

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.