In the labour market, being a CIBer is synonymous with guarantee, creativity, innovation, respect, power, willingness, leadership and interpersonal skills.

Our obsession is not only to transmit knowledge to you, but to help you achieve your goals and dreams, and we do it by showing you the way through attitudes. That's why CIBers are appreciated and respected throughout the professional world: their attitude is always an example to be followed.

Their attitude is what unites them and allows them to have an impact on the future and transform their environment.

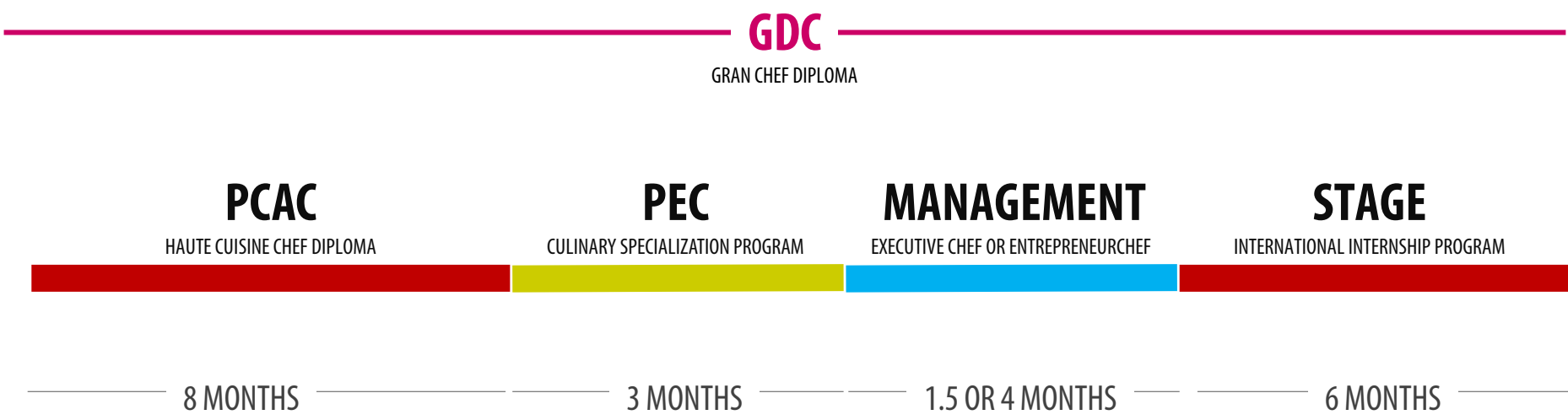


For those who want it all

GRAN CHEF DIPLOMA is the most popular combined program of the Culinary Institute of Barcelona.

Lasting almost two years in three teaching phases, plus six months of international practice, it provides extraordinary training to those who complete it. In addition to taking our prestigious [Haute Cuisine Chef Diploma \(PCAC\)](#), you can choose any of the four culinary specialties as well as the [Executive Chef Postgraduate](#), that enables you to run any kitchen in the world.

A six-month internship in one of the many restaurants around the world with which the CIB has an agreement completes the program.





For those who want to be a chef

PCAC is the most successful program, even among students who have studied gastronomy in other schools before. It is the beginning of the itinerary of the Grand Chef Diploma career before starting a culinary specialization.

PCAC focuses on Creativity and Innovation. Without recipes, students receive a deep training in products, techniques and how to manage depending on the context, highlighting the importance of what they have learned with total self-sufficiency in the kitchen. This way, in a few weeks they are capable of designing innovative proposals.

The program includes significant training in skills and also aims to empower attitudes such as leadership and teamwork.

The program features 8 months of intensive training, five days a week and six or more hours per day. It includes multiple experiences and a 6-month international internship (stage) in one of the many restaurants with which CIB has collaboration agreements in all five continents.

[>> Get to know the program](#)

[>> Download the syllabus](#)

PEC

Culinary
Specialization
Programs

For those who want to specialize

Choose your culinary specialization

During the PCAC you will attend sessions of each specialty and the professors will help you decide which specialty program is best for you.



PEC-D1
Professional Pastry
and Baking

Pastry and Baking

For professionals in the kitchen and confectionery who want to take a leap towards greater specialization in order to undertake and reinterpret the world of desserts and chocolate in the 21st century.

[> Get to know the postgraduate](#)

[> Download the syllabus](#)



PEC-T
Advanced Culinary
Techniques

Fire and Low Temperature

For chefs looking to master the most sophisticated and avant-garde. A program that will take you beyond the gastronomic limits and where you will be able to specialize in various avant-garde techniques such as Molecular cuisine, Fire and Low Temperature.

[> Get to know the postgraduate](#)

[> Download the syllabus](#)



PEC-M
Molecular Cuisine

Molecular Cuisine

For professional chefs who want to master the science and techniques of molecular cuisine to apply them to the gastronomy and food of the 21st century.

[> Get to know the postgraduate](#)

[> Download the syllabus](#)



PEC-H
Integrative & Healthy
Cooking

Integrative Healthy Cooking

For chefs and professionals in the nutritional field who want to integrate health into the gastronomy of the 21st century.

[> Get to know the postgraduate](#)

[> Download the syllabus](#)

CIB®

GDC
Gran Chef Diploma

MAN

Management
Programs

For those who want to lead or create their own business

Choose your management specialization



ECD
Executive Chef
Diploma

Executive Chef Diploma

The postgraduate course in Executive Chef Management has been designed so that you can lead multiple restaurant kitchens and professional hospitality businesses anywhere in the world.

This management program enables you to take a step further in your professional career with operational focus, analytical thinking, production models and leadership in multidisciplinary and complex teams that make up professional kitchens. You will become an executive chef with the tools, skills, and empowering attitudes necessary to launch you into new possibilities in the 21st century restaurant industry.

[> Get to know the program](#)

[> Download the syllabus](#)



DCS
Entrepreneur Chef

Entrepreneurchef Program

Unleash your entrepreneurial spirit at the Entrepreneurchef Program. This course gives you a global vision from the conception stage until after the opening, preparing you directly towards the goal: "I am going to create my own restaurant". Whether you have a clear project or not, the course will open your mind to new ways of understanding the restaurant business and, above all, to the ways in which customers will accept your proposal in the years to come. This course is a journey through all the stages you will have to go through, paying special attention to the behavioral aspects of customers, the latest business models and, of course, the digital environment that will condition success.

[> Get to know the program](#)

[> Download the syllabus](#)

CIB®

GDC
Gran Chef Diploma



INTERNATIONAL STAGE

More than 200 restaurants worldwide
with CIB supervised internship
agreements

MONTHS	RESTAURANTS	COUNTRIES
6	+200	+20
Months to apply everything you have learned	Establishments where you can do your internship	Countries in nearly every continent to choose from for your internship

6 months of International Internship (Stage) during which you will continue learning while being in permanent contact with CIB.

In these 6 months, while continuing your training in one of the many restaurants with which CIB has collaboration agreements, you will put into practice everything you learned during the course.

During that time, you will have to continue to learn and grow, because we will keep an eye on you! We will always be in touch and always supervise you as you are assigned various tasks and responsibilities during your internship.

We will choose the best option/placement for you based on your preferences, abilities, attitude and capabilities.

In addition, with the GDC you will have flexibility to do your internship at the time that best suits you, either at the end or between one of the three courses and the next.

[>> Read more for further details about the CIB stage internships](#)



START PROGRAM

Free, voluntary booster programme, so that no one is left behind

WEEKS	HOURS	COST
16	32	€0
Sessions for you to catch up	Extra hours for practicing in the kitchen	Free, and it includes supplies

16 extra sessions, free and voluntary, so you can catch up and practice everything you have learned in our kitchens.

START is the training reinforcement program for CIB students who require some extra help.

START helps to improve and refine basic culinary skills. Two days a week for nine weeks you will have the opportunity, completely free of charge, to extend your training hours in the kitchen and practice all the techniques you have learned during the regular training sessions.



GDC

Gran Chef Diploma


DURATION	SESSIONS	STAGE	SCHEDULE	ADMISSIONS
20 Months	+1,300 Teaching hours	6 Additional months of international stage	6 Hours per day Mon – Fri 8am-2pm	3 Calls sessions each year: January, May and September

Being a chef in the 21st century means being able to create, innovate, share and lead kitchens with a completely different vision from that of traditional chefs.

The CIB's Gran Chef Diploma career is aimed at those people who want to become a chef with a global vision of the kitchen, the business and who also want to be specialists in their sector.

GDC students live a horizontal, synchronous, multidirectional training experience to turn them into professionals capable of creating, solving, innovating, directing and creating competitive advantages in the market.

As in all CIB programs, the students in this program have an entrepreneurial spirit and come from all five continents.



Much more than Culinary Art

Our goal is to train
people of the 21st century

CREATIVITY & INNOVATION	LATERAL SKILLS	EXPERIENCES	CIB SPECIALS	DAY TRIPS	CHALLENGE
46	100	5	25	40	127
Hours of Lateral Skills applied to C+I	Hours to manage oneself, others and businesses	Meetings with very special guests	Hours to align your attitudes with your skills towards the 21st century	Hours of outdoor experiences	Hours of challenges that transversally evaluate everything learned

No matter the knowledge you acquire, your skills and attitudes will set you apart from others.

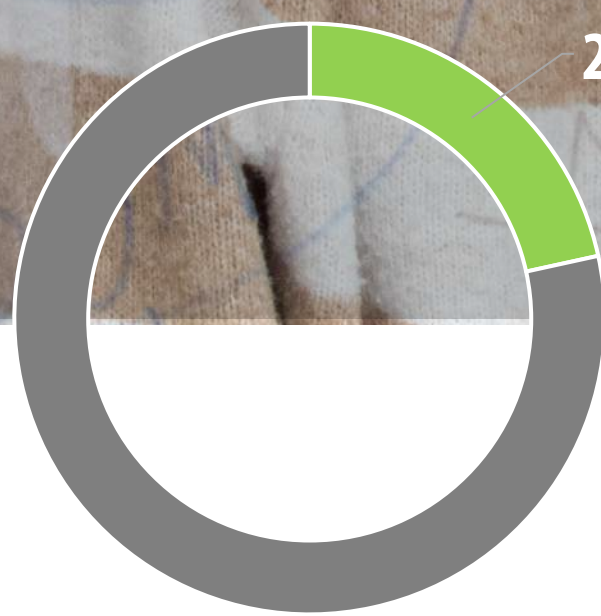
The 21st century has just started, and it’s imposing new rules, so we must apply new teaching and learning methodologies.

Our participatory methodology is a clear example of this. We do not offer lectures or monologues but active participation during each classroom session. That is why we sit in a circle so everyone can be in the front row, feeling equal and breaking down hierarchies.

It’s not only a matter of knowledge; we’ll help you develop new skills to face the changes that the 21st century holds for us. We will empower you with the attitudes you need to achieve success, to become a true driver of change.



Why Creativity and Innovation?



22%

22% of the teaching load of this programme is dedicated to creativity, innovation and the empowerment of key attitudes of the 21st century

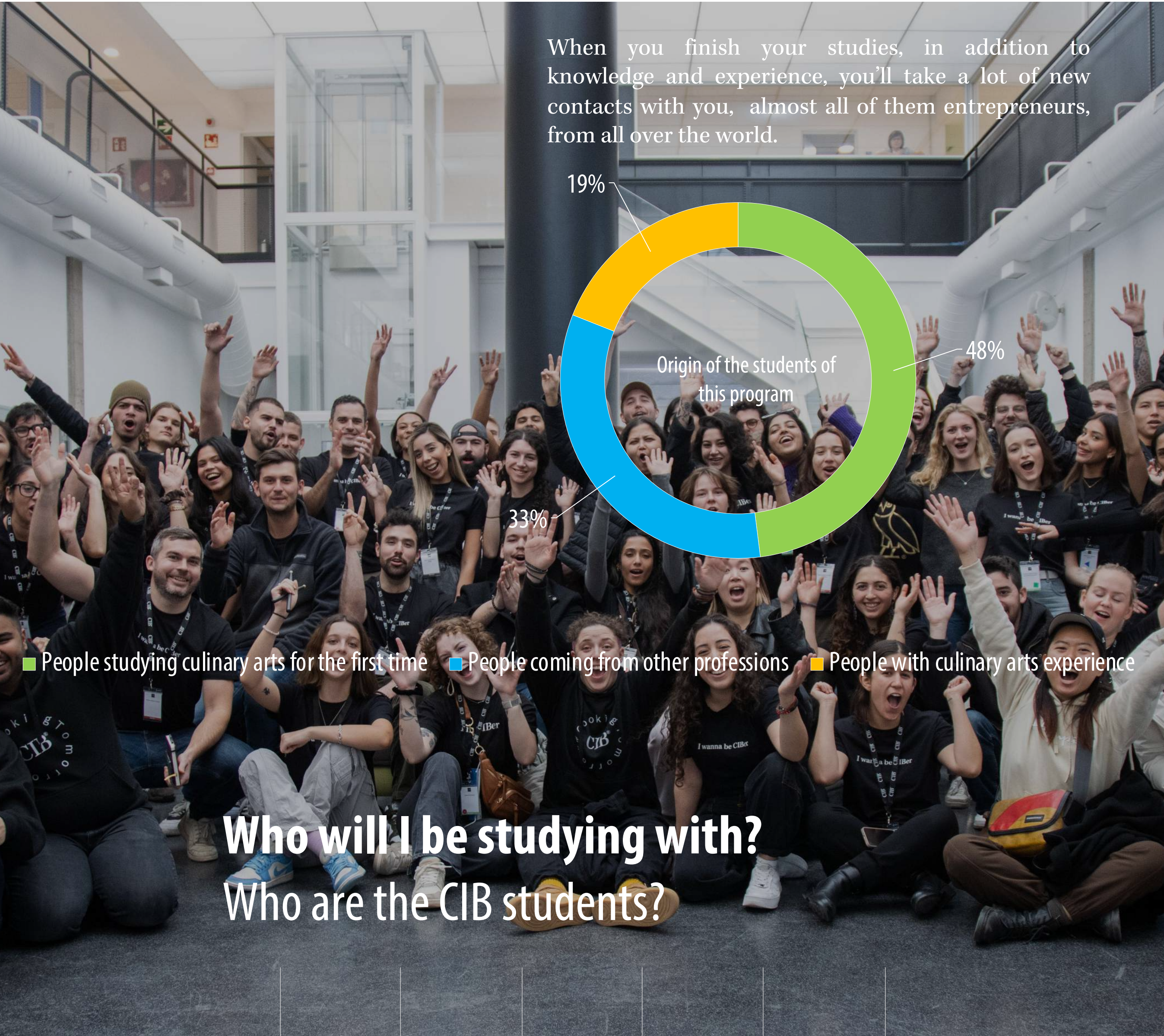
To solve problems faster and better, and to be ahead of others, ahead of your competitors.

The Culinary Institute of Barcelona stands out and is a benchmark of creativity and innovation. That is why universities and companies around the world use our methodology.

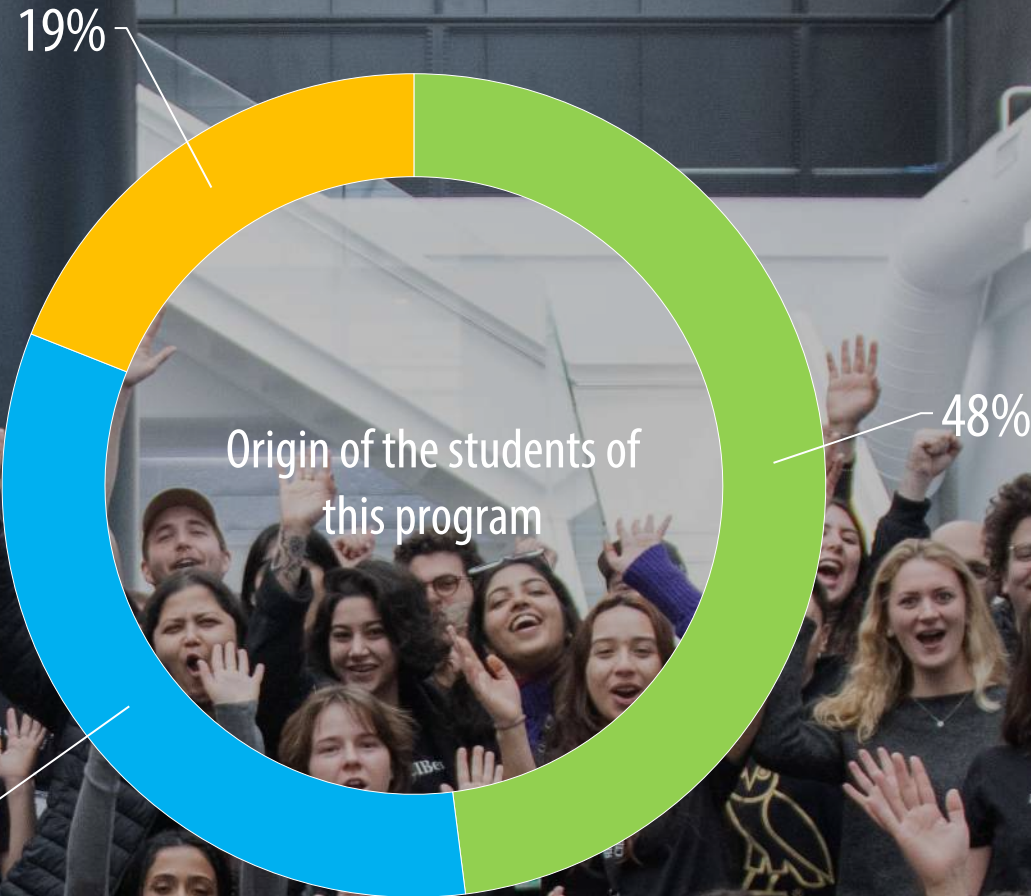
Contrary to what most people think, creativity is not a skill but an attitude and a way of doing things. Creativity is the tool that enables you to solve problems, find solutions, quicker and better than others. Creativity is the first step towards innovation.

Innovation is the only possible way for you to be in the lead instead of chasing those who are capable of innovating.

That is why, at the CIB, we give so much importance to both subjects; they are the pillars of our training system.



When you finish your studies, in addition to knowledge and experience, you'll take a lot of new contacts with you, almost all of them entrepreneurs, from all over the world.



■ People studying culinary arts for the first time ■ People coming from other professions ■ People with culinary arts experience

Who will I be studying with?

Who are the CIB students?

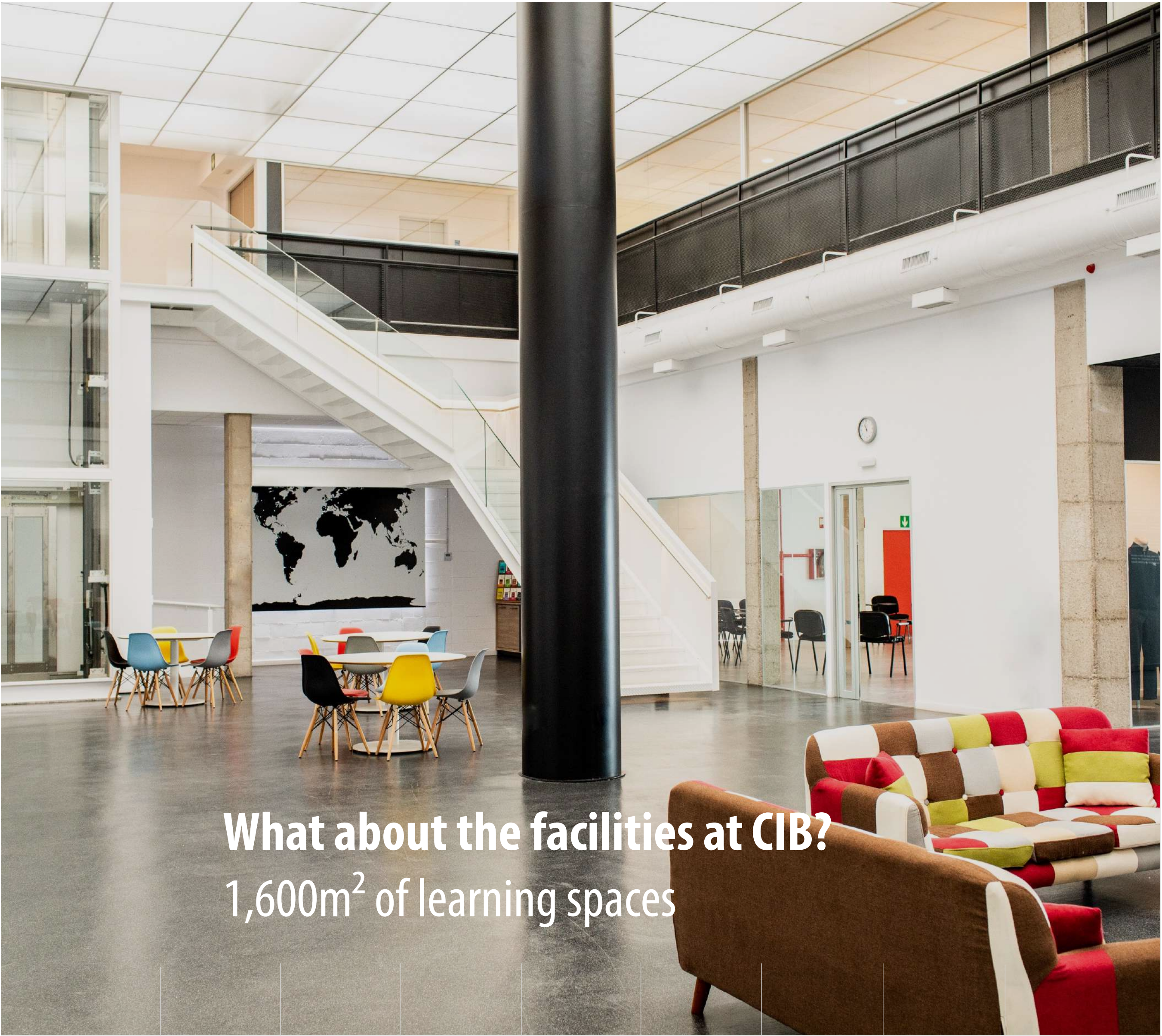
INTERNATIONAL	AGE	MEN	WOMEN	CONTINUITY
85%	27	50%	50%	25%
Of our students come from abroad	Is the average age of our students	Of our students are men	Of our students are women	Of our students enrol in other courses while studying at the CIB

The 21st century demands a new attitude towards food and the people who cook and eat it. We therefore need new changemakers to make this possible.

The Culinary Institute of Barcelona is much more than a school. It is a hub of international exchange where people from all cultures converge with a common passion and a common goal. CIBers want to be the ones to make those changes and play a leading role in the new 21st century paradigms.

Our students are bold, entrepreneurial and think outside the box. Our classrooms represent more than 70 nations, and the common language is always gastronomy, good humor and respect for new and old ideas.

More than 60 countries are represented in our classrooms. Our common language is always gastronomy, good humour, and respect for new and old ideas.



What about the facilities at CIB?

1,600m² of learning spaces

AMPHITHEATRES	KITCHENS	ACTIVE CLASSROOM	DYNAMIC CLASSROOM	WORKROOM	ATRIUM	LOCKER ROOM
2	4	120	4	4	1	76
Demonstration classrooms, each equipped for the needs of up to 24 students	Professional kitchens, each equipped with 32 stove burners; dedicated for 16 students (one of these is a Bakery workroom)	Square meters of space in our Activities Classroom where we organize our workshops	Dynamic classrooms for participatory sessions	Fully equipped rooms for students' needs	Central space for networking and connectivity	Square meters of space where your privacy is respected and the highest hygiene standards are maintained

Everything at CIB is designed and prepared for the student: the best technology and the best facilities.

Never before has a culinary school offered so many resources of the highest quality for its students. However, this is not what will surprise you the most.

Our methodology is organically linked to our facilities, which we share with our students at all time, from day one.

Our facilities are always at your service, and you can use them whenever you need to practice or study.



CHALLENGES

Our way of evaluating your progress is your biggest challenge

CHALLENGE	HOURS
15	+150
The number of challenges you will participate in during this program	Hours dedicated to challenges, during which you will apply everything you've learned

The only school in the world where assessment day is like a party and students look forward to it!

What makes our methodology unique is that it is aimed at teaching you how to define, design, measure, and meet objectives.

We apply a cross-cutting evaluation for all skills acquired through the challenges in which you will participate. In addition to having fun, you will feel the learning process as never before. You will have a clear idea of what you have learned and, above all, you will realise the endlessness of the possibilities ahead of you as never before.

And keep in mind that an “C” or “5” here is simply not good enough.



CIB PEDAGOGY®

The most important thing is
that students learn

We are a school and therefore our aim is for you to learn. That's why we take our pedagogical and academic mission very seriously.

We are a school and therefore our aim is for you to learn. That's why we take our pedagogical and academic mission very seriously.

We know that everyone who comes to the CIB comes to learn, and everything we do is geared towards ensuring they do.

Our methodology includes the taxonomic definition of each of the objectives of each subject and their corresponding marking systems that are holistically assessed in the Challenges.

Our teachers receive continuous training on our methodology and use the results of the frequent methodology analysis to assess their own performance. We have high expectations of our entire teaching team.

We demand a lot from our students because they know that, in order to obtain the final diploma, they must invest effort, meet schedules, respect attitudes and overcome all the assessments in the form of everyday challenges.

We have a department that creates original documents with a marked CIB style that serve as study support for our students. We put learning first.



CIB® METHODOLOGY

6 formats for making a difference

35%



Demostrative

During these sessions, which usually take place in one of the lecture halls (amphitheaters), our expert professors give their master classes. These sessions can be followed by the students by watching the professor directly or through multiple monitors installed in the classroom, especially when they want a more detailed view of the techniques being demonstrated.

9%



Participatory

In these classes, usually held in our dynamic classrooms, students sit in a circle with the teacher and enter into a conversation about the topic of the day.

16%



Workshop

Students learn through practical team exercises. They are usually held in the Active Classroom and sometimes outside the CIB.

5%



Experience

Students attend didactic sessions and experience real-world environments outside the CIB.

33%



Practical

During these sessions, students put into practice the gathered knowledge through assignments and exercises in the kitchen or in the bakery workroom.

2%



Autonomous

These are sessions where the students carry out their work autonomously, either at the CIB or at home, generally in teams as they work on a challenge.



CIB® METHODOLOGY

Experience learning through your senses



DEMONSTRATION:

Actions, not just words:

During these sessions, which usually take place in one of the lecture halls (amphitheatres), our expert professors give their master classes. These sessions can be followed by watching the professor directly or through multiple monitors installed in the classroom, especially if a more detailed view of the techniques is needed.

The GDC includes demonstration sessions with more than 70 professionals, all experts in their specific field. During these sessions, their skills and knowledge are at your disposal.

The two amphitheatres are the perfect spot for this type of session. However, sometimes they are performed in the kitchens for example, when butchering or cutting, and other tasks that require a special environment.





CIB® METHODOLOGY

Experience learning through your senses



PARTICIPATION:

Never before has a theory class been so much fun and with such a high level of (actual) learning.

We have ditched the idea of traditional classrooms with their rigid structure of a professor's monologue, which is given from his or her podium to the students. At the Culinary Institute of Barcelona, our dynamic classrooms are equipped with individual chairs with wheels, which can be arranged as needed, changing for each session.

By sitting in a circle we ensure that everybody is in the front row, without the possibility of hiding or feeling constantly in the spotlight. That way, communication between students and teachers changes automatically, becoming synchronised, guaranteeing the freedom of expression that you have never felt before. Spontaneity appears naturally after a few days of practice and so the level of questions and engagement increases exponentially. That is why we call these rooms dynamic and this mode of learning participative.





CIB® METHODOLOGY

Experience learning through your senses



WORKSHOP:

Even though reason teaches you, emotions make you learn. What you experience arouses your emotions and stays with you forever.

During the GDC you will gather experience from more than 30 workshops, which are aimed at developing creativity, innovation, problem solving and boosting your strengths.

During your studies, you will receive a multicultural and multidisciplinary training, which will give you the advantage of being prepared, much better than anyone else, to face future changes and ups and downs.

Prestigious organisations such as Stanford University, Melbourne's RMIT, companies, sports entities and institutions are adopting our methodology, workshops, and installations. You will have the privilege of being part of them all.





CIB® METHODOLOGY

Experience learning with all five senses

E

EXPERIENCE:

In order to develop attitudes to lead and manage kitchens in an efficient, responsible and sustainable way, you need to know the sector's inner workings.

CIB students learn that in order to lead kitchens they must respect and have an in-depth understanding of all processes that add value to gastronomic businesses.

At the CIB, you will have many unforgettable experiences, including those field studies that will reignite your senses for the rest of your life.

In order to acquire the right knowledge, you need to see industry professionals up close and personal while they work. Acquiring this experience will enhance the skills you need to deal with professional cooking in an efficient, responsible and sustainable way.

You will visit diverse catering businesses and trade fairs and have the chance to learn about business models in which the figure of the executive chef is key.

On those days you will wear your “I wanna be a CIBer” t-shirt and feel proud to represent the CIB values and the future of the sector to your fellow professionals.



R

PRACTICAL:

We know the place you'll enjoy the most is the kitchen, which is why you have three fire cooktops and a workshop at your disposal. Moreover, we add a new ingredient to our school: the permission to make mistakes.

We take pride in not teaching recipes but in developing creativity and innovation in the kitchen. In our kitchens you'll feel free and safe, because mistakes are a very important part of the creation process.

Each kitchen can accommodate up to 16 students so you will feel you have more than enough space. We put all kinds of state-of-the-art machinery and devices at your disposal as well as a storeroom full of top-quality goods. **Everything is for you.**



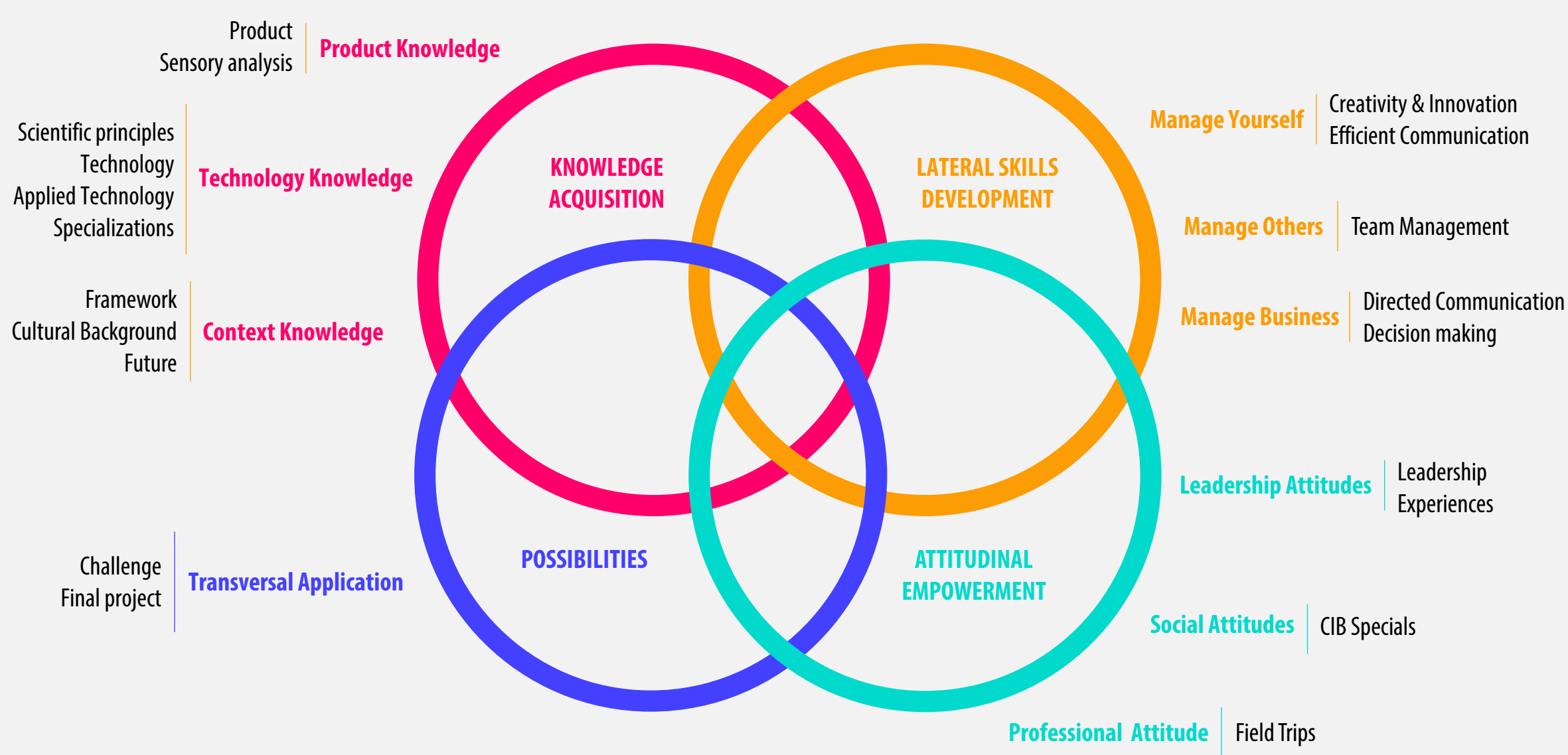
CIB® METHODOLOGY

Much more than acquiring knowledge

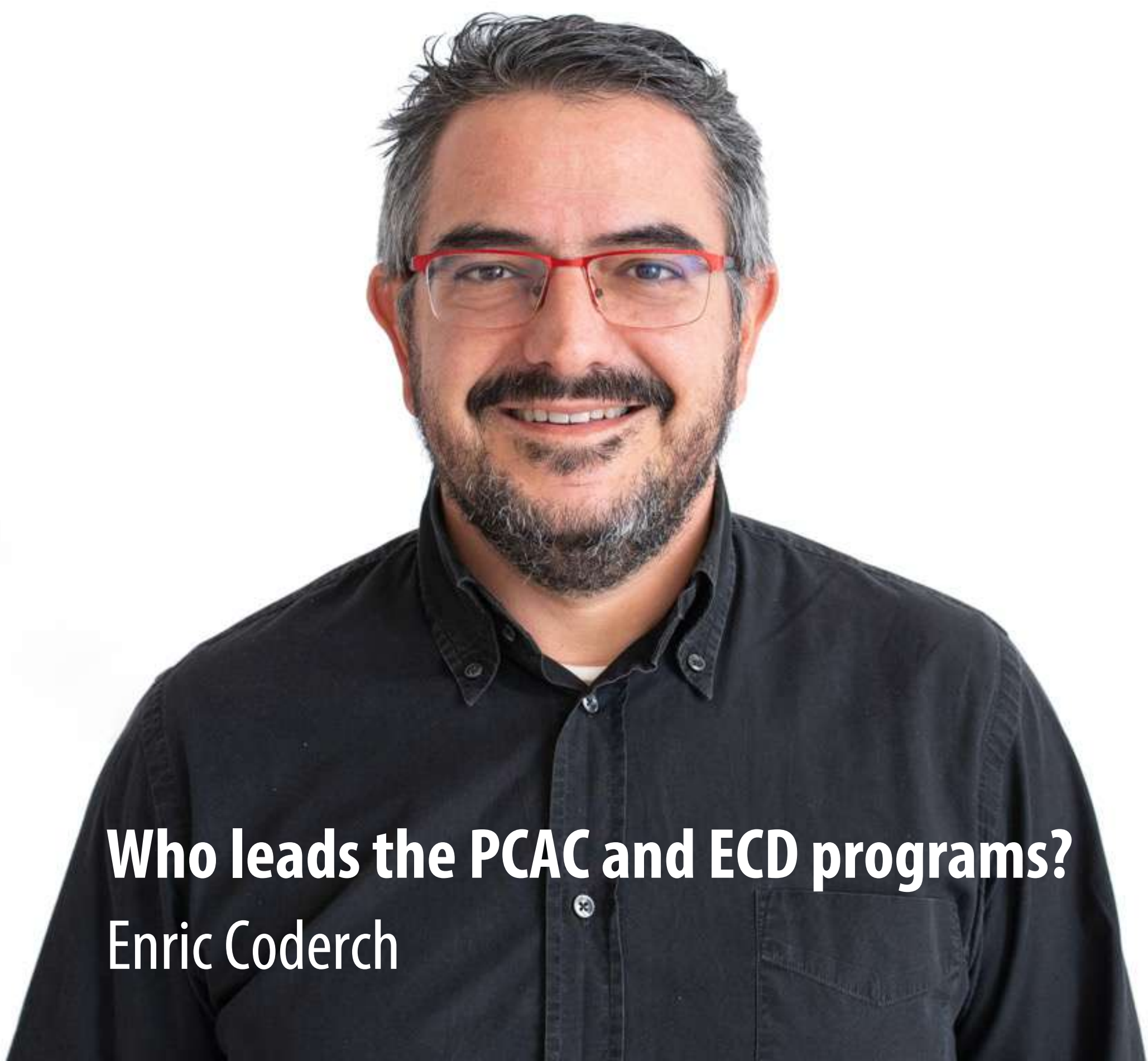
No matter how much you know, in working life, the most successful people are not the ones with the most knowledge, but the ones who best apply it, the ones who makes the best use of their skills. But that's not enough. You need the right attitudes to be able to achieve your goals and a high degree of self-awareness, the ability to understand your environment and increase your chances of success.

That's why we place as much emphasis on developing your skills and empowering your attitudes and possibilities, as we do on knowledge. We know that these skills and attitudes will be necessary in the 21st century to overcome the numerous paradigm shifts that will appear over the coming years.

This is why those who study at the CIB stand out from the rest. In addition to having incorporated in-depth and valuable knowledge, they have been trained in both skills and attitudes and evaluated to measure their potential.



This is why those who study at the CIB stand out from the rest. In addition to having incorporated in-depth and valuable knowledge, they have been trained in both skills and attitudes and evaluated to measure their potential.



Who leads the PCAC and ECD programs? Enric Coderch

When the founders of the CIB asked me to lead this program, I recalled everything I had experienced at catering school which, without dismissing anything I'd learned, life later showed me was insufficient. This is because if you really want to succeed with the product, with customers and with your co-workers, you have to know much more than what they teach you in culinary school.

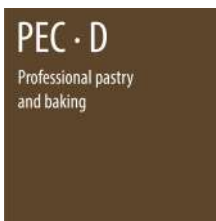
And I accepted because this program is full of nuances which, when you complete it, will give you a very clear vision of what awaits you in the professional world and prepares you to set your own course in the kitchens and circumstances of the 21st century.

In addition to directing the PCAC at the CIB, I'm the executive chef at Innova Projects, a company dedicated to creating gastronomic concepts and product development. I have played a role in all the professional categories within the kitchen, in the operations management and training departments. My inclination led me to have up to 4 active hospitality businesses for almost 5 years, combining that with occupational training for adults at the same time; a dedication that opened a world that until today has been very gratifying: Education.

I've been training future professionals for more than 10 years in different schools, working with different kinds of students. I've always said that for me, cooking is my profession and training is my calling.

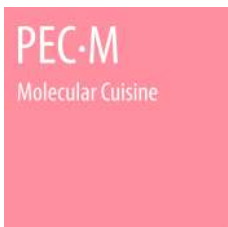


Who runs each PEC program?



Jordi Farrés

He is a pastry chef, a master chocolatier and a pastry teacher. He is an ambassador for the Belgian chocolate brand Callebaut, Maitre Xocolatier of the Chocolat Factory and responsible for the firm's R&D.



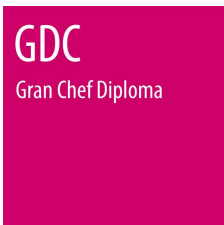
Íngrid Farré

She holds degrees in Food Science and Technology and Chemical Sciences. In 2004, together with Pere Castells, she started the scientific-gastronomic research department of the Alícia Foundation and until 2005 she was a research member of the creative team of elBulli de Ferran Adrià.



Anna Paré

She holds degrees in Pharmacy and Human Nutrition and Dietetics, a Masters in Nutrition and Food and a specialization in Sports Nutrition. She is the manager of Nutresalut, where she develops training and dissemination activities on nutrition and dietetics for businesses and universities.



ADMISSIONS

Gran Chef Diploma

In the selection process of our students we measure and evaluate, mainly, your cognitive skills and your attitudes towards the processes of change as well as your vision of the future.

To be admitted to this program you have to pass the opinion of the Evaluation Committee.

1 CONTACT THE CIB

If you found it interesting and think that you can access this program, contact us immediately. Visit the webpage <https://cib.education/en/admission> and fill out the application for admission form.

2 INTERVIEW WITH AN ADVISOR

An Advisor will call you sooner than you expect to establish contact with you.

They will solve your doubts and guide you on the best way for you to complete this with success.

3 APPLICATION ADMISSION

Our Advisors will send you all the documentation you need and if you meet the requirements, they will provide you with an admission form that you must fill out as best you can. Whether or not you are going to continue with the process depends largely on your application.

4 EVALUATION INTERVIEW

If everything is correct, we will schedule an interview with someone from the evaluation committee with whom you will have a conversation lasting about 30 minutes.

5 BOOK YOUR PLACE

The Approval Committee will consider your application. If you are successful you will receive an acceptance letter by email two weeks after the interview. In this letter you will find the instructions for your enrolment.

THE CIB® PROGRAMS

There is a CIB® Program for every specialization and they can be combined to build a full curriculum.

All programs have several start dates throughout the year so you can plan them depending on your availability.

CULINARY PROGRAMS

MIXED PROGRAMS

If you want to become a chef

PCAC

Haute Cuisine Chef

PEC·D1

Professional Pastry and Baking

If you are already a chef

PEC·D2

Advanced Pastry and Chocolate

PEC·T

Advanced Culinary Techniques

PEC·H

Integrative & Healthy Cooking

PEC·M

Molecular Cuisine

I want to lead or create my own business

ECD

Executive Chef Diploma

DCS

Entrepreneur Chef

GDC

Gran Chef Diploma

Gran Chef Diploma:
PCAC+PEC+ECD



BARCELONA

The city that belongs to everyone

Barcelona is a quintessential Mediterranean city in constant evolution, built over more than 2,000 years.

Living in Barcelona gives you an unparalleled life experience. Few places in the world are more cosmopolitan than this city, but that is only a part of the experience. What stands out most about Barcelona is its vital energy, unlimited economic, social and cultural entrepreneurship that puts it ahead in almost every discipline.

This is due to the character of its people who, after mixing for thousands of years, have integrated the best of each other, making it their own and promoting it together.

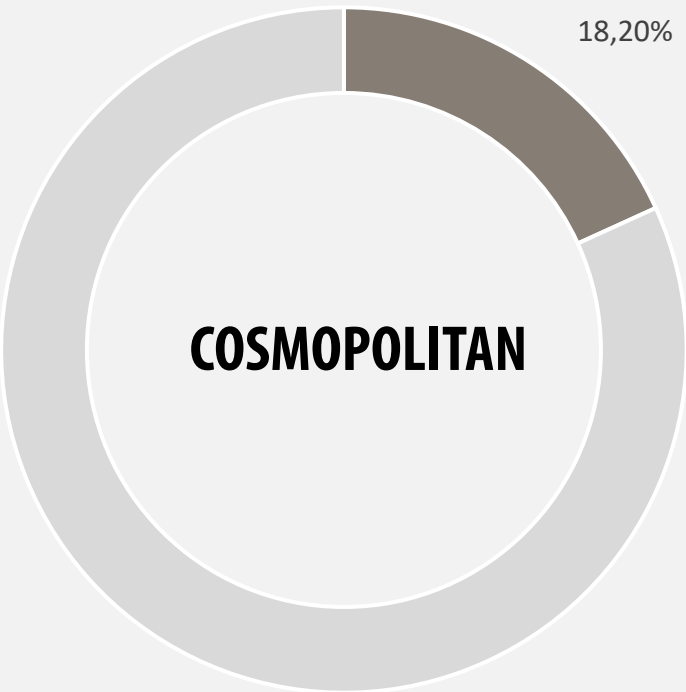
There are several Barcelonas: the **green** one with more than 300 km of bike lanes, which makes the city the perfect place to get around with zero emissions. The **modern** one, open, evolving, an early adopter, with an international atmosphere. The Catalan capital has a social, cultural, and technological foundation that is firmly committed to everything contemporary. The **entrepreneurial** Barcelona, headquarters of the best business schools in Europe, is a host city to startups and international co-creation centres. The **cultural** Barcelona, featuring Egyptian mummies and contemporary works of art, photographic exhibitions, interactive and conceptual art, theatres, art galleries. This city has everything. The **sports** enthusiastic Barcelona. Barcelona isn't just Messi and football. Since the 1992 Olympics, every year the city celebrates the world's major sports competitions in F1, basketball, athletics, rugby, hockey, tennis and horse riding, among others.

All of them coexist with the **historic** Barcelona, growing from a small Roman city to an international metropolis with architecture that has left its mark for more than two thousand years. The **gastronomic** Barcelona is an international benchmark in culinary innovation that becomes the world epicentre and destination for gourmets. The **musical** Barcelona shines with its international festivals such as Primavera Sound or Sónar, making this city one of the favourite destinations for music lovers. In the **avant-garde** Barcelona, state-of-the-art and innovation go hand in hand, making it the fourth most creative city in the world and number one in design, illustration, fashion and culinary arts. And finally, the **emblematic** Barcelona with La Boquería, the Mercat del Ninot and Santa Catalina markets. Barcelona is one of the cities in the world that can boast of having a market in almost every neighbourhood.

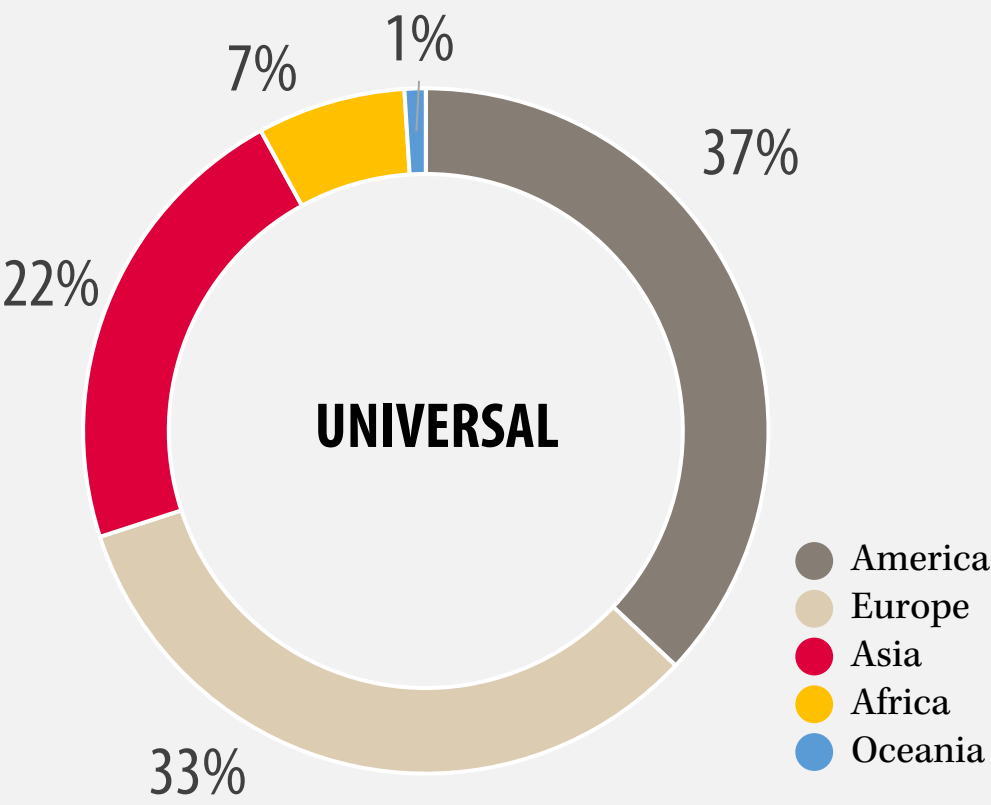


Barcelona is that place where people from all over the world come together to study, work or simply observe.

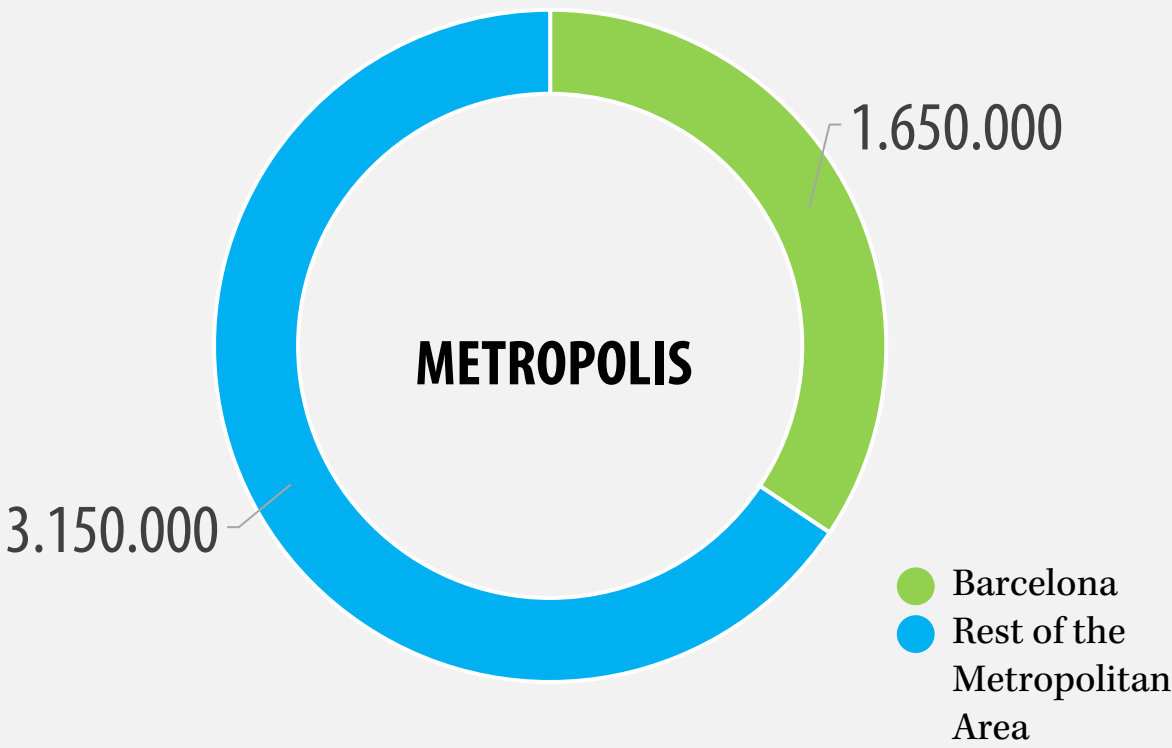
Foreign residents in Barcelona



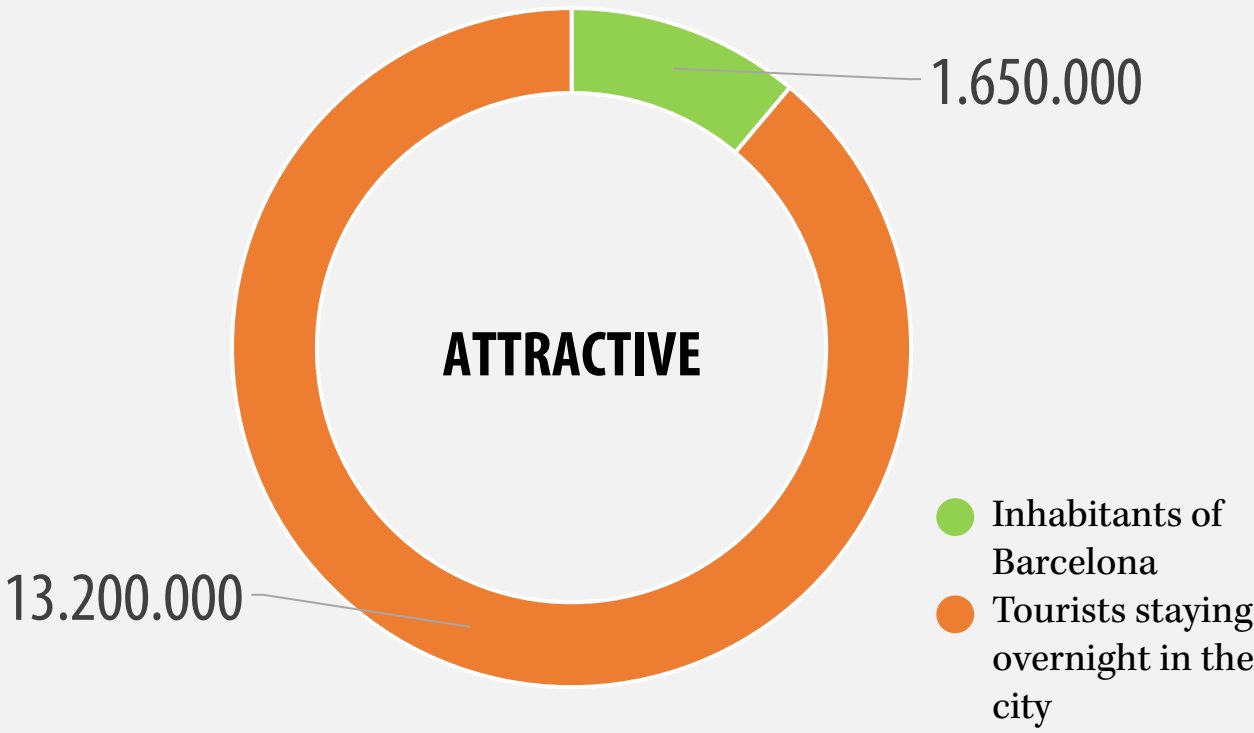
Origin of foreign residents in Barcelona



Inhabitants of the Barcelona Metropolitan Area



Visitors staying overnight in Barcelona





Culinary Institute of Barcelona

www.cib.education

Calle Santander 49-51 | 08020 Barcelona

© Culinary Institute of Barcelona

This brochure is informative and its content is subject to change depending on the session.