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.