

Instituto Culinario de México

DESDE 1994

International Student Exchanges



Excellence
in Service

Perfection in
Culinary
Arts



Choose between our 3 student exchange options.

1. Cultural Exchange:

Cultural exchanges incorporate language courses, Mexican traditional culinary arts courses and cultural site visits. Students are provided with all meals, shared residence and all costs associated with cultural trips and visits.

Duration: 3-weeks, 1 semester, 2 semesters
Open to: Any full-time university or college student.

Related areas of study:
International studies, Cultural studies, Anthropology, Professional Cooking, Gastronomy, Languages, Women's studies.

2. Academic Exchange:

Academic exchanges allow non-Mexican students to integrate into standard classes in the ICUM (see the ICUM study plan contained in this brochure). Students have options of a variety of 3-week intensive courses (30 hours to 60 hours per course). Residence and all meals are included.

Duration: 3-weeks, 1 semester, 2 semesters
Open to: Professional Cooking, Gastronomy, Languages, Business Administration, Hotel and Tourism students.

3. Professional Internship Exchange:

This program is built around the concept that in certain fields of study, practical experience is just as important as theoretical foundations. Students will participate in exciting professional internships with some of the most exciting hotels and restaurants in Mexico and indeed, the world.

(note: this program is only available during the summer semester and the month of December)

Duration: 3-weeks, 6 weeks, 9 weeks
Open to: Professional cooking, gastronomy, hotel and tourism, business administration students.

Choose between 2 state-of-the-art campuses:

Monterrey, Nuevo Laredo



Puebla, Puebla



ICUM®

The ICUM Study Plan

Building on the fundamentals of Gastronomy

1st. Semester

Gastronomy
Meat identification
Sanitation and hygiene
Literacy
Mathematics
Human Development I
Product identification
Culinary bases: Food transformation
English I
French I

2nd. Semester

The study of gastronomy
Business administration
Accounting
Breadmaking
Computers I
Human development II
Culinary bases II
Research methods
English II
French II

3rd. Semester

Food conservation
Food and drink cost analysis
Computers II
Breakfasts and cafeterias
Personnel administration
Human development III
Wild game, bird, fish and seafood identification
Baking Fundamentals
English III
French III

4th. Semester

Chef's assistant I
Nutrition I
Delicatessen
Cheese identification
Intermediate baking
Statistics
Human development IV
French cuisine
English IV
French IV
Quality seminar I

5th. Semester

Italian cuisine
Marketing
Coctelery
Nutrition II
Vegetarian cuisine
Pâtisserie
Purchasing control and management
Human development V
English V
French V

6th. Semester

Marketing research
Project management
Spanish cuisine
Labour Law
Mukimono
Confections
Enology fundamentals
Human development VI
English VI
French VI

7th. Semester

Training and development
Economics
Promotion and publicity
Garde manger
Human development VII
Equipment and installations
Mexican cuisine I
Enology II
Advanced baking
Ice sculpturing
Projects I
Quality seminar II
Preparation for DELF and TOEIC

8th. Semester

General Culture
Sales administration
Menu planning
Human development VIII
Operations research
Oriental cuisine
Mexican cuisine II
Butter carving
Chef's assistant II
Projects II
Thesis seminar I

9th. Semester

Industrial psychology
Public relations
German cuisine
Smoked cuisine
Human development IX
Experimental cuisine
Projects III
Banquets
Arabic cuisine
Thesis seminar II
Quality seminar III

Visit our website at:
www.icum.edu.mx

For more information regarding international students exchanges, please contact:

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Faculty

95% of ICUM professors hold a Master's Degree in their designated field while all our language teachers hold the highest levels of language teaching certification.



Chefs

With chefs representing over 42 different nationalities and culinary styles, the ICUM offers its students the widest range of professional chef expertise possible. Through integrated theoretical and applied courses, ICUM students spend an average of 4 hours daily in the kitchen.

