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## CCA Manila presents the wonders of French cuisine with Paul Bocuse Institute

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Chef Paul Bocuse, the Father of French Nouvelle Cuisine.



MANILA, Philippines – The Center for Culinary Arts, Manila (CCA Manila) continues its leadership in the formal culinary education in the Philippines. Proof of this is the number of CCA graduates who have continually placed the Philippines on the global culinary map and the pioneering projects undertaken by the school. In its 13th year, CCA Manila is once again trailblazing the industry by bringing the best of the culinary world to Philippine kitchens.

“To mark our 13th year of culinary education leadership in the country, we are bringing in Chef Eric Chauffour of the Institut Paul Bocuse,” said Ma. Veritas F. Luna, Ph.D., managing director of CCA Manila. “We are very honored to partner with one of the world’s foremost culinary institute. This will enable our students to learn from the world’s best and imbibe industry-required skills to excel in the global culinary arena.”

Chef Paul Bocuse, the school’s founder, is known in the world as the “Father of French Nouvelle Cuisine” and is also considered one of the finest chefs of the 20th century. His restaurants in France have received the coveted three-star rating by the Michelin Guide. Chef Bocuse, also considered an ambassador of modern French Cuisine, was awarded in 1961 with “Meilleur Ouvrier de France” — a very prestigious honor.

“This is the first time in our country to experience firsthand the wonders of French Nouvelle Cuisine and we are proud that we are hosting this event — a testament to CCA’s world-class status,” added Dr. Luna.

A renowned senior instructor from Institut Paul Bocuse, Chef Eric Chauffour will be arriving in Manila on Nov. 15. On Nov. 17, Tuesday, 9 a.m., he will spearhead a Classic French Cuisine Demo at the USDA Kitchen of CCA, Manila Katipunan campus. In the afternoon, he will lead a Culinary Hands-On Session for Faculty and Practicing Professionals at the CCA, Manila Kitchen Laboratory. Both sessions are open to the public. On Nov. 18, Wednesday, he will spearhead the “Bocuse in CCA Gala Dinner” to be held at Oceana, the CCA Restaurant School located at Building A, San Miguel By The Bay, SM Mall of Asia Complex, Pasay City. This event is also open to the public.

On Thursday, Nov. 19, a demo dubbed as “Bocuse for your Kitchen” will be featured at the CCA Kitchen, 3rd level of Eastwood Mall at 11 a.m.

As a culminating activity, Chef Chauffour will lead an informative and exciting session in a cool ambience entitled “Master Chef Series: Paul Bocuse.” This event, which is open to the public, will be held on Friday, Nov. 20, 9 a.m. at the Summit Ridge Hotel, Tagaytay City.

“Chef Chauffour has been in the industry for more than 20 years and has practiced his culinary mastery in many outstanding establishments in England, Switzerland, France and Canada. We’re very excited that we can learn a lot from him and be exposed with the latest culinary trends and innovations abroad,” said Dr. Luna.

Participants who finish any of the courses will get a certificate of attendance or certificate of participation.