



## LONDON ACADEMY OF CULINARY ARTS & HEALTHCARE

At LACAH, our motto is

**WE TEACH  
WE TRAIN  
WE PLACE**

Welcome to the London Academy of Culinary Arts and Healthcare (LACAH), where passion intersects purpose, igniting the path to a rewarding career. As an esteemed independent institute, we are committed to advancing culinary and healthcare standards worldwide. Experience our transformative education that knows no bounds.



## HISTORY

Founded in 2020, LACAH is an educational institution dedicated to delivering exceptional service through its distinctive courses and pathways to university for students, both local and international. In its early years, LACAH likely concentrated on solidifying its reputation as a credible establishment. This effort may have encompassed the development of a robust curriculum, the recruitment of highly qualified faculty, and the establishment of partnerships with other educational institutions or industry pioneers. Emphasising the creation of a welcoming and supportive atmosphere for students would have been paramount, potentially involving the establishment of student support services, the provision of academic guidance, and the facilitation of extracurricular opportunities.

## WHAT SETS US APART?

### **Unique Fusion:**

LACAH integrates culinary arts and healthcare, providing a dynamic learning experience that prepares you for diverse career opportunities.

### **Unparalleled Expertise:**

Learn from industry leaders dedicated to your success, offering real-world insights and guidance.

### **Hands-on Focus:**

Gain practical skills through immersive coursework and state-of-the-art facilities, building confidence and competence.

### **Global Vision:**

Join a diverse community of students from around the world, fostering cultural exchange and broadening your perspective.

### **Your Pathway to Success:**

Receive personalised career support to map your path, connect with industry partners, and achieve your professional goals.



## OUR MISSION

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### At LACAH, we focus on:

**Exceptional Education:** Providing advanced training and industry-relevant skills in culinary and healthcare fields.

**Individual Empowerment:** Nurturing talents, fostering critical thinking, and instilling confidence for success.

**Global Reach:** Preparing students to excel in a globalized culinary and healthcare landscape while promoting cultural understanding.

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## OUR VISION

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### At LACAH, our vision encompasses:

**Global Leadership:** Leading culinary and healthcare education through innovation, collaboration, and staying ahead of industry trends.

**Connected Community:** Fostering a vibrant network of skilled professionals through collaborative learning environments and industry partnerships.

**Transformative Learning:** Providing an enriching experience that promotes personal and professional growth, creativity, ethical practice, and lifelong learning.

## OUR AIMS AND OBJECTIVES

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### Cultivating Culinary Excellence:

**Mastering Technique:** Equipping students with essential culinary skills and knowledge in cooking methods, food science, and responsible sourcing.

**Fostering Creativity:** Inspiring culinary innovation through

experimentation and collaboration with industry professionals.

**Building Industry Connections:** Providing opportunities for internships and partnerships with leading establishments.

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### Shaping Healthcare Professionals:

**Compassionate Caregivers:** Instilling values of empathy, respect, and ethical practice, focusing on patient-centered care and effective communication.

**Skilled Practitioners:** Developing technical proficiency in clinical procedures and caregiving

techniques through hands-on training.

**Addressing Industry Needs:** Offering specialised courses in response to evolving healthcare demands, such as geriatric care and mental health support.

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### Beyond Technical Skills:

**Lifelong Learners:** LACAH promotes lifelong learning, fostering critical thinking, research skills, and adaptability to industry changes in culinary and healthcare.

**Ethical Sustainability:** Instilling values of ethical sourcing, sustainability, and environmental responsibility within students' practice.

**Global Citizenship:** Cultivating global awareness and cultural understanding through diverse perspectives in the curriculum, international exchange programs, and guest speakers from around the world.

## ACCREDITATIONS

### BIIAB

We have partnered with BIIAB to provide a range of accredited Health and Social Care courses. Courses include:

- Level 3 Diploma in Adult Care
- Level 2 Diploma in Care
- Level 2 Certificate in The Principle of Dementia Care
- Level 2 Certificate in Understanding Nutrition and Health
- Level 5 Diploma in Leadership and Management for Adult Care

### ICQ

We have partnered with ICQ to provide a range of accredited Hospitality Courses. Courses include:

- Level 2 Diploma in Professional Chef
- Level 2 Diploma in Food and Beverage Production
- Level 2 Diploma in Housekeeping
- Level 2 Diploma in Food Production and Cooking
- Level 2 Diploma in Kitchen Services
- Level 2 Diploma in Professional Cookery

### CPD

We have partnered with CPD Group to provide a wide range of short courses in all industries. Courses include:

- Food & Hygiene • Health and Safety
- Care Certificate Standards 1-15 • Basic Knife Skills
- COSHH • Manual Handling • And much more..



## EDUCATION FOR ALL

### International Education Assistance:

**Expanded Scope:** LACAH offers international student placement services at universities across the UK, USA, Canada, Australia, Ireland, and the UAE, with a focus on students from India, Sri Lanka, and Bangladesh through its affiliate, London Academy Educational Consultancy.

**Success Stories:** London Academy EC has successfully placed over 500 students in overseas universities, providing comprehensive support throughout the process to ensure education accessibility for all, particularly students from rural backgrounds.

### Future Goals-Micro Niche Programs:

LACAH aims to deepen expertise through micro-niche programs in plant-based culinary arts, sous vide techniques, regenerative agriculture, geriatric nutrition, sports nutrition, and personalized medicine, aligning with industry demands and evolving trends.

### Technological Integration:

**Immersive Learning:** LACAH integrates VR and AR into its curriculum, offering immersive experiences in kitchens, hospitals, and simulated disaster zones for practical training and decision-making.

**Smart Labs:** Equipped with smart appliances and technology, classrooms provide data analysis and feedback to refine techniques and enhance efficiency and resource management in both culinary and healthcare programs.

### Global Collaboration and Impact:

**Exchange Programs:** LACAH establishes partnerships worldwide for student and faculty exchanges, fostering cross-cultural understanding and exposure to diverse culinary and healthcare practices.

### Community Engagement and Outreach:

**Social Impact Initiatives:** Partnering with local communities, LACAH offers cooking classes, nutritional workshops, and healthcare education programs to promote healthy habits and preventive healthcare practices, contributing to community well-being and social responsibility.



## PLACEMENT PARTNERS:

### Teamwork HC - Hospitality

Our partnership with Teamwork HC, a leading staffing agency specializing in hospitality recruitment, ensures seamless transitions from student to professional life. They offer tailored staffing solutions for culinary, hospitality, and security students in prestigious establishments like Marriott Hotels and high-profile events such as Royal Ascot. With Teamwork HC, your career journey starts strong.

### Dhali IT Consultancies - IT

Our trusted partner, Dhali IT Consultancies, excels in placing candidates in various IT sectors like Web design, Cloud computing, DevOps and networking. Through close collaboration, they guide our students to lucrative career paths, ensuring a perfect match between their skills and industry demands.

### Medipro 24 – Healthcare

Medipro 24, our esteemed healthcare recruitment partner, is an NHS approved Ethical International Recruiter in the UK. Specializing in healthcare, they recruit students ranging from level 1 to level 5 Health and social care courses, ensuring seamless placements in roles such as carers and care managers, facilitating a smooth transition from student to the healthcare industry.

### Teamwork Global – International

Teamwork Global, an international recruitment agency, specializes in placing candidates across various sectors in the Gulf and European countries. With comprehensive support from initial screening to successful employment, our partners have placed culinary students in locations like Malta, Italy, Bulgaria and Dubai, and healthcare students in the UK, Germany and Australia.



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