

press release

The Culinary Institute of Barcelona presents the 1st edition of the international Best Practices Recognition Award (BPR)

The award, presented by the Barcelona-based haute cuisine school, recognises excellence in workplace learning environments in professional kitchens and will be presented next Tuesday, 17 February, at the HIP – Horeca Profesional Expo at IFEMA Madrid.

The Culinary Institute of Barcelona (CIB), a leading haute cuisine school, has announced the **1st edition of the international Best Practices Recognition (BPR) Award**, an initiative created by the school itself to recognise internationally renowned restaurants that, in addition to culinary excellence, stand out for their **best practices in workplace learning** within their kitchens.

The CIB introduces this award with the aim of complementing existing gastronomic awards in the sector which, as explained by Ferran Fisas, President of the school, “tend to focus on evaluating the culinary outcome and the gastronomic proposition”. For the school, however, “this is only one part of the equation of success”. The BPR Award thus positions itself as **the first international recognition to focus on how high-level culinary restaurants and gastronomic establishments organise work and manage their teams**. According to Ona Mundó, Academic Director of the CIB, “recognising those who do things right even when no one is watching” broadens the perspective on what gastronomic excellence means today.

“Working conditions, learning processes, the transmission of craft knowledge or workplace culture are not usually part of the sector’s recognition criteria, but for us they are decisive. Talent does not grow in just any environment. Quality cannot be sustained without structure,” states Fisas, who adds that “CIB’s methodology and student internship agreements are also based on these principles”. This recognition, he highlights, “puts the spotlight on workplace learning practices that make it possible to build sustainable, respectful kitchens with a long-term vision”.

The evaluation committee, made up of the CIB’s management team, academic leadership and internships department, has defined the requirements and assessment criteria to determine which restaurants will be awarded the BPR badge. Eligible establishments include **all those that have formalised a specific internship agreement with the CIB** and have completed at least 1,040 hours of supervised training. The committee will assess aspects such as the quality of the working environment, consistency between discourse and daily practice, the ability to build stable and educational teams, and a sustained commitment to good labour practices, criteria that Mundó refers to as “best praxis”. The CIB currently collaborates with **a network of more than 200 partner establishments across over 25 countries**.

The award ceremony for the 1st edition of the BPR Award will take place on the morning of **Tuesday, 17 February**, at **HIP – Horeca Professional Expo** in Madrid, Europe’s largest hospitality trade fair. At this event, the Culinary Institute of Barcelona has co-organised a summit since 2024, addressing topics such as positive kitchen work environments and fostering creativity within teams.

For Mundó, this initiative represents “one more step” in the school’s commitment to training the professionals who will lead the kitchens of the future. The **CIB’s methodology, based on creativity, innovation and a forward-looking perspective** promotes a positive work culture and the ability to build sustainable projects. This is achieved through sessions on soft skills, effective communication and teamwork, as well as by driving initiatives such as **#NoChef**, which aims to dignify the profession of chef in line with the values of 21st-century society.

Restaurants or establishments awarded the BPR badge will receive an official seal for on-site and digital use, increased visibility within the CIB’s international network, and preferential access to the CIB students and professional profiles.

About CIB · Culinary Institute of Barcelona

CIB · Culinary Institute of Barcelona is a private, international culinary school based in Barcelona. Founded in 2017 by Ferran Fisas, Josep Gala and Pep Nogué, CIB was created to address the need for education rooted in creativity and innovation, with a clear focus on the values and changing scenarios of the 21st century.

CIB trains professionals from all over the world through its culinary and management programmes. Its students, selected through a rigorous admissions process, are characterised by a strong entrepreneurial spirit and a clear inclination towards leadership and teamwork, distancing themselves from the classic French and military-inspired models.

CIB offers programmes for chefs and aspiring chefs, as well as specialised culinary and management courses. All programmes incorporate its exclusive methodology, which goes beyond knowledge acquisition to focus on skills development—particularly cognitive skills—and on fostering entrepreneurial attitudes through trust-based leadership, lateral thinking, and the expansion of personal and professional potential through self-awareness and a transversal understanding of the environment. More than 85% of CIB’s students come from abroad, representing all continents.

In addition, **openCIB** provides training in creativity and innovation for third parties. Universities such as Stanford, advertising agencies like Saatchi & Saatchi, and companies such as SERUNION are among the organisations that participate in workshops designed and delivered by CIB at its facilities.

Through **CIBlab**, the institute also researches and designs new food products for the food industry.

For more information, please contact: **marketing@cib.education**