

THE ROSENFELD SCHOOL
OF CULINARY ARTS
AT
THE GALILEE
CULINARY INSTITUTE
BY JNF

A twelve-month immersive
culinary, entrepreneurship, and
food innovation educational
program in the Galilee.

The Future of Food Starts Here





Why GCI by JNF ?

Most culinary programs teach you how to cook. The Rosenfield School of Culinary Arts at the Galilee Culinary Institute by JNF is a culinary school reimagined. It teaches you how to cook, lead, innovate, build businesses, understand food systems, and shape's the future of food.

Located in the Galilee, one of the most diverse food areas in the world, GCI by JNF combines culinary arts, entrepreneurship, sustainability, agriculture, hospitality, and food technology into on transformational experience.

Who is This Program for?

You don't need years of culinary experience. You need curiosity, ambition, and a passion for food. Perfect for:

- Pre-university students
- Career changers
- Young professionals
- Future food entrepreneurs
- Aspiring chefs



Signature Experiences

Farm-to-Table Immersion

Harvest crops, learn regenerative agriculture, and experience food production firsthand.

Real Kitchen Operations

Train in active culinary environments with professional standards and expectations.

FoodTech & Innovation Tours

Meet entrepreneurs and innovators building the future of food.

Events & Catering

Plan and execute real events from concept to completion.

Wine, Coffee & Beverage Studies

Learn beverage pairing, brewing, wine evaluation, and hospitality service.

Industry Networking

Build relationships with chefs, entrepreneurs, farmers, investors, and food leaders from 82 different nationalities enjoying a global experience.



Program Pillars

Our innovative learning model will give you deep knowledge of all aspects of the culinary world

Culinary Excellence

Culinary Foundations

Master essential cooking techniques, kitchen organization, sauces, grains, proteins, and baking while building the confidence and skills to thrive in a professional kitchen.

Global Cuisine & Flavor Development

Explore ingredients, techniques, and culinary traditions from 82 different cultures and cuisines while developing the creativity and confidence to craft globally inspired menus and dishes.

Perfecting Spice

Develop advanced flavor-building techniques under the guidance of world-renowned spice expert Chef Lior Lev Sercarz while mastering the art of seasoning, balance, and depth that distinguishes great chefs.

Baking & Pastry

Master artisan breads, pastry fundamentals, desserts, and chocolate work while developing the versatility and precision to excel across culinary disciplines.

Food Systems & Innovation

Food Roots

Work directly with farms and regenerative agriculture practices while gaining a deeper understanding of where food comes from and how sustainable food systems thrive.

Food Active

Explore the connections between food, culture, identity, community, and social impact while learning to use food as a force for positive change.

FoodTech & AgriTech Exposure

Connect with innovators shaping the future of food while gaining insight into emerging technologies and career opportunities beyond the traditional kitchen.

Business & Entrepreneurship

Culinary Finance

Master budgeting, cost control, forecasting, purchasing, and profitability while building the financial expertise to run a successful kitchen.

Business of Food

Understand operations, accounting, revenue management, and growth strategy while developing the leadership skills to manage or own a thriving food business.

Entrepreneurial Exploration

Develop, test, and refine food business concepts while building the confidence and roadmap to bring your ideas to market.

Art of the Menu

Master pricing, marketing, menu design, and customer psychology while creating menus that drive both sales and memorable guest experiences.



Your One-Year Experience

In 12 months of hands-on learning, you will grow from novice to expert in your area of focus

Months 1–6: Foundations & Intensive Culinary Training

You'll build a solid foundation in culinary techniques while exploring the diverse paths and professions within the food world.

Your days will be spent in:

- Professional kitchens
- Culinary labs
- Working the farm
- Food systems workshops
- Business classes
- Community projects

Months 7–9: Food Focus Projects

Choose projects aligned with your interests:

- Food entrepreneurship
- Culinary storytelling
- Food activism
- Market research
- Product development
- Community engagement

Months 10–12: Capstone Experience

Examples include:

- Launching a food product
- Creating a food brand
- Producing a documentary
- Designing a major culinary event
- Building an investor pitch
- Conducting food systems research

A Typical Day at GCI

- 8:00 AM: Mornings begin in the farm, bakery, or kitchens, where learning starts with doing
- 10:00 AM: Culinary labs time: dive into techniques and creativity through teamwork
- 12:30 PM: A shared lunch—time to recharge and connect with peers
- 2:00 PM: Afternoon classes, to explore entrepreneurship, innovation, and the broader food world
- 4:00 PM: Guest speakers, industry visits, and projects that bring new perspectives
- Evening: Students may work in the restaurant, relax, study together, join campus activities, or simply enjoy life in the Galilee





Experience it all on a State-of-the- Art Campus

Our recently constructed facility includes dairy, meat, and fish kitchens; outdoor kitchen, pastry lab, five-acre farm, amphitheater, 80-seat Galil Restaurant, chef demo room, wine bar, café, chocolate lab, microbrewery, lounge, and beautifully landscaped property, with 20 suites to reside in for the year. The program is certified kosher.

Program at a Glance

Program Length	12 Months
Location	Northern Israel
Language	English
Format	Residential & Immersive
Cohort Size	Small Cohort Model
Accommodation	Available in our Kibbutz Gonen suites
Start Date	January 2027
Tuition	Generous scholarships available to qualified individuals

Create Your Future in Food

At the Rosenfield School of Culinary Arts at GCI by JNF, you'll discover who you are, what you care about, and how you can make an impact through food. Whether your future lies in restaurants, entrepreneurship, food technology, sustainability, or community leadership, we will provide the skills, experiences, and network to help you get there.



Join the journey.

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Our Partners

