



INTERNATIONAL CENTRE
FOR CULINARY ARTS
DUBAI



ARTISAN CHOCOLATE

Learn The Art of Chocolate Making

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INTERNATIONAL CENTRE
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DUBAI

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Prospectus & Application Form



Artisan Courses
Art of Chocolate Making
Art of Bread Making

www.iccadubai.ae



Art of Bread Making

Make your own Style of Bread...



Art of Chocolate Making

Mould your own Chocolate...

Overview

The Artisan Courses focus on handmade Bread and Chocolate Making.

These classes help one understand the craft of Artisan Production, get a theoretical and practical understanding of what makes the process successful.

If learning to mold your own Chocolate or to make your own style of Bread, then look no further...

Minimum Entry Requirements

- Ability to understand English. Medium of instruction is English.
- Age – 14 and above.

Course Start Dates

The programs are scheduled regularly through the year, and dates of upcoming programs are published on the ICCA website.

For more information, kindly contact ICCA Dubai Office -
Tel:+971 4 457 8811, e-mail : enquiry@iccadubai.ae or visit website www.iccadubai.ae

Documents Required for Admission

1. Duly filled and signed application form.
2. Colored copy of Passport / Visa & colored passport size photograph with white background.

Note: A clear scan of the above documents to be sent by email to enquiry@iccadubai.ae or submitted in person.

Accreditation, Recognition & Awards

International Centre for Culinary Arts (ICCA) Dubai is a world-class culinary training centre, delivers programs accredited by the internationally recognized City & Guilds, London and has been awarded the "Recognition of Quality Culinary Education" by the World Association of Chefs Societies (WorldChefs), a global authority on food standards. The "Recognition of Quality Culinary Education" award seeks to recognise the training and education that meet or exceeds the culinary standards education established by WorldChefs.

The centre has won several other awards, including the prestigious City & Guilds, London Lion Awards (Known as the Oscars of Skills), "International Centre of the Year Award 2016", apart from "International Centre for Excellence Award (Middle East) 2016", ProChef ME Cooking School of the Year 2016 and the Broadcast Pro Best Digital Initiative of the Year 2016, amongst several others for its application-focused innovative initiatives & continued excellence.

Knowledge and Human Development Authority (KHDA)

All programs at International Centre for Culinary Arts (ICCA) Dubai delivered are under the Knowledge and Human Development Authority (KHDA) Educational Service Permit.



Art of Chocolate Making

Mould your own Chocolate ...

Art of Chocolate Making

If learning to mould and creating your own chocolate fantasy is what you are looking for, then look no further...

Skills you will learn here include:

- Getting to know chocolate - History & Processing
- Art of perfect tempering of chocolate
- Making Truffles - traditional to exotic blends
- Printed & filled chocolates - making a range of fillings
- Moulding chocolates of different kinds – solid, filled, hollow shapes...
- Colouring and flavouring chocolate

Class Delivery

Art of Chocolate Making - Available in a module of four classes of 3 hours duration each (2 days - 9am to 4pm).

Additional 3 hour session for assessment towards Accredited Programme Certification.

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

Course Cost

Classes are held on regular basis and exclusively delivered upon request.

Registrations open, individuals / groups interested may kindly apply.

Group Class : AED 3,000 (per person)

Individual Class: AED 6,000 (per person)

Accredited Programme Certification (Optional) : AED 360 (Assessment and Certification)

Assessment and Certification

ICCA Dubai Art of Chocolate Making Certificate accredited by City & Guilds London is provided upon successful completion of the course program and assessment.





Art of Bread Making

Make your own Style of Bread...

Art of Bread Making

The Art of Bread Making Classes at ICCA Dubai gives one the complete knowledge, skills and technique involved in the Art of Bread Making.

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In four intense and enjoyable classes, you will :

- Understand proper mixing, fermentation, shaping, proofing, scoring, and baking techniques for a variety of breads
- Decipher the critical importance of dough temperature and techniques for accurate calculation
- Learn to bake a variety of breads, including grissini, baguette, brioche, croissants, danish pastry, traditional soft rolls, whole meal seeded loaves, pizza, calzone, focaccia, ciabatta, fatayer, cinnamon roll, savarin, English muffins, savoury muffins, scones and doughnuts

Class Delivery

Art of Bread Making - Available in a module of eight classes of 3 hours duration each (4 days - 9.30 am to 4.30 pm).

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

Course Cost

Classes are held on regular basis and exclusively delivered upon request.

Registrations open, individuals / groups interested may kindly apply.

Group Class : AED 4,000 (per person)

Individual Class: AED 8,000 (per person)

Accredited Programme Certification (Optional) : AED 360 (Assessment and Certification)

Assessment and Certification

ICCA Dubai Art of Bread Making Certificate accredited by City & Guilds London is provided upon successful completion of the course program and assessment.



Notes



Personal Details

Please read this form carefully and complete all relevant sections. Please keep a copy for your reference.

Given Name _____
(Name exactly as in the passport)

Last Name _____
(Name exactly as in the passport)

Date of Birth _____ / _____ / _____
(Day) (Month) (Year)

Gender Male Female

Passport No. _____ Nationality _____

Home Address _____

Post Code _____

Telephone No. _____ Alternate Contact No. _____

Email _____

How did you come to know about us?

Referred by _____

Internet Email Magazine

Other (please specify) _____

Choice of Program

Art of Chocolate Making Art of Bread Making

Preferred Start Date _____

Date _____ Signature _____



Conditions of Enrollment (Please read before you sign the application form)

1) Definition:

- 1.1 For the purpose of these conditions of enrollment, commencement of registration means:
The first day of registration for the course in which the student is enrolled.

2) Course Fees:

- 2.1 May be paid in AED / USD by Cash, Cheque, Credit / Debit Card or by Electronic Fund Transfer (EFT), to ICCA Dubai account, which ever convenient.
- 2.2 Full Course Fees to be paid before the commencement of Course program.
- 2.3 ICCA Dubai will not be responsible for any money paid to any representatives or other individuals not formally authorized by ICCA Dubai.
- 2.4 All bank transfer charges and other incidental charges, as may be applicable, are payable extra, in actual, by the candidate.

3) Cancellation and Refunds:

Fees once paid are not refundable or transferable.

- 3.1 The Course Fees will be refunded only in the following circumstances, if:

- a. ICCA Dubai cancels the course in which the student is enrolled. In this case, ICCA Dubai will refund the Course Fees on a pro rata basis within 14 days from the date of notice of course cancellation;
- b. All refunds will be made directly to the student concerned, upon receiving a formal request for the same in writing.

4) Cancellation of a Class / Change of Date:

- 4.1 The intimation for Cancellation of a Class or request for Change of Date for a class must be made a minimum of 48 hours in advance of the class date by phone / email / sms. Failing which the same will be construed as a No Show, resulting in the cancellation of the class and 100% forfeiture of the class fees.

5) Course Program and Class Plans:

- 5.1 Menu plans of one Course program are not interchangeable with the Menu plans of another Course Program, in short any kind of combination of plans, is not permissible.
- 5.2 Items listed within a class plan are not changeable; any request for a change would be understood as a Personalized Class and charged for accordingly.
- 5.3 Students joining as a private group, must continue as a group and cannot breakup as individuals for classes.

6) Validity of Course Programs:

- 6.1 The ICCA Dubai Artisan registration is valid for a period of 3 Months from the date of payment and all classes must be completed within the given period, beyond which the program would be considered cancelled and all Fees thereof, forfeited.

7) Standard Operating Procedures, Class Schedules, Code of Conduct & Rights:

- 7.1 Students are requested to read the Artisan Courses - Procedures & Policies, provided upon request, at the time of enrollment.
- 7.2 Kindly adhere to the class time schedules.
- 7.3 It is important that a student or students of a group do not disturb the other classes around in any manner.

8) Compliance, Termination & Rights:

- 8.1 ICCA Dubai reserves the right to expel a student for serious breach of discipline. Upon which the Course fee will not be refunded.
- 8.2 As part of continuous development and quality delivery, ICCA Dubai reserves all rights to amend the course content, course cost, schedules and procedures & policies.

9) Grievance Resolution:

- 9.1 ICCA Dubai has policies and procedures in place for the hearing of student difficulties and grievances.
- 9.2 If you are not satisfied with the outcome, an independent dispute resolution can be availed, under the jurisdiction of Dubai, UAE laws and agree that damages are limited exclusively to a refund of the course fee for the course selected and that they are entitled to no other consequential, incidental or punitive damages.

10) Additional Details:

- 10.1 Additional details with regards to course enrollment and course program provided upon formal application of interest to the program.

Please Note: Food packed and taken out of ICCA Dubai premises is at the students risk for Food Safety purposes.

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Accreditation & Partnerships



Block 8 | First Floor | Dubai Knowledge Park | PO Box 500816 | Dubai, UAE
Tel No. +971 4 457 8811 | Fax No. +971 4 457 8822
Email: info@iccadubai.ae

Course Program Call +971 58 977 3588 | Toll Free No: 800 - CULINARY | www.iccadubai.ae