

INSTITUTE OF CULINARY MANAGEMENT, INC.



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ABOUT US

ICMI was established in 2010 to promote healthy, nutritious, and well-balanced meals for school children. We specialize in international cuisines to cater to diverse nationalities.

Our menu theme is “Healthy Gourmet from All Around the World!”

Opening a child’s eyes to multicultural food experiences and their nutritional value is invaluable. Our goal is to provide students with fun and excitement during mealtime.

Children will learn how to eat healthy if you show them how to prepare meals the healthy way. We want to educate and show them that healthy eating is good for them.

We believe that nutrition plays a significant role in a student’s life and we want to be part of their growing years.

VISION

Our goal is to promote, educate and provide safe, nutritious and well-balanced meals for both children and adults.

MISSION

We aim to provide meals and refreshments that are nutritious and healthy. We modify our recipes and use wholesome alternatives to conform to healthy cooking.

We are selective and only use high quality ingredients. This includes no artificial coloring or flavors, no preservatives, no MSG, and non-GMO products. We also cater to special diets such as gluten-free, casein free, halal, plant-based, and vegan. Our kitchen is completely nut-free. We ensure the safety and freshness of all the products we procure.

Our facilities conform with the US ServSafe Regulations on safety and sanitation.

We hope to continuously educate and promote the importance of well-balanced, healthy meals.

MEET CHEF NANCY

Chef Nancy is currently the President & Executive Chef of Institute of Culinary Management, Inc, Manila and has 35 years of experience in the culinary and food industry.

She has garnered years of experience as an executive chef, culinary instructor, culinary program director, food stylist, and recipe developer in Manila and Los Angeles, California.



She taught culinary arts at The International Culinary School of Art Institute of California in Orange County.

She is the former North Orange County Regional Occupation Program Director in Anaheim, California. She is the former Executive Chef of St. Luke’s Medical Center, Quezon City.

After earning her Bachelor’s Degree in Business Management from St. Paul College Manila, she moved to Los Angeles, California. She earned three hospitality degrees in Culinary Arts, Food Service and Restaurant Management, and Hotel Management from Cypress College, California.

She took professional studies at the Culinary Institute of America in St. Helene, Napa Valley, California, Thai-Swiss Culinary Education Center in Thailand, and the French Culinary School in Asia in Malaysia.

She is a US Certified ServSafe Instructor & Proctor, a Certified Culinary Instructor, and a Registered Manage First Program Instructor & Proctor for the National Restaurant Association USA. She earned her California Teacher Credential Certification in Hospitality, Tourism & Culinary and US Certified Plant-Based Chef.