



# ÉCOLE DUCASSE

MASTER MORE THAN COOKING



ENGLISH LANGUAGE PROGRAMS FOR:

- High school graduates
- Career changers
- Enthusiasts
- Experts
- Entrepreneurs

At École Ducasse, our mission is to train the next generation of entrepreneurs, managers and citizen chefs and transmit French gastronomic excellence to students at all levels of experience and know-how.

At the core of this mission is to open our training to as wide a global audience as possible; so today we offer a selection of programs taught directly in English that is uniquely large among French culinary schools.

In all our teaching, we endeavor to convey the culinary savoir-faire and expertise of our founder, the legendary Chef Alain Ducasse. Both chef and entrepreneur, Alain Ducasse is above all a pioneer in recognizing the value of living and eating well, in a meaningful and sustainable way. His philosophy brings together tradition, modernity and respect for the product, to deliver true authenticity.

Inside this brochure we profile our English language programs, from which you can find suitable study opportunities whether you are a high school graduate, career changer, enthusiast, expert or entrepreneur.

“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



9

Since we were founded in 1999, École Ducasse has developed into a world reference for culinary and pastry arts education, with our two main campuses in France now accompanied by a growing international network of schools that already encompasses India, The Philippines and Thailand.

At the heart of every École Ducasse program you will find the same core philosophy:

9

**Excellence in practice** – as an École Ducasse student, you will spend anywhere between 70% and 90% of your time in practical classes that make full use of our state-of-the-art kitchen laboratories. We also offer unrivaled opportunities to learn in the real world, leveraging the École Ducasse network and beyond to offer internships in world-class restaurant environments.

9

**One-to-one attention** – all our programs have tightly capped class sizes, enabling students to receive high levels of personalized support and guidance from our expert chef instructors.

1

**Master more than cooking** – we aim to create citizen chefs who can thrive inside and outside the kitchen; so our programs also encompass business fundamentals, leadership skills and other behavioral attributes that you will need to succeed in your career.



# CONTENTS

## 01

A GLOBAL  
COMMUNITY  
p.8

A global community of citizen  
chefs and entrepreneurs  
p.10

Why choose École Ducasse?  
p. 12

International Advisory Board  
p. 14

## 02

ÉCOLE DUCASSE  
-  
PARIS CAMPUS  
p.16

A benchmark  
in gastronomy  
education  
p.18  
Introduction  
p.20

## 03

ÉCOLE DUCASSE  
-  
ÉCOLE NATIONALE  
SUPÉRIEURE DE  
PÂTISSERIE  
p.22

A global reference  
for pastry arts  
p.24  
Introduction  
p.26

# 04

## UNDERGRADUATE PROGRAMS

p.30

Bachelor in  
Culinary Arts  
p.34

Bachelor in French  
Pastry Arts  
p.36

# 05

## CAREER CHANGER PROGRAMS

p.38

Diploma Programs  
p.42

Essentials Programs  
p. 47

# 06

## EXPERT PROGRAMS

p.50

Expert Diplomas  
p. 54

# 07

## APPLYING TO ÉCOLE DUCASSE

p.56

How to Apply  
p.58

Contact  
p. 59

# D GLOBAL COMMUNITY



# 01

## A global community of citizen chefs and entrepreneurs

For almost four decades, École Ducasse has been preparing students from many nations to forge successful careers in culinary and pastry arts.

Today, our worldwide alumni network numbers over 10,000 individuals from more than 80 countries, who between them showcase the incredible variety of careers that can be pursued after coming to our schools to learn and train.

As with these successful alumni, we are ready to help you enhance your talent, cultivate your identity, and meet the high expectations of our industry.



View more profiles  
in the Alumni  
Brochure

10

### CÉDRIC GROLET



#### GRADUATED IN 2006

- Executive pastry chef at Le Meurice, Paris
- 2015 Best Pastry Chef of the Year
- 2017 World Best Restaurant Pastry Chef
- 2018 World Best Pastry Chef (World's 50 best)

Scan the QR code to discover Cédric's incredible work



### KARIM ABDELRAHMAN



#### GRADUATED IN 2020

- 2020 Launched Avec Karim
- 2022 Catered for top international companies such as Dior
- 2023 Launched product line brand l'Artisan producing foie gras in Egypt

Scan the QR code to discover Karim's incredible work



E X C E L L E N C E



E X C E L L E N C E



12

## Why choose École Ducasse?

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As a Chef, Alain Ducasse has achieved global success by never settling for second-best. École Ducasse follows this same single-minded approach to the quality of our teaching, with faculty teams at Paris Campus and Yssingeaux Campus at the École Nationale Supérieure de Pâtisserie (ENSP) bringing together a unique mix of expertise.

Every program – from a two-month Essentials, specialized or Expert Diploma to a three-year Bachelor's degree – is led by passionate and highly qualified professionals, who know that delivering effective training requires a personalized approach. For our students, this creates a strong social experience and stimulates mutual support, shared best practice and team cohesion – all values which are inherent in our industry.

Through our commitment to teaching in English across our program portfolio, we open École Ducasse to the world. As our student you will mix with, and collaborate with, people from many different cultures and backgrounds, equipping you with an intercultural fluency that will be an asset to your future employability or entrepreneurial ambitions.

## Key facts

- 2 campuses in France
- More than 1,000 students trained each year across our French campuses
- 1,600 professionals trained each year on continuing education courses
- 80+ nationalities
- 10,000 alumni worldwide
- 15+ international academic partners
- High levels of practical, hands-on instruction
- Unique teaching methods and pedagogical content with programs taught directly in English
- Highly-qualified faculty members
- Personalized experience with strong team cohesion thanks to small groups





## International Advisory Board

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Each year, École Ducasse gathers an International Advisory Board, inviting 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.



École Ducasse

PARIS CAMPUS



# 02

## □ benchmark in gastronomy education



18

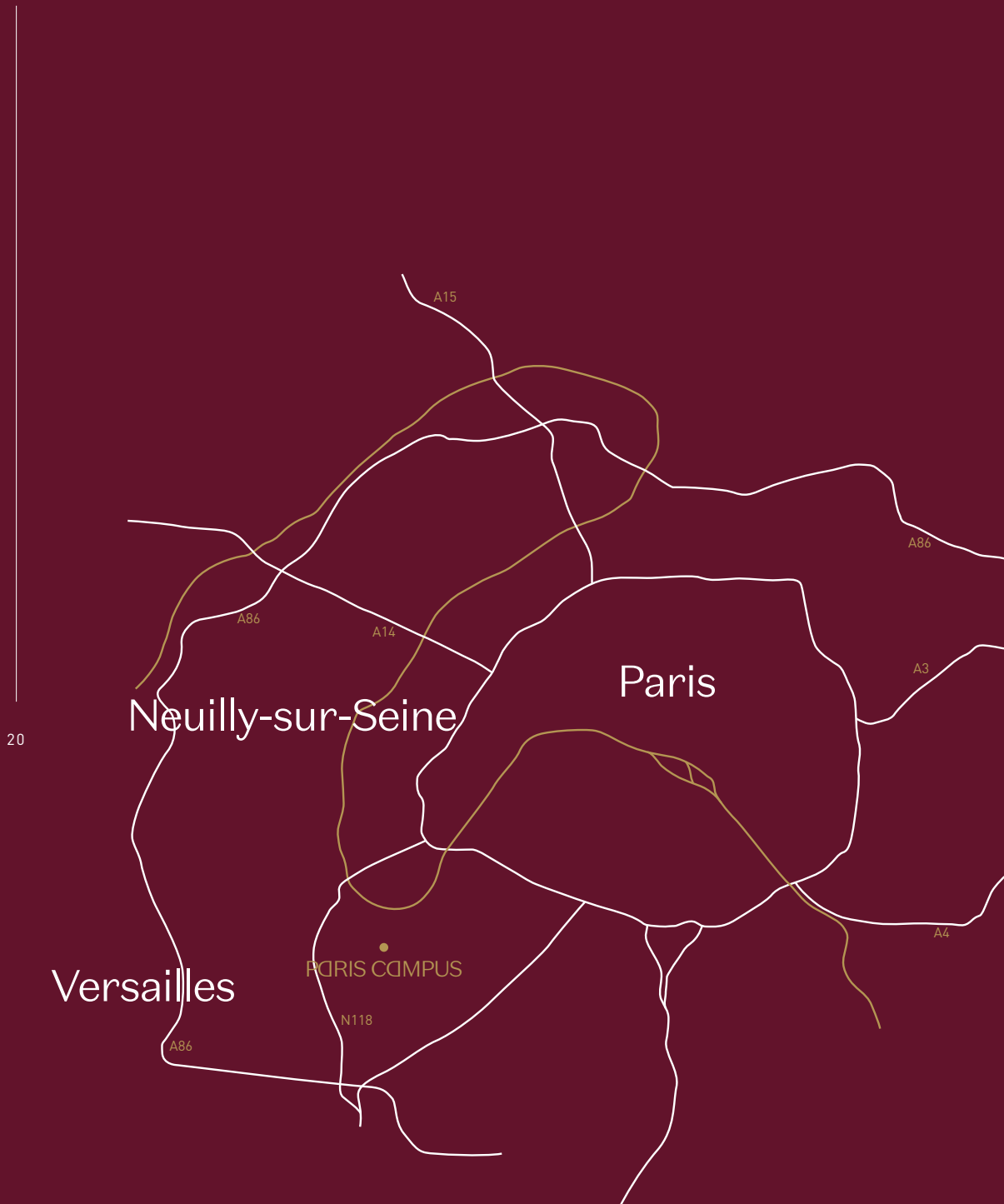
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Our flagship Paris Campus occupies a purpose-built 5,000m<sup>2</sup> space in Meudon – an affluent suburb that is just 10km from the heart of France’s capital city.

As a state-of-the-art center for culinary education, the campus incorporates four technical kitchens for individual cooking and one brigade set-up kitchen, three pastry labs, a bakery/pastry lab, a sensory analysis room, a knowledge center, and a boutique.

The campus is also home to Adour, a contemporary and gastronomic restaurant that is open to the public, serving a menu which evolves with the seasons. In keeping with Chef Alain Ducasse’s philosophy of local sourcing, the campus 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.

21

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.

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## Key figures

- 2020 official opening
- 5,000m<sup>2</sup> facility
- 9 laboratories
- 7 classrooms



Yssingeaux Campus

ÉCOLE NATIONALE  
SUPÉRIEURE  
DE PÂTISSERIE



03

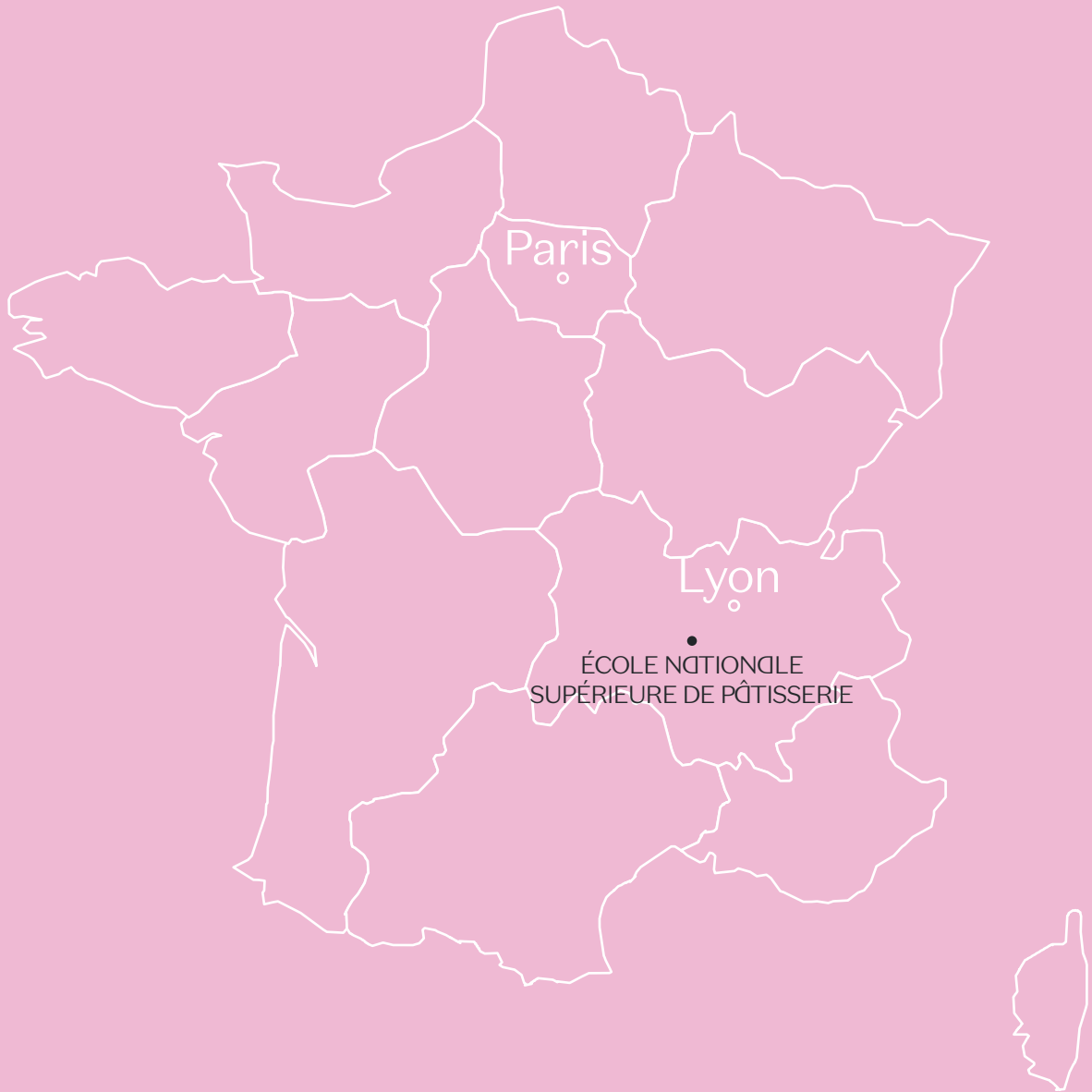
## □ global reference for pastry arts

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Established in the Château Montbarnier, in the outskirts of the charming town of Yssingeaux, École Nationale Supérieure de Pâtisserie (ENSP) has been recognized as France's leading school in Pastry Arts for more than 40 years.

With its newest extension, opened in 2023, Ecole Ducasse-ENSP now occupies 7,200m<sup>2</sup> with 13 state-of-the-art laboratories thus becoming the largest pastry specialized campus worldwide. Fitted with the finest equipment available, we offer an education of excellence for all levels of expertise, from beginners to professionals. ENSP remains the world's only school entirely dedicated to all disciplines of pastry arts such as Bakery, Chocolate, Ice cream, among others.







The campus is located amidst the spectacular landscapes and peaceful atmosphere of France's Auvergne-Rhône Alpes region, close to the major city of Lyon which is renowned for its gastronomic culture and thriving cultural scene. Our home village, Yssingeaux, offers an authentic taste of France and provides a tranquil and inspiring setting for students from all over the world to live, learn, and share knowledge on a daily basis.

A prime spot for tomorrow's talent, our alumni include numerous Meilleurs Ouvriers de France, World Champions and French/International star Chefs such as : Cédric Grolet, Jérôme De Oliveira, Paul Occinpinti, Guillaume Mabilleau, Loic Beziat, Laurent Le daniel, Stephane Leroux and many others...

The instruction offered to students is second to none, thanks to an expert faculty led by Luc Debove, a MOF and World Champion in his craft.

27

## Key figures

- 1984 official opening
- 7,200m<sup>2</sup> facility
- 13 laboratories dedicated to all disciplines : Pastry, Chocolate, Confectionary, Ice Cream, Vinnoiserie
- All English programs taught directly in English (not simultaneous translation)
- 70+ nationalities enrolled each year
- 50% international students



You will find an École Ducasse program that is perfectly adapted to your profile and 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.

PROGRAMS	PAGE
<b>Undergraduate programs</b>	
Bachelor in Culinary Arts	p.34
Bachelor in French Pastry Arts	p.36
<b>Career-Changers / Entrepreneurs programs</b>	
Culinary Arts Diploma	p.42
French Pastry Arts Diploma	p.43
French Bakery Arts Diploma	p.44
French Chocolate & Confectionary Arts Diploma	p.45
French and Italian Pastry Arts Diploma	p.46
Culinary Arts Essentials	p.47
French Pastry Arts Essentials	p.48
<b>Expert programs</b>	
Expert Diploma in French Pastry Arts	p.54
Expert Diploma in Culinary Arts	p.55

École Nationale Supérieure de Pâtisserie and École Ducasse Paris Campus are Qualiopi certified for training programs.



■ RÉPUBLIQUE FRANÇAISE

Quality certification has been awarded for the following category of action:

TRAINING PROGRAMS

# UNDERGRADUATE



04

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.



# Bachelor in Culinary Arts

**DURATION:**

3 years

**WHERE TAUGHT:**

■ École Ducasse - Paris Campus

**OVERVIEW:**

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

With small class sizes, 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.

Upon completion of the program, you will have earned 180 ECTS.

34



DISCOVER OUR  
UNDERGRADUATE  
PROGRAMS WITH OUR  
HEAD OF PEDAGOGY

**PROGRAM STRUCTURE\*:****YEAR 1****Semester 1 — Fundamental practices and academic courses****Fundamental practices**

Culinary arts fundamentals techniques  
Mediterranean cuisine  
Bistronomy & traditional cuisine  
Immersion level 1

**Academic courses**

Fundamentals Practice  
Culinary Theory  
Food Safety & Hygiene  
Food Nutrition  
IT Tools Initiation  
Professional Communication  
Intercultural Communication

**Semester 2****Internship I (24 weeks)****YEAR 2****Semester 3 — Advanced practices I and academic courses****Advanced practices I**

Fundamentals Techniques reinforcement  
Healthy & Sustainable cuisine  
Contemporary cuisine  
Immersion level 2

**Academic courses**

Advanced Practices I  
F&B Business Landscape & Economics  
F&B Management & Purchasing  
Marketing Fundamentals  
IT Tools Reinforcement  
Sustainability Practices in Operations I  
Nutri-ecology I  
Food Photography  
Business English & Communication  
Intercultural Management

**Semester 4****Internship II (24 weeks)****YEAR 3****Semester 5 — Advanced practices II and academic courses****Advanced practices II**

Luxury Hotel & Resort  
Bakery Fundamentals  
Haute Couture Cuisine  
Final Degree project Research & Development

**Academic courses**

Advanced Practices II  
Entrepreneurship Initiation  
Strategy & Business models  
Marketing New Trends  
Concept Design & Architecture  
Nutri-ecology II  
Sustainability Practices in Operations II  
Financial & Managerial Accounting  
Financial Performance Management  
Talent Management & HR Processes  
Business Law & Legal risk  
Final Degree Project

**Semester 6****Internship III (24 weeks)**

# Bachelor in French Pastry Arts

Completing this program will earn you the title of "Chef entrepreneur en Pâtisserie Française"\*, code NSF 221, level 5 entered in the National Register of Professional Certifications by order of October 15th 2021.

**DURATION:**

3 years

**WHERE TAUGHT:**

■ École Ducasse - Paris Campus

**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 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 class sizes, you will have every opportunity to take maximum benefit from intense practical training and management masterclasses. 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.

Upon completion of the program, you will have earned 180 ECTS.



HEAR FROM ONE OF OUR  
BACHELOR STUDENTS

**PROGRAM STRUCTURE\*:****YEAR 1****Semester 1 — Fundamental practices and academic courses****Fundamental practices**

Pastry Arts fundamentals techniques  
 Bistrot desserts  
 Regional desserts  
 Travel cakes level 1  
 Entremets  
 Bakery & Viennoiseries level 1  
 Chocolate & Confectionery level 1  
 Ice cream & Sorbets level 1

**Academic courses**

Fundamentals Practices  
 Food Technologies  
 Food Safety & Hygiene  
 Food Nutrition  
 IT Tools Initiation  
 Professional Communication  
 Intercultural Communication

**Semester 2****Internship I (24 weeks)****YEAR 2****Semester 3 — Advanced practices I and academic courses****Advanced practices I**

Tarts & entremets / Tarts & chou pastry /  
 entremets level 2 & 3  
 Plated desserts  
 Chocolate & Confectionery level 2 & 3  
 Bakery level 2  
 Travel cakes level 2  
 Ice cream & sorbets level 2  
 Gluten-free pastry  
 Wedding cake  
 Delicatessen

**Academic courses**

Advanced Practices I  
 Food Technologies  
 F&B Business Landscape & Economics  
 F&B Management & Purchasing  
 Marketing Fundamentals  
 IT Tools Reinforcement  
 Sustainability Practices in Operations I  
 Nutri-ecology I  
 Food Photography  
 Business English & Communication  
 Intercultural Management

**Semester 4****Internship II (24 weeks)****YEAR 3****Semester 5 — Advanced practices II and academic courses****Advanced practices II**

Petits gâteaux & croquembouches  
 Vegan Pastry  
 Chocolate & sugar artistic piece  
 End-of-year buffet

**Academic courses**

Advanced Practices II  
 Entrepreneurship Initiation  
 Strategy & Business models  
 Marketing New Trends  
 Concept Design & Architecture  
 Nutri-ecology II  
 Sustainability Practices in Operations II  
 Financial & Managerial Accounting  
 Financial Performance Management  
 Talent Management & HR Processes  
 Business Law & Legal risk  
 Final Degree Project

**Semester 6****Internship III (24 weeks)**

\*In the interest of continuous improvement, the content of our programs may change.

CAREER CHANGERS  
ENTREPRENEURS  
GASTRONOMY  
LOVERS



05

Intensive programs for career  
changers, gastronomy and pastry  
lovers & serious entrepreneurs.



# Culinary Arts Diploma

## DURATION:

22 weeks  
- optional 13-week internship

## WHERE TAUGHT:

■ École Ducasse - Paris Campus

## OVERVIEW:

This intensive Diploma program is designed for career changers and entry-level professionals wishing to achieve success in the F&B sector. As such, it combines in-depth exposure to a variety of cuisines with a strong focus on managerial and entrepreneurial skills.

With expert demonstrations, field visits and masterclasses with influential chefs, 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.

42



## JOB AND CAREER OPPORTUNITIES:

Entrepreneur  
Chef de partie in gastronomic restaurant  
Private chef  
Culinary consultant

## PROGRAM STRUCTURE\*:

Culinary Arts fundamentals techniques  
Pastry Arts fundamentals  
Bistronomy & Traditional cuisine  
Mediterranean cuisine  
Healthy & Sustainable cuisine  
Contemporary cuisine  
Plated Desserts  
Final exam  
Optional internship – 13 weeks

# French Pastry Arts Diploma

## DURATION:

CAD. 22 + 8 optional internship

## WHERE TAUGHT:

École Ducasse - École Nationale Supérieure de Pâtisserie

## OVERVIEW:

With no prior experience required, this Diploma is a must for career changers / pastry lovers & entrepreneurs passionate about French Pastry Arts to learn the fundamentals and acquire the latest pastry-making techniques to start working in a professional environment.

During this intensive and highly immersive program, you will acquire all the techniques – traditional and modern – that set French Pastry Arts expertise apart from the rest. You will craft pastry buffets, bread and viennoiseries, gastronomic desserts, classic and modern entremets, ice-cream petits fours and chocolate pieces, among other mouthwatering creations.

Masterclasses of Meilleur Ouvrier de France and World Champions make this program a true top-end course in pastry arts. At the conclusion of your time on campus, you will put your learning to the test with an 8-week professional internship, an invaluable source of inspiration to expand your cultural sensivity and creativity.

## 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
- Chocolate & confectionery
- Ice cream & sorbet
- Bread & viennoiserie
- Plated desserts
- Entremets, Individual Cakes, Healthy Desserts
- Tea time and travel cake
- Croquembouches and buffets
- Optional internship – 8 weeks



# French Bakery Arts Diploma

**DURATION:**

8 weeks

**WHERE TAUGHT:**

École Ducasse - École Nationale Supérieure de Pâtisserie

**OVERVIEW:**

Whether you're a professional keen to develop a specific expertise, or a beginner in bakery, this intensive hands-on program will provide all the essentials and specifics techniques to become a real "Boulangier".

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.

44



**JOB AND CAREER OPPORTUNITIES:**

Entrepreneur  
Baker  
Bakery design  
Bakery production  
Caterer

**PROGRAM STRUCTURE\*:**

French bakery & artistic bakery  
French viennoiserie  
Bakery snacking  
Pastry techniques in bakery

\*In the interest of continuous improvement, the content of our programs may change.

# French Chocolate and Confectionery Arts Diploma

## DURATION:

8 weeks

## WHERE TAUGHT:

École Ducasse - École Nationale Supérieure de Pâtisserie

## OVERVIEW:

Aimed at enthusiasts and entrepreneurs, beginners or advanced, this dedicated 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 confectionery, 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 confectioneries.



## JOB AND CAREER OPPORTUNITIES:

Entrepreneur  
Chocolatier and confectioner  
Chocolate and confectioneries design  
Chocolate production

## PROGRAM STRUCTURE\*:

Chocolate fundamental techniques  
Confectionery  
Chocolate-based pastry  
Artistic masterpieces

45

# French and Italian Pastry Arts Diploma

## DURATION:

8 weeks

## WHERE TAUGHT:

École Ducasse - École Nationale Supérieure de Pâtisserie

**ALMA**  
THE SCHOOL OF ITALIAN CLASSICAL ARTS

in partnership with ALMA

## OVERVIEW:

Take the chance to fully immerse yourself in the culture and techniques that make French and Italian pastry renowned throughout the world: a full range of the best French and Italian pastry techniques and dessert arts creation — from traditional biscuits, tarts and cakes to chocolates, gelato and beyond.

Thanks to this joined diploma, you will learn from world-leading pastry chefs and masters of their craft in highly practical, hands-on lessons designed to take you far beyond the fundamentals of pastry arts.

46



## PROGRAM STRUCTURE\*:

### Ecole Nationale Supérieure de Pâtisserie (4 weeks):

French Pastry Classics: tradition and innovation  
Bread and viennoiserie  
Plated desserts and Tea Time  
Croquembouches

for more detailed info, please contact  
[international.admissions@ecoleducasse.com](mailto:international.admissions@ecoleducasse.com)

\*In the interest of continuous improvement, the content of our programs may change.

# Culinary Arts Essentials

## DURATION:

8 weeks

## WHERE TAUGHT:

■ École Ducasse - Paris Campus

## 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. 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 fundamentals techniques  
Bistronomy & Traditional cuisine  
Healthy and Sustainable cuisine  
Mediterranean cuisine  
Contemporary cuisine  
Management of a restaurant  
Final exam

# French Pastry Arts Essentials

**DURATION:**

8 weeks

**WHERE TAUGHT:**

■ École Ducasse - Paris Campus

■ École Ducasse - École Nationale Supérieure de Pâtisserie

**OVERVIEW:**

This intensive program is designed for beginners and pastry lovers seeking to acquire an understanding of the fundamental concepts, techniques and skills in French Pastry Arts.

Structured around specific modules, the student will acquire the essential techniques for making pastry products to make the most-used basic doughs, batters and creams. From receiving products to creating desserts, the student will learn how to present marketable pastry. For a personalized and unique approach, 90% of skills acquisition is achieved through practical learning in small group workshops.

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 design  
Lab production  
Caterer

**PROGRAM STRUCTURE\*:**

French pastry arts fundamentals techniques  
Bread & viennoiserie  
Chocolate & confectionery  
Entremets & vegan pastry  
Plated desserts  
Food photography

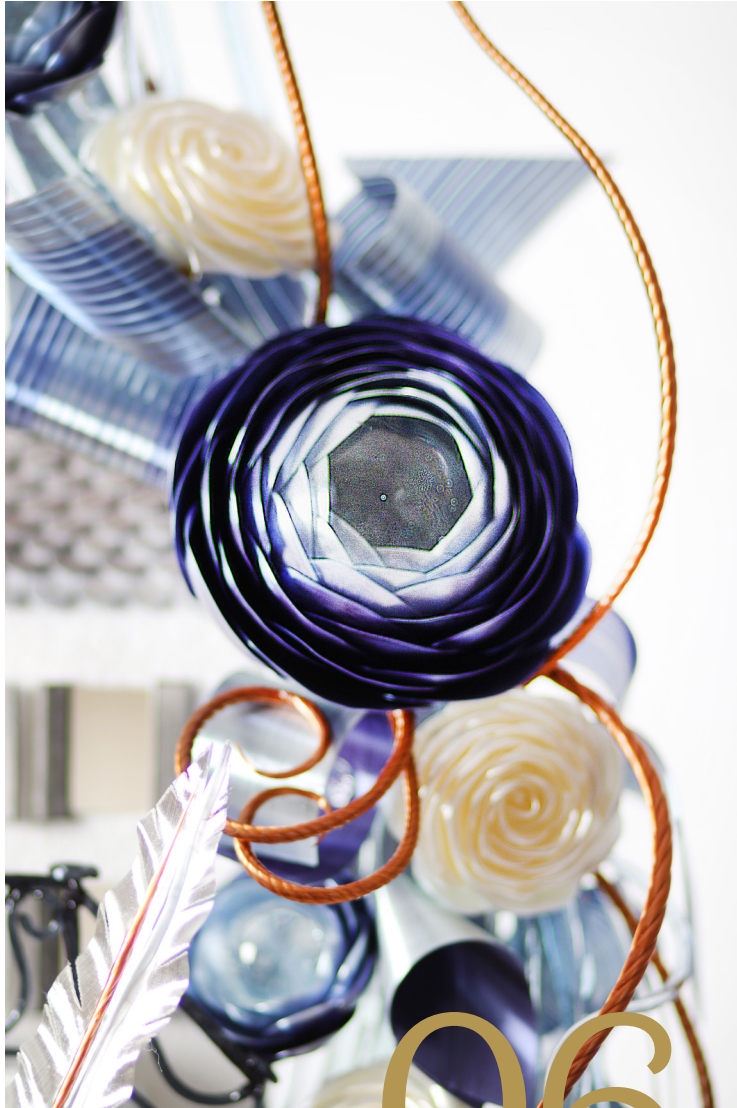
48



\*In the interest of continuous improvement, the content of our programs may change.



# EXPERTS



# 06

Our Expert programs will allow you to perfect your know-how and accelerate your career.



# Expert Diploma in French Pastry Arts

## DURATION:

8 weeks  
- optional 4-week internship

## WHERE TAUGHT:

■ École Ducasse - École Nationale Supérieure de Pâtisserie

## OVERVIEW:

Designed for pastry professionals or graduates seeking to accelerate their careers, this expert training program gives you access to a higher level of qualification and skills in French Pastry Arts.

Structured around advanced specific modules, you will spend 90% of your time in practical workshops and learn the techniques of star chefs, Meilleurs Ouvriers de France and top professionals.

This Expert Diploma will allow students to upgrade their professional skills and acquire the latest pastry-making techniques by mastering tastes, textures and shapes.

Students will also gain insights into new trends in pastry, discovering natural and healthy desserts, artistic masterpieces or the new French viennoiserie trends.

## 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  
Ice creams & sorbets  
Viennoiserie  
Healthy desserts  
Chocolate & confectionery  
Artistic masterpieces  
Optional internship – 4 weeks



# Expert Diploma in Culinary Arts

**DURATION:**

5 weeks

**WHERE TAUGHT:**

École Ducasse - Paris Campus

**OVERVIEW:**

Designed for Culinary Arts professionals wishing to increase their culinary skills & knowledge and develop their chef career.

By leveraging the expertise and experience of our trainer chefs, this lab-practice-focused program will enable you to acquire and master advanced culinary techniques and gain an in-depth knowledge of Michelin-star gastronomy and Luxury Hotel & Resort cuisine.

Grounded in Alain Ducasse's philosophy, which embodies a modern and contemporary vision of the chef profession and adopts a sustainable and responsible approach in line with the new expectations of our clients, you will assimilate knowledge and skills of high added value for the development of your professional career.

**PROGRAM STRUCTURE\*:**

Luxury Hotel & Resort Cuisine  
Haute-Couture Cuisine  
Sustainability Practices in Operations  
F&B Management & Purchasing

55

# APPLYING TO ÉCOLE DUCLOSSE



# 07

# Applying to your chosen program involves four clear steps:

## STEP 1 APPLICATION IN PROGRESS

Create your application account, then submit your formal application by completing the application form.

Upload the required documentation.

Pay your application administration fee.

## STEP 2 APPLICATION SUBMITTED

Your application will be reviewed by our Admissions team. We will advise you if any documentation is missing or needs updating.

For all programs, you will be required to attend an interview to discuss your motivation for studying your chosen field.

## STEP 3 ADMITTED

Once accepted to your program, we'll send your admissions package. You will be required to sign it, then send it back to us while also paying your prepayment deposit to confirm your enrolment.

## STEP 4 ENROLLED

Upon payment of your tuition fees, you are officially enrolled to École Ducasse! Complete and submit a pre-arrival form, as well as uploading your visa details (if applicable).

You will now receive your enrolment certificate and welcome booklet, in which you will find all the details to prepare your arrival.

Apply for your student visa if you need one.

Use our helpful pre-arrival information and guides, designed to smooth your path to campus.



Scan this QR code to start your application now.

## Contact



### PARIS CAMPUS

16-20, Avenue du Maréchal Juin  
92360 Meudon  
France  
Tel : +33 (0)1 34 34 19 10



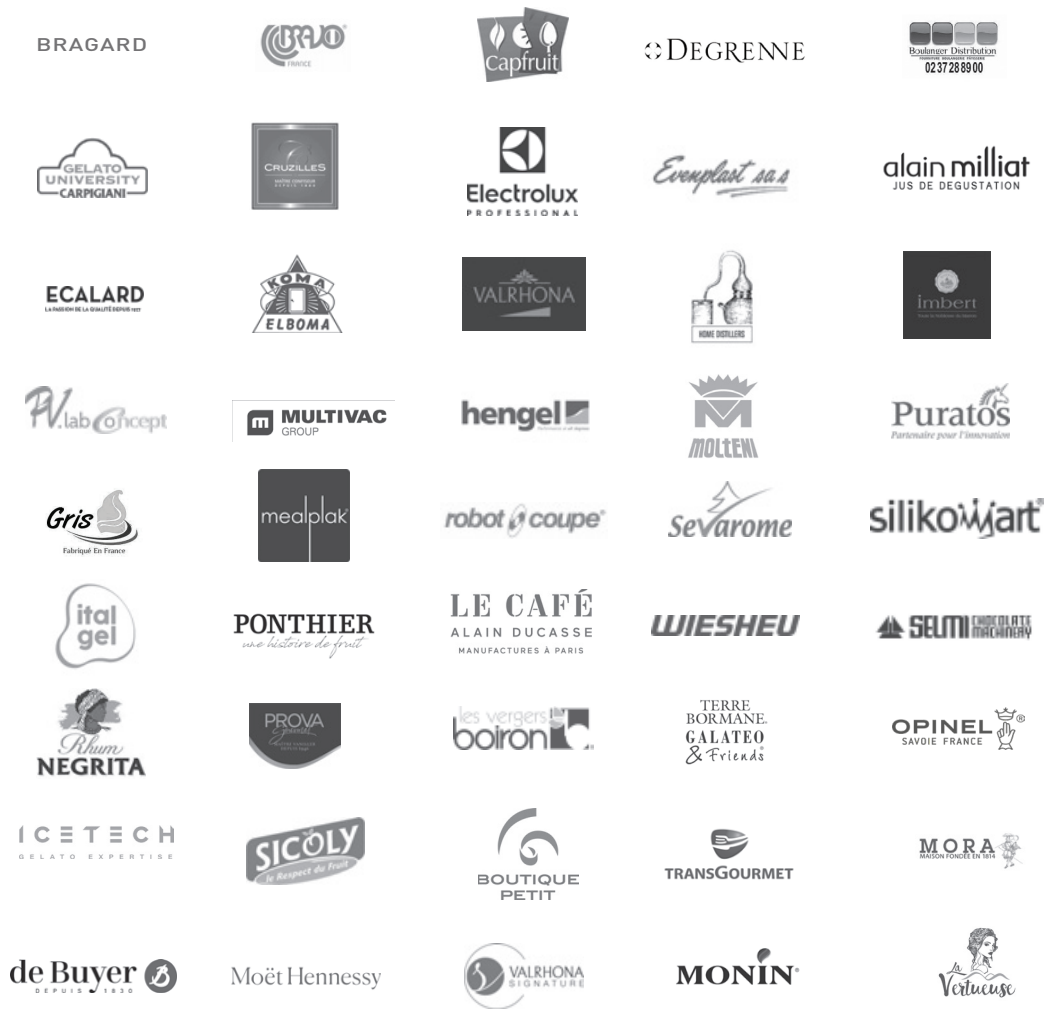
### ÉCOLE NATIONALE SUPÉRIEURE DE PÂTISSERIE

125, Allée du Château de Montbarnier  
43200 Yssingaux  
France  
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 [ecole\\_ducasse](#) |  [École Ducasse](#)

# OUR PARTNERS







ÉCOLE DUCASSE

— MASTER MORE THAN COOKING —

A **SOMMET EDUCATION** BRAND