



SCHOOL OF CULINARY

TRESTON INTERNATIONAL COLLEGE, BGC
2020 EDITION

*The unconquered mind is enlightened;
the undefeated spirit is strong in the face of adversity
Treston (tres-ton)...The Right Way.*

*"I am the master of my fate.
am the captain of my soul."
Invictus by William Ernest Henley*



ABOUT TRESTON

Treston International College pioneered the Bachelor of Science in Culinary Management program in the Philippines and is one of the first schools in the country to specialize in the unique combination of Tourism, Hospitality, Culinary Management, Business, and Information Technology. It is strategically located at the University Parkway District of Bonifacio Global City (BGC), the commercial and corporate hub of Taguig City in Metro Manila.

Established in 2009, Treston has gained recognition in producing work-ready graduates through its holistic and professional development programs, industry-recognized partnerships, and international accreditations. Treston is committed to help students discover their potentials and develop them into leaders with excellence, ethics, and purpose.

MISSION

To inspire positive change in society through transformational and affordable international education

VALUES

In Treston, we believe in leading our students towards positive transformation. We strive to develop in every student the growth mindset, and nurture in them the value of excellence through collaboration, and success through definite optimism. Above all, we strive to promote through practice, the value of diversity and respect for others.

Transformation
Respect
Excellence
Self-Leadership
Teamwork
Optimism
Nurture



TRESTON INTERNATIONAL COLLEGE

MESSAGE FROM THE DEAN

Welcome to Treston International College! We are a mentoring community that develops global citizens with values and purpose. At Treston, students are provided with exceptional experiences that foster respect, collaboration, innovation, and transformation. Our outcome-based curriculum, international partnerships, and exceptional facilities provide the learning environment that help our students become excellent and ethical leaders.

The school's credo, Duc Omnia, means "To Lead All". I am privileged to be part of an institution that empowers its students, through positive transformation, to become quality leaders and responsible global citizens. We warmly welcome you to your Treston journey!


MARIA CAROLINA ABANIL
Dean for Academic Affairs



WELCOME TO THE SCHOOL OF CULINARY

"Cooking is an art, but all art requires knowing something about the techniques and materials."
-Nathan Myhrvold

The School of Culinary offers the baccalaureate degree, which is the Bachelor of Science in Culinary Management (BSCM) and associate culinary programs that are collaborated with the Institution's partner. To date, the school remains to be the main flagship of Treston International College.

In 2011, the Office of Programs and Standards Development of the Commission on Higher Education (OPSD-CHED) approved the program, making Treston the first to have a formal degree program for Culinary Management.

Today, the School continues to evolve with its curriculum that allows a student chef to seamlessly hone his or her skills, coupled with international accreditation. The School provides valuable experiences in the front and back kitchens with internationally accredited standards and exceptional opportunities. More so, graduates of the program are assured of needed training and competitions in order to execute operational tasks and management functions in the kitchens.

MISSION

The School of Culinary Management is committed to mold students to be creative, independent and management-ready and to produce world-class and ethical chefs that are globally competent in the kitchen.

ACADEMY OF PASTRY & CULINARY ARTS



Academy of Pastry & Culinary Arts (APCA) is an esteemed group of Professional Pastry & Culinary Schools with Pan-Asia presence in Malaysia, India, Indonesia, and Singapore. In the Philippines, APCA is located in Treston International College. Treston-APCA offer a hands-on program, which is under the supervision of the in-house chefs and also a great team of visiting guest chefs from the Malaysian Academy.

PROGRAM OFFERINGS:

The International Academy offers rare opportunities to learn the art of pastry and culinary in a professional setting:

- **ADVANCED DIPLOMA COURSE**
Full-time program taken for 9 months in the Philippines (Treston) and 1 month in Malaysia
- **PART-TIME CERTIFICATE PROGRAM**
Part-time program with classes are offered every weekend with varied content offerings
- **MASTER CLASS**
A 3-day intensive class that is run by Master Chefs and their global team

AMERICAN CULINARY FEDERATION

The Bachelor of Science in Culinary Management enjoys the benefits of international accreditation by the American Culinary Federation (ACF) Education Foundation Accrediting Commission since 2014.

Being accredited, Treston's BS Culinary Management Program has been carefully evaluated by ACF to make sure it complies with the standards of excellence set by international culinary professionals.



TRESTON 5-YEAR JOURNEY BS CULINARY MANAGEMENT

1

SENIOR HIGH SCHOOL GRADE 11

Treston Senior High School prepares students for higher education, employment, or entrepreneurship. The first year of Senior High School develops the student's knowledge, skills, and potentials through hands-on learning and innovative teaching strategies. The Technical-Vocational-Livelihood track – Culinary strand prepares students who are inclined towards food preparation, baking, food service, and development of fusion cuisine. Cookery NC II is the specialization during this level that will train and expose students to different culinary processes and methods for basic knowledge and competencies.

2

SENIOR HIGH SCHOOL GRADE 12

In the last year of Senior High School, Grade 12 students finish meeting their graduation requirements. The Technical Vocational Livelihood track – Culinary strand specializations that they will obtain on this level are the Bread and Pastry Production NC II, Food and Beverage Services NC II, and a Work Immersion to apply their competencies in authentic work environments. This strand also exposes students to different innovative culinary activities to be properly equipped for the culinary industry.

3

INTERNATIONAL GENERAL EDUCATION PROGRAM

The general education courses introduce students to various domains of knowledge and ways of comprehending social and natural realities, developing in the process of intellectual competencies such as critical, analytical and creative thinking and multiple forms of expression. The course also develops a student's civic capacities demanded of membership in the community, country, and the world.

4

CULINARY CORE COURSES

The culinary core courses will cover the basic culinary modules and then learn additional intermediate and advanced skills in culinary that will properly prepare them for their professional courses and internship.

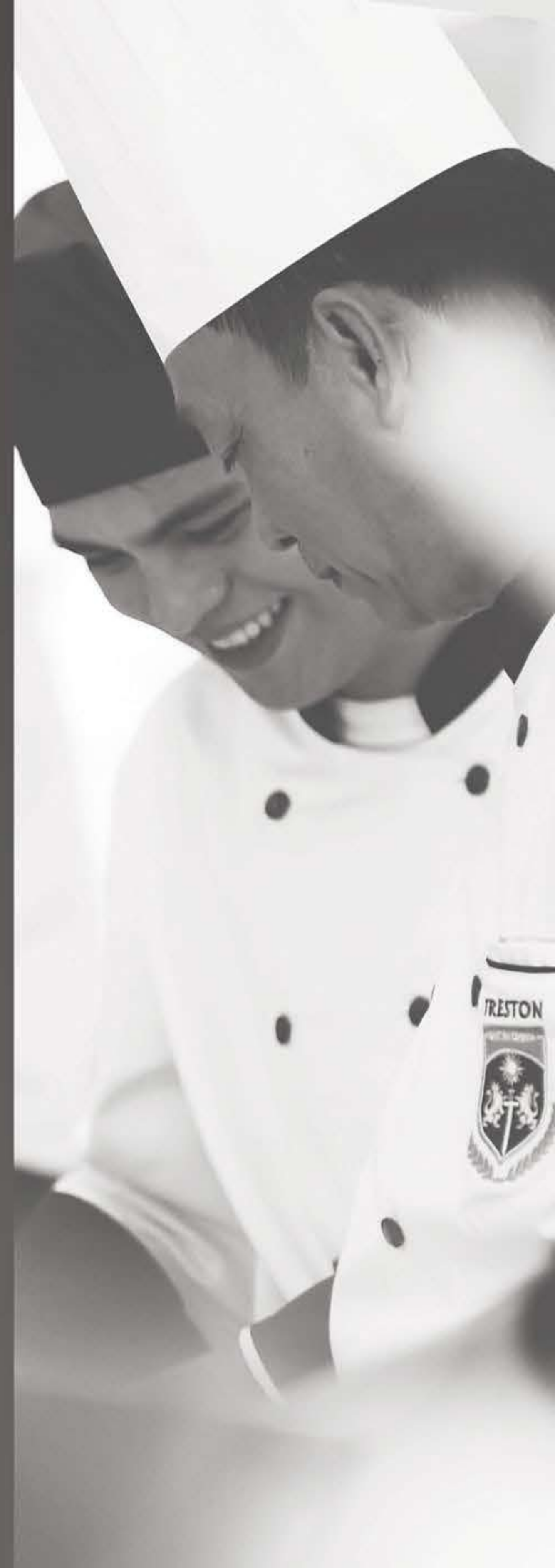
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CULINARY PROFESSIONAL CORE COURSES AND INTERNSHIP

These are courses required and deemed essential towards a specific culinary competency within established standards. This is also a venue for students to experience working in the industry. The students will be able to bridge the gap between the classroom setting and industry practice. The students earn academic units in the performance of their training.

SUMMARY

SENIOR HIGH SCHOOL	UNITS
Culinary Strand – SHS Grade 11	66
Culinary Strand – SHS Grade 12	62
TOTAL	128
BACHELOR OF SCIENCE IN CULINARY MANAGEMENT	
CURRICULUM SUMMARY	
FIRST YEAR – TRIMESTER 1	
Basic Culinary Methods 1	3
Purposive Communication	3
GE Elective 1	3
Science, Technology and Society	3
Understanding the Self	3
Physical Fitness	2
Treston Core Values 1	(3)
Information Technology Fundamentals ICDL	(3)
TOTAL	17 (6)
FIRST YEAR – TRIMESTER 2	
Basic Culinary Methods 2	(3)
Art Appreciation	3
GE Elective 2	3
Mathematics in the Modern World	3
Readings in Philippine History	3
Ethics	3
National Service Training Program 1	3
Dance	2
TOTAL	20 (3)
FIRST YEAR – TRIMESTER 3	
The Contemporary World	3
The Life and Works of Rizal	3
GE Elective 3	3
Foreign Language 1	3
Individual Sports	2
Applied Nutrition and Meal Planning	3
Quantity Food Production and Management	3
TOTAL	20
SECOND YEAR – TRIMESTER 1	
Special Lectures in Culinary Management	3
Professional Development and Applied Ethics	3
Risk Management Applied to Safety, Security and Sanitation	3
Food and Beverage Cost Control and Management	3
Foreign Language 2	3
Team Sports	2
National Service Training Program 2	3
TOTAL	20
SECOND YEAR – TRIMESTER 2	
Classical Cuisine	3
Baking and Patisserie	3
Garde Manger 1	3
Wines and Spirits	3
Micro Perspective of Tourism & Hospitality	3
Legal Aspects in Tourism & Hospitality Management	3
TOTAL	18
SECOND YEAR – TRIMESTER 3	
Operations Management and Total Quality Management	3
International Cuisine	3
Supply Chain Management in Hospitality Industry	3
Filipino and Asian Cookery	3
Entrepreneurship in Culinary or Project Management in Culinary	3
Ergonomics and Facilities Planning for the Hospitality Industry	3
TOTAL	18
THIRD YEAR – TRIMESTER 1	
Food and Plating Design	3
Modern International Food Styles and Trends or Fusion Cuisine	3
Garde Manger 2	3
Research in Culinary Management/Thesis	3
Advanced Culinary Methods	3
Strategic Management	3
Treston Core Values 2	(3)
TOTAL	18 (3)
THIRD YEAR – TRIMESTER 2	
Internship	4
TOTAL	4
THIRD YEAR – TRIMESTER 3	
Internship	4
TOTAL	133 (12)



MEMBERSHIPS, AFFILIATIONS & CERTIFICATIONS

1



AMERICAN CULINARY FEDERATION (ACF)

The American Culinary Federation is known as the culinary leader and the largest professional organization of chefs and cooks in the United States. The ACF Education Foundation Quality Programs recognizes culinary and hospitality-related programs that meet or exceed industry standards. The ACF membership and ACF certification are a winning combination for a chef's career advancement.

2



AMERICAN HOTEL AND LODGING EDUCATION INSTITUTE (AHLEI)

Treston is the only global academic partner of the American Hotel and Lodging Educational Institute (AHLEI) in the Philippines. AHLEI is widely recognized as the preeminent leader in Hospitality and Tourism programs. Culinary students will receive 3 special international AHLEI certificates upon completion. The AHLEI certificates carry international leverage, as they are recognized worldwide.

3



ACADEMY OF PASTRY AND CULINARY ARTS (APCA)

Academy of Pastry & Culinary Arts is an esteemed group of Professional Pastry & Culinary Schools with Pan-Asia presence in Malaysia, Philippines, India, Indonesia and Singapore. The academy uses cutting edge technology, mixed with ingenious techniques, specifically designed to teach the art, science, and techniques of creating good food and methods needed to excel in the food industry.

OUR ACHIEVEMENTS

Treston culinary students were invited to assist featured chefs in the presentation of their heirloom dishes during the Department of Tourism's Kain Na! 2019 event that explored the country's different cultures through their food staple, while promoting the regions in the Philippines. It was held at various venues like Ayala Malls Manila Bay and Alabang Town Center.

Cyril Fabula and Lance Urbano won in the 2019 Manila Food and Beverage (Mafbex) Junior Chef Competition

Maizelle Layag and Denise Bobier won the Bronze medal for Young Chef Category, Philippine Culinary Cup – 2019

Culinary Management students, Thaddea Faye Canonoy, Kinno Canapi, Gabrielle Gammad, Santi Boy Hermosura, and Lance Resurreccion were the Cultural Program Exchange students in Fontainebleau Miami Beach Hotel and JW Marriott Miami Turnberry Resort & Spa

Santi Boy Hermosura and Thaddea Faye Canonoy won the Bronze medal for Young Chef Category, Philippine Culinary Cup – 2018

Maizelle Layag and Krizzia Mae Bordeos won the Silver medal for Young Chef Category, Philippine Culinary Cup – 2017

Denise Bobier and John Gabriel Martinez won the Bronze medal for Young Chef Category, Philippine Culinary Cup – 2017

Ashley De Guzman and Santi Boy Hermosura won the Bronze medal for Young Chef Category, Philippine Culinary Cup – 2016

John Gabriel Martinez won the Bronze medal for US Poultry Category, Philippine Culinary Cup – 2016



WHY TRESTON BS CULINARY MANAGEMENT?

Chefs, as professors, are well trained and experienced as they are exposed in the academics and in the culinary industries. The chef professors are diverse, based on their citizenships, experiences and expertise.

Unique curriculum that is outcomes-based combined with tours, immersions, internships and international certifications.

Long-standing existence of the Culinary Program that produce caliber graduates. Alumni are of good repute in the industry and are preferred by employers here and abroad.

Instruction within a small class, ensuring students learn with personal attention and guidance from their chef professors.

Newly renovated kitchen laboratories that are well maintained, spacious and constructed with global standards. The kitchens have world-class facilities and equipment.

Accredited by the American Culinary Federation (ACF) Education Foundation Accrediting Commission since 2014. It assures that the School of Culinary meet the high international standards and competencies set for facilities, faculty, curriculum, and student services.

Recognized internal and external programs, projects, exposure, and activities for the academic and non-academic well-being of students.

Yearning of the Institution to produce more exceptional and ethical chefs who could become leaders in the culinary industry with Treston-acquired skills and distinctive identities and values.

YOUR DIPLOMA WILL MEAN SOMETHING

The School of Culinary is an accredited program with global partners for an education that will be preferred by employers and recognized internationally.

YOU'LL GET HIRED

With standards that are accredited by the American Culinary Federation (ACF) and an outcomes-based program, employers are assured that students are work-ready with skills that meet international standards.

YOU COME OUT CERTIFIED

Students are guaranteed to learn the basic skills that are required to begin their certification journey. As Treston School of Culinary is accredited, a lot of the fundamental knowledge and practical skills required to pass the certification exams are rolled into the curriculum. Upon graduation, students will have their first level of ACF Certification.

YOU ENJOY ACF MEMBERSHIP PERKS

Once enrolled in the program, students will enjoy their Student Membership and be able to network and connect with ACF local and international chapters. As a member, students receive ACF's publications such as the *The National Culinary Review* and *Sizzle* that are sent through email.

INTERNSHIP AND CULTURAL EXCHANGE

Prior to graduation, the School of Culinary allows its students to get the best culinary experiences through local internships or exposure abroad through the Cultural Exchange program.

CAREER OPPORTUNITIES

Graduates of the School of Culinary can advance their careers in the international fields of:

- Food Service
- Kitchen Operations
- Food Production
- Nutrition
- Catering and Entrepreneurship
- Restaurant Management or Operations
- Banquets and Events
- Hotel Management or Operations

WE WANT YOU TO SUCCEED

Student Support Programs are in place to help students achieve their academic goals and hone their talents. The student support services promote the holistic development of students and enrich their school experience.



EXPERIENCE THE WORLD OF WORK

The Treston School of Culinary believes that all students need to experience the world of work long before they leave school. Exposure to real working environments provides opportunities for students to build connections with professionals in real world contexts.



OUR SUCCESS STORIES

Each student's story is unique. That is why we work closely with them to understand their particular interests, needs, and aspirations. Here are real stories that will inspire you to create your own Treston student success story!



"Culinary Management course equipped me to prepare for the culinary and hospitality industry locally and internationally. This course helped me to be familiar not only with different culinary techniques but also with the different cuisines around the world."



CLAIRE PACARO

Commis
Solaire Resort & Casino
BS Culinary Management, Batch 2018

"Duc Omnia" -- our credo taught me to lead in all things. Treston molded me to do my best in everything."



KEVIN JOHN H. PATRICIO

Commis
Solaire Resort & Casino
BS Culinary Management, Batch 2018

"Business and Culinary have always been two of my passions. That is why I am grateful that Treston offers a Culinary Management course. Treston's Culinary Management program exceeded my expectations when I first experienced the actual training of cooking and at the same time, this program equipped me to have a business mind. Because of this, I was able to discover, use, and enjoy what I have learned in my start-up business and professional career in the industry. Opportunities upon opportunities never stop coming."



DENISE BOBIER

Spuntino PH
Business Owner
BS Culinary Management, Batch 2019

"Treston's Culinary Management program developed my skills and culinary techniques. It gave me experiences that made me internationally competent, even Chefs from the USA couldn't believe that I came without any professional kitchen experience. Certainly, to become a great chef we will need experiences to hone the skills we have and I am beyond grateful for Treston because they gave me the chance to take part in this Cultural Exchange program in the United States which made me more competent in my field."



THADDEA FAYE CANONoy

Cultural Exchange Student
Fontainebleau Miami Resorts and Spa
BS Culinary Management

"The Treston APCA partnership is a perfect combination. With Treston being a reputable and international school and APCA the 2019 World Pastry Champion. The alliance is an excellent match in achieving both the institution's goals of excellence and innovation."



SHIELA TUNOG

Operations Manager
APCA Philippines
A Treston Partner



“

Before I took up Culinary Management at Treston, I was not passionate about cooking or its history. But looking forward to where I am today, I am humbly grateful that 4-years in Treston didn't just build up my culinary skills, but also the professionalism and positive attitude towards people whom I work with.

”

JANUARY BELARDO

Commis

Finestra, Solaire Resort & Casino

BS Culinary Management, Batch 2017





Multipurpose Hall



School Lobby



Club Room



Show Kitchen



Business Forum Hall



Library



Suite Room



Treston Health Club

OUR FACILITIES

Popular for its exceptional facilities, the campus is designed as a laboratory for tourism, hospitality, culinary, business and IT advanced trainings, simulations, industry exposures, skills assessments and international certifications.

- 1 Multipurpose Hall
- 2 Bar and Dining Hall
- 3 Club Room
- 4 Suite Room
- 5 Interfaith Room
- 6 Business Forum Halls
- 7 Treston Health Club
- 8 Dance and Fitness Studios
- 9 Library
- 10 Bookstore
- 11 Physics and Chemistry Laboratories
- 12 HP Lab
- 13 Mac Lab
- 14 Hot Kitchens
- 15 Cold Kitchen
- 16 Pastry Kitchen
- 17 Show Kitchen
- 18 Cafeteria

TRESTON, HOME OF THE GOLDEN LIONS

DUC OMNIA, To Lead All.

#weareTreston #weRoar





TRESTON

SCHOOL OF CULINARY



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