



LOCKDOWN LEARNING

The ICA's new normal is taking shape.

We are extremely proud of all staff members, lecturers and students who have helped to create a seamless transition to continue academic classes and ICA curricular and administrative duties via various online platforms. This week kicked off with our first-ever e-learning classes via Zoom and the overall response was incredibly positive! Although personal interaction is missed, the ability to access such electronic platforms is a wonderful privilege and means that classes and learning can continue throughout the national lockdown period!

Do not let your knives gather dust!

Try new recipes and practice your knife skills daily! With so much information and so many blogs available on the internet, spend the extra time you have now by researching:

- current global culinary trends
- top restaurants world-wide
- acclaimed chefs
- cooking skills through online videos
- fine dining plating techniques (Youtube has many wonderful videos)

CHEF PIERRE CONSTANTLY REFINING KNIFE SKILLS
31 MARCH 2020 - PREPARING LAMB CURRY AT HOME DURING LOCKDOWN

EXTRA TIME SPENT WISELY



OUT OF LIMITATIONS COMES CREATIVITY

50 BEST
Stories

It was Winston Churchill who infamously said:
"Never waste a good crisis."

This saying has never rung truer than right now. Never before have chefs been as innovative and creative as right now! Being a chef in its very essence means having an innate creativity, waiting to be released.

Already we are seeing the most incredible initiatives of how chefs are reinventing themselves, going the extra mile and helping a world that is desperately in need.

In our own backyard in the Western Cape, ICA industry partners like Bertus Basson, Johnny Hamman and Janse & Co. have also taken the leap to adapt their offerings and many others are doing the same! The period of lockdown and social distancing WILL pass and the culinary industry WILL emerge stronger than ever before. Humans are social beings. They have to eat and they prefer eating together.

Read how the World's BEST is working together to pull through. It's truly inspirational.

[11 Coronavirus initiatives from restaurants around the world](#)

LEARNING TOGETHER while STAYING APART

COVID-19 NATIONAL LOCKDOWN 2020