



The **Epicurean Academy of Culinary Arts (TEACA)** was born in 2020 and started as an online culinary academy that showcased **Lifestyle** courses centered on theme specific cuisine and baking & pastry courses. With the remarkable success of **TEACA** over the first 2 years, we now stand at the forefront of another milestone, the opening of our first physical school located at the 3rd floor of Almanza Square Building, 490 Alabang Zapote Road, Las Pinas City. The boutique culinary institute features modern, state of the art facilities spanning an area of over 4,000 square feet, including a Multi-Functional Kitchen Laboratory, a Demo Theater, 2 Multi-Media Lecture Rooms, Locker Rooms and a fully equipped Private Dining Restaurant ready to accommodate over 75 students at any given time, over 40 restaurant guests and almost 50 corporate clients.

After its first year of operations (as a formal culinary school) in 2023, **TEACA** once again embarked on an ambitious journey towards accreditation by the prestigious French **Institut Culinaire Disciples Escoffier (ICDE)**. This accreditation will enable the school to offer various culinary, baking & pastry and hospitality courses from **ICDE** ranging from Certificate to Diploma courses with distinguished credentials recognized by no less than the French Ministry of Education. By the end of the year 2023, this dream became a reality as **TEACA** was blessed to mark yet another milestone with full accreditation and exclusive recognition as **Institut Culinaire Disciples Escoffier – Philippines**.

Having strong presence in both the online community with over 4,000 active students (and growing) from all over the world as well as having a physical school complimented by local and renowned international accreditations and affiliations, **TEACA** now comes full circle with the realization of quality culinary, baking & pastry and hospitality courses. From lifestyle, certificate and diploma programs, our curriculums are founded on time-honored, classical practices and developed by world-class, multi-award winning chefs and educators with the concept of transformative learning in mind.

TEACA has also established a corporate umbrella within its corporate structure to effectively and efficiently manage its broad clients' needs. With a diverse pool of food service and hospitality professionals composed of seasoned hoteliers, restaurateurs and multi award-winning French, Swiss, Greek, Spanish, American, Chinese and Filipino chefs that serve as the backbone of the **TEACA** corporate umbrella, which is composed of 3 divisions namely: **TEACA Education**®, **TEACA FoodService**® and **TEACA Consulting**®



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Institut Disciples Escoffier

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L'Académie Épicurienne des Arts Culinaire

3/F Almanza Square Building, 490 Alabang Zapote Road, Almanza Uno, Las Pinas City, Metro Manila, Philippines
+63 8691.0428

www.teaca.net



THE EPICUREAN ACADEMY OF CULINARY ARTS

TEACA EDUCATION®

TEACA Education® is TEACA's educational division under our corporate umbrella that focuses on culinary, baking & pastry and hospitality education through the delivery of Lifestyle, Certificate and Diploma programs as well as bespoke lectures, demonstrations and workshops for corporate clients like colleges and universities. Services may include (but not limited to):

1. Lifestyle, Certificate and Diploma Courses for Culinary and Baking & Pastry Arts
2. Certificate and Diploma Courses for Hospitality
3. Food Safety and Sanitation Training and Certification
4. Competency Based Training and Assessment
(Culinary, Baking & Pastry Arts, Hospitality and Food Safety and Sanitation)
5. Client Specific Training and Assessment Requirements (Training Needs Analysis and Competency Mapping leading to Curriculum Development and Training Delivery and Assessment)
6. Culinary, Baking & Pastry and Hospitality Workshops
7. Academic Partnerships (Colleges and Universities)
8. Curriculum Design and Development – Competency-Based Curriculums and Learning Materials (CBC/CBLM)

TEACA Education® Accreditations and Affiliations



TEACA Education® Clients



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THE EPICUREAN ACADEMY OF CULINARY ARTS

TEACA FOODSERVICE®

TEACA FoodService® is TEACA's food service division that focuses on food and beverage services - from bespoke artisan private dining experiences to large scale commercial and industrial food and beverage service requirements for corporate clients. Services may include (but not limited to):

1. Food and Beverage Concession Management (Corporate Offices, Hotels and Resorts)
2. Corporate Packed Meals
3. Private Dining
4. Personal Chef Services (Offices, Residences, Ships, Vessels, Yachts and Aircrafts)



TEACA Foodservice® Clients



ibex.



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THE EPICUREAN ACADEMY OF CULINARY ARTS

TEACA FOODSERVICE® FACILITIES

Commercial Kitchen Production Facility



Our facilities are maintained by Certified and Licensed ServSafe® Food Protection Managers



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THE EPICUREAN ACADEMY OF CULINARY ARTS

TEACA FOODSERVICE® FACILITIES

Private Dining Restaurant



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THE EPICUREAN ACADEMY OF CULINARY ARTS

TEACA FOODSERVICE® CHEFS

Some of our Multi Award-Winning Chefs and Instructors



Tania Montenegro



Martin Kaspar



Jean-Pierre Migne



Anna Octaviano



Kris Tan



Andrea Amado



Amadeo Cacho



Pauline Lagdameo



Gabby Prats



Anthony Kouroutsavouris



Philippe Agnese



Wilson Chu



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TEACA FOODSERVICE®

Bespoke Meal Packs



With vast resources made available by the corporate umbrella of TEACA Corp (Multi Award Winning Local and Foreign Master Chef's, Nutritionists and the likes) TEACA FoodService® can effortlessly customize meal service requirements for its clients. We bring you a world of mouthwatering cuisines covering Southeast Asian, Australasia, European, Mediterranean, and American cuisines. From bespoke executive meal packs consisting of full meal packages to healthy snacks, nutritionally calculated and prepared by professional Chef's under the strictest food safety and sanitation standards with prices points starting from just Php 100, to full scale self-servicing and/or assisted gourmet buffet service set-ups with prices points starting from just Php 120.



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TEACA FOODSERVICE® CORPORATE SOCIAL RESPONSIBILITY

TEACA FoodService®, through its Corporate Social Responsibility initiatives and upon request of its clients, can also provide customized enhancement and enriching training programs for its client's employees on a regular basis in the form of immersive culinary and baking & pastry demonstrations for livelihood programs, interactive seminars on personal development, mental health awareness, gender sensitivity (and the likes) and similar activities delivered by no less than our multi award-winning instructors from TEACA Education®. Through its local and global academic partners, TEACA Education® can provide certifications to employees upon successful completion of these programs. This campaign can undoubtedly serve as both a motivational and inspirational tool for our valued employees.

TEACA FOODSERVICE® TESTIMONIALS

United Marine Training Center

"TEACA FoodService consistently provides professional, restaurant quality food and beverage service solutions so we can worry less about that aspect and focus more on our core business"

*Engr. Donald Bautista
Managing Director*

Boulangerie 22

"TEACA provides not only a service but a partnership rooted on expertise and professionalism"

*Abegay Socorro
Commissary Plant Manager*

Yoree

"What we like about TEACA FoodService is that they provide innovative solutions to food service establishments like us"

*Jeffery Hidalgo
Operations Manager*

Serye Restaurant and Cafe

"TEACA FoodService is a valued partner of Serye. I cannot imagine a more efficient operational flow without them"

*Antonio B. Aguila
Director of Operations*



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TEACA CONSULTING®

TEACA Consulting® is the consultancy division of The Epicurean Academy of Culinary Arts that provides bespoke culinary consultancy services. With a diverse team of highly skilled experts, our Chefs and Food Service Professionals have served consultancy projects with some of the world's most prestigious hotels, restaurants, resorts, food service establishments and academic institutions. Services may include (but not limited to):

1. Kitchen/Facility Design and Layout
2. Menu Design and Development/Amplification
3. Food Safety, GMP and HACCP
4. Culinary and Kitchen Operations Management
5. Food and Beverage Service Management
6. Procurement/Supplier Acquisition Management
7. Curriculum Design and Development – Competency-Based Curriculums and Learning Materials (CBC/CBLM)



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THE EPICUREAN ACADEMY OF CULINARY ARTS

TEACA Consulting® Clients



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THE EPICUREAN ACADEMY OF CULINARY ARTS

Tailor fitted to suit our client's needs, our services are custom-designed to adapt to the changing landscape and demanding requirements of service excellence of the hospitality and culinary industries. At **TEACA Education®**, **TEACA FoodService®** and **TEACA Consulting®**, our experience is your guarantee.

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@ TEACA15





**THE EPICUREAN ACADEMY OF
CULINARY ARTS**

CHEF GABBY PRATS
Multi-Award Winning Chef
ASEAN Master Trainer and Assessor
TEACA President

*The Corporate Umbrella
of
The Epicurean Academy of Culinary Arts
(TEACA)*

TEACA Education®
TEACA Food Service®
TEACA Consulting®

Renowned global brands that trust **TEACA**



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