

ICUM

international

INTERNATIONAL OPPORTUNITIES & PARTNERSHIPS INCLUDING:

Student and Faculty Exchanges

Corporate Training for Hotel and
Restaurant Management

International Student Programs

Summer Programs

Intensive Certification
Programs

Professional Development
Programs

Continuing Education Programs

Product and Service Sales

Language Training in
English, French, Spanish
and more...

International Promotion in the ICUM
Magazine:

"Phraseicum"

International collaborative
Research Initiatives & Projects

**The winner of over 45 international culinary
awards including the Culinary Olympics**



For more information about international
partnerships with the ICUM contact:

Howard Scott Slaney
International Affairs Coordinator
+52-222-266-1690, ext. 1007
scott.slaney@icum.edu.mx

Among culinary professionals, there are a few select names that exemplify culinary excellence in education. The Instituto Culinario de Mexico, established in 1994 in the city of Puebla, is one of that select group.

With the building of the reputation of being the top culinary university in Mexico, the ICUM quickly grew and added a second campus in Monterrey.

Now, with chefs representing the cuisine of over 42 countries and with a strong focus on academics and practical experience, the ICUM has entered the global economy with product exports, corporate training and an ever increasing demand for international academic partnerships.

The ICUM provides its students with the opportunity to work and study in over 30 different countries and continues to build strong relationships with the top academic institutions in the culinary field in addition to its already well-developed international internship opportunities with some of the world's most recognized and respected employers.



The ICUM participates in some of the most recognized culinary and service competitions in the world and continually ranks as one of the best competitors. The ICUM boasts one of the highest numbers of gold, silver and bronze medals of all internationally recognized culinary institutions and is the only culinary institution in Mexico that can make the claim of being a truly internationally renowned institution dedicated to the culinary arts.

The ICUM's 9 semester degree in Gastronomy incorporates a 50/50 ratio of theoretical and practical education. The ICUM has classes ranging from human development to business administration and gastronomy courses from product identification to food conservation. The theoretical base of an ICUM education is one of the most complete foundations available anywhere in the world. That theoretical base forms the foundation for our future chef graduates as they practice international cuisine from classic French to modern molecular.

ICUM

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Through our international professional internship program and our international exchange program, ICUM students represent the institute in each of the six continents around the world.

Canada
The United States
The United Arab
Emirates
Chile
Argentina
Mexico
France
Germany

Italy
China
Singapore
Korea
Australia
Brazil
South Africa
Spain



Graduates of the ICUM are currently working in world renowned kitchens and hotels and continue to expose the globe to traditional and modern culinary delicacies.

México
USA
Canada
Argentina
Chile

Spain
France
Italy
Germany
South Korea

Find us on the web at:
www.icum.edu.mx

1st. Semester

- * Gastronomy
- * Meat identification
- * Sanitation and hygiene
- * Litteracy
- * Mathematics
- * Human Development I
- * Product identification
- * Cukinary 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
- * Personelle 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

**Instituto
Culinario
de México**
DESDE 1994