



## GRAND CHEF DIPLOMA CAREER

The program for the next generation of chefs who want to lead the gastronomic future with a global vision of cuisine and business.



**GDC – Gran Chef Diploma**  
**Program Syllabus**

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Second edition. April 2024

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Just as gastronomy is constantly evolving, the contents of this program are subject to change over time,



The school  
for those  
who think  
differently.



# DON'T STOP

PCA Culinary Institute of Barcelona

COOKING  
#CIB®  
TOM

# ME



# Imagine a school...

**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** una escuela donde los alumnos se sientan en círculo junto al profesor y en vez de discursos hay diálogos.

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

**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 the CIB.**







Josep Gala, Ferran Fisas y Pep Nogué  
Founders of the CIB · Culinary Institute of Barcelona

# CIB Manifest

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.







# A journey through time

Preparing for the challenges of the 21st century

In the 21st century, we find ourselves in the midst of an era of profound and rapid change, a time when the paradigms that have guided our way of life are evolving. From food to technology, values, economics and society in general, we are witnessing transformations that challenge us and call us to take bold action.

**One of the most relevant aspects of this paradigm shift is in the area of food.** As our societies develop, we are becoming aware of the importance of adopting more sustainable and environmentally friendly practices. We are faced with the need to rethink the way we produce, distribute and consume food, and this requires a new generation of leaders capable of addressing these challenges.

This is where the Culinary Institute of Barcelona (CIB) plays a decisive role. Recognizing the importance of gastronomy in our culture and lifestyle, **the CIB has positioned itself as an institution that is not only dedicated to culinary education,** but also to the preparation of leaders capable of influencing the future of gastronomy.

The CIB fosters an entrepreneurial mindset and a transcendental vision that goes beyond traditional boundaries. Beyond exploring everything about products and food, students are challenged to embrace technology as a tool for innovation and to lead the shift towards more sustainable and healthy eating.

We understand that **the future of gastronomy is not only about culinary techniques, but also about understanding the social, economic and environmental impact of our decisions.** Training at the CIB means immersing yourself in a learning environment where you are encouraged to question established norms, seek creative solutions and collaborate in diverse teams to find answers to today's challenges.

To address the paradigm shifts in the 21st century, we must also be prepared in terms of values and leadership. That is why we empower students to become bold and ethical leaders who seek collective well-being and transcendence in their work.

In a present of constant change, we decide to influence it in order to shape the future.

To be active agents in the gastronomy of the 21st century and transform everything that is to come, we have decided to act.

Faced with the dilemma of whether to adapt to changes or be a part of them, we decided **to start the revolution of gastronomy from the ground up: the education of the chefs of the future.**







# Our purpose in life

The Culinary Institute of Barcelona (CIB) is an institution that embodies the core values of excellence, innovation and commitment to collective well-being. In this place of learning, a culture of inspirational leadership and visionary thinking is fostered, where students become agents of change and actively contribute to building a better world.

At the CIB, not only culinary skills are valued, but also the ability to forge meaningful relationships and create a positive impact in one's community. **The CIB students are leaders in the truest sense of the word.** They are individuals who possess a clear vision and a tireless passion for change.

**The CIB offers a unique and distinctive methodology** that breaks away from traditional teaching methods and is based on three pillars: **creativity, innovation and all that is yet to come.** Through a combination of theoretical and practical knowledge, and the development of lateral skills and abilities, students acquire a solid foundation in culinary techniques while being empowered to find innovative solutions to today's challenges.

Upon graduation, **these CIBers become change agents who will make a difference** in the food industry and beyond, building a brighter future for all.





How do you  
learn at the  
CIB?







# Always in teams

## Multidisciplinary and multicultural

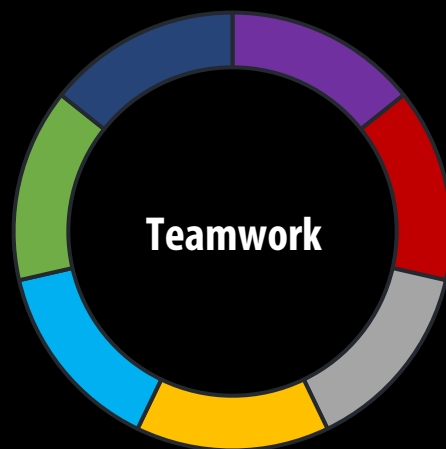
Learning to work as a team, using humility, generosity and intelligence is part of the learning that the CIB students appreciate the most.

We do it with the same tools, demonstrating their effectiveness. To this end, we prepare them in various aspects ranging from the essence of collaboration, feedback, effective communication, targeted communication, decision making and, of course, leadership based on trust.

Always in heterogeneous groups, as an essential part of the internationalization of our school. We know that homogeneous groups tend to look for their points of difference, while heterogeneous groups look for points in common.

At CIB we give special importance to this characteristic, integrating it in a transversal way to the point that 80% of the evaluations are in groups.

### Everything we train for teamwork



■ Communication ■ Support ■ Motivation ■ Share ■ Development ■ Tutorials ■ Task assignments



# The Challenge

Our evaluation method, your biggest test

**The only school in the world where your assessments take the form of professional challenges based on real-world examples.**

Our methodology is unique and is oriented to teach you to define, design, measure and meet your objectives.

We use a holistic methodology to assess the knowledge you have acquired by setting you Challenges. You will regularly participate and test yourself in constantly changing scenarios, just like the challenges you will face in the working world, and you will feel the benefits of everything you have learned like never before. Each challenge will help you see how much you have learned and discover your own limits.

*“Life is about challenges,  
not forms.”*

- Ferran Fisas





# Learning Formats

How do you learn at the CIB?



We usually sit in a circle to allow the dialogue to flow naturally.

**Participatory (P)**

We write on the walls, work on the floor, make models, learn to express ourselves, laugh and sometimes even cry of emotion.



**Workshop (W)**



We attend demonstrations by the best product and technical specialists.

**Demonstrative (D)**

**Practical (T)**

We work in our kitchens and pastry room with a lot of freedom of action to meet the objective of each session.



**Experiential (E)**

We travel and move to the heart of production establishments to understand and develop criteria about the products and their processes.



**Autonomous (A)**

We work autonomously, individually or in teams to create, plan and devise our creative assignments and the Challenges.







# PARTICIPATORY

















Never has a theory class been this much fun and with such a high level of learning.

We avoid traditional classrooms, and the rigid and vertical structure of the teacher's monologue talking to the students. At the Culinary Institute of Barcelona, the dynamic classrooms have chairs with wheels, allowing each session to be configured as needed.

Seated in a circle, we all sit in the front row, without the possibility of hiding and always feeling at the center. The language changes automatically, becoming synchronous between students and teachers, **with a sense of freedom of expression that you have never felt before.**

Spontaneity becomes present after a few days of practice and the level of questions and learning increases exponentially. That is why we call these classrooms dynamic and the format, participatory.

GDC subjects that include this format:

	Sensory Analysis and Tasting
	Framework
	Future
	Cultural Background
	Business Management & RRHH
	Economic and Financial Management
	Gastronomic Specific Area
	Product
	Clients
	Branding
	Product Strategy
	Digital Environment
	Analog Environment
	Business
	Leadership
	Real Life





# WORKSHOPS

Although it is reason that teaches you, learning comes from emotion. What you experience firsthand and what awakens your emotions stays with you forever.

Experimenting with the problem is experimenting with the solution to the problem.

The goal of these sessions is to teach a specific method or skill by practicing in a different setting from a professional kitchen or restaurant. They are held weekly and **cover topics as diverse as creativity, innovation, leadership, teamwork and cognitive skills development.**

When you finish your training, you will have received the impact of a multicultural and multidisciplinary education that **will allow you to face the changes of the future with much more preparation than others.** Prestigious universities such as Stanford and RMIT in Melbourne, companies, sports organizations and institutions adopt our methodology in these same CIB facilities through our Workshops. And you will have the privilege of being part of all of them.

GDC subjects that include this format:

	Mental Health
	Creative Bootcamp
	Efficient Communication
	Teamwork
	Decision Making
	Direct Communication
	Business Design and Management
	Strategic Vision
	Leadership
	Communication
	CIB Specials



# DEMONSTRATIVE







Facts, not just words. We do not teach copying. We don't teach replication. We do not teach recipes. We teach to create and to solve.

These are sessions, usually in the amphitheater classrooms, **where an expert conducts a demonstrative master class**. Students can watch the session and view close-ups of the execution thanks to the monitors in the room, and receive simultaneous translation through an additional monitor in real time.

The demonstrative sessions **aim to bring students closer to a real practice of any kind**, whether it is to show a product, a technology or a procedure.

During the session, students take over the entire space, approaching the space originally occupied by the teacher until they are able to do so spontaneously and naturally.

GDC subjects that include this format:

	Product
	Cultural Background
	Scientific Principles
	Technology
	Specialities
	Culinary Trends





# PRACTICAL

Where you'll have the most fun is in the kitchen. We know this and, for this reason, you will have at your disposal three kitchens and a bakery, but we add a new component in a school: authorization to make mistakes.

We presume not to teach recipes, but to develop creativity and innovation from the kitchen. And in the kitchens of the CIB you will feel free and safe because in the creative process, error is a very important component.

Each kitchen can accommodate up to 16 students, so you will feel with more than enough space and we put at your disposal **all kinds of machinery and devices of last generation, as well as a warehouse full of top quality goods**. Everything is for you.

The practical sessions are undoubtedly some of the favorites of the students who take any of the culinary programs. The difference compared to other schools is implicit in the methodology, which allows them access to the commissary or warehouse, which they also manage, and they are free to present their culinary proposals based on the parameters set by the objectives with which they acquire the knowledge.

This **creative freedom** means that, after a few months, CIB students are able to **innovate in a natural way and present very powerful creative solutions** in line with the objectives set in each practical session.

GDC subjects that include this format:

	Applied technology
	Challenge



# EXPERIENCIAL

To foster respectful attitudes that allow you to deal with consumption and product transformation in a responsible and sustainable way, you need to love the raw material.

Experiential sessions are held outside the CIB and can last all day. In them, students attend **didactic sessions through a real life experience** on farms, orchards, etc.

Their mission is to **bring students closer to the reality of the entire value chain of their profession** and to do so in a way that fosters specific attitudes towards sustainability, ecology and respect for the environment while learning to love the product.

The farmer, the agriculturist, the fisherman, even the producer or processor, is the first person responsible for the raw material and, therefore, the first cook.

**Knowing about the product is not enough, you have to love it and understand it**, and the experiential sessions of the CIB are designed for students to emotionally perceive that responsibility and execute their work accordingly.

Those days you will wear your *I wanna be CIBer* shirt and you will feel extremely proud to be a privileged member of the CIB.

GDC subjects that include this format:



Explorer





# AUTONOMOUS

Research, model, test and execute are the steps to follow for the design of your project.

These are sessions where students **work autonomously**, either at the CIB or at their homes.

Each program has a significant workload that requires the student, autonomously, to research on their own or in the company of their team members on various topics.

Normally, this research is linked to preparing the **resolution of the problems shown in the Challenges.**

At the CIB we have spaces reserved for students to develop these autonomous sessions in perfect conditions, even outside school hours, comfortably and with excellent connection.

PCAC subjects that include this format:



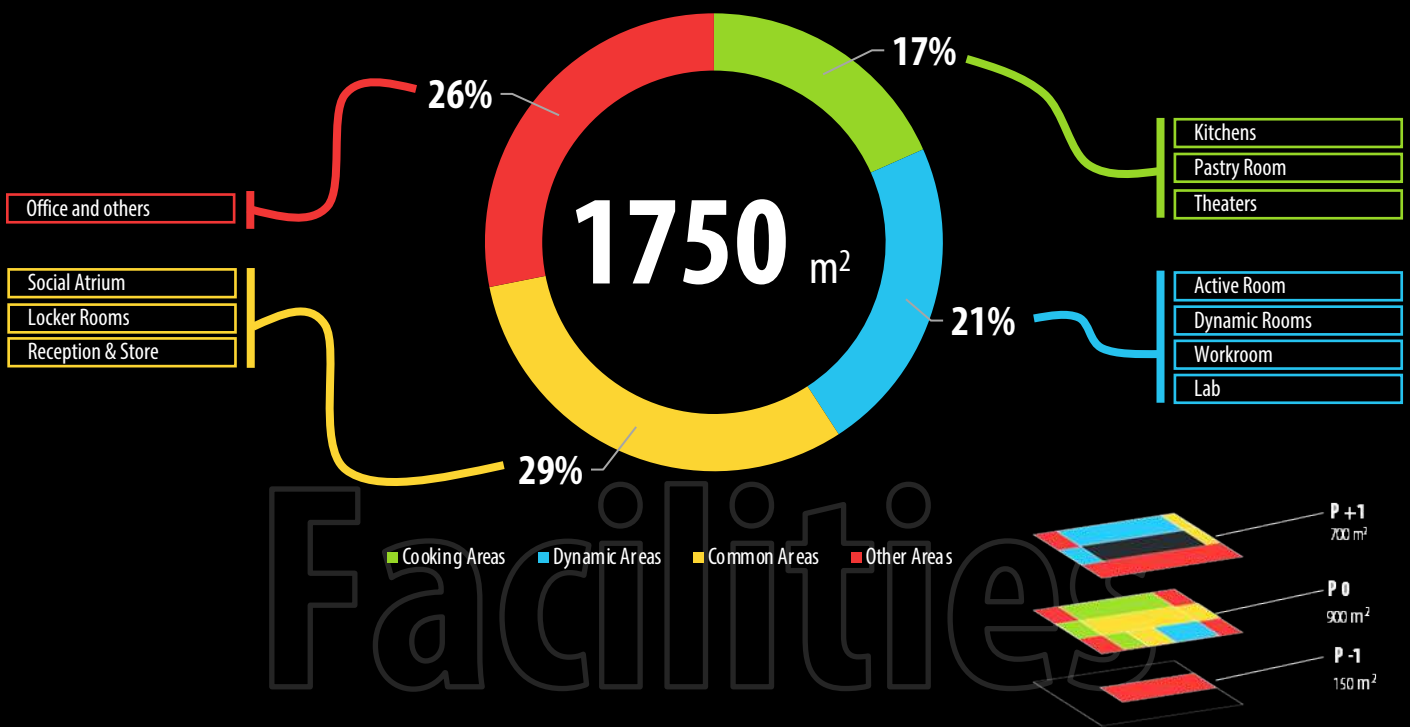
Individual Challenge





# Facilities

The framework of freedom to exercise creativity



Creativity is a way of doing, thinking and acting, so it is also an attitude. **To exercise creativity you need a framework of freedom that keeps you away from the pressure of error and control, and traditional schools are not that necessary framework.**

This is why the creative people who serve as a reference have in common the traits of rebelliousness, nonconformity and even disobedience. They had no other way of doing but to escape from what was established in order to exercise creativity.

The CIB is that framework of freedom that your creativity needs. It is a space specifically designed to exercise it and to infect you with the energy that students, teachers and workers put into everything they do.

Each space is a perfect setting for your mind and body to align freely in the exercise of the highest virtue of the human being: the exercise of creativity.

A wide-angle photograph of a modern reception area. The floor is dark and polished, reflecting the overhead lights. A group of people, mostly young adults, are gathered in the center, some looking at a large digital screen on the left. The walls are a mix of dark grey and light-colored panels. Large windows in the background let in natural light. The word "pioners" is written vertically on a dark wall to the right.

# RECEPTION

When you enter the CIB® for the first time, it is inevitable to say Wow! before discovering the smile at the entrance where you will be easily identified and feel at home.

A photograph of a large, multi-level atrium. The space is bright and open, with white walls and a high ceiling. A large, dark cylindrical pillar stands in the center. People are seen on different levels, some standing and talking, others walking. The architecture features clean lines and glass railings on the upper floors.

# ATRIUM

The center of everything. From here you connect to all the classrooms and areas of the CIB®. It serves for socializing, the exchange of new ideas and informal conversation. Important events such as Future Talks and the Challenges that put you to the test take place in this space.



A large group of people in a workshop setting, standing around a large whiteboard covered in colorful sticky notes and hand-drawn diagrams. The text "ACTIVE ROOM" is overlaid in large white letters at the top. Below it, a paragraph describes the room as a place for creativity and innovation workshops, mentioning IDEO and Silicon Valley.

A large group of people in a workshop setting, standing around a large whiteboard covered in colorful sticky notes and hand-drawn diagrams. The text "ACTIVE ROOM" is overlaid in large white letters at the top. Below it, a paragraph describes the room as a place for creativity and innovation workshops, mentioning IDEO and Silicon Valley.



# THEATRES

Where inspiration comes in a shared and demonstrative way. In the two digitized theaters it is impossible to miss any detail of what is happening.



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Where inspiration comes in a shared and demonstrative way. In the two digitized theaters it is impossible to miss any detail of what is happening.



# KITCHENS

We didn't believe in magic until we saw what students are capable of doing in our three state-of-the-art kitchens.



# PASTRY ROOM

The sweetest spot in the CIB. A space dedicated to pastry and chocolate with all the infrastructure and machinery needed.







# WORKROOMS

Creating what no one has done before takes time and concentration. But everything is easier in these four student-only spaces where students can develop their work and study.



# DYNAMIC ROOMS

At the CIB, the dynamic classrooms have chairs on wheels and arranged in a circle. You will always be in the front row. We have moved away from traditional classrooms and the rigid, vertical structure of the teacher talking to the students.



# SKYLAB

Skylab was the first space station. And, like the CIB, it was built while flying. You will always find us in the staff offices and at your disposal to help you.





# GDC

## **GRAND CHEF DIPLOMA CAREER**

The program for the next generation of chefs who want to lead the gastronomic future with a global vision of cuisine and business.



# It's natural to want it all.

**Achieve a global perspective on culinary arts, business and on the industry.**



The gastronomic sector demands more and more qualified professionals not only in the mastery of cooking techniques, but also in lateral skills such as leadership, decision making, critical thinking or creative attitude. **You can study cooking at any school.** Here you will learn to face the gastronomic challenges of the 21st century.

The Grand Diploma Chef course is a disruptive training in the gastronomic sector, designed for future chefs who want to revolutionize both the gastronomic future and their own. We created the GDC course thinking of those people who want to become a professional chef with a **global vision of culinary arts, of business and to be specialists in their sector.**



We focus our entire educational model on inspiring creativity and culinary innovation, so that in a few months, our students are able to create things that no one has done before. All this, in an evolutionary and transversal way through challenges that will test you and your skills.

To become a chef with a global vision means to have the ability to achieve these three professional challenges: **to lead or be part of a kitchen team, to master new culinary specialization techniques** to differentiate yourself from the rest and to **lead a business** or start your own restaurant or pastry project.

During 2 years you will live memorable experiences that will complete your career as a professional chef. Regardless of your future, here you will learn to develop a deep understanding of products, to acquire the ability to integrate into multidisciplinary and international teams, and to be prepared to create, innovate and meet objectives before others. In short, you **will learn to differentiate yourself.**

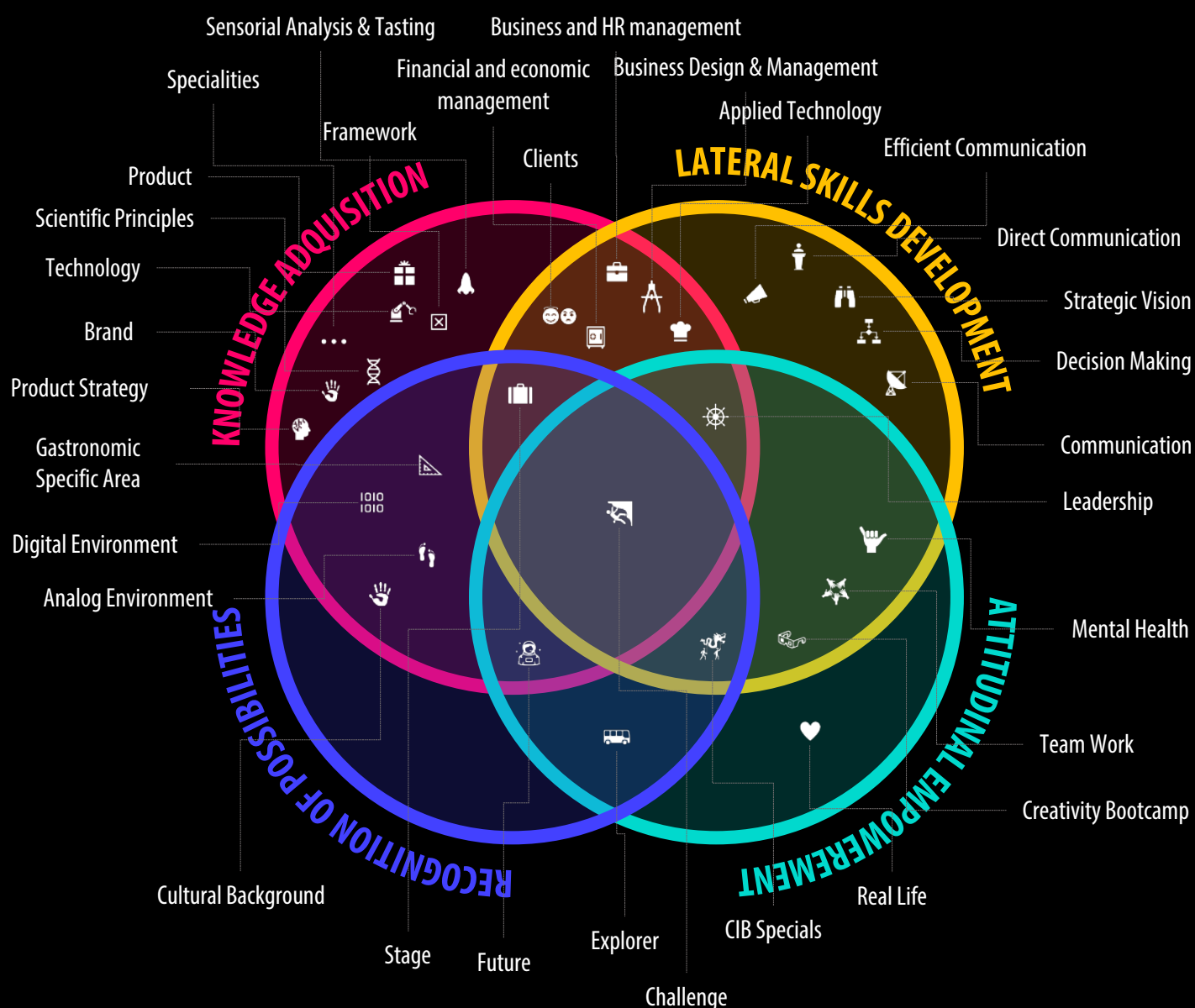


It's natural to want it all. It's natural to want to transform gastronomy. It's natural to imagine yourself at the Culinary Institute of Barcelona fulfilling your dreams.



# The 4 circles of the CIB

Knowledge adquisition, lateral skills development,  
attitudinal empowerment and recognition of possibilities



At the Culinary Institute of Barcelona (CIB®) we understand that professional success goes beyond the acquisition of knowledge. Our program encompasses key areas such as knowledge acquisition, skills development, attitude empowerment and recognition of possibilities. We are committed to developing our students into leaders of integrity, capable of meeting the challenges of the world of work and making a meaningful contribution to society. At the CIB®, you will not only become an expert in gastronomy, but a person prepared to make a difference in the world.

We have been taught from a very young age that the acquisition of knowledge is fundamental to achieve success in the professional world. However, reality shows us that knowledge alone is not enough. Professional success requires much more than simply possessing information and data.

At the Culinary Institute of Barcelona (CIB®), we understand this reality and have developed a comprehensive program that encompasses four key areas for the growth and success of our students: the acquisition of knowledge, the development of skills, the empowerment of attitudes and the recognition of possibilities.

In the first area, **knowledge acquisition**, our students explore and delve into a wide range of topics related to gastronomy. Beyond mere theory, we provide them with the necessary tools to understand and master products, culinary techniques and the context in which they operate. We value knowledge, but we also understand that it must be applied in an effective and contextualized manner.

The second area, **lateral skills development**, is fundamental for our students. Not only do we seek to acquire technical skills in the kitchen, but we also cultivate interpersonal, leadership and problem-solving skills. We recognize that teamwork, effective communication and adaptability are indispensable skills in today's professional world.

**The empowerment of attitudes** is another fundamental pillar in our training. We foster attitudes of leadership, perseverance, resilience and professional ethics. We believe that character and attitude are as important as technical knowledge, and we strive to develop in our students a positive and proactive mindset that drives them to overcome challenges and achieve success in any environment.

Finally, we focus on **recognizing the possibilities** for our students. We provide them with opportunities for practice and experience in real-world environments, whether through internships at renowned restaurants or through challenges and projects that put them to the test. We want our students to discover their true potential and explore new frontiers in the world of gastronomy.



More than  
**120**  
professionals for you

Adrià Benages  
Adrià Rodón  
Aleix Saiz  
Àlex Todó  
Anna Paré  
Antonia Cerrudo  
Atsushi Takata  
Beatriz Martín  
Clara Pallarès  
Daniel Resnich  
David Colom  
David Cuadrado  
David Leon Himelfarb  
Dulce González  
Edgar Coder  
Eduard Àvila  
Eduard Bosch  
Ferran Fisas  
Gabriel Durán  
Gonzalo Hermo  
Guttmann  
Íngrid Farré  
Isabel Mariscal  
Joan Solé  
Jordi Farrés  
Jordi Gràcia  
Jordi Reixach  
Jorge Vázquez  
Josep Dolcet  
Juanmi Íñiguez  
Judit Badia  
Lluís Riera  
Lorenzo Sacchi  
Maite Vallet  
Manel Guirado  
Manuel Alvarado  
Marc Casabosch  
Marc de Dios  
Marisa García  
Marta González  
Martha García  
Max Boniface  
Maximiliano Vitale  
Mike Davies  
Mila Sánchez  
Miquel Fluvià  
Nacho Baucells  
Ona Mundó  
Patricia Jurado  
Pep Nogué  
Roger Ortuño  
Roger Serrahima  
Xavier Aguado  
Xavier Bosch  
...  
+  
20 guests

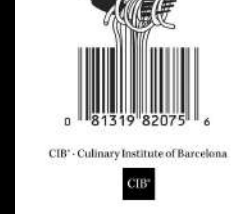
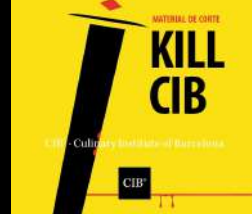
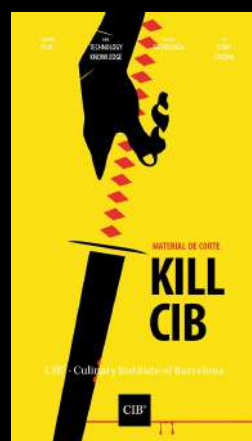
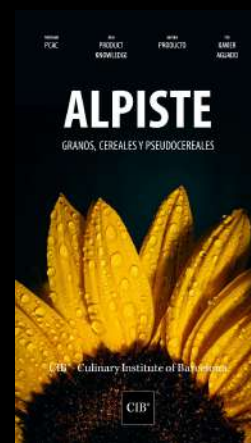
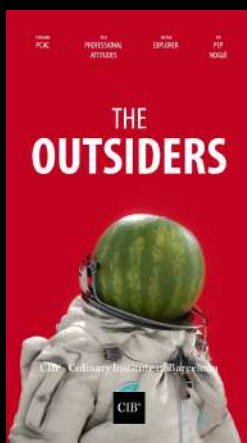
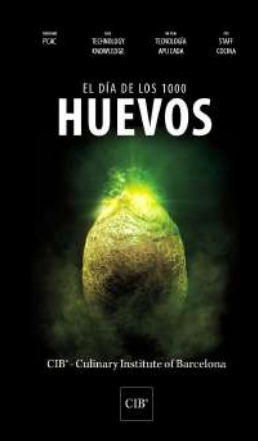
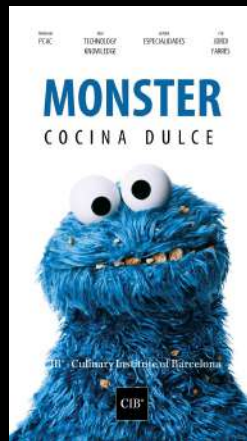
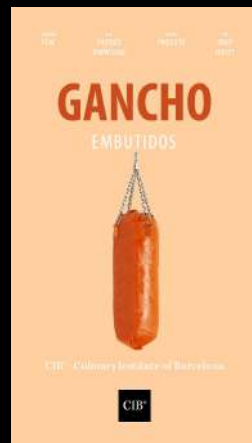




At the CIB®, each session is important and unique, so each session has its own visual identity, its own unique name and, some of them, even its own music.

Every detail of the session is designed for your learning and for you to feel it in such a way that it is unforgettable, to ensure that it is useful for you.

More than  
**270**  
active learning  
sessions





# GDC

# Pensum

+1196 +1040

lective hours

Internship hours

+2236

intensive hours of experiential learning



# GDC

## Grand Chef Diploma

### For those who want it all.

The Grand Chef Diploma is the Culinary Institute of Barcelona's most popular combined program.

With almost two years of duration in three academic phases, plus six months of international internships, it provides an extraordinary training to those who complete it. In addition to taking our prestigious PCAC - Haute Cuisine Chef Diploma, you can opt for any of the three culinary specialties and for one

of the CIB's management specialties, depending on whether you want to lead kitchens or acquire the necessary knowledge to start your own restaurant business.

Here are the options you have to choose from with the Grand Chef Diploma:

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					Lective Hours	Stage Hourse	Total Hours	PCAC	PEC-D1	PEC-D2	PEC-H	PEC-T	ECD	DCS	S3	S6
								806 LH	230 LH	230 LH	230 LH	330 LH	160 LH	420 LH	520 SH	1040 SH
Grand Chef Diploma																
GDC	Itinerary composed by PCAC + PEC-X (D1/H) + ECD + S6	1196	1040	2236	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>				<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>
GDC-T	Itinerary composed by PCAC + PEC-T + ECD + S6	1296	1040	2336	<input checked="" type="checkbox"/>							<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>
GDC-E	Itinerary composed by PCAC + PEC-X + DCS + S6	1456	1040	2496	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>								<input checked="" type="checkbox"/>
GDC-TE	Itinerary composed by PCAC + PEC-T + DCS + S6	1556	1040	2596	<input checked="" type="checkbox"/>							<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>

# First learning phase of the GDC

## Haute Cuisine Chef Diploma

The PCAC - Haute Cuisine Chef Diploma is the most successful program of the CIB, the most requested even by students who have already studied culinary arts in other schools. Here you will learn everything about product, technology and context, with a methodology based on creativity and innovation.

With the PCAC you will start your path to the Grand Diploma Chef.





# PCAC

## Haute Cuisine Chef Diploma

For those who have a creative and innovative vision of the future and want to turn their love towards culinary arts into a profession.

INTENSITY

1326

806 LECTIVE HOURS  
+ 520 STAGE HOURS

LENGHT

11

MONTHS

SCHEDULE

8:00 AM a  
2:00 PM

AGENDA

Monday to  
Friday

SESSIONS

187

TEACHERS

+70

PROFESSIONALS

\*First learning phase of the GDC



**PCAC**

Haute Cuisine Chef

## It is not enough to be a chef. Here we train chefs for the 21st century.

PCAC is the CIB's most successful program. Internationally recognized for its unique methodology that goes beyond traditional teaching and creates a transformative experience, where boundaries are challenged and revolutionary ideas become reality.

PCAC is oriented to Creativity, Innovation and what is yet to come. We do not teach recipes, but the students receive a deep training in product, techniques and the different national and social contexts of the kitchen, putting in value what they have learned in the kitchens with total freedom. In this way, in just a few weeks they are able to create innovative proposals.






















The program includes a significant amount of training in skills and attitudes such as leadership, effective communication, mental health and teamwork.

It is 8 months of very intense classroom training, five days a week and six or more hours a day, and includes multiple experiential outings. This course will change your perspective on cooking and open the doors to an infinite world of culinary possibilities.

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

[>> Download the syllabus](#)



				HOURS	SESSIONS
KNOWLEDGE ADQUISITION	Knowledge of Product	 <b>PRODUCT</b>	Raw and processed materials	70	33
		 <b>SENSORY ANALYSIS &amp; TASTING</b>	Raw and processed materials		
	Knowledge of Technology	 <b>TECHNOLOGY</b>	Culinary Techniques	330	81
		 <b>SCIENTIFIC PRINCIPLES</b>	Food Physics and Chemistry		
		 <b>APPLIED TECHNOLOGY</b>	Culinary Practice		
		 <b>SPECIALITIES</b>	Healthy + Pastry + Advanced Techniques		
	Knowledge of Context	 <b>CULTURAL BACKGROUND</b>	History, Trends, Territories and Gastronomic Journalism	109	30
		 <b>FRAMEWORK</b>	Management + Food Safety + Hygiene		
		 <b>FUTURE</b>	A look at what's to come in the 21st century		
LATERAL SKILLS DEVELOPMENT	Manage Yourself	 <b>CREATIVITY BOOTCAMP</b>	Development of Lateral Thinking	84	10
		 <b>EFFICIENT COMMUNICATION</b>	Color + Photography + Speech + Communication		
		 <b>MENTAL HEALTH</b>	Mental health strategy		
	Manage Others	 <b>TEAMWORK</b>	Teamwork skills	6	1
	Manage Business	 <b>DIRECT COMMUNICATION</b>	Seduce, convince and sell	42	10
		 <b>DECISION MAKING</b>	Decision-making methods		
		 <b>BUSINESS DESIGN &amp; MANAGEMENT</b>	Product design and kitchen management		
ATTITUDINAL EMPOWERMENT	Leadership Attitudes	 <b>LEADERSHIP</b>	Tools to lead with responsibility	12	2
		 <b>REAL LIFE</b>	Real case testimonials		
	Social Attitudes	 <b>CIB SPECIALS</b>	Hola Day + Tsunami + Rendezvous + Don't Stop Me Now	21	4
	Professional Attitudes	 <b>EXPLORER</b>	Experiential learning	42	7
RECOGNITION OF POSSIBILITIES		 <b>CHALLENGE</b>	Our unique way of evaluating you	90	9
TOTAL LECTIVE HOURS				806	187

STAGE	 STAGE INTERNATIONAL	520	
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TOTAL HOURS 1326

PROGRAM

# START

16 additional, free and voluntary sessions for the PCAC program, so that you can catch up and practice in our kitchens everything you have learned.

START is the reinforcement program for those CIB students who need extra help.

In case you need it, it will help you improve and perfect your culinary basics. Two days during nine weeks, you will have the opportunity, completely free of charge, to extend your teaching hours in the kitchen and, therefore, cook and practice the techniques learned in the training sessions.

32 HOURS

16 SESSIONS

HOURS	SESSIONS	FORMAT
32	16	T



# Second learning phase of the GDC

## Specialize as a chef by choosing one of the following three programs

Choose a field in which to specialize: pastry and baking, healthy cooking or advanced culinary techniques.

During the PCAC you will do sessions and meet professors who will help you decide which specialty program may best fit your career goal.

### PEC-D1 Professional Pastry and Baking

The PEC-D1 postgraduate course in Professional Pastry and Confectionery has been designed to establish the basics of sweet cuisine and understand the science behind each elaboration. Pastry, confectionery and chocolate are trending and transforming on a global scale.

### PEC-H Integrative & Healthy Cooking

The PEC-H postgraduate course in Integrative & Healthy Cooking, as well as healthy cooking, is present and future. Specialize in healthy gastronomy and learn how to create gastronomic proposals adapted to new consumer habits.

### PEC-T Advanced Culinary Techniques

The PEC-T postgraduate course in Advanced Culinary Techniques will take you beyond gastronomic limits. Specialize in sophisticated and avant-garde techniques such as Molecular cooking, Fire and Low Temperature.

# PEC•D1

## Professional Pastry & Bakery Course

For the next generation of professionals who want to complete their training as chefs or enter the world of sweet cuisine in the 21st century.

INTENSITY

230

LECTIVE HOURS

LENGHT

3

MONTHS

SCHEDULE

8:00AM a 2:00PM  
or  
3:00PM a 9:00PM

AGENDA

Monday to  
Wednesday  
or  
Thursday to  
Saturday

SESSIONS

+25

TEACHERS

+30

PROFESSIONALS

\*Specialization option to be chosen for the second academic phase of your GDC or GDC-E



## PEC·D1

Professional Pastry  
and Baking

# The world of pastry and bakery is on trend.

The PEC·D1, the Culinary Institute of Barcelona's introductory course, is the perfect gateway for those wishing to enter the fascinating world of pastry, chocolate and restaurant desserts.

During **12 weeks** of total immersion, students immerse themselves in an international environment at the CIB, surrounded by experts and enthusiasts of sweet cuisine. The program is designed to provide a solid foundation of knowledge and practical skills needed to create and present exceptional desserts in the dining environment. **From fundamental pastry techniques to the art of working with chocolate, participants will explore all aspects of this exciting culinary field.**

They will learn how to combine flavors, textures and creative presentations to delight diners with memorable desserts. **PEC·D1 also serves as a starting point for**

**those who wish to continue their training and growth in the world of sweet haute cuisine, as it is optionally continued in PEC·D2\*, the advanced program.** With the guidance of expert chefs and professionals, students will develop a solid theoretical and practical foundation that will lay the groundwork for their future in the pastry and chocolate field.















Get ready to embark on a sweet and creative journey in PEC·D1, where you will discover the art of pastry and restaurant desserts in an international environment **full of inspiration and opportunities.**

[> Get to know the postgraduate](#)  
[> Download the syllabus](#)

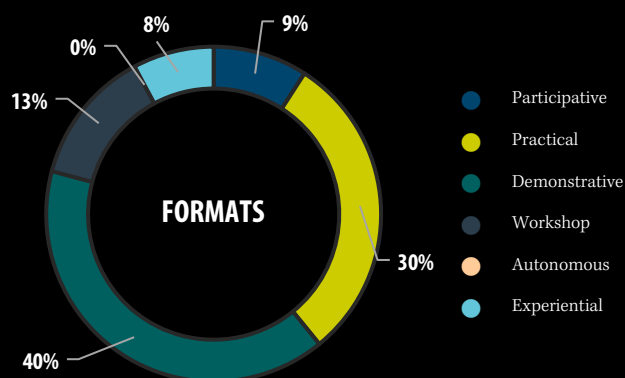
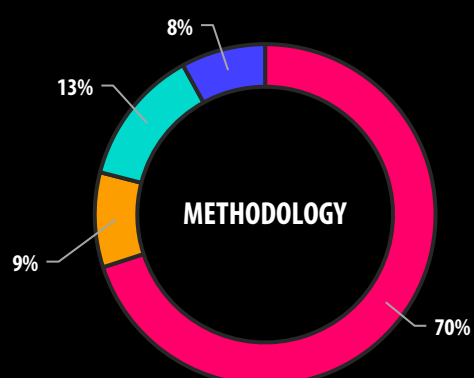
\*PEC·D2 is not included in the training itinerary of the GDC.



HOURS

KNOWLEDGE ACQUISITION	Knowledge of Product	 <b>PRODUCT</b>	Raw and processed materials	18
		 <b>SENSORY ANALYSIS &amp; TASTING</b>	Raw and processed materials	
	Knowledge of Technology	 <b>SCIENTIFIC PRINCIPLES</b>	Food Physics and Chemistry	131
		 <b>TECHNOLOGY</b>	Culinary Techniques	
		 <b>APPLIED TECHNOLOGY</b>	Práctica Culinaria	
		 <b>CULINARY TRENDS</b>	Trends in the kitchen	
	Knowledge of Context	 <b>FRAMEWORK</b>	Management + Food Safety + Hygiene	12
		 <b>FUTURE</b>	A look at what's to come in the 21st century	
LATERAL SKILLS DEVELOPMENT	Manage Yourself	 <b>CREATIVITY BOOTCAMP</b>	Development of Lateral Thinking	15
	Manage Others	 <b>TEAMWORK</b>	Teamwork skills	6
ATTITUDINAL EMPOWERMENT	Leadership Attitudes	 <b>REAL LIFE</b>	Testimonials of real cases	3
	Social Attitudes	 <b>CIB SPECIALS</b>	Hola Day + Tsunami + Rendezvous + Don't Stop Me Now	9
	Professional Attitudes	 <b>EXPLORER</b>	Experiential learning	18
RECOGNITION OF POSSIBILITIES		 <b>CHALLENGE</b>	Our unique way of evaluating you	18

TOTAL LECTIVE HOURS 230



# PEC•H

## Integrative & Healthy Cooking

For people, chefs or professionals in the field of nutrition who want to integrate health into the gastronomy of the 21st century.

INTENSITY

230

LECTIVE HOURS

LENGHT

3

MONTHS

SCHEDULE

8:00AM a  
2:00PM

AGENDA

Monday to  
Wednesday

SESSIONS

+45

TEACHERS

+30

PROFESSIONALS

\*Specialization option to be chosen for the second academic phase of your GDC or GDC-E



PEC·H

Integrative &  
Healthy Cooking

## Beyond healthy and integrative cuisine

The PEC-H, the Culinary Institute of Barcelona's culinary specialization program in healthy cuisine, **opens a new chapter in the way we view and experience food.**

This revolutionary course **combines nutritional science with culinary creativity** to offer a unique gastronomic experience.















Students will explore the world of fresh and seasonal ingredients, learning how to **make the most of their nutritional properties without compromising taste and presentation.** Guided by expert chefs and healthy eating professionals, they will discover innovative culinary techniques that preserve nutrients and enhance the natural flavors of foods.

Throughout the program, participants will **learn to design balanced menus, adapted to different dietary needs and preferences,** becoming masters of integrative cooking. Integrative and Healthy Cooking will allow them to create delicious dishes that not only nourish the body, but also delight the senses. **This course represents a unique opportunity to adopt a holistic approach to cooking, where health and wellness come together in every bite.** Get ready to discover a world of healthy flavors and transform your passion for cooking into a nourishing and rewarding culinary experience.

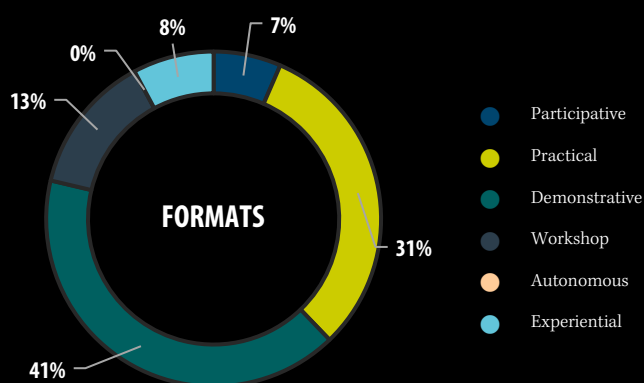
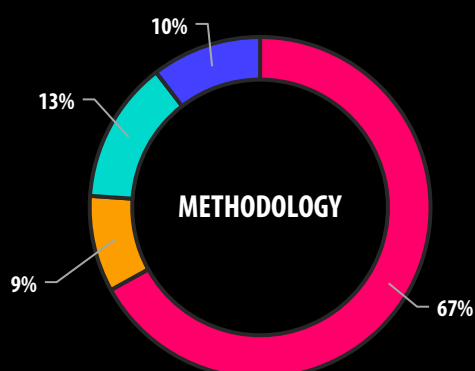
[> Get to know the postgraduate](#)

[> Download the syllabus](#)



					HOURS
KNOWLEDGE ACQUISITION	Knowledge of Product		PRODUCT	Raw and processed materials	20
	Knowledge of Technology		SCIENTIFIC PRINCIPLES	Food Physics and Chemistry	122
			TECHNOLOGY	Culinary Techniques	
			APPLIED TECHNOLOGY	Práctica Culinaria	
			CULINARY TRENDS	Trends in the kitchen	
	Knowledge of Context		FRAMEWORK	Management + Food Safety + Hygiene	12
			MARCO CULTURAL	Anthropology of health	
			FUTURO	A look at what's to come in the 21st century	
LATERAL SKILLS DEVELOPMENT	Manage Yourself		CREATIVITY BOOTCAMP	Development of Lateral Thinking	15
	Manage Others		TEAMWORK	Teamwork skills	6
ATTITUDINAL EMPOWERMENT	Leadership Attitudes		REAL LIFE	Testimonials of real cases	3
	Social Attitudes		CIB SPECIALS	Hola Day + Tsunami + Rendezvous + Don't Stop Me Now	10
	Professional Attitudes		EXPLORER	Experiential learning	18
RECOGNITION OF POSSIBILITIES			CHALLENGE	Our unique way of evaluating you	24

TOTAL LECTIVE HOURS 230



# PEC·T

## Advanced Culinary Techniques

For chefs who seek to break all the rules of food physics and chemistry to create and innovate in the professional kitchen, mastering the technique and technology of avant-garde cuisine.

INTENSITY

330

LECTIVE HOURS

LENGHT

3

MONTHS

SCHEDULE

8:00AM a  
2:00PM

AGENDA

Tuesday to  
Saturday

SESSIONS

+45

TEACHERS

+30

PROFESSIONALS

\*Specialization of the second academic phase of your GDC-T or GDC-TE itinerary.



PEC-T

Advanced Culinary  
Techniques

## Rules are made to be broken

PEC-T, the Culinary Institute of Barcelona's culinary specialization program, opens the doors to an extraordinary journey.

Students will embark on a journey full of discoveries and challenges, where advanced culinary techniques become the language to express their creativity and passion.

Throughout the course, they will experiment with exquisite ingredients, **learn to master the latest gastronomic trends and immerse themselves in culinary innovation.** Guided by **expert chefs and renowned professionals**, participants will develop unique skills and expand their horizons, **creating avant-garde dishes that will delight the senses.**
















With each class, they will move closer to becoming masters of advanced cuisine, ready to amaze the world with their unique culinary vision. **PEC-T is the key that opens the doors to a new culinary era, where imagination has no limits and the future unfolds before them.**

It is the ideal program for acquiring new culinary techniques to perfect the culinary arts and develop innovative concepts that will transform the future of gastronomy.

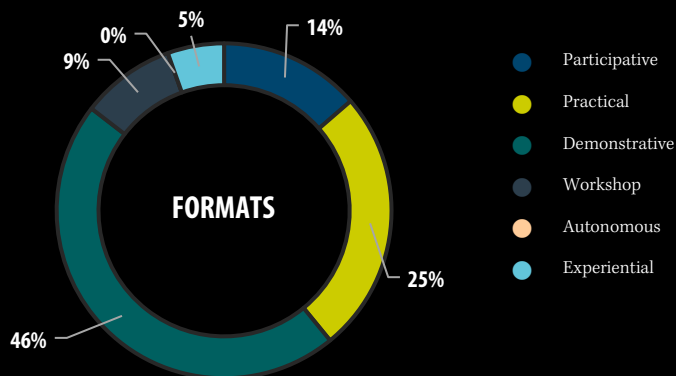
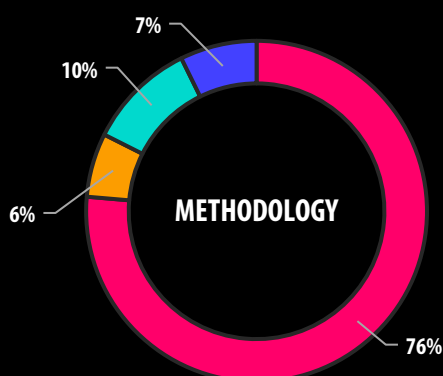
[> Get to know the postgraduate](#)

[> Download the syllabus](#)



				HOURS
KNOWLEDGE ADQUISITION	Knowledge of Product	 <b>PRODUCT</b>	Raw and processed materials	54
		 <b>SENSORY ANALYSIS &amp; TASTING</b>	Raw and processed materials	
	Knowledge of Technology	 <b>SCIENTIFIC PRINCIPLES</b>	Food Physics and Chemistry	165
		 <b>TECHNOLOGY</b>	Culinary Techniques	
		 <b>APPLIED TECHNOLOGY</b>	Práctica Culinaria	
		 <b>CULINARY TRENDS</b>	Trends in the kitchen	
	Knowledge of Context	 <b>FRAMEWORK</b>	Management + Food Safety + Hygiene	33
		 <b>MARCO CULTURAL</b>	Anthropology	
		 <b>FUTURO</b>	A look at what's to come in the 21st century	
LATERAL SKILLS DEVELOPMENT	Manage Yourself	 <b>CREATIVITY BOOTCAMP</b>	Development of Lateral Thinking	14
	Manage Others	 <b>TEAMWORK</b>	Teamwork skills	6
ATTITUDINAL EMPOWERMENT	Leadership Attitudes	 <b>REAL LIFE</b>	Testimonials of real cases	6
	Social Attitudes	 <b>CIB SPECIALS</b>	Hola Day + Tsunami + Rendezvous + Don't Stop Me Now	10
	Professional Attitudes	 <b>EXPLORER</b>	Experiential learning	18
RECOGNITION OF POSSIBILITIES		 <b>CHALLENGE</b>	Our unique way of evaluating you	24

**TOTAL LECTIVE HOURS 330**



# Third learning phase of the GDC

## One management specialization to choose from:

Complete your GDC pathway with a management specialization program, either to lead kitchens or to start your own business from scratch.

**ECD**  
Executive Chef  
Diploma

The ECD - Executive Chef Diploma has been designed so that you can manage multiple kitchens of restaurants and professional hotel businesses anywhere in the world, living a practical and tangible learning process from the hand of industry leaders.

**DCS**  
Design, Creation  
and Strategy  
of restaurants

The DCS postgraduate course in Design, Creation and Strategy of Restaurant and Pastry Businesses gives you a global vision from the conception stage of a business until after the opening, preparing you directly towards the goal: "I am going to create my own restaurant".

# ECD

## Executive Chef Diploma

For chefs who want to make the leap to a career as an executive chef and lead kitchens of different sizes and business models.

INTENSITY

160

LECTIVE HOURS

LENGHT

1,5

MONTHS

SCHEDULE

8:00AM a  
2:00PM

AGENDA

De lunes a  
viernes

SESSIONS

+45

TEACHERS

+30

PROFESSIONALS

\*Management option to be chosen for the third academic phase of your GDC or GDC-T itinerary.





**ECD**

Executive Chef  
Diploma

## It's not enough to manage kitchens; you have to know how to get results.

The ECD, the Culinary Institute of Barcelona's executive intensive course, **offers students a unique experience in the life of an executive chef.**

During **6 challenging weeks**, students are immersed in **PortAventura**, one of the largest gastronomic facilities in Europe, with **more than 100 establishments on the same location.**

From day one, **students are faced with real problems presented by the company's management committee.** These challenges are an opportunity to demonstrate their creativity, their culinary skills and their ability to solve problems in real time.

Students work in teams, collaborating with other future executive chefs to develop innovative and effective



solutions. As they progress through the course, **they are directly evaluated by PortAventura executives**, who closely observe their performance and make decisions based on the results.

This unique program offers students the opportunity to live and breathe the world of haute cuisine, facing real challenges and receiving feedback from industry experts. **ECD is the perfect springboard for those who dream of becoming executive chefs and wish to experience the excitement and intensity of culinary life in one of the most demanding environments in Europe.**

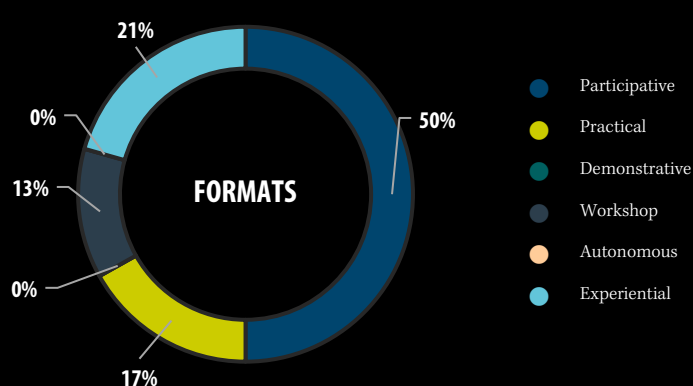
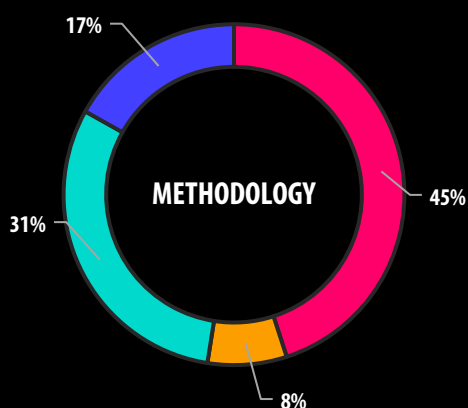
[> Get to know the program](#)

[> Download the syllabus](#)

HOURS

KNOWLEDGE ACQUISITION	Knowledge of Product	 <b>GESTIÓN DE NEGOCIO Y RRHH</b>	Business models and restaurant concepts	54
		 <b>GESTIÓN ECONÓMICA Y FINANCIERA</b>	Costs and performance	
	Knowledge of Technology	 <b>ÁREA ESPECÍFICA GASTRONÓMICA</b>	Gastronomic offer	9
	Knowledge of Context	 <b>FRAMEWORK</b>	Food Safety + Quality Certificates	9
		 <b>FUTURO</b>	A look at what's to come in the 21st century	
LATERAL SKILLS DEVELOPMENT	Manage of Business	 <b>VISIÓN ESTRATÉGICA</b>	Decision making	12
ATTITUDINAL EMPOWERMENT	Leadership Attitudes	 <b>REAL LIFE</b>	Testimonials of real cases	8
	Social Attitudes	 <b>CIB SPECIALS</b>	Hola Day + Tsunami + Rendezvous + Don't Stop Me Now	8
	Professional Attitudes	 <b>EXPLORER</b>	Experiential learning	33
RECOGNITION OF POSSIBILITIES		 <b>CHALLENGE</b>	Our unique way of evaluating you	27

**TOTAL LECTIVE HOURS 160**





## Design, Creation and Strategy of Restaurants and Pastry Businesses

For entrepreneurs who want to create, design and/or update their restaurant proposal from a disruptive and innovative approach and adapted to the values required in the 21st century.

INTENSITY	LENGTH	SCHEDULE	AGENDA	SESSIONS	TEACHERS
420	4	8:00AM a 2:00PM	De lunes a viernes	72	+20
LECTIVE HOURS	MONTHS				PROFESSIONALS

\*Management option to be chosen for the third academic phase of your GDC-E or GDC-TE itinerary.





DCS

Design, Creation  
and Strategy  
of restaurants

## You have three options: be a witness, adapt or lead your own future.

The DCS, the Culinary Institute of Barcelona's restaurant entrepreneurship program, is designed **for those passionate about entrepreneurship and creating their own business in the culinary world.**

Throughout 14 weeks of total immersion, students will explore the fundamentals of new business models in the restaurant industry. **From the creation of experiences to the strategic use of digital tools**, the program covers all aspects necessary for successful entrepreneurship in this constantly evolving field.

Participants will acquire a deep understanding of consumer behavior from an anthropological perspective, which will enable them to design spaces and dining experiences tailored to the needs and preferences of customers.

In addition, **they will learn how to seek and obtain the necessary economic resources to launch their project, design a solid business plan and effectively manage the available resources.**
















The program **features entrepreneurship experts and industry professionals** who will provide guidance and practical knowledge to address the challenges of restaurant entrepreneurship.

The DCS is a unique opportunity **for those who wish to turn their passion for gastronomy into a successful business**, developing the skills and knowledge necessary to succeed in a competitive market.

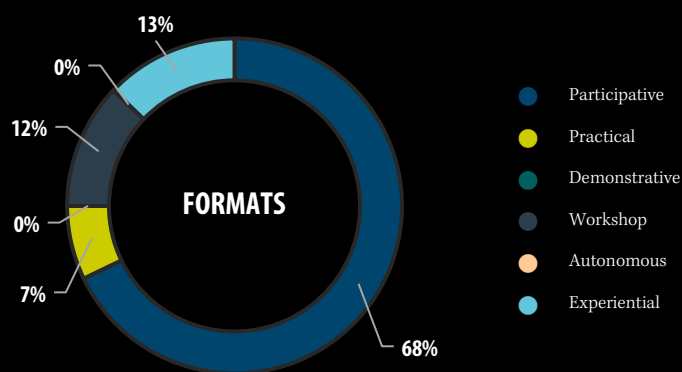
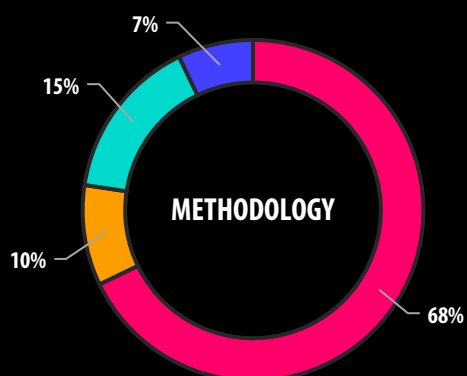
[> Get to know the program](#)

[> Download the syllabus](#)

HOURS

KNOWLEDGE ADQUISITION	Knowledge of Product	 <b>PRODUCT</b>	Design and user experience	57
		 <b>CLIENTS</b>	Insights + Customer Journey + Buyer Persona	
		 <b>BRAND</b>	Branding + Values	
	Knowledge of Technology	 <b>PRODUCT STRATEGY</b>	Sales strategy	210
		 <b>DIGITAL ENVIRONMENT</b>	Analysis, strategy and acquisition	
		 <b>ANALOG ENVIRONMENT</b>	Location and design of spaces	
		 <b>BUSINESS</b>	Business Models and Business Plan	
	Knowledge of Context	 <b>FRAMEWORK</b>	Food safety and hygiene	18
		 <b>FUTURE</b>	A look at what's to come in the 21st century	
LATERAL SKILLS DEVELOPMENT	Manage Yourself	 <b>CREATIVE BOOTCAMP</b>	Development of Lateral Thinking	16
	Manage Others	 <b>LEADERSHIP</b>	Tools for responsible management	6
	Manage Business	 <b>COMMUNICATION</b>	Communication and storytelling	18
ATTITUDINAL EMPOWEREMENT	Social Attitudes	 <b>CIB SPECIALS</b>	Hola Day + Tsunami + Rendezvous + Don't Stop Me Now	11
	Professional Attitudes	 <b>EXPLORER</b>	Experiential learning	54
RECOGNITION OF POSSIBILITIES		 <b>CHALLENGE</b>	Our unique way of evaluating you	30

TOTAL LECTIVE HOURS 420



- Participative
- Practical
- Demonstrative
- Workshop
- Autonomous
- Experiential

# Fourth learning phase of the GDC

## 6 meses de Stage

The Internship subject will provide you with real-world, hands-on experience in the culinary industry. It will allow you to learn from outstanding chefs, expand your culinary skills and receive follow-up and support during your experience. It is a unique opportunity to develop a solid foundation and apply the knowledge acquired, preparing you for a successful career in the culinary world.

This course phase is a 1040-hour period and you can choose to take it at any time, once you have passed the first academic phase. Also, you can compact it in a period of 6 months or in two periods of 3 months.



# STAGE

## More than 200 restaurants around the world with internship agreements supervised by the CIB

At the CIB we go a little further than what is normally established as the standard for professional internships.

We choose the restaurants one by one because we subject them to rigorous evaluation criteria before, during and after the internship, with the objective of measuring their capacity and commitment so that these internships are compatible and considered part of the training of the student who executes them.

STUDENTS

121

Students in internships  
per year

LENGTH

6

MONTHS

MICHELLIN STARS

+40

50 BEST

7

RESTAURANTS

COUNTRIES

+10

Countries on almost every  
continent where you can  
choose your internships



# STAGE

## The time has come to share what you have learned at the CIB

La principal misión del período de prácticas en restaurantes, el *stage*, es mostrar al alumno la realidad de una cocina profesional. En el CIB buscamos restaurantes y chefs que se comprometan en brindar una experiencia formativa como parte de la continuidad curricular del alumno.

Vivirás una **experiencia práctica real** donde experimentar de primera mano los desafíos y dinámicas de la industria culinaria. Será un **aprendizaje en condiciones reales**, trabajando junto a chefs experimentados en establecimientos reconocidos. Y realizaremos un **seguimiento y apoyo** periódico por parte del CIB, con el que aseguraremos un crecimiento continuo y un ambiente de aprendizaje enriquecedor.

**Así son los más de 130 restaurantes con convenio con el CIB:**

- **1 de cada 3 posee el galardón de Estrella Michelin.**
- **Top 10 de restaurantes más solicitados** con plazas disponibles: Disfrutar, El Celler de Can Roca, Mugaritz, Noma, Xavier Pellicer, Lasarte, Berbena, Aürt, Les Cols y Moments.
- **La categoría gastronómica que más se adapta a tu estilo:** cocina de vanguardia, cocina de autor, cocina catalana, meat bar, cocina de fusión, cocina vegetal, cocina tradicional, cocina del mar, cocina de mercado, cocina de banquetes y Street food, cocina creativa y muchas más.
- **Los restaurantes valoran muy positivamente a los CIBers:** los jefes de cocina destacan de los CIBers la rápida adaptación a los cambios, el dominio de las habilidades laterales y la actitud y la pasión por aprender y mejorar.





# being CIBer

# united by friendship and a common life experience



# The CIBer core values

The CIBers, this is how the graduates of the Culinary Institute of Barcelona (CIB) are called, are recognized for their commitment to the core attitudes and values of the institute. These values are responsibility, transcendence, courage and discipline. Being a CIBer implies living by these values consistently.

The CIBer shirt is a symbol of recognition and pride for CIB students. Earning this shirt means embracing and living the values and attitudes that define CIBers. Being a CIBer is more than just an identification, it is a way of life committed to excellence, collaboration and personal and professional growth in the culinary field.

## **RESPONSABILITY**

CIBers take responsibility for their actions and decisions. They are aware of their impact on the culinary industry and strive to act in an ethical and sustainable manner. They fulfill their commitments and obligations, demonstrating professionalism at all times.

## **TRANSCENDENCE**

CIBers seek collective significance beyond personal success. They work in teams, collaborate with other students and industry professionals, and strive to achieve shared goals. Their focus is on contributing to the overall growth and development of the culinary community.

## **COURAGE**

CIBers are courageous and willing to take risks to achieve their goals. They do not settle for mediocrity and challenge themselves to push boundaries. They are willing to try new techniques, explore innovative flavors and face challenges with determination.

## **DISCIPLINE**

CIBers are disciplined and committed to their culinary training. They fulfill their academic and social obligations, demonstrating dedication and perseverance. Discipline enables them to maintain high quality standards in their work and prepares them for a successful career in the culinary industry.

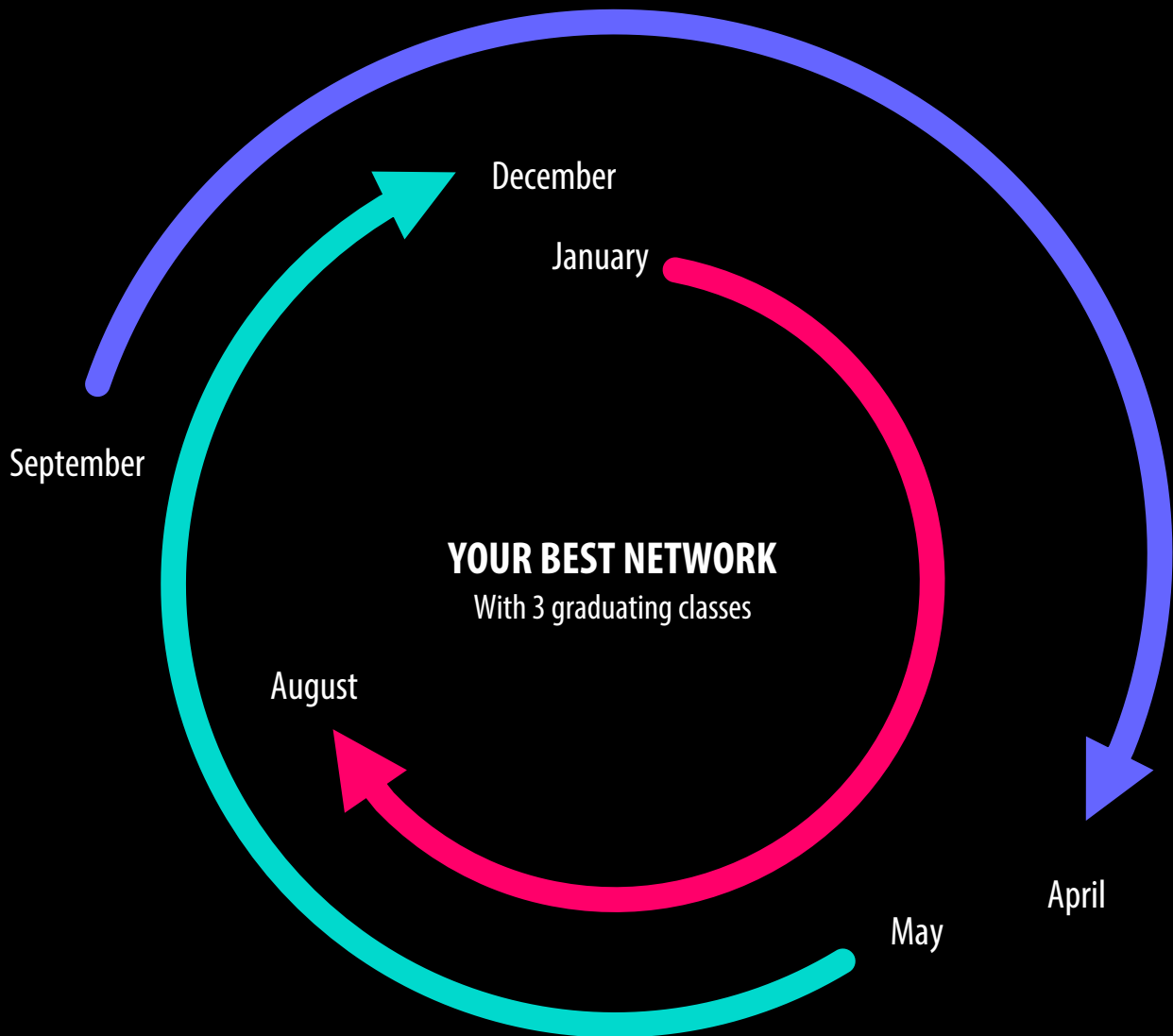


# I'm CIBer

1. We are guided by our values (Responsibility, Courage, Transcendence and Discipline) and live them consistently.
2. We risk to win.
3. We set shared goals.
4. We never give up, make excuses or give up on our dream.
5. We take care of others and ourselves.
6. We know how important maintenance is as a structure.
7. We are disciplined, we fulfill our tasks and our social obligations.
8. We seek collective transcendence before personal success.

# CIBer Alumni Network

United by passion, driven by change. At the CIB, students from all corners of the world come together to be the protagonists of a culinary revolution without borders.



The GDC takes place 3 times a year and lasts up to 2 years.

The promotions start in January, May and September, so you will have the opportunity to meet up to 6 consecutive promotions and establish contact and friendships with many people from all over the planet who have the same passion as you.

# Age is just a number to become a CIBer

Life expectancy is so long that there is already enough time to live two or three lifetimes. It is never too late to fulfill your dream and never too early to change the world.



18-23

24-29

30-34

35-40

41-50

51-60

61 o más



15%



24%



24%



21%



11%



4%



1%

Average Age

27.5

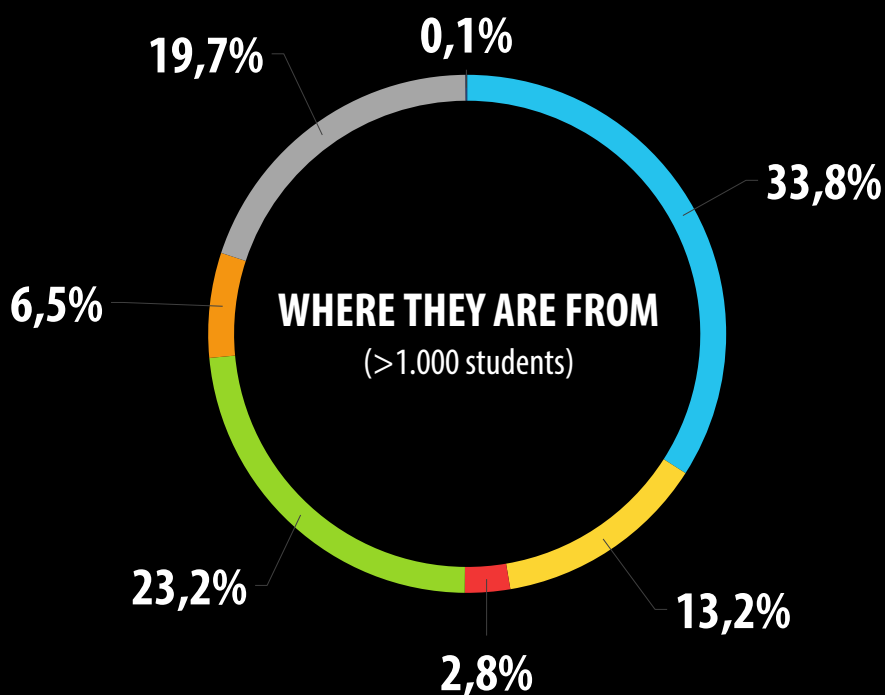
Gender equality

50%<sup>↑</sup><sub>+</sub>



# A world getting smaller

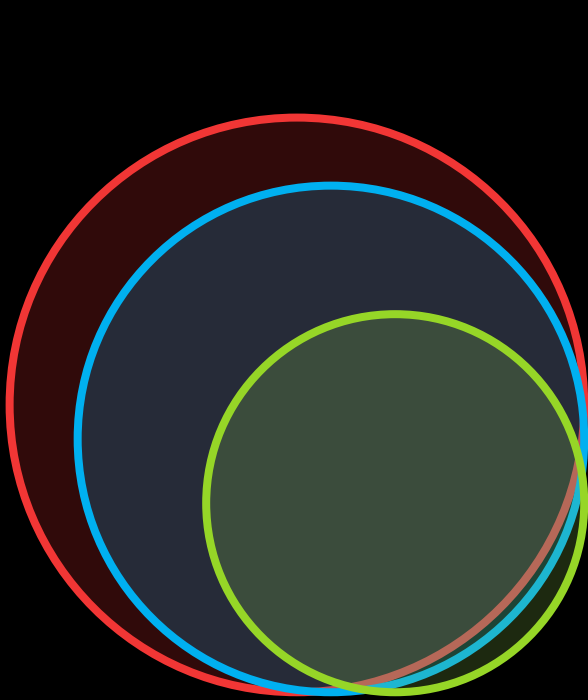
The world is round, full of people and it is yours.



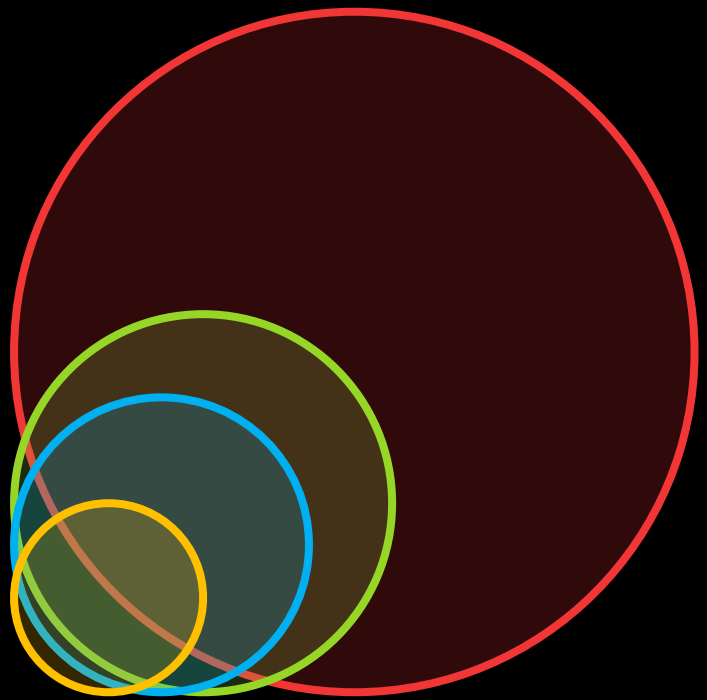
■ Europe ■ Asia ■ Africa ■ North America ■ Central America ■ South America ■ Oceania & Pacific

# I choose my dream

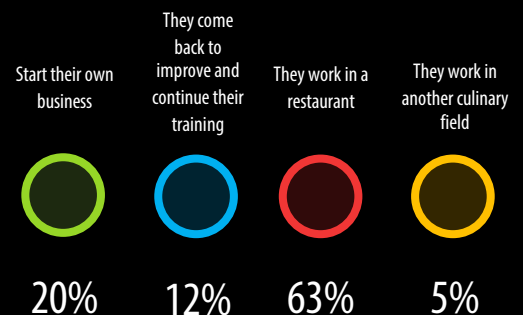
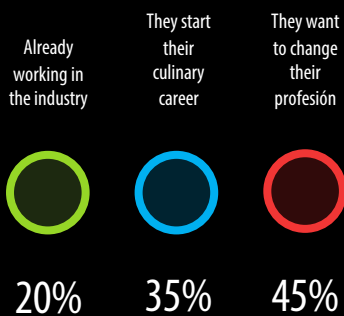
Entrepreneurship is part of CIB's DNA



When they get to the CIB



What do students do two years after completing their studies at the CIB?



# Who will I meet at the CIB?

*We have become the epicenter of international networking*



\*As of June 3rd, 2024.

**The CIB is much more than a school.** It is an international exchange center where people from all cultures converge with a common passion and a common goal.

Our students are bold, enterprising and think outside the box. More than 90 nations are represented in our classrooms, and **the common language is always gastronomy, good humor and respect for new and old ideas.**

You'll establish a network of peer-to-peer contacts with your fellow students and with the chefs. And during your time at the CIB **you will create personal and professional bonds that will last a lifetime.**

**The CIB is an ecosystem of opportunities.**



# I want a CIBer

Welcome to the professional world

After completing your training, the doors will open to a world full of job opportunities. **At the CIB we have a Job Board called “I want a CIBer” in which we receive applications exclusively for CIBer profiles.**

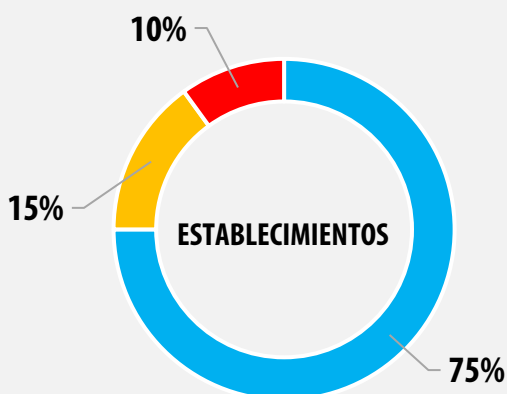
Training at the CIB is focused on entrepreneurship and on empowering students with the necessary skills to start their own project. CIBers are leaders perfectly trained to manage their own initiatives.

But we also know that to reach this goal it is positive to have work experiences that provide you with new knowledge and a valuable professional background.

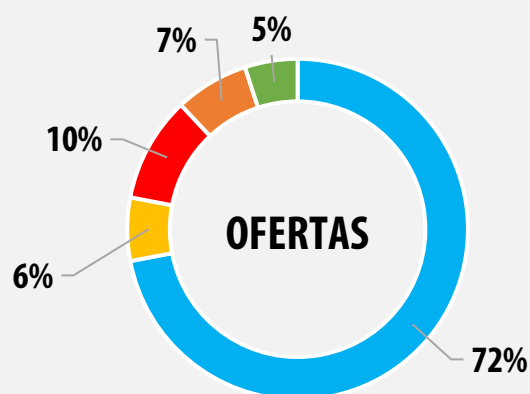
For this reason, we filter the offers in the Job Board one by one to ensure that they are jobs that do not present abusive conditions or poor remuneration.

However, your professional success will depend exclusively on you, on what you are able to absorb and show in the CIB, as well as in your private and professional life.

The CIB is the best launching platform there is, but the driver of that ship to success is yourself. Take 100% advantage of it.



■ Restaurantes ■ Hoteles ■ Otros



■ Cocina ■ Sala ■ Gestión ■ Otros ■ I+D



**Yes!**

**I wanna be ClBer**





*I'm CIBer*

# Who do we choose to be a CIBer?

At the Culinary Institute of Barcelona (CIB), it's not just about what you've done in the past, but what you're willing to build for the future. Here, we value not only individual achievement, but also the desire to contribute to a better world for everyone. We do not select our students based on their resumes, but on their self-leadership attitudes, cognitive qualities and entrepreneurial character.

At the CIB, we believe in the idea that individual success only takes on full meaning when it is shared with others. We look for those who not only strive to achieve their own goals, but who are also committed to the collective well-being and to building a more fair and equitable future.

We value our students' entrepreneurial spirit and their willingness to become a leader in the gastronomic field. We value their ability to take bold initiatives and to make a difference in their communities.

We encourage creative thinking and the search for innovative solutions to today's challenges, with the conviction that every small contribution can make a big impact on the world.

We look for students who are willing to learn and grow, who have an open mind and the curiosity to explore new ideas and perspectives. We provide them with the tools they need to become visionary leaders, capable of tackling global problems with understanding and empathy.

Our focus is not only on academic excellence, but also on the development of ethical character and a sense of responsibility towards others.

We value cultural diversity and inclusion, recognizing that only through mutual respect and collaboration can we build a more harmonious and equitable world.

At the CIB, we believe in the transformative power of education and the ability of each individual to make a difference. Our goal is to cultivate a community of inspired leaders committed to service and transcendent purpose. Together, we can build a future where success is measured not only by what we have accomplished individually, but by how we have positively impacted the lives of others.

If we chose you to be part of the CIBers family, it's because we saw in you the attitude it takes to go above and beyond.

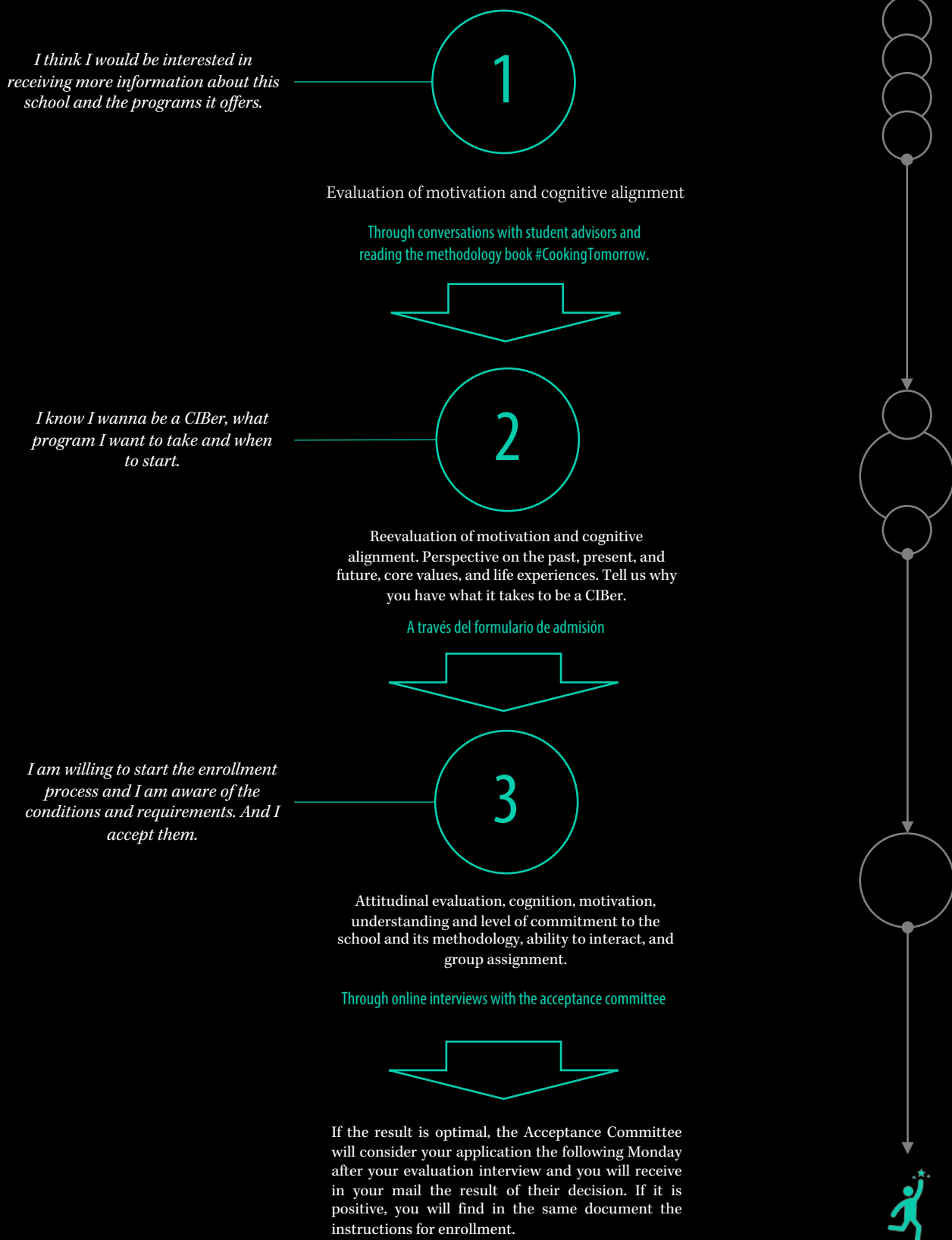
It's because you are driven by the future and want to be part of the change. Because you are prepared to learn and to make mistakes along the way. And you face this challenge without fear of change and without fear of error.

If we chose you, it is because you are willing to live an educational experience unlike anything you have ever lived before. And because we believe in the power of education to transform lives and change the world.

If you choose us, it's for a reason.

# Admission process

A different way of doing things





Don't stop  
your dream!

## I want to start

		HOURS	WEEKS	SCHEDULE
<b>PCAC</b>	For those who have a creative and innovative vision of the future and want to turn their love for everything related to the culinary world into a profession.	1326	29 + 13	Monday to Friday 08:00AM to 02:00PM Starts every January, May and September
<b>PEC-D1</b>	For the next generation of professionals who want to learn pastry, confectionery, chocolate and complete their chef training or enter the world of sweet cuisine of the 21st century. The first level of our pastry courses.	230	12	Monday to Wednesday or Thursday to Saturday 08:00AM to 02:00PM or 3:00PM to 9:00PM Starts every January, May and September






## I want to specialize

		HOURS	WEEKS	SCHEDULE
<b>PEC-D2</b>	For cooking and pastry professionals who wish to take their career to new heights and specialize in order to reinterpret the world of pastry and chocolate in the 21st century. The second level of our pastry courses.	230	12	Monday to Wednesday 08:00AM to 02:00PM or 3:00PM to 9:00PM Starts every January, May and September
<b>PEC-T</b>	Molecular cooking, fire and low temperatures. Take your culinary career to the next level by mastering cutting-edge culinary techniques and technologies.	330	12	Tuesday to Saturday 08:00AM to 02:00PM and some evenings Starts every January, May and September
<b>PEC-H</b>	For people, chefs and professionals in the nutritional field who want to integrate health into the gastronomy of the 21st century.	230	12	Monday to Wednesday 08:00AM to 02:00PM Starts sometimes in January, May and/or September Check availability on the web

## I want to lead or create a business

		HOURS	WEEKS	SCHEDULE
<b>DCS</b>	For entrepreneurs around the world, chefs and non-chefs, who want to revolutionize the future of gastronomy. This program provides them with the necessary tools to create, develop and/or update their restaurant and/or pastry business proposal.	420	14	Monday to Friday 08:00AM to 02:00PM Starts every January
<b>ECD</b>	For chefs who want to take the leap to become executive chefs in companies of different sizes and models, through a practical, tangible and professional learning process guided by great names in the sector.	160	6	Monday to Friday 08:00AM to 02:00PM Starts every May and September

## I want it all

		HOURS	WEEKS	SCHEDULE
	<b>The Grand Chef Diploma.</b> Our professional chef career. For people who want to become a professional chef with a global vision of the kitchens of restaurants, companies and be specialists in their sector. Includes PCAC + 1 specialization + 1 management program + 6 months of internships. There are four possible combinations.	+2236	+73	Monday to Friday* 08:00AM to 02:00PM Starts every January, May and September
	<b>The Specialist Chef Diploma.</b> It allows you to start your career in the kitchen and also to specialize in the technique or trend of your choice to increase your professional opportunities. A professional transformation process that combines three stages of learning and evolution. It includes the PCAC + 1 specialization + 6 months of internships.	+2076	+67	Monday to Friday* 08:00AM to 02:00PM Starts every January, May and September
	<b>The Pastry Chef Diploma.</b> Our most ambitious pastry program. For the next generation of professionals who want to start their career as a professional pastry chef learning from the basics to the highest level of specialization. A 360° experience in the world of professional pastry and chocolate making. Includes PEC-D1 + PEC-D2 + 3 months of internships.	980	37	Monday to Wednesday or Thursday to Saturday 08:00AM to 02:00PM or 3:00PM to 9:00PM Starts every January, May and September
	<b>The Manager Diploma.</b> It is a combined program focused on the development of team leadership skills, entrepreneurial vision, culinary technical knowledge and international gastronomy. This program will guide you through a professional transformation process that combines three stages of learning and evolution. It includes the PCAC or PCD + 1 management program + 6 months of internships.	+2006	+61	Monday to Friday* 08:00AM to 02:00PM Starts every January, May and September
	<b>The MetaChef Diploma.</b> It includes EVERYTHING. You will have the most transformative experience of your life over almost four years studying gastronomy in Barcelona. Includes PCAC + ALL specialization programs + ALL management programs.	+4256	+137	Monday to Friday* 08:00AM to 02:00PM Starts every January, May and September

1 out of 3  
studentsstudents choose a combined  
program to complete their  
studies with specific skills.100%  
customizedCombined programs offer flexibility  
to choose the training itinerary that  
best suits your needs.



# Choose your educational path

## Combined Programs at the CIB

		Lective hours	Stage Hours	Total Hours	PCAC 875 LH	PEC-D1 234 LH	PEC-D2 234 LH	PEC-H 234 LH	PEC-T 300 LH	ECD 160 LH	DCS 408 LH	S3 520 SH	S6 520 SH	S12 1040 SH
<b>Manager Diplomas</b>														
<b>ECP</b>	Professional Executive Chef PCAC + ECD + S6	966	1040	2006	●					●			●	
<b>ENC</b>	Entrepreneur Chef Diploma PCAC + DCS + S6	1226	1040	2266	●						●		●	
<b>ENP</b>	Entrepreneur Pastry Chef Diploma PEC-D1 + PEC-D2 + DCS + S6	880	1040	1920		●	●				●		●	
<b>Specialist Diplomas</b>														
<b>SCD-D</b>	Specialist Chef Diploma in Pastry PCAC + PEC-D1 + S6	1036	1040	2076	●	●							●	
<b>SCD-H</b>	Specialist Chef Diploma in Healthy PCAC + PEC-DH + S6	1036	1040	2076	●			●					●	
<b>SCD-T</b>	Specialist Chef Diploma in Advanced Culinary Techniques PCAC + PEC-T + S6	1136	1040	2176	●				●				●	
<b>PCD</b>	Pastry Chef Diploma PEC-D1 + PEC-D2 + S3	460	520	980		●	●					●		
<b>Gran Diploma</b>														
<b>GDC</b>	Gran Chef Diploma PCAC + PEC-X (D1/H) + ECD + S6	1196	1040	2236	●	□		□		●			●	
<b>GDC-T</b>	GDC – This version includes PCAC + PEC-T + ECD + S6 <small>*different price</small>	1296	1040	2336	●				●	●			●	
<b>GDC-E</b>	GDC – This version includes PCAC + PEC-X + DCS + S6 <small>*different price</small>	1456	1040	2496	●	□		□					●	
<b>GDC-TE</b>	GDC – This version includes PCAC + PEC-T + DCS + S6 <small>*different price</small>	1556	1040	2596	●				●				●	
<b>MetaChef Diploma</b>														
<b>MTC</b>	PCAC + PEC-D1 + PEC-D2 + PEC-H + PEC-T + ECD + DCS + S6 + S12	2176	2080	4256	●	●	●	●	●	●	●	●	●	●

□ Choose one of them

[illegible]



An aerial photograph of Barcelona, Spain, showing a dense urban landscape with numerous buildings and the prominent Sagrada Família in the center. The city is surrounded by green hills and the sea is visible in the distance.

# BARCELONA

Barcelona is the Mediterranean city by excellence, built during more than 2000 years and in constant evolution.

Living in Barcelona offers a unique life experience. Few places in the world are more cosmopolitan than this city, but that is only a tiny part of the story. What truly stands out about Barcelona is its vibrant energy, its boundless economic, social, and cultural entrepreneurship that puts the city at the forefront in almost any field.

This is due to the character of its people, who, after being mixed for thousands of years, have integrated the best of each culture, making it their own and valuing it collectively.

There are many Barcelonas: the **green one** with more than 300 km of bike lanes, make the city the perfect place to move without smoke. The **modern one**, open, changing, early adopter, and international. The Catalan capital has a social, cultural and technological substratum that is firmly committed to the contemporary. The **entrepreneurial Barcelona**, home to the best business schools in Europe or the third European entrepreneurial city, Barcelona is a host city for startups and international co-creation centers. The **cultural one**, Egyptian mummies and works of contemporary art, photographic, interactive and conceptual art exhibitions, theaters, art galleries. There is

everything in the city. **Sporting Barcelona.** Barcelona is not only Messi and soccer. Since the 1992 Olympics, the city celebrates every year the main sports competitions of the world in F1, basketball, athletics, rugby, field hockey, tennis, horse riding....

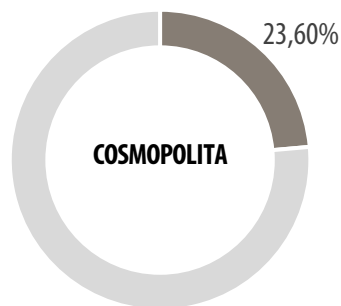
All of them coexist with the **historical Barcelona**, a city made from a small Roman one to an international metropolis with an architecture that has left its mark for more than two thousand years. **The Gastronomic Barcelona** is an international benchmark in culinary innovation, becoming the world epicenter and the destination of the best gourmets. **The musical Barcelona** shines with its international festivals such as Primavera Sound or the Sonar that make this city one of the favorite destinations for music lovers. **The avant-garde Barcelona**, where innovation and vanguard go hand in hand in the fourth most creative city in the world and number one in design, illustration, fashion and culinary arts. And finally **the emblematic Barcelona** with the Boqueria, the Ninot market, the Santa Catalina market. Barcelona is one of the cities in the world that can proudly say that it has a market in practically every neighborhood.



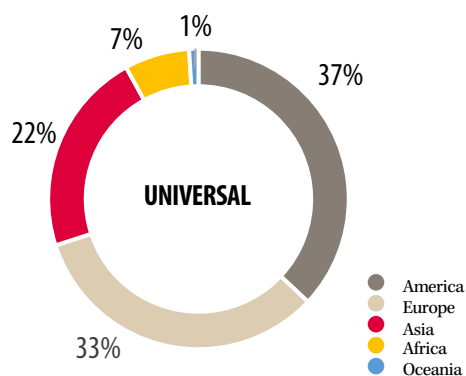


Barcelona is that place where people from all over the world converge to study, work or simply stay by.

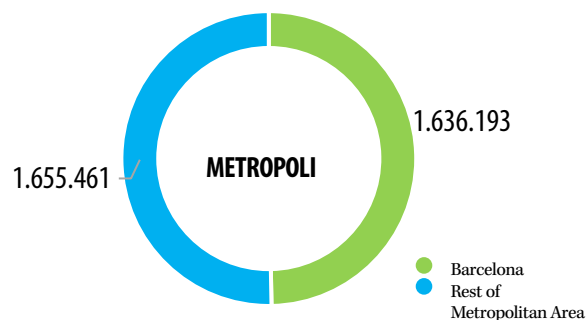
Foreign residents in Barcelona



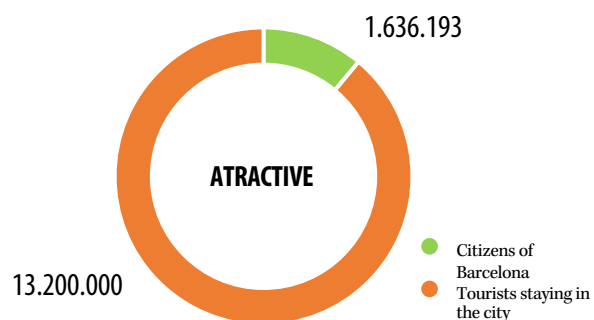
Origin of foreign residents in Barcelona



Citizens of the Metropolitan Area of Barcelona



Visitors in Barcelona





CIB<sup>®</sup>

Culinary Institute of Barcelona

[www.cib.education](http://www.cib.education)

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An aerial photograph of Barcelona, Spain, showing a dense urban landscape with red-tiled roofs. The Sagrada Família is prominently visible in the center, surrounded by a park. The city extends to the coast in the background.

# BARCELONA

Barcelona es la ciudad mediterránea por excelencia, construida durante más de 2000 años en constante evolución.

Vivir en Barcelona te aporta una experiencia vital inigualable. Pocos lugares en el mundo son más cosmopolitas que esta ciudad, pero eso es solo una parte. Lo que más destaca de Barcelona es su energía vital, su emprendimiento económico, social y cultural sin límites que la ponen por delante en casi cualquier disciplina.

Eso se debe al carácter de su gente que, mezclado desde hace miles de años, han ido integrando lo mejor de cada uno haciéndolo suyo y poniéndolo en valor común.

Son muchas las Barcelonas, la **verde** con más de 300 Km de carril bici, hacen de la ciudad el lugar perfecto para moverse sin humos. La **moderna**, abierta, cambiante, *early adopter*, e internacional. La capital catalana tiene un sustrato social, cultural y tecnológico que apuesta firmemente por lo contemporáneo. La Barcelona **emprendedora**, sede de las mejores escuelas de negocio de Europa o tercera ciudad emprendedora europea, Barcelona es ciudad de acogida para *startups* y centros de cocreación internacional. La **cultural**, Momias egipcias y obras de arte contemporáneo, exposiciones fotográficas, interactivas y de arte conceptual, teatros, galerías de arte.

De todo hay en la ciudad. La Barcelona **deportiva**. Barcelona no solo es Messi y fútbol. Desde las Olimpiadas del 92, la ciudad celebra cada año las principales competiciones deportivas del mundo en F1, básquetbol, atletismo, rugby, hockey, tenis, hípica...

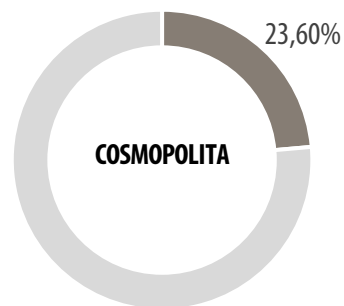
Todas ellas conviven con la Barcelona **histórica**, de pequeña ciudad romana a metrópoli internacional con una arquitectura que ha dejado huella durante más de dos mil años. La Barcelona **gastronómica**, es todo un referente internacional en innovación culinaria hasta convertirse en el epicentro mundial y el destino de los mejores gourmets. La Barcelona **musical** luce con sus festivales internacionales como el Primavera Sound o el Sónar que hacen de esta ciudad uno de los destinos favoritos de los *music lovers*. La Barcelona **vanguardista**, innovación y vanguardia van de la mano de la cuarta ciudad más creativa del mundo y número uno en diseño, ilustración, moda y artes culinarias. Y por último la Barcelona **emblemática** con la Boquería, el mercat del Ninot, el de Santa Catalina. Barcelona es una de las ciudades del mundo que puede presumir de tener un mercado en, prácticamente, cada barrio.



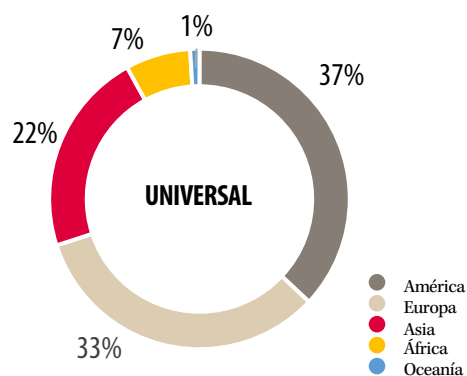


Barcelona es ese  
lugar donde  
converge gente de  
todo el mundo para  
estudiar, trabajar o  
simplemente  
observar.

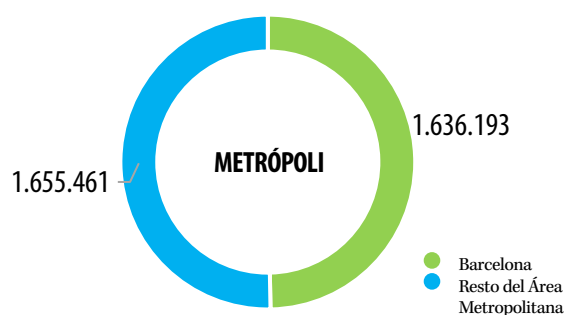
#### Residentes extranjeros en Barcelona



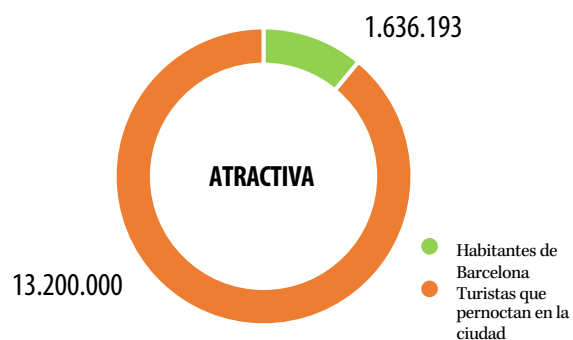
#### Origen de los residentes extranjeros en Barcelona



#### Habitantes del Área Metropolitana de Barcelona



#### Visitantes con pernoctación en Barcelona





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