



ÉCOLE DUCASSE

— MASTER MORE THAN COOKING —



Network of Schools Founded By Multi-Michelin Starred Chef Alain Ducasse



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.

Our programs are delivered by Meilleurs Ouvriers de France, World Champions, renowned chefs, craftsmen, hospitality experts – to bring you a unique mix of expertise.

« 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

Our Campuses

ÉCOLE DUCASSE PARIS CAMPUS

Always at the cutting edge of food trends, Paris Campus welcomes students from all over the world. Located in the Parisian suburb of Meudon, the campus offers programs specializing in both culinary and pastry arts.



ÉCOLE NATIONALE SUPÉRIEURE DE PÂTISSERIE

Located in the Château de Montbarnier in Yssingeaux, the École Nationale Supérieure de Pâtisserie has been the leading vocational school, both in France and worldwide, for pastry, bakery, chocolate, confectionary and ice cream arts.



Culinary & Pastry Arts Programs

Professionals, students and enthusiasts. Skills development, retraining or immersion for beginners. École Ducasse seeks to support its amateur and professional students through each stage of their career.

Essential Programs	Diploma Programs	CDP Programs	Bachelor Programs
2 MONTHS	2 TO 9 MONTHS	8 TO 9 MONTHS	3 YEARS
Learn fundamentals of French savoir-faire in a short timeframe	Launch your career through advanced hands-on training courses	Obtain nationally-recognized French certifications in pastry arts	Learn practical, managerial and entrepreneurial skills, to become the future leader of the F&B industry

Why choose École Ducasse?



- Personalised teaching: 12-14 students per group
- Courses taught in English
- French language classes provided for diploma and bachelor programs
- High hands-on practice level (90% time in laboratory)
- International exposure with world-class chefs
- Prestigious internship opportunities



FOR MORE INFORMATION PLEASE CONTACT

Sabrina Havet, Regional Admissions Manager
sabrina.havet@ecoleducasse.com

www.ecoleducasse.com