



ÉCOLE DUCASSE

— MASTER MORE THAN COOKING —



2021 PROGRAM PORTFOLIO

Essentials - Diplomas - Signature
- Bachelors - CAP

“I have always endeavored to pass on my vision of culinary and pastry arts. I share my know-how with all young people craving for learning, career-changers and professionals willing to strengthen their skills, with a single motto in mind: excellence in practice.”

ALAIN DUCASSE



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Since its foundation in 1999, École Ducasse has become an internationally-renowned exponent of teaching culinary and pastry arts, driven by the vision and energy of the iconic chef Alain Ducasse.

Now part of Sommet Education, the world-leading hospitality management education group, we are delighted to bring our French savoir-faire and knowledge in culinary and pastry arts to a wider audience.

Inside this brochure you will find an outstanding portfolio of hands-on education and training programs in culinary and pastry arts. From short courses to our flagship Bachelor degrees, these are taught at our two schools in France:

- Ecole Nationale Supérieure de Pâtisserie - located in the emblematic castle of the charming town of Yssingeaux, a stone's throw from Lyon, the World Capital of Gastronomy.
- Our new campus, Paris Campus, at the forefront of modernity and very contemporary design.

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SCHOOLS TOUCHED BY GENIUS



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As a chef, Alain Ducasse has achieved global renown by never settling for second-best. École Ducasse follows this same single-minded approach to the quality of teaching it provides. Meilleurs Ouvriers de France, World Champions, renowned chefs and pastry chefs, craftsmen, hospitality experts – our teams bring together a unique mix of expertise.

This is how École Ducasse has become an established reference point for excellence in education and training. We are ready to help you enhance your talent, cultivate your identity, and meet the high expectations of our industry.

E X C E L L E N C E



E C N E L L E C X E



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Why choose École Ducasse?

At École Ducasse, our mission is to pass on Chef Alain Ducasse's culinary savoir-faire and philosophy to everyone. We offer a complete range of educational programs, from intensive entrepreneurial training courses to Bachelor degrees. We train students from all over the world, helping them to become the next generation of key stakeholders in international gastronomy.

Our programs are delivered by passionate and highly qualified professionals, who know that an effective training requires a personalized follow-up. These courses create a strong social experience and stimulate mutual help, shared best practice and team cohesion – all values which are inherent in our industry.

Key features

- 3 schools with complementary know-how
 - More than 1,500 bachelor and career-changer students
 - 60+ nationalities enrolled in our schools
 - A new state-of-the-art campus in Paris
 - 6 international academic partners
 - High levels of practical, hands-on instruction
 - Unique teaching methods and pedagogical content
 - Highly qualified faculty members
 - Industry-aligned program content
 - 13:1 student-faculty ratio
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INTERNATIONAL ADVISORY BOARD



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Each year, École Ducasse gathers an International Advisory Board, comprising renowned chefs and hospitality experts.

The mission of this prestigious board is to identify and discuss different trends within our industry and wider society. In this way, we can ensure our programs continue to be fully aligned with our industry's evolution, as we prepare the next generation of chefs.

The Advisory Board members are:

- Christophe BACQUIE – MOF Cuisine, Chef, Hôtel du Castellet
- Jean-Paul BONHOURS – University Lecturer and Researcher
- Antoine BOUCOMONT – CEO, Le Delas Rungis
- Daniel BOULUD – Chef, Daniel
- Bernard BOUTBOUL – CEO, Gira Conseil
- Patrick CASTAGNA – MOF Boulanger
- Franck CERUTTI – Chef, Hôtel de Paris
- Alexandre DUBARRY – CEO, Quatre Epices
- Christophe FELDER – Pastry Chef
- Pascal FERAUD – Executive Head Chef, DUCASSE Paris
- Didier GALOPIN – MOF Maître d'hôtel
- Alexandre GAUTHIER – Chef, La Grenouillère
- Cédric GROLET – Pastry Chef, Le Meurice Hotel
- Claire HEITZLER – Pastry Chef
- Nancy HUBERT – Training Program Manager, Elixir
- Patrick JOUIN – Designer, Patrick Jouin ID
- David KHAYAT – Oncologist, Professor
- Tom KITCHIN – Chef, The Kitchin
- Gérard MARGEON – Executive Wine Director, DUCASSE Paris
- Thomas MARIE – MOF Boulanger, Chef instructor
- Jacques MAXIMIN – MOF Cuisine
- Pierre MIRGALET – MOF Chocolatier, Pastry Chef
- Pierre MONETTA – Photographer
- Christophe MORET – Chef, Shangri-La Hotel
- Diego MUÑOZ – Chef, Astrid et Gaston Restaurante
- Arnaud NICOLAS – MOF Charcutier, Chef
- Jean-Louis NOMICOS – Chef, Les Tablettes Jean-Louis Nomicos
- Paul PAIRET – Chef, Ultra-Violet
- Antoine PETRUS – MOF Sommellerie, Taillevent Paris
- Jessica PREALPATO – Pastry Chef, Alain Ducasse au Plaza Athénée
- Christian REGOUBY – Executive Manager, Collège Culinaire de France
- Christophe ROURE – MOF Cuisine, Chef, Le Neuvième Art
- Nadia SANTINI – Chef, Dal Pescatore
- Pierre TACHON – Artistic Director, DUCASSE Paris and Soins Graphiques
- Aurélien TROTTIER – Pastry Chef, Artisans Passionnés

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École Ducasse
PARIS CAMPUS



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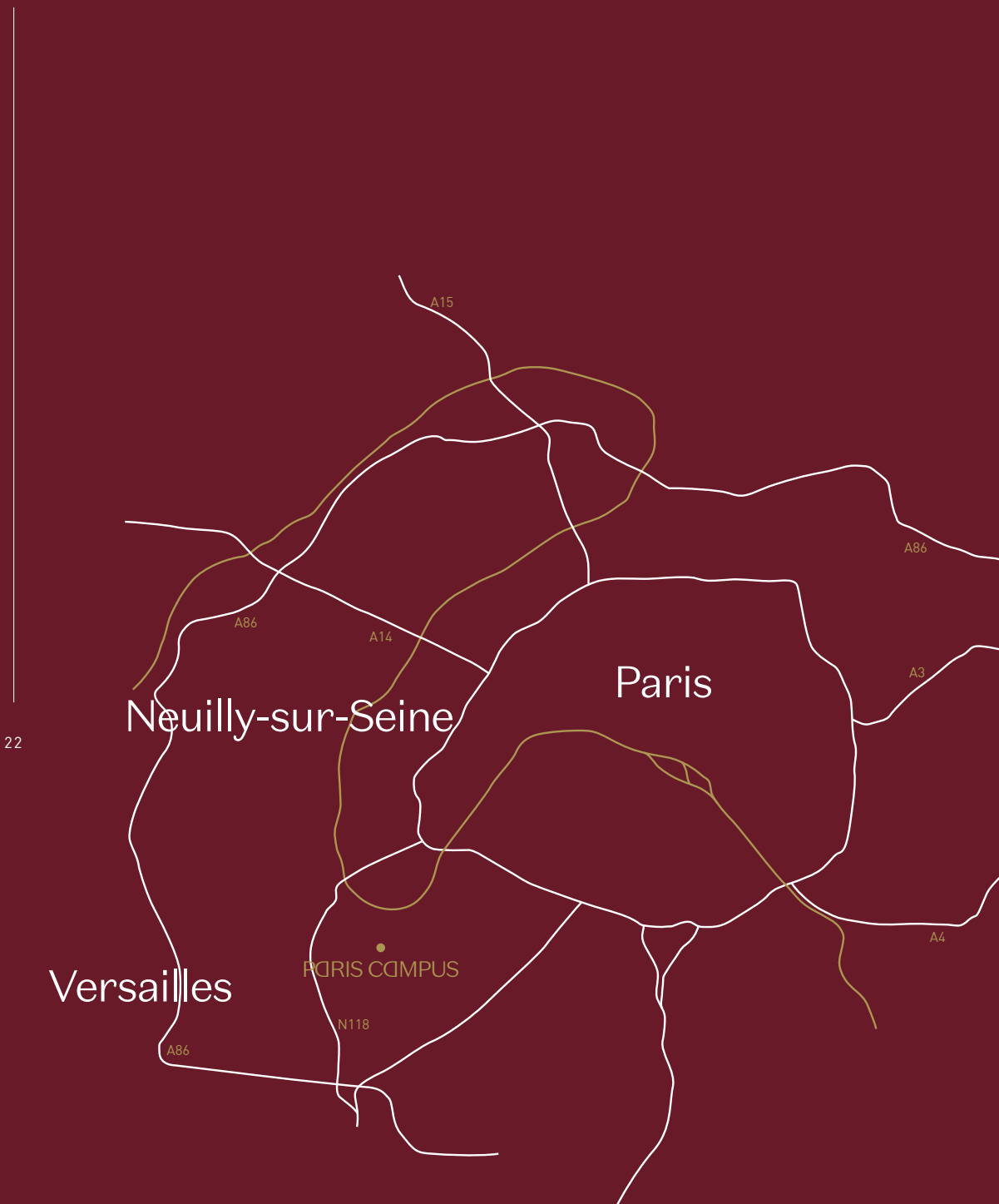
□ new benchmark in gastronomy education



The new flagship campus of École Ducasse occupies a purpose-built 5,000 sq. m space in Meudon – an affluent Parisian suburb that is just 10km from the heart of France’s capital. Nestling on the banks of the River Seine, Meudon has been home to a number of celebrated artists, including sculptor Auguste Rodin.

As a state-of-the-art center for culinary education, the new Meudon campus incorporates six technical kitchens for individual cooking and brigade set-up, a pastry lab, a bakery lab, a sensory analysis room, a knowledge center and one restaurant open to the public. In keeping with chef Alain Ducasses’s philosophy of local sourcing, the campus also boasts its own vegetable and herb gardens.





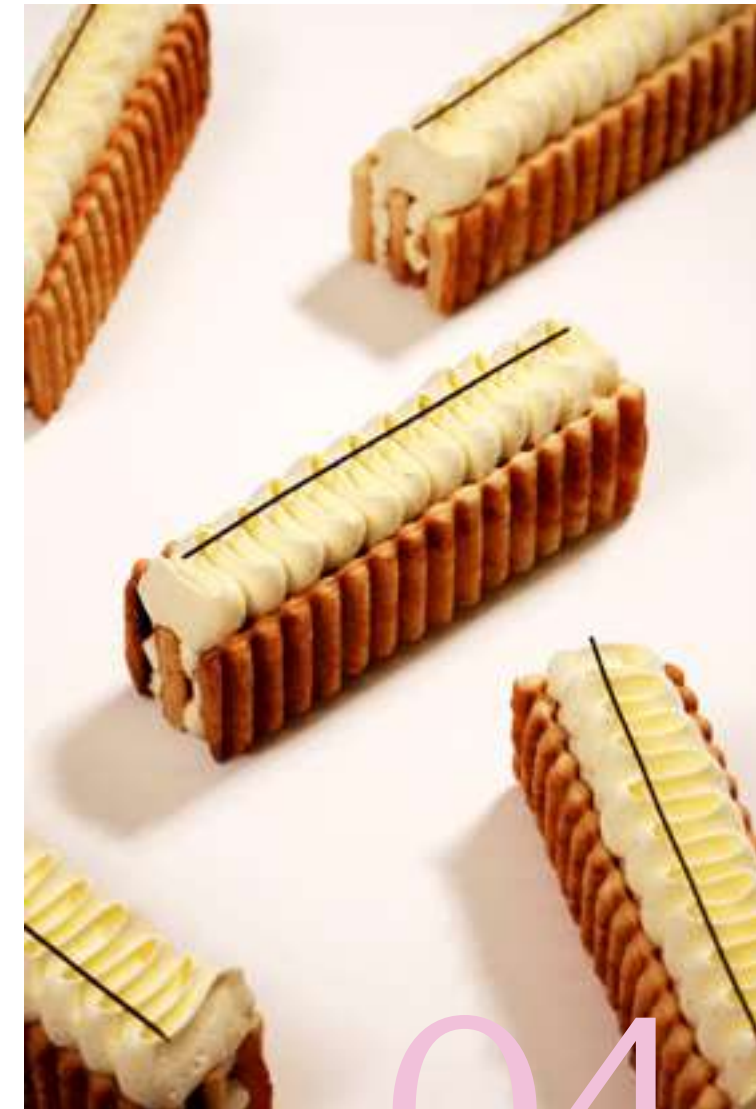
École Ducasse - Paris Campus gives you easy access to the city of light, the perfect place to experience French Art de Vivre. No matter how much time you spend in Paris, there will always be more to learn.

As the Parisian city is undoubtedly the crossroads for international gastronomy, you will benefit from its overflowing energy and extraordinary professional environment to gain valuable industry insight and experience new trends.

Key figures

- #1 Most visited city in 2018
- 343,000+ International students in France
- 2100+ Listed monuments
- 3800+ Clothes shops
- 360 Events organized each night in Paris, including 100 concerts
- 550+ Five-star and four-star hotels
- 610+ Michelin-starred restaurants

École Ducasse
ÉCOLE NATIONALE
SUPÉRIEURE
DE PÂTISSERIE



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□ global reference for pastry arts

The École Nationale Supérieure de Pâtisserie is located on the outskirts of the charming town of Yssingeaux, in Haute-Loire, near Puy en Velay and Lyon, World Capital of Gastronomy and both listed as World Heritage by Unesco. Founded in 1984, it is the school of reference in France – and globally – for professionals in pastry, bakery, chocolate, confectionary and ice cream arts.

Within the Château de Montbarnier, the renown school with a dozen exceptional laboratories combines heritage and modernity. It offers a warm and welcoming atmosphere which is highly appreciated by our students. It hosts a number of prestigious culinary events each year, including the selection rounds for the Un des Meilleurs Ouvriers de France competition and the Festival National des Croquembouches.





With its spectacular landscapes and peaceful atmosphere, Auvergne-Rhône-Alpes offers year-round outdoor sports and activities such as hiking or even skiing. Well-known for its gastronomic culture and the emblematic city of Lyon, the region is a true cheese and mushrooms heaven that will please you with many fine culinary specialities, from Le Puy Green Lentil, also known as vegetal caviar, to the exceptional Fin Gras du Mezenc Beef.

On a more local scale, you can enjoy more than twenty restaurants, bakery and pastry shops as well as local farmers markets in the dynamic village of Yssingeaux. Allied with the unrivalled savoir-faire of École Nationale Supérieure de Pâtisserie, it is the ideal setting to immerse yourself in the charming world of pastry arts.

Key figures

- France's #2 tourism region
- 30min from Puy en Velay, Unesco World Heritage
- 1h15 from Lyon, World Capital of Gastronomy and Unesco Heritage, located at the crossroads of Europe
- 185,000 Firms dedicated to craftsmanship
- 7000 Outdoor activities companies
- 11 Nature reserves
- 92 Michelin-starred restaurants
- 338,000+ Students

PROGRAM GUIDE



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From intensive entrepreneurial training courses to Bachelor programs and professional lifelong learning, you will find an École Ducasse program that is perfectly adapted to your profile and your goals.

Our passionate belief in a personalized approach to learning means student-to-faculty ratios across our programs are kept very low, giving our teachers the freedom to focus on each student as they perfect their techniques and recipes through daily practice. Small classes also stimulate a strong, mutually-supportive culture, as well as a team cohesion that is a vital component of success in our industry.

CAMPUS PROGRAMS	PARIS CAMPUS	ÉCOLE NATIONALE SUPÉRIEURE DE PÂTISSERIE	PAGE
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ESSENTIALS PROGRAMS

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Intensive, two-month programs for culinary and pastry enthusiasts, career-changers and entrepreneurs.

ADMISSIONS REQUIREMENTS:

No previous degree or experience required
18 years minimum
English session : fluent in English
French session: Level Delf A2



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Culinary Arts Essentials

DURATION:

2 months

WHERE TAUGHT:

École Ducasse – Paris Campus

TEACHING LANGUAGE:

English or French

OVERVIEW:

Discover the fundamentals of French cuisine during this highly immersive and practical program. Learn how to source and select the perfect products and how to best prepare and cook them. With demonstrations by renowned chefs and experts, you will apply traditional and modern techniques and discover the secrets of French cuisine classics.

By the end of the program you will be able to prepare some of the emblematic dishes of chef Alain Ducasse.

JOB AND CAREER OPPORTUNITIES:

Entrepreneur
 Chef
 Private chef
 Caterer

PROGRAM STRUCTURE:

Culinary Arts Fundamental Techniques
 2 weeks

Bistronomy & Contemporary Cuisine
 2 weeks

Mediterranean Cuisine
 2 weeks

Hotel Catering (breakfast, brunch, tea-time)
 2 weeks

Hygiene and Business Licence requirements (French program only)
 1 week



Completing this program will earn you the title of "Cuisinier(e) entrepreneur(se)"*, NSF code 221T, level 3 entered in the National Register of Professional Certifications by order of September 26th 2016 and published in the Official Journal on October 4th 2016.

*This training is available via APEL (Accreditation of Prior Experience Learning).

Green Gastronomy Essentials

DURATION:

2 months

WHERE TAUGHT:

École Ducasse – Paris Campus

TEACHING LANGUAGE:

English

OVERVIEW:

Designed for enthusiasts, aspiring entrepreneurs or professionals seeking a full 'green cuisine' immersion, this intensive and business-focused program will take you to local farmers and suppliers; also to kitchens and pastry labs, where you will discover and apply cutting-edge techniques for preparing veggie, vegan and 'green-themed' cuisine.

Discover the latest trends, from 'farm to table' to all-natural dining experiences, while also learning from the experts about sustainable sourcing and cooking techniques, together with innovative nutritional and diet concepts.

JOB AND CAREER OPPORTUNITIES:

Entrepreneur
 Chef
 Private chef
 Caterer
 Trend-setter
 Food stylist
 Culinary consultant

PROGRAM STRUCTURE:

Culinary Arts Fundamental Techniques
 2 weeks

Natural & Healthy Cuisine
 2 weeks

Natural & Healthy Desserts
 2 weeks

New Trends & Innovations
 2 weeks



French Pastry Arts Essentials

DURATION:

2 months

WHERE TAUGHT:

École Ducasse - Paris Campus

École Ducasse - École Nationale Supérieure de Pâtisserie

TEACHING LANGUAGE:

English - Paris Campus or École Nationale Supérieure de Pâtisserie

French - Paris Campus

OVERVIEW:

A course designed for those who are passionate about French pastry arts and trendy desserts. Guided by experts, you will be taken on a sweet journey to discover unique textures, flavors and techniques, as well as the secrets of French pastry.

With applied theory spread throughout the program, plus a field trip and sessions dedicated to design and photography, you will acquire the skills to prepare and showcase your pastries.

JOB AND CAREER OPPORTUNITIES:

Entrepreneur
Pastry chef
Pastry design
Lab production
Caterer

PROGRAM STRUCTURE:

French Pastry Arts Fundamental Techniques
4 weeks

Bread & Viennoiserie
1 week

Chocolate & Entremets
2 weeks

Restaurant Desserts
1 week



French Bakery Arts Essentials

DURATION:

2 months

WHERE TAUGHT:

École Ducasse - École Nationale Supérieure de Pâtisserie

TEACHING LANGUAGE:

French or English

OVERVIEW:

In this intensive, hands-on program you will learn from – and work with – some of the best chefs operating in the field of French bakery. You will prepare common, traditional and special breads, while also having the opportunity to create leavened or puff viennoiseries.

With applied theory spread throughout the program, plus company visits and sessions dedicated to design and photography, the program will equip you with a knowledge of baking and pastry that is a perfect foundation for your future career.

JOB AND CAREER OPPORTUNITIES:

Entrepreneur
Baker
Bakery design
Bakery production
Caterer

PROGRAM STRUCTURE:

French Bakery & Artistic Bakery
3 weeks

French Viennoiserie
3 weeks

Bakery Snacking
1 week

Pastry Techniques in Bakery
1 week



French Chocolate & Confectionary Arts Essentials

DURATION:

2 months

WHERE TAUGHT:

École Ducasse - École Nationale Supérieure de Pâtisserie

TEACHING LANGUAGE:

English

OVERVIEW:

Aimed at enthusiasts and entrepreneurs, this program lifts the lid on the skills and techniques that have made French chocolatiers the envy of the world. Working with renowned chefs and experts, you will learn how to apply the fundamental techniques for creating chocolate and confectionary, as well as gaining unique insights into new chocolate trends and ingredients.

With applied theory spread throughout the program, plus company visits and sessions dedicated to design and photography, the program will equip you with the skills required to work with chocolate and craft various products, including chocolate-based desserts, chocolates, and confectionaries.

JOB AND CAREER OPPORTUNITIES:

Entrepreneur
Chocolatier and confectioner
Chocolate and confectionary design
Chocolate production

PROGRAM STRUCTURE:

Chocolate Fundamental Techniques
3 weeks

Confectionary
2 weeks

Chocolate-based Pastry
1 week

Artistic Masterpieces
2 weeks



Foodies & Entrepreneurs

DURATION:

2 months

WHERE TAUGHT:

École Ducasse - Paris Campus

TEACHING LANGUAGE:

French

OVERVIEW:

Taught in French only, this program is geared towards passionate entrepreneurs who have the dream of building their own food & beverage business. Guided by successful entrepreneurs and recognized experts in their field, you will create and pitch your F&B concept, while also mastering the operational essentials and discovering the latest trends in the restaurant sector.

At the end of the program you will have taken a significant step towards fulfilling your entrepreneurial dream, while also gaining certification from Les Roches, the world-leading hospitality business school.

JOB AND CAREER OPPORTUNITIES:

Entrepreneur
Restaurant owner
Concept developer

PROGRAM STRUCTURE:

F&B Concept Development
2 weeks

Cuisine & Pastry Labs, Wine Tasting
2 weeks

Mastering Operations
2 weeks

Marketing an Effective Business Model
2 weeks



Art of Service & Sommelier Essentials

DURATION:

2 months

WHERE TAUGHT:

École Ducasse – Paris Campus

TEACHING LANGUAGE:

French

OVERVIEW:

Across two intensive months you'll take a journey through service excellence, learning how to design memorable guest experiences across different types of restaurants and venues. Under the guidance of our expert faculty – including a World Champion sommelier – you'll build your knowledge of wine and beverage, learn the art of food pairing and perfect the latest mixology and barista techniques. Discover contemporary approaches to service design and delivery, all shaped by the Ducasse philosophy.

JOB AND CAREER OPPORTUNITIES:

F&B Manager
Maitre d'hôtel
Entrepreneur
Restaurant director
Restaurant owner
Events & catering manager
Consultant

PROGRAM STRUCTURE:

Art of Service and Guest Experience
5 weeks equivalent

Mixology and Barman Skills
1 week equivalent

Wine, Oenology and Sommelier Skills
2 weeks equivalent

Hygiene and Business License requirements
1 week



DIPLOMA PROGRAMS

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Programs of two to nine months for culinary and pastry enthusiasts, career-changers, entrepreneurs and anyone interested in working within the gastronomic universe.

ADMISSIONS REQUIREMENTS:

No prior qualifications or experience necessary for a basic diploma
Experience required for an advanced diploma
18 years minimum
English session: IELTS: 4.55 recommended
French session : Level Delf A2

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Culinary Arts Diploma

DURATION:

9 months
(6 months + 3-month mandatory internship)

WHERE TAUGHT:

École Ducasse – Paris Campus

TEACHING LANGUAGE:

English or French

OVERVIEW:

This six-month intensive Diploma program is designed for career-changers and entry-level professionals wishing to launch their career as a chef or to establish their own culinary concept. As such, it combines in-depth exposure to a variety of international cuisines with a strong focus on managerial and entrepreneurial skills.

With expert demonstrations, field visits and master classes with influential chefs and Meilleurs Ouvriers de France, you will complete the program having acquired a unique toolbox of culinary and management skills – ready to accelerate your career or deliver your entrepreneurial dream.

JOB AND CAREER OPPORTUNITIES:

Entrepreneur / Chef de cuisine / Chef instructor / Private chef / Food stylist / Culinary consultant / Food writer and critic / F&B manager

PROGRAM STRUCTURE:

Culinary Arts Fundamental Techniques
8 weeks

Bistronomy & Contemporary Cuisine
4 weeks

Mediterranean & Gastronomic Cuisine
2 weeks

French Pastry, Bread & Viennoiserie
2 weeks

Natural and healthy cuisine
2 weeks

Natural and healthy pastry
2 weeks

Cost Management Essentials
2 weeks

Field Trip
1 week



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Completing this program will earn you the title of "Cuisinier(e) spécialisé(e) en restauration gastronomique", code NSF 221T, level 2 entered in the National Register of Professional Certifications by order of December 27th 2018 and published in the Official Journal on January 4th 2019.
*This training is available via APEL (Accreditation of Prior Experience Learning).

Expert Diploma in Culinary Arts

DURATION:

6 months
(4 months + 2-month mandatory internship)

WHERE TAUGHT:

École Ducasse – Paris Campus

TEACHING LANGUAGE:

English

OVERVIEW:

If you already have experience as a professional chef, this intensive, four-month program will supercharge your knowledge to help you accelerate your career. The curriculum takes its inspiration from chef Alain Ducasse's philosophy around high quality produce and a natural and sustainable approach to cuisine.

You will spend 90% of your time on practical workshops, giving you the opportunity to master advanced and modern culinary skills and techniques. You will gain in-depth knowledge of bistronomy, 'green' gastronomy and alternative gastronomy concepts, enjoying demonstrations by renowned chefs and experts.

JOB AND CAREER OPPORTUNITIES:

Executive chef / Head chef / Private chef / Chef instructor / Restaurant manager / Culinary production manager / F&B manager / Entrepreneur / Consultant / Food writer and critic

PROGRAM STRUCTURE:

Culinary Arts Advanced Techniques - 2 weeks

Traditional & Contemporary Cuisine
- 4 weeks

New Trends & Innovations - 2 weeks

Green Gastronomy - 2 weeks

Cuisine Haute Couture - 2 weeks

Management of a Business Unit - 2 weeks

Mediterranean Cuisine - 2 weeks



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Completing this program will earn you the title of "Responsable en Cuisine Gastronomique", NSF code 221T, level 5 entered in the National Register of Professional Certifications (RNCP) by order of September 26th 2016 and published on the Official Journal on October 4th 2016.
*This training is available via APEL (Accreditation of Prior Experience Learning).

French Pastry Arts Diploma

DURATION:

8 months
(6 months + 2-month mandatory internship)

WHERE TAUGHT:

École Ducasse - Paris Campus

École Ducasse - École Nationale Supérieure de Pâtisserie

TEACHING LANGUAGE:

English

OVERVIEW:

With a highly qualified faculty including influential pastry chefs, Meilleurs Ouvriers de France and World Champions in their discipline, this is a true top-end class in pastry arts. It is a must for anyone passionate about French pastry and desserts, as well as those seeking to advance their careers or become entrepreneurs.

Taught across six intensive and highly immersive months, you will learn all the techniques – traditional and modern – that set French pastry arts apart from the rest. You will craft pastry buffets and cocktails, gastronomic desserts, classic and modern *entremets*, *petits fours* and chocolate pieces, among other mouth-watering creations.

JOB AND CAREER OPPORTUNITIES:

Entrepreneur / Pastry chef / Pastry consultant / Pastry chef instructor / Caterer / Pastry operations manager / Food writer and critic

PROGRAM STRUCTURE:

French Pastry Arts Fundamentals - 10 weeks

Tea Time & Travel Cake - 1 week

Bread & Viennoiserie - 1 week

Entremets, Individual Cakes & Healthy Desserts - 4 weeks

Restaurant Desserts - 1 week

Chocolate & Confectionary - 2 weeks

Ice Cream & Sorbet - 1 week

Artistic Pastry & Buffets - 2 weeks

+ Internship: 2 months



Expert Diploma in French Pastry Arts

DURATION:

2 months
(2 months + 1-month optional internship)

WHERE TAUGHT:

École Ducasse - École Nationale Supérieure de Pâtisserie

TEACHING LANGUAGE:

English

OVERVIEW:

Designed for pastry professionals seeking to accelerate their careers, this highly focused, two-month program is inspired by chef Alain Ducasse's philosophy around high quality produce and a natural and sustainable approach to pastry arts.

You will spend 90% of your time in practical workshops, taught by Meilleurs Ouvriers de France and World Champions in the pastry field. You will acquire and master advanced pastry skills and techniques, while also discovering modern and iconic pastries, natural and healthy desserts, artistic pastry as well as ice cream and sorbets. Design and photography courses, together with a company visit, are also included within this packed program.

JOB AND CAREER OPPORTUNITIES:

Executive pastry chef / Pastry chef / Pastry chef instructor / Pastry production manager / Entrepreneur / Consultant / Food writer and critic

PROGRAM STRUCTURE:

Pastry Arts Advanced Techniques - 2 weeks

Ice Creams & Sorbets - 1 week

Viennoiserie - 1 week

Natural & Healthy Desserts - 1 week

Chocolate & Confectionary - 1 week

Artistic Masterpieces - 2 weeks

+ Optional internship: 1 month



SIGNATURE PROGRAMS

Taught across eight months at our Paris Campus, these courses are ideal for culinary and pastry enthusiasts, career-changers, entrepreneurs and anyone interested in working within the universe of gastronomy.

ADMISSIONS REQUIREMENTS:

No previous degree or experience required
18 years minimum
IELTS: 4.55



© Alain Ducasse at Plaza Athénée

Contemporary Gastronomy Signature Program

DURATION:

8 months

WHERE TAUGHT:

École Ducasse – Paris Campus

TEACHING LANGUAGE:

English

OVERVIEW:

This Signature course is designed to immerse you in chef Alain Ducasse's philosophy as it relates to contemporary cuisine. Taught in our brand new Paris campus, and with a bespoke, highly immersive curriculum that features 80% hands-on training, you will acquire advanced sensorial analysis and food pairing skills. You will be taught by influential experts, who will lead you to the forefront of culinary arts innovation.

Outside the kitchen, the program also incorporates a package of management essentials and discovery field trips, where you can learn from – and network with – food entrepreneurs and celebrated chefs. Upon completion, you will possess the tools to launch a career as a chef or drive your own entrepreneurial project.

JOB AND CAREER OPPORTUNITIES:

Chef or pastry chef / Chef instructor / Entrepreneur / Consultant / Restaurant owner / Concept developer / Catering manager / Production manager / F&B manager / Food writer and critic

PROGRAM STRUCTURE:

Culinary Arts Fundamental Techniques
– 4 weeks
Contemporary Mediterranean Cuisine
– 2 weeks
New trends and Alternative Gastronomy
– 2 weeks
Natural & Healthy Cuisine
– 3 weeks
French Pastry Arts & Contemporary Desserts
– 4 weeks
Chocolate & Ice Cream
– 2 weeks
New Trends in Bread making
– 2 weeks
Gastronomic Cuisine & Restaurant Immersion
– 4 weeks
Spirits, Wines & Beverages (Sensorial Analysis and Food Pairing)
– 3 weeks
Management Essentials
– 2 weeks
Field Trip
– 2 weeks

Haute Cuisine and French Pastry Arts Signature Program

DURATION:

8 months

WHERE TAUGHT:

École Ducasse – Paris Campus

TEACHING LANGUAGE:

English

OVERVIEW:

This Signature course brings to life chef Alain Ducasse's philosophy around haute cuisine and French pastry arts. Taught in our brand new Paris campus, it will enable you to master a wide variety of fundamental and advanced culinary and pastry techniques, including the opportunity to prepare a selection of Chef Ducasse's iconic dishes. It is the perfect way to place yourself at the forefront of culinary arts innovation, while also exploring the universe of French pastry, desserts, chocolate and bakery.

Outside the kitchen, the course also incorporates a package of management essentials and discovery field trips, where you can learn from – and network with – food entrepreneurs and celebrated chefs. Upon completion, you will possess the tools to launch a career as a chef or drive your own culinary or pastry entrepreneurial project.

JOB AND CAREER OPPORTUNITIES:

Chef de cuisine or pastry chef / Chef instructor / Entrepreneur / Consultant / Boutique owner / Concept designer / Production manager / Caterer and event organizer / Food writer and critic

PROGRAM STRUCTURE:

Culinary Arts Fundamental Techniques
– 4 weeks
Bistronomy & Mediterranean Cuisine
– 4 weeks
Gastronomy & Natural Cuisine
– 4 weeks
French Pastry Arts & Contemporary Desserts
– 8 weeks
Natural & Healthy Pastry
– 2 weeks
Bread and Viennoiserie
– 2 weeks
Boutique Pastry
– 2 weeks
Gastronomic Cuisine Immersion
– 2 weeks
Management essentials
– 2 weeks
Field Trip
– 2 weeks



BACHELOR PROGRAMS

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Three-year Bachelor programs that combine practical, managerial and entrepreneurial skills – ideal for high school graduates seeking a career in the luxury hospitality, F&B and pastry industries.

ADMISSIONS REQUIREMENTS:

European 4-level diploma (Baccalaureat equivalent)
 As an international student and for foreign diplomas, you will be asked to justify a 4-level diploma with a ENIC NARIC comparability assessment.
 Please contact ENIC NARIC (www.enic-naric.net) for more information
 18 years minimum at the end of the first semester
 English session: mother tongue or IELTS : 5.5
 French session : mother tongue or level Delf B2

People of non-Schengen area nationality must have a valid visa or residence permit throughout the training period

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Bachelor in Culinary Arts

DURATION:

3 years

WHERE TAUGHT:

École Ducasse – Paris Campus

TEACHING LANGUAGE:

English

OVERVIEW:

Taught across six academic semesters, including two professional internships, this Bachelor program offers a unique immersion into a dynamic and fast-growing industry. Its demanding teaching combines culinary arts workshops with rigorous academic study of business and management topics.

With small classes a trademark feature of this program, you will have every opportunity to develop your knowledge and skills, including the all-important soft skills and business acumen. You will graduate with an outstanding educational background, ready to become a leader in the hospitality and culinary industry, or to forge your own path as an entrepreneur.

JOB AND CAREER OPPORTUNITIES:

Entrepreneur
 Restaurant manager
 F&B manager
 Events and catering manager
 Franchise manager
 Product development manager
 Manager in the food industry
 Culinary consultant

PROGRAM STRUCTURE:

S1 — Practice fundamentals (20 weeks)

Practice Fundamentals (480 hours):

Culinary Arts Fundamental Techniques
 Pastry Arts Fundamental Techniques
 Contemporary restaurant immersion
 Contemporary cuisine immersion

Academic courses:

- Sustainable business practices
- Food safety and regulations
- Communication and soft skills
- French or English

S2

Internship I (24 weeks)

S3 — Advanced Practice (20 weeks)

Advanced Practice (450 hours):

Mediterranean Cuisine
 Bistro Cuisine
 Healthy and natural gastronomy
 Gastronomic restaurant immersion
 Gastronomic cuisine immersion

Academic Courses:

- Sustainable business practices
- Food and Beverage global landscape, trends and emerging models
- Applied mathematics and software tools
- Systems & processes
- Food and beverage management and buying
- Business English and communication

S4

Internship II (24 weeks)

S5 — Management I (15 weeks)

Master Classes I (116 hours):

Cuisine Master classes I (in innovation lab)

Academic Courses:

- Talent management and HR processes
- Photography
- Food science and nutrition
- Company IT systems
- Concept design, architecture & engineering
- Strategy, entrepreneurship and business model
- Financial performance management
- Marketing fundamentals

S6 — Management II (15 weeks)

Master Classes II (96 hours):

Cuisine Master classes II (in innovation lab)

Academic Courses:

- Digital marketing, sales and social networks
- Sustainable business practices
- Commercial law and legal risk
- Media training and communication
- Business game - restaurant management model
- Bachelor applied business project, consulting project



Bachelor in French Pastry Arts

DURATION:

3 years

WHERE TAUGHT:

École Ducasse – Paris Campus

École Ducasse – École Nationale Supérieure de Pâtisserie

TEACHING LANGUAGE:

English - Paris Campus

French - École Nationale Supérieure de Pâtisserie

OVERVIEW:

French pastry has never been more popular – or influential – worldwide as it is today, with skilled practitioners in high demand. This highly specialized, three-year Bachelor program can be studied in English or French. It offers a unique combination of mastery in pastry arts with the professional and managerial know-how you'll need to become a leader in the field.

With small classes sizes, you will have every opportunity to take maximum benefit from intense practical training and management master classes – all taught by world-class pastry professionals. The workshop and classroom time is complemented by two professional internships at renowned companies which are part of our network, where you will be able to put what you've learned into practice.

JOB AND CAREER OPPORTUNITIES:

Entrepreneur
Pastry boutique owner
Product development manager
Manager in pastry industry
Pastry consultant

PROGRAM STRUCTURE:

S1 — Practice fundamentals (20 weeks)

Practice Fundamentals: (480 hours)

Fundamental Techniques in French pastry arts
Fundamental Techniques in bakery, chocolate and confectionery, ice creams and sorbets
Tea time and travel cakes
French classics
Bistronomic desserts

Academic Courses:

- Technology
- Sustainable business practices
- Food science
- Communication and soft skills
- English or French

S2

Internship I (24 weeks)

S3 — Advanced Practice (20 weeks)

Advanced Practice: (384 hours)

Advanced Techniques in French pastry arts
Advanced Techniques in bakery, chocolate and confectionery, ice creams and sorbets
Modern entremets
Gastronomic desserts
New trends in French pastry

Academic Courses:

- Sustainable business practices
- Food & Beverage landscape and economy
- Technology
- Applied mathematics and software tools
- Financial and managerial accounting
- Food & beverage management and buying
- Business English and communication

S4

Internship II (24 weeks)

S5 — Management I (15 weeks)

Master Classes I: (96 hours)

Pastry Master classes I
Innovation & Development I

Academic Courses:

- Art, drawing, design and food photography
- Food safety and regulations
- Conception, architecture and engineering
- Marketing fundamentals
- Talent management and HR processes
- Company IT systems
- Strategy, entrepreneurship and business model
- Financial performance management

S6 — Management II (15 weeks)

Master Classes II: (96 hours)

Pastry Master classes II
Innovation & Development II

Academic Courses:

- Digital marketing, sales and social networks
- Sustainable business practices
- Commercial law and legal risk
- Media training and communication
- Business game - restaurant management model
- Bachelor applied business project, consulting project



CCP PROGRAMS

French language programs open to international students.

The programs offer a State Diploma (recognized by the French Ministry of National Education) delivering a recognized professional qualification in an intense timeframe.

ADMISSIONS REQUIREMENTS:

See individual programs for specific requirements



CDP Pâtissier

DURATION:

8 months (1073 hours program)
– includes 6 months' intensive training and 2 internships of 4 weeks each

9 months (1233 hours program)
– includes 6 months' intensive training and 2 internships of 4 weeks each, plus 160 hours of general education

WHERE TAUGHT:

École Ducasse – École Nationale Supérieure de Pâtisserie

TEACHING LANGUAGE:

French

OVERVIEW:

This intensive, hands-on training program, supported by two professional internships, will enable you to achieve a nationally-recognized professional qualification in a shorter timeframe compared with 'traditional' CAP training. It mixes practical skills in French pastry arts with essential business and management knowledge.

Ideal for career-changers, entrepreneurs and students wishing to relaunch or complete their professional training.

ADMISSION REQUIREMENTS:

Age: 18 years minimum

The 1,073 hours (8 month) program is open to applicants with a minimum 3-level diploma (BEP-CAP) or more (BAC and others) recognized by the Ministry of National Education or the Ministry of Agriculture, or a DAEU (Diploma of Access to University Studies).

As an international student, you will be asked to justify a 4-level diploma from ENIC NARIC, for diplomas from the European Union or in the European area.

Please contact ENIC NARIC (www.enic-naric.net) for more information.

The 1,233 hours (9 month) program does not require a minimum 3-level diploma, with the additional 160 hours of general education modules sufficient to bridge this gap.

People of non-Schengen area nationality must have a valid visa or residence permit throughout the training period.

LANGUAGE REQUIREMENT:

Fluency in French requested (equivalent to a Delf B2 level)

PROGRAM STRUCTURE:

Pastry Labs and Workshops- 490 hours
Applied technology - 72 hours
Pastry Technology - 32 hours
Food science - 40 hours
Management - 20 hours
Health and Safety - 48 hours
Master piece - 77 hours
Professional project follow up - 14 hours

CDP Chocolatier-Confiseur

DURATION:

8 months (1034 hours program)
– includes 6 months' intensive training and 2 internships of 4 weeks each

WHERE TAUGHT:

École Ducasse – École Nationale Supérieure de Pâtisserie

TEACHING LANGUAGE:

French

OVERVIEW:

This intensive, hands-on training program, supported by two professional internships, will enable you to achieve a nationally-recognized professional qualification in a shorter timeframe compared with 'traditional' CAP training. It mixes practical skills in French chocolate and confectionary arts with essential business and management knowledge.

Ideal for career-changers, entrepreneurs and students wishing to relaunch or complete their professional training.

ADMISSION REQUIREMENTS:

Age: 18 years minimum

The program is open to applicants with a minimum 3-level diploma (BEP-CAP) or more (BAC and others) recognized by the Ministry of National Education or the Ministry of Agriculture, or a DAEU (Diploma of Access to University Studies).

As an international student, you will be asked to justify a 4-level diploma from ENIC NARIC, for diplomas from the European Union or in the European area.

Please contact ENIC NARIC (www.enic-naric.net) for more information.

People of non-Schengen area nationality must have a valid visa or residence permit throughout the training period.

LANGUAGE REQUIREMENT:

Fluency in French requested (equivalent to a Delf B2 level)

PROGRAM STRUCTURE:

Chocolate and Confectionary Labs and Workshops- 490 hours
Applied technology - 72 hours
Chocolate and Confectionary Technology - 48 hours
Food science applied to production- 24 hours
Business knowledge - 40 hours
Communication - 24 hours
Health and Safety - 36 hours
Applied arts - 20 hours

Contacts

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