



## SERVICE AGREEMENT

Delivery of Professional Program  
Diploma in Advanced Culinary Arts (Cookery)

City & Guilds, UK Level 2 IVQ  
Diploma in Food Preparation and Culinary Arts  
– Food Preparation (8064-01)





# Experience

World Class Culinary







ICCA<sup>TM</sup>  
World Class Culinary

# World-Class Culinary Training Your Assured Career Path to the Hospitality Industry

Welcome to ICCA, the Middle East's premier, award-winning institution for vocational education and training in the Culinary Arts.

Our industry-centred professional programs are specially designed for those aspiring to enter the hospitality industry as qualified chefs, for industry professionals seeking career advancement, and for entrepreneurs looking for a comprehensive understanding of commercial food production operations.

Our Diplomas in Advanced Culinary Arts in Cookery / Baking and Pâtisserie are based on classical continental cuisine, and are approved by City & Guilds, UK; recognised by the Knowledge & Human Development Authority (KHDA) of the Government of Dubai; and have received the Recognition of Quality Culinary Education by the World Association of Chefs' Societies (Worldchefs).

ICCA's outcome-driven vocational training programs impart international industry-standard knowledge and skills that are delivered in state-of-the-art training kitchens. Hands-on learning, together with globally recognised qualifications, assure internships and work placements with the UAE's top hospitality brands. They also provide the essential understanding and practical exposure to aspiring food entrepreneurs.

## The ICCA Advantage

ICCA's one-of-a-kind IWP Program allows trained student chefs to seamlessly integrate themselves, effectively deliver and excel in the industry as professional chefs.

Scientific and rigorous performance monitoring develops the levels of aptitude, attitude, knowledge and skills required to meet international industry standards.

This unique combination of application-focused training and specialised industry integration initiatives gives students an unrivalled advantage to enter the industry and also accelerate career progression.



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Master



# About Us

## The International Centre for Culinary Arts (ICCA Dubai)

Established in 2005, ICCA Dubai is an internationally renowned world-class culinary learning centre, delivering programs at the Professional, Amateur and Artisanal levels. The extensive range of outcome-driven courses here are specially designed to equip students with industry-standard knowledge, skills and expertise, along with globally recognised certifications.

As the pioneering Technical Vocational Education and Training (TVET) Centre in the culinary arts in the Middle East, ICCA Dubai has been featured among the top culinary institutes of the world, and has received numerous accolades and awards for its innovative initiatives, quality training and continued excellence.

These include the City & Guilds, UK, Lion Award, the International Centre of the Year, also known as the 'Oscars of Skills'; the City & Guilds, UK, International Centre for Excellence Award (Middle East); the Middle East Broadcast Pro Best Digital Initiative of the Year; the WorldChefs Recognition of Quality Culinary Education; and several Guinness World Records. The state-of-the-art, purpose-built professional training kitchen at ICCA's flagship centre in Dubai has also received the Middle East Interior Design Awards for Public and Institutional and Sustainable Interior Design Initiative.

ICCA has trained more than 10,000 student chefs from over 90 countries in various courses, who have gone on to excel in the food industry in the UAE and beyond, as successful chefs, restaurant owners, hospitality managers, entrepreneurs, food stylists, food writers and more.

Committed to giving back to society and helping change lives for the better, the ICCA Dubai Culinary Scholarship Program, the Annual One Million Dirhams Continuing Education Award for the UAE Young Industry Chefs, was set up in strategic partnership with the Emirates Culinary Guild, City & Guilds, London, UK, and WorldChefs. Since 2015, this industry scholarship initiative has given more than 125 young, talented and deserving but underprivileged chefs an opportunity to complete a Professional Program along with an international qualification.





# Accreditation & Recognitions

## City & Guilds, UK

ICCA is an approved centre of City & Guilds, UK, the world's largest awarding body. Established in 1878, City & Guilds certifies more than 2 million students annually the world over. Courses approved / accredited by City & Guilds, UK, are recognised as a sign of quality and standards in more than 100 countries around the world.

## World Association of Chefs Societies (Worldchefs)

ICCA has received Worldchef's "Recognition of Quality Culinary Education" award, a credit that indicates that the training and education provided at ICCA meets or exceeds the standards of culinary education established by the World Association of Chefs' Societies (Worldchefs), a network of more than 100 global chefs' associations, representing 10+ million professional chefs worldwide.

## Knowledge and Human Development Authority (KHDA)

All programs offered by ICCA Dubai are recognised by the Knowledge and Human Development Authority (KHDA) of the Dubai Government, and delivered under its Educational Service Permit. The KHDA is the main government body that oversees the quality of private education in Dubai, with the goal of creating a high-quality education sector that is focused on happiness and well-being.

## Abu Dhabi Centre for Technical and Vocational Education and Training (ACTVET)

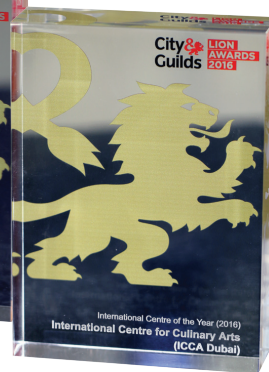
All programs offered by ICCA Abu Dhabi (Serenity Hospitality) are recognised by the Abu Dhabi Centre for Technical and Vocational Education and Training (ACTVET) of the Abu Dhabi Government, a licensing and regulatory body, which oversees entities that provide accredited educational and vocational training programs, in line with the best international standards, to prepare students for the industry.



# Awards & Accolades

As the leading culinary institute in the Middle East, ICCA has become internationally renowned as an icon of world-class culinary education, offering an exceptional learning experience. The remarkable number of prestigious international, regional and national awards, accolades and recognitions received stand testament to our proven qualities of leadership, innovation and continued excellence.

We are what the World says...





# Diploma in Advanced Culinary Arts - Cookery

*Become A Professional Chef!*

## Course Overview

Get a thorough understanding of the basic and advanced culinary techniques of classical continental cuisine. Learn to cook a variety of soups, salads, appetisers and entrées, along with an introduction to baked goods and desserts, in our state-of-the-art professional kitchen. Start your culinary career as a certified professional chef with assured internships and work placements in the UAE's top hospitality brands, and gain the essential knowledge and skills to become a successful food entrepreneur.

## Qualification & Outcome

**City & Guilds, UK Level 2 IVQ – Diploma in Food Preparation and Culinary Arts – Food Preparation (8064-01)**

By completing this professional chef training course, you will receive an International Vocational Qualification (IVQ) Level 2 – Diploma in Food Preparation and Culinary Arts – Food Preparation (8064-01) from City & Guilds, UK.



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# Course Plan

## Introduction to Hospitality and Hot & Cold Kitchen Operations

Hospitality Industry Kitchen Operation

Safety at Work

Food Safety in Catering

Healthier Foods and Special Diets

Catering Operations, Costs and Menu Planning

## Food Production & Culinary Arts

Prepare, Cook and Serve Stocks, Sauces and Soups

Prepare, Cook and Serve Salads, Sandwiches and Appetizers

Prepare, Cook and Serve Vegetable, Fruits, Eggs and Farinaceous Dishes

Prepare, Cook and Serve Poultry

Prepare, Cook and Serve Meat

Prepare, Cook and Serve Seafood

Exposure to Baking and Pâtisserie for Hot Kitchen Chefs

# Course Delivery Plan

Theory learning modules with hands-on practical training

## Introduction to Hospitality and Hot and Cold Kitchen Operations

Introduction to the Hospitality Industry and Kitchen Operations	and Cultural Needs
Use Basic Methods of Cookery	Presentation of Food and Assembling of Buffets
Organise and Prepare Food	Menu Planning, Costing and Catering Control
Food Safety and HACCP in Catering	Understand Business Success
Follow Health, Safety and Security Procedures	Provide Guest Service
Sustainability in Food Production	Understand Own Role in Self-development
Prepare Foods to Meet Special Dietary	

## Introduction to Practical Cookery

This section covers Classification, Selection, Cuts and Their Uses, Techniques, Equipment and Tools, Accompaniments, Garnishes, Hygiene Best Practices, Health and Safety Practices, Nutrition and Dietary Implications, and Sustainability Practices.

These practical classes are specially designed to include current technology, equipment and ingredients used in the industry, such as sous vide, dehydration, smoking, curing and molecular gastronomy, as well as ingredients and techniques for elevated and contemporary presentation of the classics.

## Prepare Stocks, Sauces & Soups

Theory	Prepare Stocks
Classification and Uses	White
Techniques and Equipment Used in Food Production	Brown
Foundation Liquids	Fish
Thickening Agents	Vegetable
Cooking and Finishing Techniques	Court-bouillon
Accompaniments and Garnishes	
Hygiene Best Practices	

### **Prepare Sauces**

White Roux–Based  
Blond Roux–Based  
Brown Roux–Based  
Warm Emulsion  
Cold Emulsion  
Tomato-Based

### **Prepare Soups**

Purée Soups  
Cream Soups  
Cold Soups  
Seafood Soups  
Clear Soups  
Broths

## **Prepare Salads, Appetizers and Sandwiches**

### **Theory**

Classification and Types  
Ingredients and Components  
Preparation, Finishing and Presenting  
Techniques  
Special Tools and Equipment  
Hygiene Best Practices

### **Prepare Appetizers**

Hot Appetisers  
Baked Appetisers  
Cold Appetisers  
Assorted Canapés  
Traditional and Contemporary  
Presentation

### **Prepare Salads**

Vinaigrette–Based Salads  
Mayonnaise–Based Salad  
Contemporary Salads

### **Prepare Sandwiches**

Variety of Sandwiches  
Traditional and Contemporary Varieties

## **Prepare Vegetable, Eggs & Farinaceous Dishes**

### **Theory**

Classification, Types and Purchase  
Specifications  
Storage and Handling  
Preparation, Cooking and Finishing  
Techniques  
Special Tools and Equipment  
Hygiene Best Practices

### **Pulse and Legume Cookery**

### **Eggs and Breakfast cookery**

Egg-Based Dishes  
Breakfast Dishes  
Vegan Breakfasts  
Modernist Techniques

### **Vegetable and Fruit Cookery**

Preparing a Variety of Vegetables using  
a Variety of Cooking Techniques

### **Grain and Farinaceous Cookery**

Grain-Based Dishes  
Potato-Based Dishes  
Dried Pasta Dishes  
Fresh Pasta Dishes

## Select, Prepare & Cook Poultry

### Theory

Types of Poultry and Game Birds  
Quality Points, Cuts and Purchase Specifications  
Preparation, Cooking and Finishing Techniques  
Special Tools and Equipment  
Hygiene Best Practices  
Nutritional Aspects  
Sustainable Consumption

### Chicken, Duck, Quail and Offal Cookery

Jointing, Trussing, Spatchcocking and Rendering  
Plated Main Courses with Accompaniments  
Classical Preparations Based on Cut of Poultry, Method of Cookery and Technique  
Traditional and Contemporary Presentation

## Select, Prepare & Cook Meat

### Theory

Types of Meat and Their Sources  
Quality Points, Cuts and Purchase Specifications  
Preparation, Cooking and Finishing Techniques  
Special Tools and Equipment  
Hygiene Best Practices  
Nutritional Aspects  
Sustainable Consumption

### Lamb, Beef and Offal Cookery

Plated Main Courses with Accompaniments  
Classical Preparations Based on Cut, Method of Cookery and Technique

## Select, Prepare & Cook Seafood

### Theory

Classification of Fish and Shellfish  
Quality Points, Cuts and Purchase Specifications  
Preparation, Cooking and Finishing Techniques  
Special Tools and Equipment  
Hygiene Best Practices  
Nutritional Aspects  
Sustainable Consumption

### Seafood Cookery

Selection and Cleaning of Different Varieties of Seafood (Fish, Crustaceans and Molluscs)  
Plated Main Courses with Accompaniments  
Classical Preparations Based on Cut, Method of Cookery and Technique

## Exposure in Pâtisserie for the Hot Kitchen Chefs

### Theory

Introduction of Ingredients Used in Baking and Dessert-Making  
Types of Pastry, Cakes, Yeast Goods and Desserts  
Principles of Pastry, Cakes, Yeast Goods and Dessert-Making

### Pâtisserie

Production of Baked Goods and Desserts  
Short Crust Pastry  
Puff Pastry  
Choux Pastry  
Variety of Cakes Using Different Techniques  
Yeast Goods  
Cold Desserts  
Baked Desserts



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# Class Delivery

ICCA's specially designed, hands-on and intensive training curriculum is application-focused and outcome-driven, with industry-centred activities that simulate a professional work environment. All of our courses are delivered under the guidance of international chef instructors who have vast industry experience and are certified by City & Guilds, UK.

Duration of this program 52 days, with classes running one day a week, 10 hours a day, from 07.30 AM to 05.30 PM.

Program delivery in line with the condition of enrolment in the [Professional Diploma Program Prospectus](#) and course delivery policy & procedures.

Program Period - August 01, 2023 to July 31, 2024.

All equipment, ingredients and protective gear provided for, along with a Standard Recipe Cards for all classes.



# Course Fees

**Course Fees** AED 35,540

IVQ Level 2 – Diploma in Food Preparation and Culinary Arts – Food Preparation (8064-01)

**Recipe Book, Online Training Resource** AED 2,100

The ICCA learning resource platform provides access to technical knowledge, recipe cards, PowerPoint presentations, and printed material covering the entire syllabus for the course.

**City & Guilds Registration, Examination & Certification** AED 1,500

The City & Guilds International Examinations will be conducted online at ICCA Dubai upon completion of the course.

**KHDA / ACTVET Attested Certification** AED 360

At the end of the course, each student chef will also receive an electronic/QR-code verified Certificate of Completion from the Knowledge and Human Development Authority (KHDA) of the Government of Dubai, UAE. (OR) Abu Dhabi Centre for Technical and Vocational Education and Training (ACTVET) of the Government of Abu Dhabi, UAE.

## Summary of Course Fee

Course Fees AED 35,540

Recipe Book, Online Training Resource AED 2,100

City & Guilds Registration, Examination & Certification AED 1,500

KHDA / ACTVET Attested Certification AED 360

**Total Cost** AED 39,500



# Special Offer for ADNH

## 40 Students

20 Students - ICCA Dubai Campus  
20 Students - ICCA Abu Dhabi Campus

### Course Cost

**AED 30,615**

*Specially discounted offer for ADNH -  
25% Discount on the Course Fee (AED 8,885 Less)  
for confirmed cohort of 40 students in one intake*

### Total Cost for 40 Students

**AED 1,224,600**

### Breakup of Payment:

20 Students - ICCA Dubai Campus

AED 612,300

20 Students - ICCA Abu Dhabi Campus

AED 612,300

# Booking Confirmation

Booking & Confirmation of program activation will be in accordance with agreed terms & conditions, and procedure & process.

Booking needs to be confirmed by May 2023, to help plan the program delivery and allocate resources accordingly.

# Payment Terms & Conditions:

ICCA will confirm the Services to the Client only upon receiving the Payment in Advance and ICCA standard terms & conditions.

The payment is to be transferred to the following bank accounts.

## AED Bank Transfer Details:

### ICCA Dubai - 20 Students

Beneficiary : International Centre for Culinary Arts FZ LLC.  
A/c. No. / IBAN No. : AE36 0400 0003 2214 2802 001  
Beneficiary Bank : National Bank of Ras Al Khaimah (PSC)  
Branch & Address : Emaar Business Park Branch, ShaikZayed Road Dubai, UAE  
SWIFT Code : NRAKAEAK

### ICCA Abu Dhabi - 20 Students

Beneficiary : Serenity Hospitality - ICCA Abu Dhabi  
A/c. No. / IBAN No. : AE05 0357 7710 0197 7968 004  
Beneficiary Bank : First Abu Dhabi Bank  
Branch & Address : Al Khubeirah, Abu Dhabi, UAE  
SWIFT Code : NBADAEAA

This Service Agreement signed on March \_\_\_\_\_, 2023, Agreed and Accepted.

for International Centre for Culinary Arts  
FZ LLC.,

for Abu Dhabi National Hotels Company –  
Compass Middle East LLC

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#### Dubai Campus

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