A BOUTIQUE COLLEGE WITH GLOBAL PARTNERS

SAN IGNACIO COLLEGE
MIAMI-USA
COMMITTED TO PROVIDING AN INNOVATIVE, ENTREPRENEURIAL EDUCATION

“San Ignacio College is part of the San Ignacio de Loyola educational group. This prestigious Corporation has over 43 years of experience in the education sector and more than 90 global partners around the world.

San Ignacio’s corporate headquarters are in Peru, where the prestigious Universidad San Ignacio de Loyola is located. The campus is home to the Graduate School, the Culinary Arts School and the Center for American Education, a branch of an accredited American university in Peru. It also houses a bilingual school, San Ignacio de Recalde, a PK-12 private school and a new technical education institute called Instituto de Emprendedores (Entrepreneurial Institute).

The educational group’s expansion to other countries in the region has begun with a PK-12 school in Paraguay and the offices of Foresight 2020 in Argentina.”

Raúl Diez Canseco Terry
President
San Ignacio de Loyola Corporation

“I feel very pleased with the development and growth of San Ignacio College. Our efforts began in 2008 with the creation of Don Ignacio Culinary Arts School. We became San Ignacio College in April of 2010 with our offering of an Associate in Science degree in Culinary Arts. Several other degrees will be offered in the near future. San Ignacio College is the first professional educational institution in the United States to offer a Culinary Arts program with a concentrated focus in International and Peruvian Cuisine. We strive to train young entrepreneurs in the international environment, with a clear, broad perspective of the business world. San Ignacio College gives them the tools, skills and confidence to excel in their jobs or build their own business.”

Alex Azcuy
President of San Ignacio College
Member of the Board of Directors of Universidad San Ignacio de Loyola
Miami's metropolitan area is one of the most international destinations in the northern hemisphere and Florida's largest urban area and economic center. San Ignacio College is located in the scenic area of Doral, a thriving young city within Miami-Dade County. The entire Miami area is influenced by a variety of cultures resulting from exodus and immigration. Visitors will find that it is a city spiced with the cuisine, language, music, politics and spirit of Latin America.

Over the past decade, proponents of fine dining, haute cuisine in Miami have developed a variety of sophisticated, flavorful dishes as an addition to the local cuisine. This trend is based on a strong commitment to quality and the growing expectations of tourists and local residents who demand culinary surprises combined with excellent service.

San Ignacio College is an innovative, global institution that turns student’s passion for cooking into a professional skill that prepares them for a Culinary Art’s career anywhere in the world. Global strategic alliances enable students to specialize in their area of interest and further develop their skills at prestigious international institutions.

:: Miami cuisine is a fusion of cultures. It is a varied, flavorful cuisine, a combination of the styles of different parts of the world.
San Ignacio College is a Boutique school that caters to the individual needs of our students. Courses are offered in traditional European culinary techniques, as well as trendy cuisines from Asia, Latin-American and non-traditional European countries. San Ignacio College fosters a creative and entrepreneurial spirit in its students.

We want our students to unleash their creativity. We provide them with the strong fundamentals and cutting-edge techniques so that they can become the world-class Chefs they want to be.

:: Accrediting Agency

San Ignacio College is accredited by the Accrediting Council for Independent Colleges and Schools. The Accrediting Council for Independent Colleges and Schools (ACICS) is listed as a nationally-recognized accrediting agency by the United States Department of Education and is recognized by the Council for Higher Education Accreditation.

For more information please visit www.acics.org

:: Licensing Agency

San Ignacio College is licensed by the Commission for Independent Education.

For more information please visit www.fldoe.org/cie
San Ignacio College prepares its students with real-world Culinary Arts training. We give our students the practical skills and tools to succeed in the real world. Employers and consumers are more educated and demanding. Our students are well-prepared to enter this dynamic global market.

Employers face heightened competition. Consumers have more options to dine out. Our students learn how to prepare both traditional and trendy dishes that satisfy the needs of employers and consumers.

The Culinary Arts field has become one of the fastest growing industries. It generates jobs and business opportunities for millions of people around the world. The broad scope of the Culinary Arts industry has created exciting new opportunities in restaurants, catering and specialized food preparation, such as Organic, Vegan, or Kosher food. San Ignacio College is a boutique school that is quick to respond to our student’s needs and changing local market conditions.

The shift towards globalization has increased the awareness and appetite for new cuisines that are surprising millions with their creative and flavorful dishes. San Ignacio College’s global partners include some of the most prestigious Culinary Arts schools in the world.

:: Hands-on, practical courses
More time preparing, cooking & tasting food
AT SAN IGNACIO, WE OFFER OUR STUDENTS:

• **More Action; Less Talk:** To become a chef, you need to cook. At San Ignacio College students receive a higher concentration of Lab and practical classes than at many other schools. Students put into practice what they learn in the classroom.

• **Traditional and Trendy:** Our students learn time-tested, traditional European techniques and cuisines that provide them with a solid foundation. Their creativity is unleashed with the new trendy cuisines such as: Asian, Latin-American, Eastern European, Thai, and Peruvian cuisines. San Ignacio College specializes in the latest fusion cuisine that combines different Culinary Arts traditions.

• **Don’t just learn how to cook:** Our students take mandatory core courses in Business, purchasing, inventory management, and Marketing so that they understand the business side of Culinary Arts. Courses or workshops are available that focus on “How to Open your Restaurant, Bakery or Catering Business”.

• **Boutique School:** Our students are closely monitored by our Instructor Chefs with a low student to teacher ratio. Our students are seen and treated as creative individuals. Staff and students collaborate and actively participate in catering functions, community events, contests, and expos.

Students have the opportunity to participate in the international events that are made possible through our world class global partners in France, Italy, Spain and Peru.
ASSOCIATE IN SCIENCE – CULINARY ARTS

Learn the fundamentals, explore and create your own dishes by blending the innovative and trendy recipes you will learn in class!

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San Ignacio College has designed Culinary Arts workshops for persons who want to unleash their creative side, learn innovative dishes and desserts and surprise their friends and family.

:: 5 week Culinary Workshops:

Baking & Pastry

- Pastry Doughs
- Traditional Custards
- French Pastries and Preserves
- Chocolate and Petit Fours
- Artisanal Breads

5 Continents Cuisine

- Asia
- Africa
- Europe
- Oceania
- The Americas

Classes are held one night, once a week.
STRATEGIC INTERNATIONAL ALLIANCES
GLOBAL PARTNERS

INSTITUT PAUL BOCUSE
Lyon, France

ECOLE LENÔTRE
Paris, France

HOFMANN
Escuela de Hostelería
Barcelona, Spain

UNIVERSIDAD SAN IGNACIO DE LOYOLA
Culinary Arts School
Lima, Peru

APICUS
International School of Hospitality
Florence, Italy

WALT DISNEY WORLD
Orlando, USA
INSTITUT PAUL BOCUSE

Lyon, France

www.institutpaulbocuse.com

Institut Paul Bocuse was founded in 1990 and began its operations in a nineteenth-century castle on the outskirts of Lyon, France. Today, it is recognized as one of the world's best hospitality, gastronomy and restaurant management schools. Every year it welcomes more than 400 students of 35 different nationalities. Institut Paul Bocuse's success is due to the vision of its presidents, Paul Bocuse and Gérard Pélisson, who founded a school based on excellence.

Paul Bocuse has been credited with the reinvention of gastronomy and its rise to the status of art. In the nineteen sixties and seventies, he led the movement known as nouvelle cuisine (modern cuisine), which was distinguished by experimentation, special attention to the presentation of dishes and the care taken with ingredients.

Recently, Paul Bocuse was recognized as the Chef of the Century by the Culinary Institute of America (CIA), which is the top cooking school in the United States.
The Institut Paul Bocuse formed the **Institut Paul Bocuse** Worldwide Alliance in 2004. Today, this unique alliance covers 12 partners in 12 countries, all among the world’s top Hospitality Management & Culinary Arts schools, in Brazil, Canada, Chile, Colombia, Finland, Greece, Japan, Mexico, Peru, Singapore, Taiwan, the United States and Ecuador. Each partner selects its top students for intensive 4-month sessions at the Institut Paul Bocuse. Every year, this innovative educational program gives 30 students a unique opportunity to perfect their technical skills, discover French culture, while at the same time sharing and showcasing their own culinary culture. The Worldwide Alliance also promotes sharing of skills and through exchanges of teaching staff from the Institut Paul Bocuse and its partners.
Founded in 1971 by Gaston Lenôtre, Ecole Lenôtre is a pioneer in the preparation of modern pastry. It is the best known French culinary school worldwide and is distinguished by its innovative approach to cuisine, while maintaining the best of traditional cuisine in a perfect culinary synthesis of the past, present and future. As a school for obtaining an education and perfecting one’s skills, it transmits know-how, placing value on the French culinary heritage through respect for the products used and love for a job well done.

Part of the success of this prestigious French school lies in the talent of its faculty members, many of whom have been distinguished with the title of Meilleur Ouvrier de France (MOF), the top professional distinction that a chef can receive in France.

In addition to the school in France, the Lenôtre group operates in 13 countries where it has restaurants, bakeries, chocolate stores, catering companies and event organization companies.

With over 25 years producing culinary professionals, this school has gained international recognition thanks to its founder, Mey Hofmann, who considers cuisine an art. The school has a restaurant where the philosophy applied is that of fusing culinary styles and techniques, tradition and the latest ideas, in cuisine with marked Mediterranean roots inspired by typical Catalonian cuisine and based on careful selection of ingredients. In 2004, the Hofmann Restaurant obtained a Michelin star.

The school’s teaching methodology includes practice. Therefore, students cook for the restaurant and their best efforts are included on the menu. Its students’ education is not only centered on cooking. They also master wine and learn about management, human resources, languages and culinary culture.
ESCUELA DE CHEFS
UNIVERSIDAD SAN IGNACIO DE LOYOLA
Lima, Peru
www.usil.edu.pe/chefs

This prestigious Latin American school has been training culinary professionals for more than 10 years. It has an exclusive teaching methodology that combines practical and demonstration classes with a business education and hands-on training. Its faculty is composed of well-known Peruvian and foreign chefs who have been successful in business.

Its high standards of quality have enabled it to obtain accreditation from the American Culinary Federation (ACF), the most prestigious institution in the United States dedicated to international culinary accreditation. In addition, the school has ServSafe certification, which guarantees the safety of food, from the time it is received and stored through the time it is prepared and served. ServSafe is a registered trademark of the National Restaurant Association (NRA).

The Culinary Arts School’s infrastructure is considered to be one of the best and most modern schools of its kind in Latin America. It has cooking demonstration classrooms that are equipped with closed circuit television systems, cooking practice classrooms, baking and pastry classrooms, and multi-use classrooms for teaching enology, bar and service courses.

Peru is a magical country with a long history and rich culture. Its diversity and richness offer visitors infinite alternatives and the possibility of having a unique experience: history, culture, nature, adventure and much more in just one destination.

The word “Peru” almost immediately evokes the image of Machu Picchu and the empire founded by the Incas, which show us the impressive archaeological heritage left by this ancient civilization, as well as their art, customs and rituals.

Today, Peru is one of the world’s most important culinary tourism destinations; foreign businesspersons, journalists and tourists arrive not only to enjoy its tourist attractions, but also its cuisine.

Peru’s exquisite cuisine is a fusion of its native traditions with European, Arabic, Chinese, African and Japanese cuisine. As a result, foods and flavors from four continents in a single country make Peruvian cuisine one of the best and most varied in the world.

It is estimated that Peruvian cuisine generates 1.5 billion dollars in annual revenue through Peruvian restaurants located in countries such as Chile, Costa Rica, Ecuador, Colombia, Mexico, Panama, Spain and the United States. In the United States alone, there are more than 400 Peruvian restaurants.
Universidad San Ignacio de Loyola Culinary Arts School welcomed students and instructors from the prestigious Johnson & Wales University in the United States, for the purpose of providing them with an incredible culinary experience, as well as the opportunity to learn more about Peru. Universidad San Ignacio de Loyola was selected by Johnson & Wales University to train its students on modern Peruvian and international culinary techniques. Johnson & Wales is known for its culinary and hospitality program, as it is the world’s largest institution providing education focused on the food service industry.

Universidad San Ignacio de Loyola Culinary Arts School trained 25 chef instructors and 55 SENA students in different areas of Peruvian and international gourmet cooking and baking & pastry making. SENA (Servicio Nacional de Aprendizaje / National Learning Service) is an autonomous public institution that is in charge of fulfilling the function corresponding to the state with regard to investment in the social and technical development of Colombian workers.
TESTIMONIALS

Alexander Zamora Barrios (Colombia)
Graduate, Associate in Science in Culinary Arts
Chef Instructor, San Ignacio College

“San Ignacio College has opened doors for me that I never dreamed of. They provided me with a solid Culinary Arts foundation. They offered me the opportunity to cook at their Don Ignacio Restaurant. I am now an Instructor Chef at San Ignacio College teaching students that share my passion and dreams.”

Maria de Pilar Garza (Mexico)
Graduate, Associate in Science in Culinary Arts
Chef Consultant, Mange Garde Restaurant, Aguas Calientes, Mexico

“San Ignacio College has made me more confident. With my degree from San Ignacio College I am ready to face any challenge.”

Dwight Reed (USA)
Student, Associate in Science in Culinary Arts

“It’s an honor to study at San Ignacio College, the first and only International and Peruvian Culinary Arts school in the United States, where I’m learning from certified chef instructors who have traveled the world. San Ignacio College is highly recommendable for anyone interested in a culinary career.”

Maximiliano De Felicis (Venezuela)
Student, Associate in Science in Culinary Arts

“I love the class dynamics at San Ignacio College. I’m very happy with the personal care and attention I receive.”

A MOTHER GIVES THANKS

“This news are like a message from above, you are Angels to me. I am very grateful to God and you for helping my son fulfill his dream. You give me strength to continue helping my children. I am honored to have my son Renzo in a prestigious institution like San Ignacio College of Miami. God Bless you.”

Lucy Liliana Heredia Vargas
SAN IGNACIO
COLLEGE
MIAMI-USA

Your passion. Your talent. Your future.

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