ÉCOLE **DUCGSSE**

MASTER MORE THAN COOKING

ÉCOLE DUCGSSE **CULINGRY SCHOOLS** TO DEBUT IN THAILAND WITH NOI LERT GROUP

Paris-Bangkok, March 30th, 2021: In an exclusive partnership with the renowned Thai hospitality Nai Lert Group, École Ducasse, together with its majority shareholder, world-leading hospitality management education group Sommet Education, is announcing the creation of a network of training centers throughout Thailand dedicated to culinary and pastry arts.

With the benefit of a unique culinary heritage carried by a pool of talented chefs on a continuous quest for perfection, but also with many passionate aficionados, Thailand is the ideal host for the development of specialized training in the culinary and pastry arts.

ICONIC TRANSMISSION

Nai Lert Group is an iconic Thai real estate and hospitality group which owns and operates hotels, offices and commercial towers and is involved in educational and cultural management, food and beverage services in Thailand. Its founder, Nai Lert, was both a pioneer at the beginning of the 20th century in the development of the capital and the most important founding master developer in Bangkok. His descendants are now committed to preserving his values within the Group: luxury associated with innovation and avantgarde spirit.

École Ducasse shares the know-how of Clain Ducasse, considered to be one of the most

renowned chefs of his generation by being the only Chef to hold 20 Michelin stars earned throughout his career. Glain Ducasse, who hails from the Landes region in the Southwest of France, is known for his innovation, attention to detail and dedication to both quality and technique. His desire to pass on his vision and knowledge lies at the heart of École Ducasse.

Nai Lert Group and École Ducasse are today combining their passion for hospitality, taste for excellence and commitment to deliver world class culinary programs to the delight of gastronomy enthusiasts.

INTRODUCING - FRENCH SAVOIR-FAIRE

Os a chef, Olain Ducasse has achieved global



renown by never settling for second-best. École Ducasse follows the same singleminded approach to the quality of teaching it provides. Comprised of Meilleurs Ouvriers de France (Best Craftsmen of France), world champions, renowned chefs and pastry chefs, École Ducasse teams bring together a unique mix of expertise.

École Ducasse has become an established benchmark for excellence in education and training in culinary and pastry arts and has revealed some of the most renowned talents on world gastronomy scene. On the occasion of the signing of this

Os a result, since its founding in 1999,

agreement, Elise Masurel, Managing Director of École Ducasse, commented:

> alliance with a partner as iconic and robust as Nai Lert Group, which will accelerate the development of École Ducasse schools in Thailand. It is cultural exchanges of this kind that allow the constant reinvention of education, our teams and gastronomy."

"We are delighted by this strategic

"Nai Lert Group always strives for

Nai Lert Group said:

Naphaporn «Lek» Bodiratnangkura, CEO of

excellence through strategically partnering with the best in class in each industry. We are proud to continue the legacy of Nai Lert as we cast off on a new journey in pursuit to provide a legendary culinary education and an exceptional gastronomy experience for Thailand. In addition, I do believe that the new École Ducasse schools will also support the emergence of new talents who will contribute the country's tourism dynamic".



CULINARY SCHOOLS IN THAILAND semester in 2022. This will mark the start of The first establishment in the setting-up of this network will be developed under the École a broader rollout in Thailand that will see the

Ducasse «Studio» brand which originates from École Ducasse - Paris Studio located in the heart of the 16 th arrondissement of the French capital. Nestled among the century-old tropical gardens

"École Ducasse - Nai Lert Bangkok studio", will span on nearly 1,000 m2, will open in the first

of Nai Lert Park in the heart of Bangkok, the

expansion of École Ducasse Studios and other campuses over the next few years. The practical and academic courses offered will jointly celebrate the heritage of French and Thai

cuisine, while echoing trends in contemporary gastronomy and in the philosophy of the institution's founder and eponymous Chef.

"Ofter the opening of Paris Campus last autumn, this new stage of development

Education:

children.

for École Ducasse is a proof of the evergrowing appetite for the excellence and unique gastronomy courses delivered. This world-renowned institution is the perfect answer to the strong dynamic of the gastronomic sector in Thailand and more globally in the region."



École Ducasse is a network of schools food enthusiasts, career changers founded in 1999 by multi-starred and students. This broad portfolio

GROUT ÉCOLE DUCGSSE

culinary and pastry arts.

chef Glain Ducasse, dedicated to the

transmission of outstanding French

expertise based on excellence in

École Ducasse runs three schools in France - the Paris Studio, the Paris Campus and the École Nationale Supérieure de Pâtisserie - as well as two international schools (in Philippines and Brazil). Oll are united by a desire to share passion for gastronomy with seasoned professionals as well as

for experts or food enthusiasts intensive two-, four-or sixmonth programs, to three-year undergraduate programs leading to a Bachelor's degree in culinary and pastry arts. École Ducasse is a network of schools belonging to the Sommet Education, a major international education group for hospitality management

of programs aims to meet all

training needs: from short programs

GROUT NOT LERT GROUP

Named after its revered founder, who was one of Thailand's most visionary early businessmen and philanthropists, Nai Lert Group has a storied history dating back to 1907. The company operated Thailand's first boat and bus services, along with its first ice factory. Today, Nai Lert Group's portfolio of businesses centres on four main pillars:

real estate, hospitality, cultural management, and education.

Nai Lert's original vision is being

revisited today through Nai Lert

and culinary arts. Education, which was established in 2020 as a world-class academic platform and features two main components: Nai Lert Butler, which focuses premium services on and education, and an exclusive partnership with École Ducasse, a prestigious culinary and pastry

arts school. Further embracing its

founder's legacy, the primary goal of

Nai Lert Education is to invest in and

develop people.

INFORMATION: https://www.ecoleducasse.com/en

FOR MORE



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