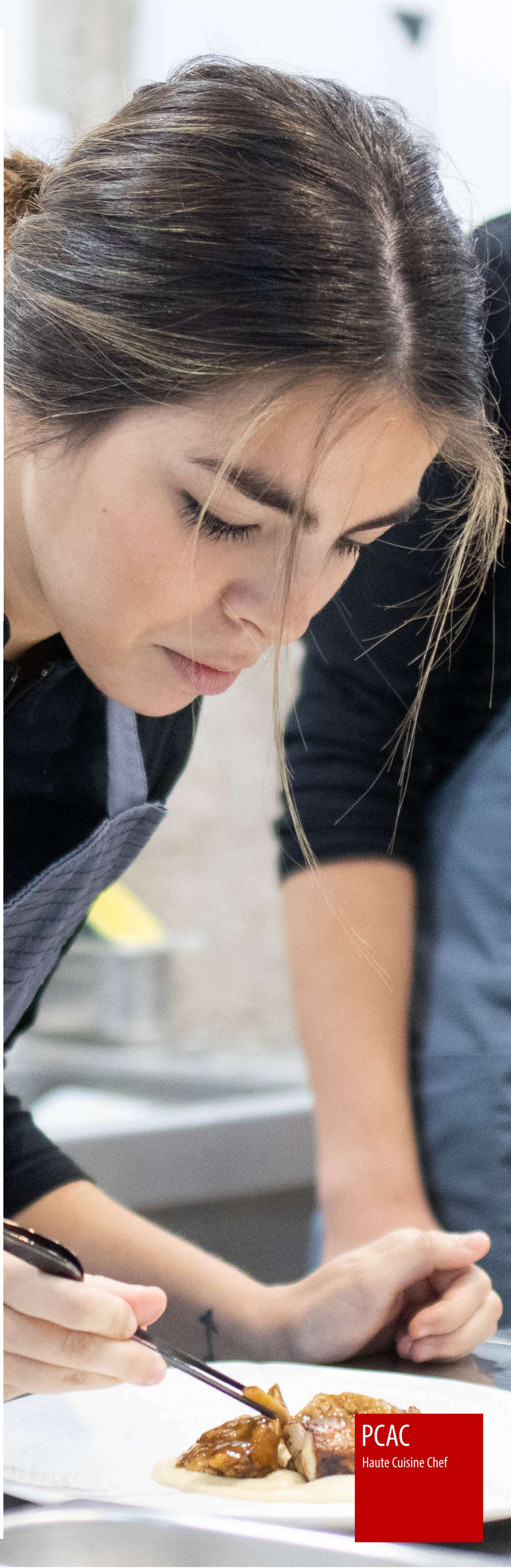


HAUTE CUISINE CHEF

PCAC • Haute Cuisine
Chef Diploma



PCAC
Haute Cuisine Chef



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

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.**



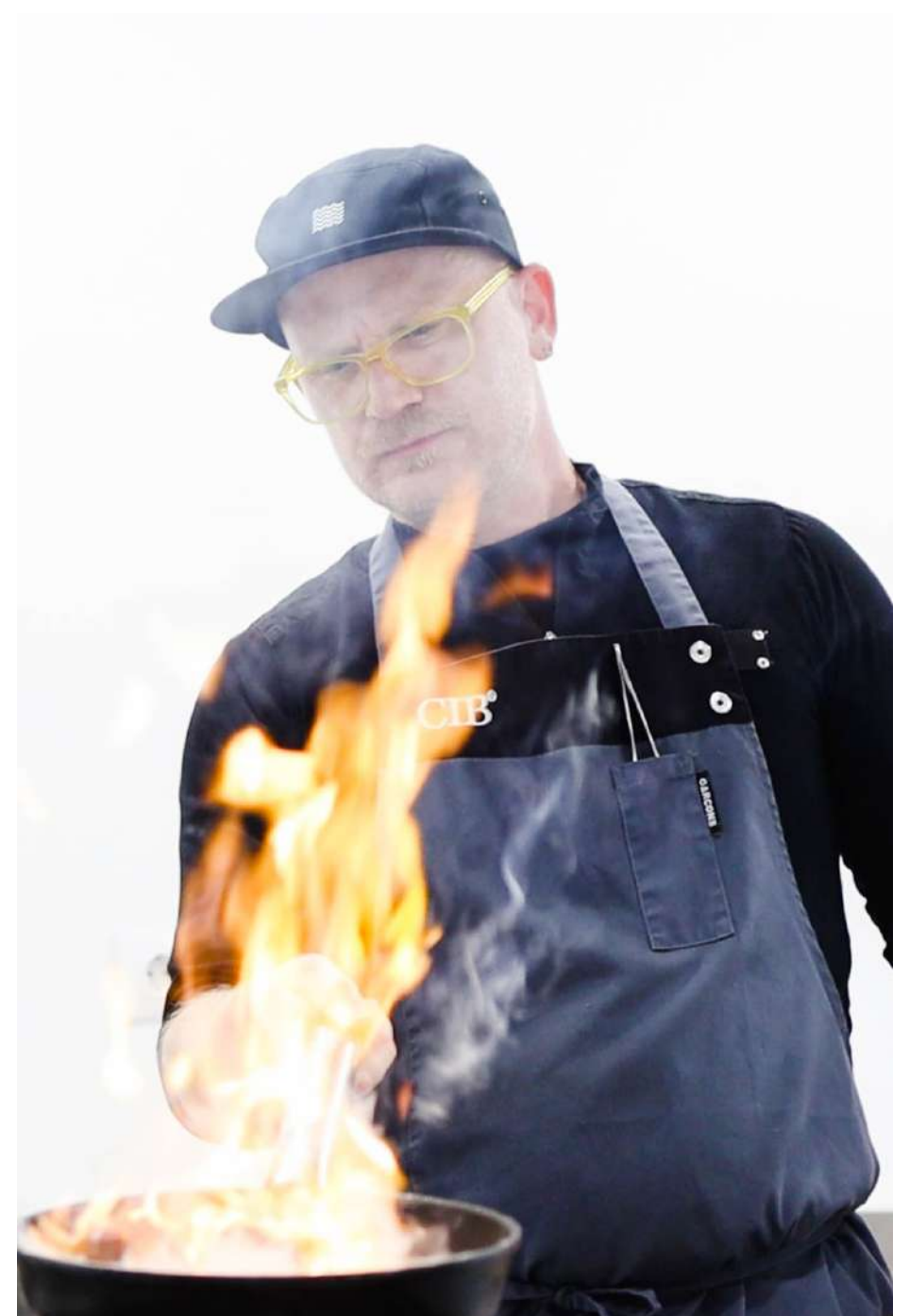
I wanna be CIBer

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.




PCAC

Haute Cuisine Chef Diploma

The PCAC is the most in-demand program at the Culinary Institute of Barcelona. Its duration, intensity and content make it perfect for those who, regardless of experience, want to pursue a future in the field of culinary arts and sciences.

Students of the PCAC come to the CIB from all over the world; they have an entrepreneurial profile, but most of all, they love creativity and innovation.



PCAC

Haute Cuisine Chef Diploma


DURATION	HOURS	HOURS	SCHEDULE	STUDENTS	SESSIONS
11 Months	870 Teaching hours	520 Additional international stage teaching hours	6 Hours per day Mon – Fri 8am-2pm	6x8 Six groups of eight students	3 Starting dates 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 very different vision than that of traditional chefs.

The CIB Haute Cuisine Chef Diploma lasts 11 months in total: 8 teaching months with a schedule of 6 hours a day, five days per week, and a 3-month internship.

The PCAC is for students who want to become professionals thanks to creativity and innovation, with their eyes set on the future.

As in all CIB programs, students have an entrepreneurial spirit and come from all over the world.



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.

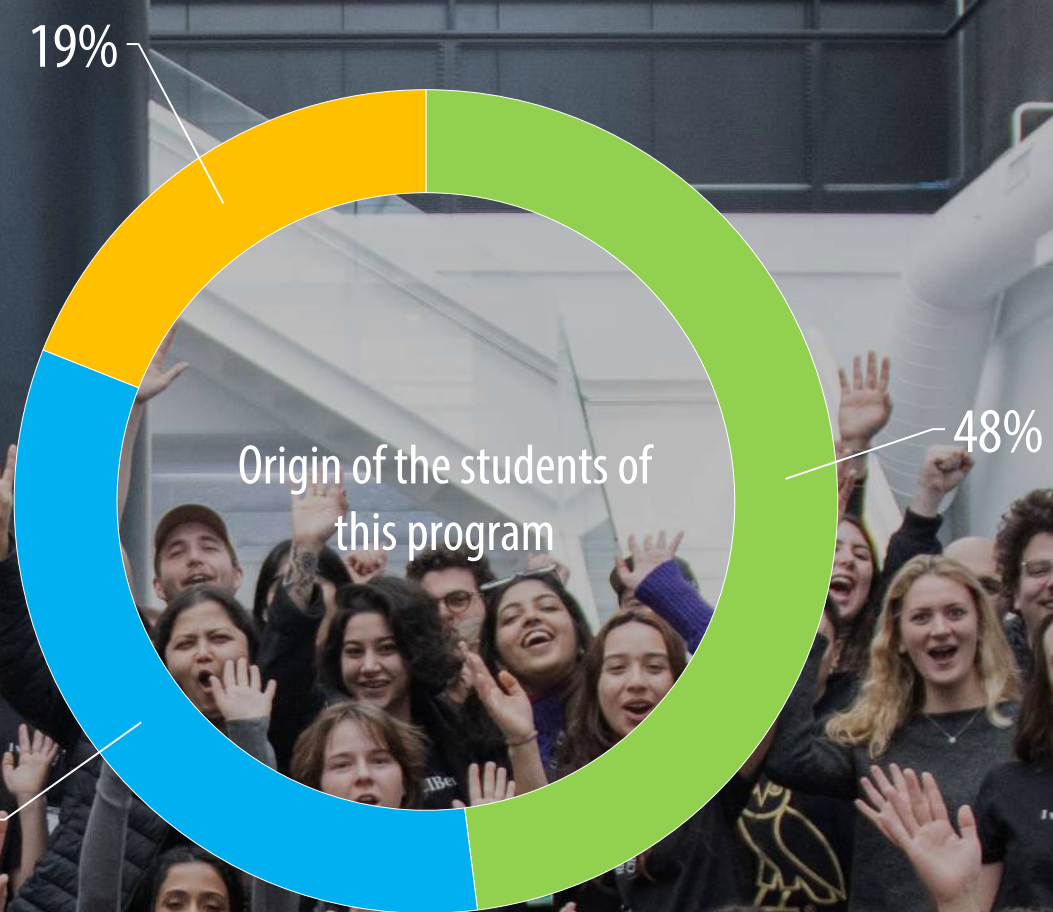
Innovation is the only possible way for you to be in the lead instead of chasing those who are capable of innovating.

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

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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 assessment, your greatest challenge

CHALLENGE

9

The number of challenges you will participate in during this program

HOURS

127

Hours dedicated to challenges, during which you will apply everything you have learned

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 geared towards teaching you how to define, design, measure and meet your objectives.

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

And remember, a pass is never enough.

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INTERNATIONAL STAGE

More than 200 restaurants worldwide
with CIB supervised internship
agreements

TIME

3 or 6

Months for your
professional internship

RESTAURANTS

+200

Establishments to carry out your
internship

COUNTRIES

+20

Countries from nearly every
continent to choose from for
your internship

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

During these three months, while continuing your training in one of the many restaurants with which CIB has collaboration agreements, you will put into practice all you have 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 supervise you as you are assigned various tasks and responsibilities during your internship.

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



START PROGRAM

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

WEEKS

16

Sessions for you to catch up

HOURS

32

Extra hours for practicing in the kitchen

COST

€0

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.

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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.



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 PCAC program includes demonstration sessions with more than 30 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

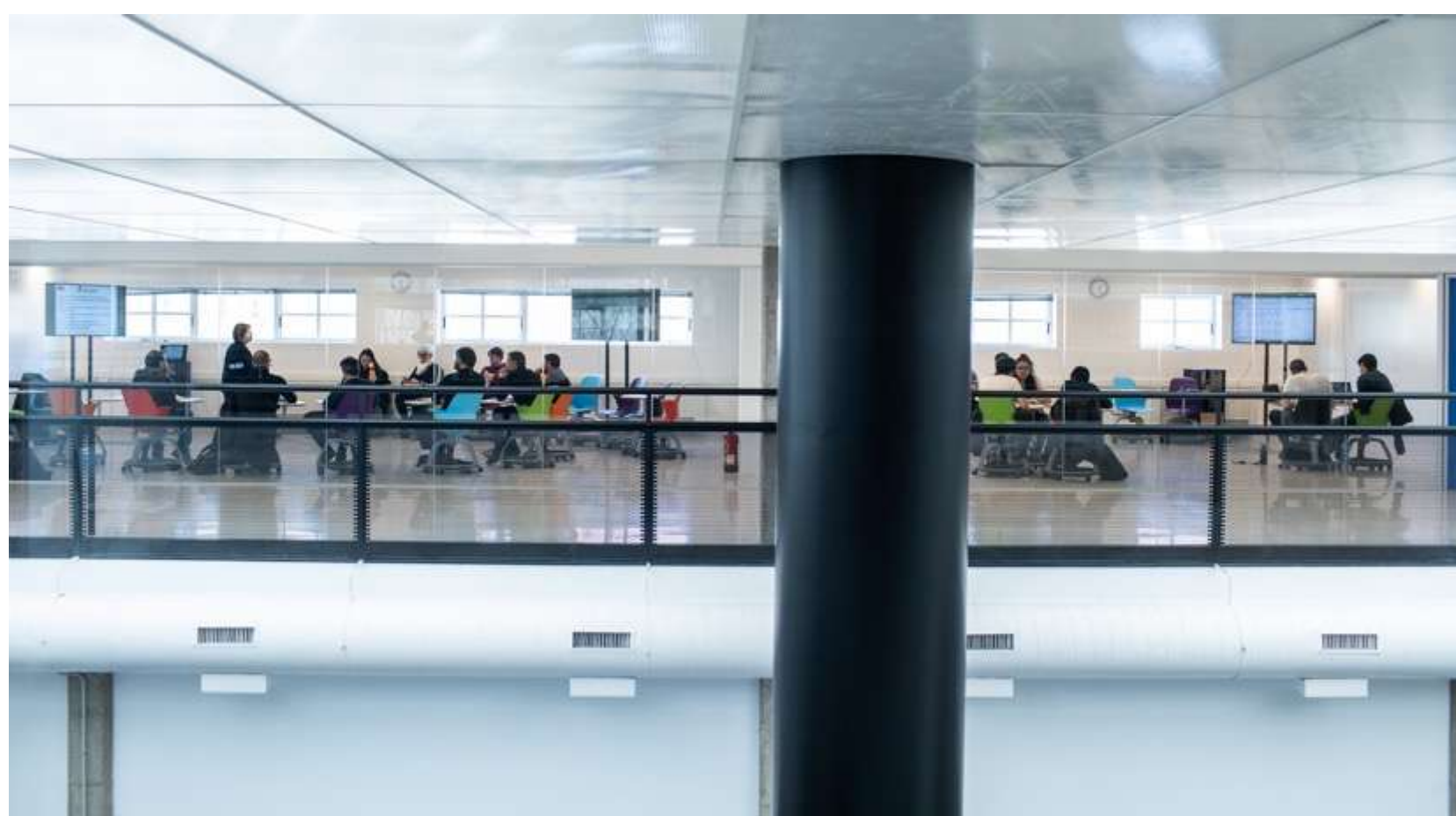


PARTICIPATION:

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 PCAC program you will gather experience from 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.**



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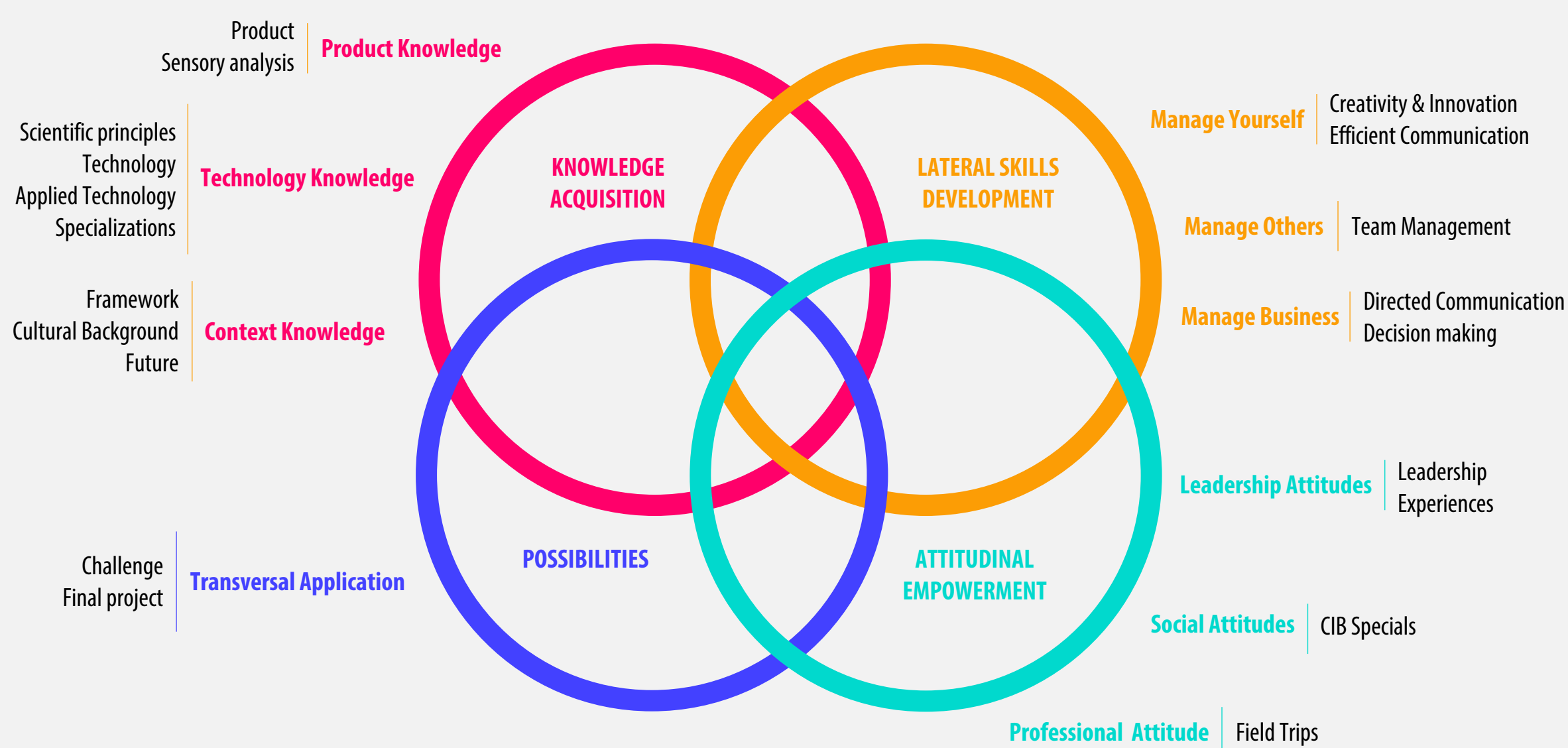
CIB® METHODOLOGY

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.



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PENSUM PCAC

Haute Cuisine Chef Diploma

Scope Area Subjects Hours

KNOWLEDGE AREA:

It refers to all those subjects in which intellectual learning is acquired (from reasoning) by becoming aware of the aspects related to the Why, the How and the What of the subject area of study.

At the CIB we divide this into three areas of knowledge acquisition: Product (What we do), Technology (How we do it) and Context (Why we do it).

Scope	Area	Subjects	Hours	
KNOWLEDGE ACQUISITION	PRODUCT	PRODUCT Raw and processed materials	78*	
		SENSORY ANALYSIS Raw and processed materials		
	TECHNOLOGY	SCIENTIFIC PRINCIPLES Food Physics and Chemistry	309	
		TECHNOLOGY Culinary Techniques		
		APPLIED TECHNOLOGY Culinary Practice		
	CONTEXT	SPECIALTIES I&HC + FLT + P&C + MC	145	
		CULTURAL BACKGROUND History, Communication and Territories		
		FRAMEWORK Management + Food safety + Occupational Hygiene		
			FUTURE Glimpses into the 21st century	

You cannot create or transform anything in the kitchen without the knowledge of each of the products involved. Their properties, origin, treatment, and scope of transformation are some of the lessons you will acquire in this subject.

Detecting, appreciating, and recognizing the organoleptic properties of each product is essential so that you can fully perform your profession. In this subject, you will be amazed at what each of your senses is capable of.

Cooking is transformation through physics and chemistry, and you must know why things happen when you work with biological products such as food. It will help you understand and improve any culinary process.

Know the processes, the different cutting techniques, elaboration, cooking, etc. until mastering them so you can choose which of them is the most appropriate according to the product and the context.

Putting everything you have learned into practice will become your favorite subject. And having all the tools to execute your proposals will make you look forward to these moments every week. Fortunately, this is the subject with the most scheduled hours.

These are sessions in which you will work on the four components of the CIB specialization: Pastry and Chocolate, Fire and Low Temperature, Molecular Cuisine, and Integrative and Healthy Cooking.

In a global world, international cuisine no longer exists, pizza is no longer Italian or sushi only Japanese, because they are already universal. In this subject you will become aware of the culinary diversity of the planet.

The Framework subject includes all the chapters that have to do with the framework of your work, especially food safety, kitchen management and occupational hygiene.

They are glimpses into possible futures as seen through the eyes of expert guests, whether from a technological, product, or context point of view. They will give you a great competitive advantage over others.

*Approximate hours, schedules may change slightly depending on the session.



PENSUM PCAC

Haute Cuisine Chef Diploma

Scope	Area	Subjects	Hours	
<p>SKILLS AREA:</p> <p>Without a doubt, we cannot achieve transcendent goals without having the personal skills that help us drive our teams in the same direction. That is why we give importance to the development of lateral skills that we classify as follows: Self-management, team management and business management.</p>	LATERAL SKILLS DEVELOPMENT	CREATIVITY AND INNOVATION Development of lateral thinking	76	These are sessions where skills related directly to creativity and innovation are taught and put into practice. The PCAC pays special attention to the acquisition of creative methodologies and the development of lateral thinking.
		EFFICIENT COMMUNICATION Colour + Photography + Speech + Communication		These are sessions in which you will develop skills that will help you communicate and prepare yourself for an open world, in which knowing how to express yourself through words, gestures and images is extremely important to achieve what you want.
	MANAGE OTHERS	TEAM MANAGEMENT Teamwork	9	These are sessions where you will learn how to build and manage a team. Nowadays, professional kitchens need people who know how to coordinate and respect others. Teamwork has never been so important.
	MANAGE BUSINESS	DIRECTED COMMUNICAITON Seduce, Convince and Sell	15	Selling is seducing and we all like to be seduced. During these sessions you will learn techniques to convince and sell not only your products, but your ideas as well.
	DECISION MAKING	Knowing how to make a decision while minimizing mistakes and risks is essential to overcome the ups and downs that the future holds for you. In this subject you will learn and practice decision-making techniques.		
<p>SCOPE OF ATTITUDES:</p> <p>The behaviour that each person uses to perform their tasks conditions the result and that of those who accompany them. We must learn that each attitude is the result of a decision, that one decides what attitude to take in the face of each challenge or situation. We divide the attitudinal scope into three areas: Leadership, social and professional attitudes.</p>	ATTITUDINAL EMPOWERMENT	LEADERSHIP	19	Leaders are followed because they are trusted. This course is about you learning how to be trusted so that you can lead high-performance teams effectively.
		EXPERIENCES Guest testimonial		These are sessions where examples of leadership are shown through the first-hand account of exemplary and extraordinary life journeys.
	SOCIAL ATTITUDES	CIB SPECIALS Hola Day + Tsunami + Playback + DSMN	25	Sessions that have been designed to empower our students and push them outside their comfort zone, to make them aware and ready for future paradigm shifts. These are surprise sessions.
PROFESSIONAL ATTITUDES	FIELDWORK Training experiential outputs	40	These are experiential sessions, generally outside the CIB, where students experience what others have been able to build.	
<p>SCOPE OF POSSIBILITIES:</p> <p>We call the capacity to know oneself (self-knowledge) and acknowledgment of the environment the scope of possibilities. At the CIB we treat this area in a transversal way and put it into practice through Challenges (Challenges of transversal evaluation).</p>	POSSIBILITIES	CHALLENGE Challenges	127	Our exceptional way of evaluating. Students must overcome challenges that force them to know their limits and those of their teams. They have to investigate their environment and present solutions using all the knowledge, skills and attitudes they have learned.

KNOWLEDGE ACQUISITION

PRODUCT KNOWLEDGE



PRODUCT
Raw and processed materials

You will learn about the main products involved in cooking as a first step to develop your own dishes. You will see wild and cultivated vegetables, mushrooms, algae, oils, vinegars, spices, sweeteners, meats, fish, eggs, legumes and nuts, among others.

HOURS

60

CREDITS

6

Methodology



KNOWLEDGE ACQUISITION

PRODUCT KNOWLEDGE



SENSORY ANALYSIS
Raw and processed materials

You will know and learn to use the physiological and application bases of the sensory organs from the organoleptic characteristics of food with the aim of knowing how to generate gastronomic and differentiating value. You will perform product tastings and learn to create sensory experiences.

HOURS

18

CREDITS

3

Methodology



KNOWLEDGE ACQUISITION

TECHNOLOGY KNOWLEDGE



SCIENTIFIC BASIS
Food Physics and Chemistry

You will understand what food provides us and its impact on the cells of our body with special emphasis on the intestinal microbiota. You will learn the difference between food and nutrition, study all types of nutrients and food allergies and intolerances.

HOURS

12

CREDITS

2

Methodology



KNOWLEDGE ACQUISITION

TECHNOLOGY KNOWLEDGE



TECHNOLOGY
Culinary techniques

You will understand the main food transformation processes and their evolution. Some of these procedures are maturation, marinating, smoking, curing, molecular cooking, vacuum sealing, fermenting or processing such as wines, alcohols, dairy products and bread.

HOURS

97

CREDITS

8

Methodology



KNOWLEDGE ACQUISITION
PRODUCT KNOWLEDGE



APPLIED TECHNOLOGY
 Culinary Practice

You will learn cooking techniques applied to each product. From vegetable cuts and stocks to fresh bases, sauces and thickeners, soups and purees; boiling and steaming; fried foods, stews, oven, grill; cooking pasta, cereals, legumes, eggs, rice or offal and desserts.

HOURS	CREDITS	Methodology
175	17	R

KNOWLEDGE ACQUISITION
PRODUCT KNOWLEDGE



SPECIALITIES
 I&HC + FLT + P&C + MC

These are sessions where you will put into practice the four aspects of the CIB's specialization: Pastry and Chocolate, Fire and Low Temperature, Molecular Cuisine and Integrative and Healthy Cooking. You will understand the importance of each of these specialties and you will see some of their associated processes.

HOURS	CREDITS	Methodology
24	5	D R

KNOWLEDGE ACQUISITION
CONTEXT KNOWLEDGE



CULTURAL BACKGROUND
 HISTORY + COMMUNICATION + TERRITORIES

You will take a tour through the history of gastronomy from its origins to the present. You will get to know the national cuisines of countries from the five continents guided by their specialists. You will know how gastronomy communicates and you will learn to express yourself.

HOURS	CREDITS	Methodology
114	13	D P



KNOWLEDGE ACQUISITION
CONTEXT KNOWLEDGE



FRAMEWORK
 MANAGEMENT + FOOD SAFETY + HYGIENE

You will know the legal framework of a professional kitchen, the necessary hygienic quality, the main toxic infections and what protocols you must establish to prevent them. You will also receive theoretical bases of cost breakdowns and you will learn to manage and design a kitchen, also in times of crisis.

HOURS	CREDITS	Methodology
21	3	D P R



KNOWLEDGE ACQUISITION	LATERAL SKILLS DEVELOPMENT
CONTEXT KNOWLEDGE	MANAGE YOURSELF
	
FUTURE Glimpses into the 21st century	CREATIVITY & INNOVATION Development of lateral thinking

These are windows of visualization of possible futures as told by expert guests, whether from a technological, product or context point of view. They will give you a great competitive advantage over others.

These are sessions where skills related directly to creativity and innovation are taught and exercised. The PCAC pays special attention to the acquisition of creative methodologies and the development of lateral thinking.

HOURS	CREDITS	Methodology
10	1	P

HOURS	CREDITS	Methodology
46	5	W

LATERAL SKILLS DEVELOPMENT	LATERAL SKILLS DEVELOPMENT
MANAGE YOURSELF	MANAGE OTHERS
	
EFFICIENT COMMUNICATION Colour + Photography + Speech + Communication	TEAM MANAGEMENT Teamwork

These are sessions in which you will develop skills that will help you improve your communication and prepare you for an open world where knowing how to express yourself with words, gestures and images is extremely important to achieve what you want.

These are sessions where you will learn how to build and manage a team. Nowadays, professional kitchens need people who know how to coordinate and respect others. Teamwork has never been so important.

HOURS	CREDITS	Methodology
30	3	W

HOURS	CREDITS	Methodology
9	1	P W



KNOWLEDGE ACQUISITION	LATERAL SKILLS DEVELOPMENT
MANAGE BUSINESS	MANAGE BUSINESS
	
DIRECTED COMMUNICATION Seduce, Convince and Sell	DECISION-MAKING

Selling is seducing and we all like to be seduced. During these sessions you will learn techniques to convince and sell, not only your products but your ideas as well.

Knowing how to make a decision while minimizing mistakes and risks is essential to avoid the vicissitudes that the future holds for you. In this subject you will learn and practice decision-making techniques.

HOURS	CREDITS	Methodology
9	1	W

HOURS	CREDITS	Methodology
6	1	W

ATTITUDINAL EMPOWERMENT	ATTITUDINAL EMPOWERMENT
LEADERSHIP ATTITUDES	LEADERSHIP ATTITUDES
	
LEADERSHIP	EXPERIENCES Guest testimonials

Leaders are followed because they are trusted. This course is about you learning how to be trusted so that you can lead high-performance teams effectively.

These are sessions where examples of leadership are shown through the first-hand account of exemplary and extraordinary life journeys.

HOURS	CREDITS	Methodology
6	1	P E

HOURS	CREDITS	Methodology
13	1	P

ATTITUDINAL EMPOWERMENT
SOCIAL ATTITUDES



CIB SPECIALS
 Hola Day + Tsunami + Playback + DSMN

ATTITUDINAL EMPOWERMENT
PROFESSIONAL ATTITUDES



FIELDWORK
 Training experiential outputs

Sessions that have been designed to empower our students and push them outside their comfort zone, to make them aware and ready for future paradigm shifts. These are surprise sessions.

These are experiential sessions, generally outside the CIB, where students experience what others have been able to build.

HOURS	CREDITS	Methodology
25	2	W

HOURS	CREDITS	Methodology
40	4	E

POSSIBILITIES
TRANSVERSAL APPLICATIONS



CHALLENGE
 Challenges

Our exceptional way of evaluating. Students must overcome challenges that force them to know their limits and those of their teams. They have to investigate their environment and present solutions using all the knowledge, skills and attitudes they have learned.

HOURS	CREDITS	Methodology
127	12	R I



Who leads this program?

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.

ADMISSIONS

Executive Chef Diploma

1 CONTACT THE CIB

If you are interested and you think you are a good candidate for this program, get in touch. Head to the website <https://cib.education/matricula-admission> and fill out an admission form.

2 INTERVIEW WITH AN ADVISOR

An Advisor will call you sooner than you think. They will answer your questions and suggest the best way to successfully apply.

3 ADMISSION APPLICATION

Our Advisors will send you all the documentation you need and, if you like what you see and meet the requirements, they will then send you an admission form that you should fill out to the best of your ability. It plays a big part in whether or not you will continue in the process.

4 EVALUATION INTERVIEW

If everything goes well, you can schedule a 30-minute online interview with someone from the Evaluation Committee.

5 RESERVE YOUR PLACE

If the result is positive, the Acceptance Committee will consider your application two Mondays following your interview and send you their decision by email. If you have been accepted, you will find the instructions on how to enrol in the same document.

A large part of our selection process involves measuring and evaluating your cognitive skills and attitudes towards change, as well as your vision of the future.

In order to be admitted onto this program, your application must be approved by the Evaluation Committee.

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.



If you want it all

GDC

GRAN CHEF DIPLOMA

The GRAND CHEF DIPLOMA is the Culinary Institute of Barcelona's most popular combined program.

Spanning almost two years across three academic phases, plus six months of international work experience, it provides extraordinary training for anyone who completes it. In addition to our prestigious Haute Cuisine Course (PCAC), you can opt for any of the four culinary specialities and the Executive Chef Postgraduate Course, which qualifies you to manage any kitchen in the world.

It involves a six-month internship in any restaurant around the world with which the CIB has an agreement.

You will acquire more culinary and management knowledge across the four semesters, and develop your skills and attitudes. You will attend no less than fifteen challenges that will put everything you have learned to the test and show you just how far you have come.

Finally, another advantage of the Grand Chef Diploma is that it allows you to really get to know your classmates and colleagues from all over the world, almost all of them entrepreneurs, and create a privileged network of contacts that will last well beyond the end of your studies and the awarding of your four diplomas.

GDC

GRAN DIPLOMA CHEF

PCAC

HAUTE CUISINE CHEF DIPLOMA

PEC

PASTRY AND CHOCOLATE PROGRAM

ECD

EXECUTIVE CHEF DIPLOMA

STAGE

INTERNATIONAL INTERNSHIP PROGRAM

8 MONTHS

3 MONTHS

1.5 MONTHS

6 MONTHS

PCAC

If you want to become a chef

The CIB Grand Chef Diploma is certainly our most popular course for our most ambitious students. It combines the Chef Diploma, a culinary specialization from among the six options, as well as the Executive Chef Diploma.

Achieving this Diploma proves that you have completed and passed more than 1,200 hours of class in the best academic environment available and therefore shows that you are highly qualified to work as a chef or executive chef in any kitchen related to your chosen specialization(s).

Once you have completed the course, you will have access to the CIB internship program, which allows you to apply your learning and acquire even more knowledge during the six-month supervised internship in any of the more than 100 restaurants with which the CIB has a collaboration agreement.

PEC

If you want to specialize

Our four CIB Culinary Specialization Programs are three-month courses that can only be accessed by professionals or by those who have previously completed the PCAC.

There are four specialities:

PEC-D
[Specialization in pastry and chocolate](#)

PEC-M
[Specialization in molecular and avant-garde cuisine](#)

PEC-H
[Specialization in Integrative & Healthy Cooking](#)

PEC-F
[Specialization in fire and low temperatures](#)

Each of these four specialties is aimed at training professionals to become specialists in the field.

ECD

If you want to lead as a chef

[The Executive Chef Diploma](#) is aimed at chefs who want to take on more executive responsibilities in 21st century kitchens.

The program prepares you to handle the key operational aspects of designing the gastronomic proposal for one or several establishments, their financial management, processes, integration in the business and human resources planning.

The program lasts three months with six hours of class a day, two days a week, suitable for working professionals who want to put everything they have learned into practice.



BARCELONA

A city for all

Barcelona is the Mediterranean city par excellence, built over 2,000 years of continuous evolution.

Living in Barcelona offers an unparalleled experience. Few places in the world are more cosmopolitan than this city, but that's only part of it. What stands out most about Barcelona is its energy, its boundless financial, social and cultural ventures that puts it at the forefront of almost any discipline.

This is due to its people who, over thousands of years of integration, have combined their qualities and made the city their own, sharing in its beauty and value.

There are many Barcelona, such as the **green** Barcelona with more than 300 km of bike lanes, that make the city the perfect place to get around without fumes. The **modern**, open, changing, early adopter, and international Barcelona. The Catalan capital has a social, cultural and technological substratum that is firmly committed to modernity. **Entrepreneurial** Barcelona, the third most entrepreneurial city and home to the best business schools in Europe, Barcelona is a hub for startups and international co-creation centers. The cultural Barcelona with Egyptian mummies and contemporary art, photographic, interactive and conceptual art exhibitions, theaters and art galleries. This city has everything. The **athletic** Barcelona. Barcelona is not just about Messi and soccer. Since the 1992 Olympics, the city has held major international sporting competitions every year for F1, basketball, athletics, rugby, field hockey, tennis, horse riding and more.

All of them coexist alongside the **historic** Barcelona, from a small Roman city to an international metropolis with architecture that has shaped the city for more than two thousand years. The **gastronomic** Barcelona is an international benchmark in culinary innovation and has become the epicenter for the best gourmets from around the world. The musical Barcelona boasts international festivals such as Primavera Sound and Sonar that make this city a top destination among music lovers. In **avant-garde** Barcelona, innovation and cutting-edge ideas go hand in hand in the fourth most creative city in the world and the number one in design, illustration, fashion and the culinary arts. And finally, **emblematic** Barcelona with the Boqueria, the Ninot and the Santa Catalina market. Barcelona is one of the few cities in the world that has a market in practically every neighborhood.

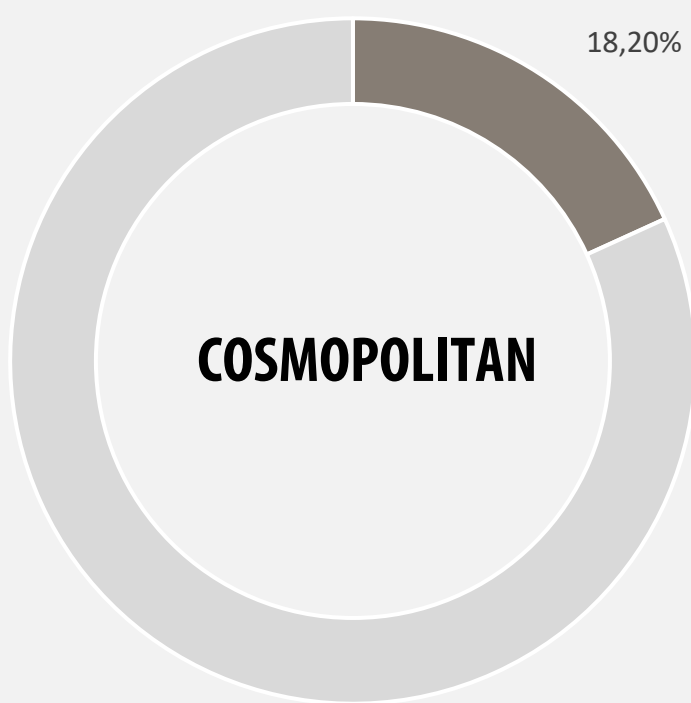


BARCELONA

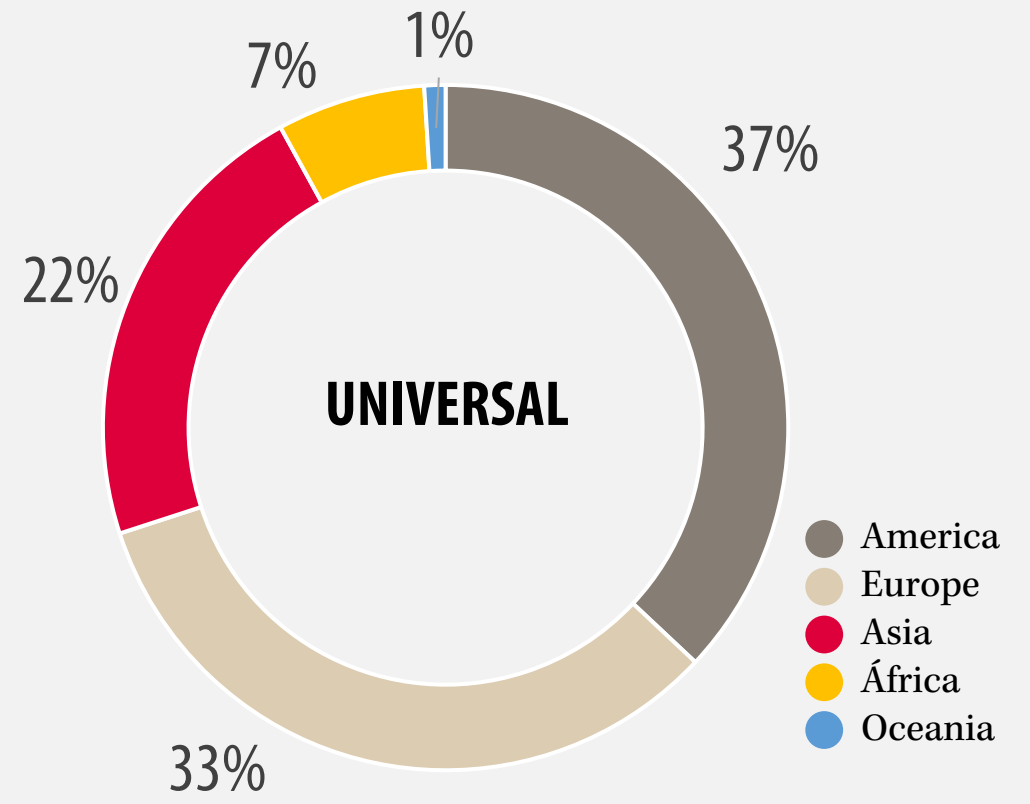
A city for all

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

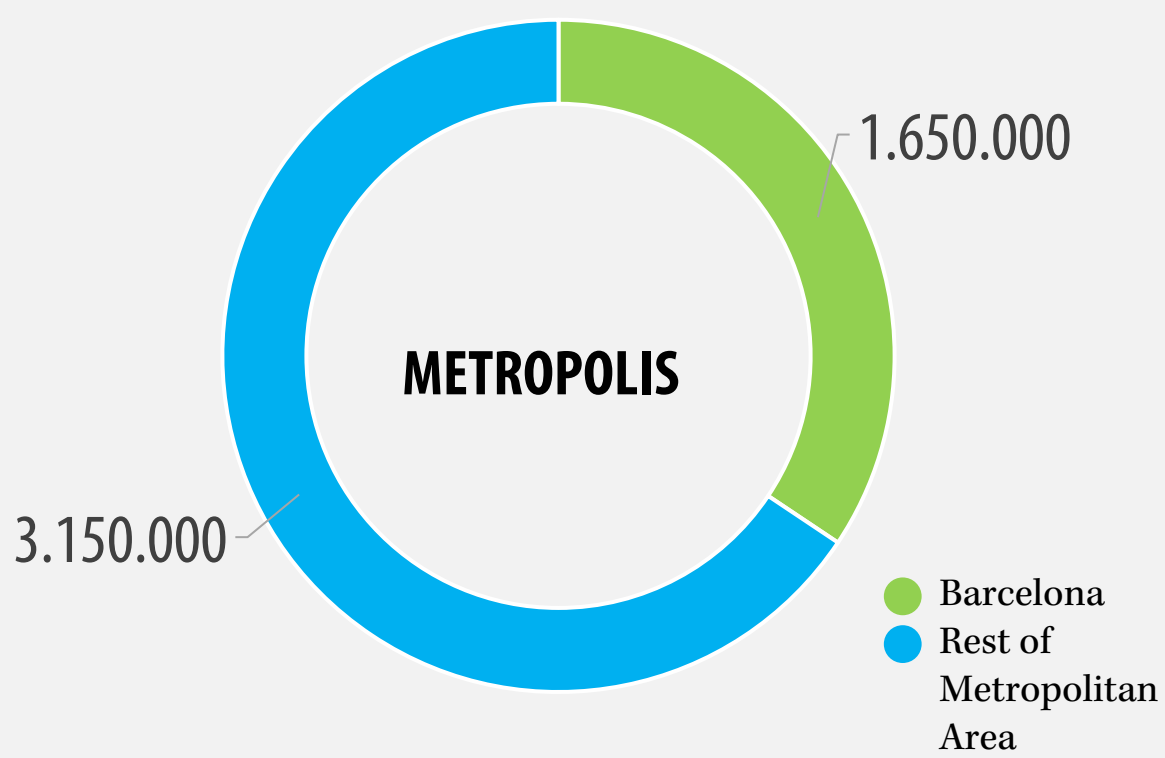
Foreign residents in Barcelona



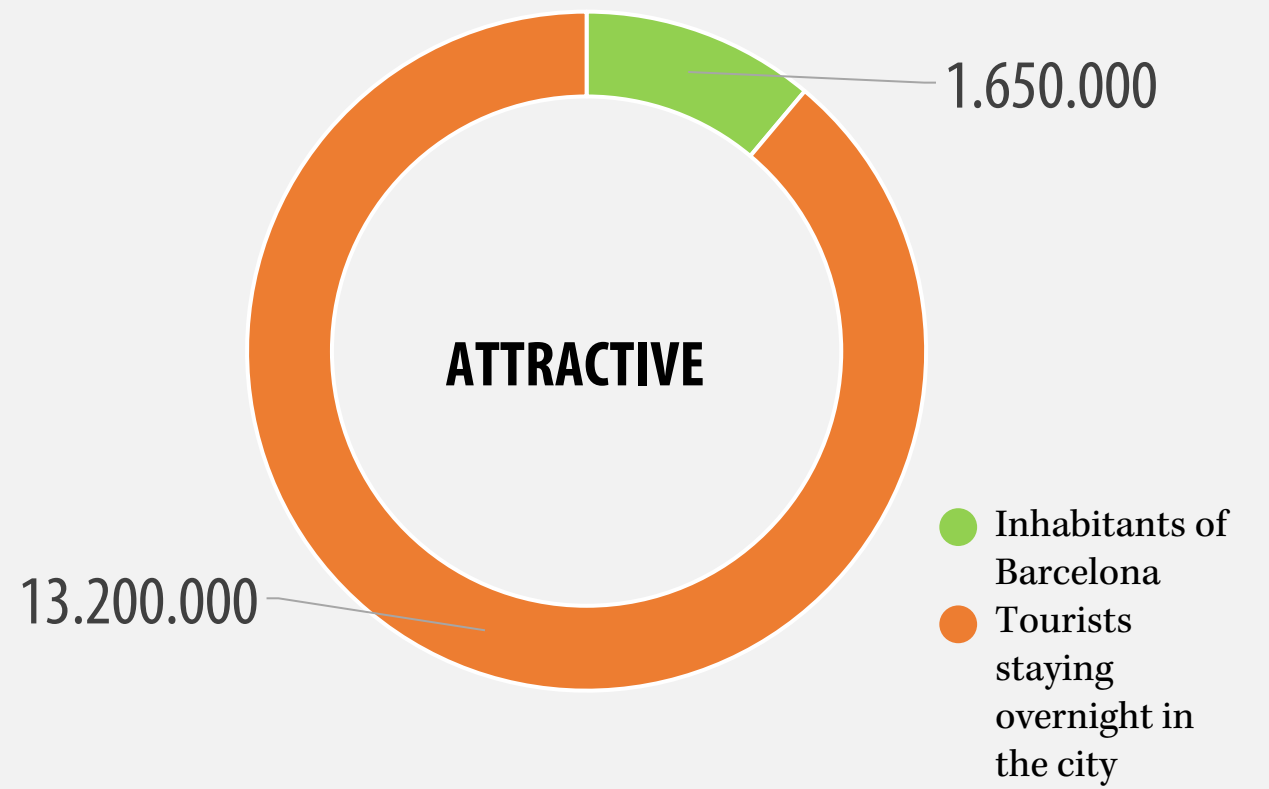
Where foreign residents in Barcelona come from



Inhabitants of the Metropolitan Area of Barcelona



Overnight visitors to Barcelona





Culinary Institute of Barcelona

www.cib.education

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

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