



ÉCOLE DUCASSE

MASTER MORE THAN COOKING



PROGRAM PORTFOLIO

Essentials - Diploma -
- Bachelor - 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



ÉCOLE DUCASSE 1

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 leader in Hospitality and Culinary Arts Education, 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 intensive courses to our renowned Bachelor degrees, these are taught at our two schools in France:

- École 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.
- Paris Campus - our new campus, a state-of-the-art technical training center with a contemporary design and at the forefront of modernity.



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INSPIRED BY GENIUS



01

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.

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.

E X C E L L E N C E



E C N E L E C X E



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 facts

- 3 schools with complementary know-how
- More than 1,500 bachelor and career-changer Alumni
- 60+ nationalities enrolled in our schools
- A new state-of-the-art campus close to Paris opened in 2020
- 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
- 14:1 student-faculty ratio



INTERNATIONAL ADVISORY BOARD



02



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.

The President Alain Ducasse appoints Advisory Board members:

- Bruno AIM – Pastry Chef, President of Confédération Nationale des Glaciers de France
 - Stéphane AUGÉ – MOF
 - Christophe BACQUIE – MOF, Chef, Hôtel du Castellet
 - Laurent BARBEROT – Chef, La Bastide Saint-Antoine
 - Florence BATTUT – Permacultue expert
 - Stéphane BUREAUX – CEO, Design Stéphane Bureaux
 - Yann CAPSIE – Chef, Hôtel Byblos
 - Franck CERUTTI – Executive Chef, Hôtel de Paris
 - Alain CHARTIER – MOF, Ice cream maker, VP Relais Dessert
 - Jérôme DE OLIVEIRA – World Pastry Champion (2009), Relais Dessert
 - Luc DEBOVE – MOF, Ice cream maker, Director of École Nationale Supérieur de Pâtisserie
 - Christophe FELDER – Pastry Chef
 - Pascal FERAUD – Executive Head Chef, Ducasse Paris
 - Marie Claire FREDERIC – Fermenting arts Instructor in Restaurant Suri / Nicrunicuit
 - Quentin GAIGNEUX – Chocolate maker, roaster – La Manufacture du Chocolat
 - Benoît GAUDUCHON – Restaurant Manager, Anona
 - Alexandre GAUTHIER – Chef, La Grenouillère
 - Cédric GROLET – Best chef of Pâtisserie (Gault & Millau 2018), Pastry Chef, Le Meurice Hôtel
 - Vincent GUERLAIS – Chocolate Maker, President of Relais Desserts
 - Claire HEITZLER – Pastry Chef
 - Jocelyn HERLAND – Executive Chef, Plaza Athénée
 - Christian HUYGUE – Deputy Sciencfic Director Agriculture, INRAE
 - Jérôme JAEGLE – Chef, L’Alchemille
 - Patrick JOUIN – CEO, Patrick Jouin ID
- Alexandre LACROIX – Chef
 - Laurent LE DANIEL – MOF, Président of Confédération Pâtisserie
 - Bénédicte LEPANSE – Physiologist
 - Josselin MARIE – Chef, La Table de Colette
 - Philippe MAUGUIN – Director, INRA
 - Elise Masurel – Managing Director, École Ducasse
 - Jacques MAXIMIN – MOF
 - Romain MEDER – Chef – Admo les Ombres
 - Philippe MILLE – Executive Chef, Domaine Les Crayères
 - Pierre MONETTA – Photographer
 - Arnaud NICOLAS – MOF, Chef, Le Boudoir
 - Stéphanie PINEAU – Director, Institut Polytechnique UniLaSalle
 - Philippe POUILLART – Teacher-researcher, Institut Polytechnique UniLaSalle
 - Jessica PREALPATO – Pastry Chef, Admo les Ombres
 - Christian REGOUBY – Executive Manager, Collège Culinaire de France
 - Christophe ROURE – MOF, Chef, Le Neuvième Art
 - Christophe SANTAGNE – Chef, Papillon
 - Thibaut SPIWACK – Restaurant Owner, Anona
 - Thomas SUBRIN – MOF
 - Pierre TACHON – Artistic and Brand Director, Ducasse Paris
 - Frédérique TRIQUET – Chef
 - Aurélien TROTTIER – Pastry Chef, Artisans Passionnés
 - Cyril Van Der Stuyft – MOF
 - Maxime VERGELY – Chef, La Halle aux grains (Maison Bras)

École Ducasse
PARIS CAMPUS



03

□ 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

- 358,000+ international students in France
- Paris, #2 most visited city in 2021
- 2,100+ listed monuments
- 360+ events organized each night in Paris, including 100 concerts
- 530+ five-star and four-star hotels
- 110+ Michelin-starred restaurants
- 4,000+ clothes shops

École Ducasse

ÉCOLE NATIONALE SUPÉRIEURE DE PÂTISSERIE



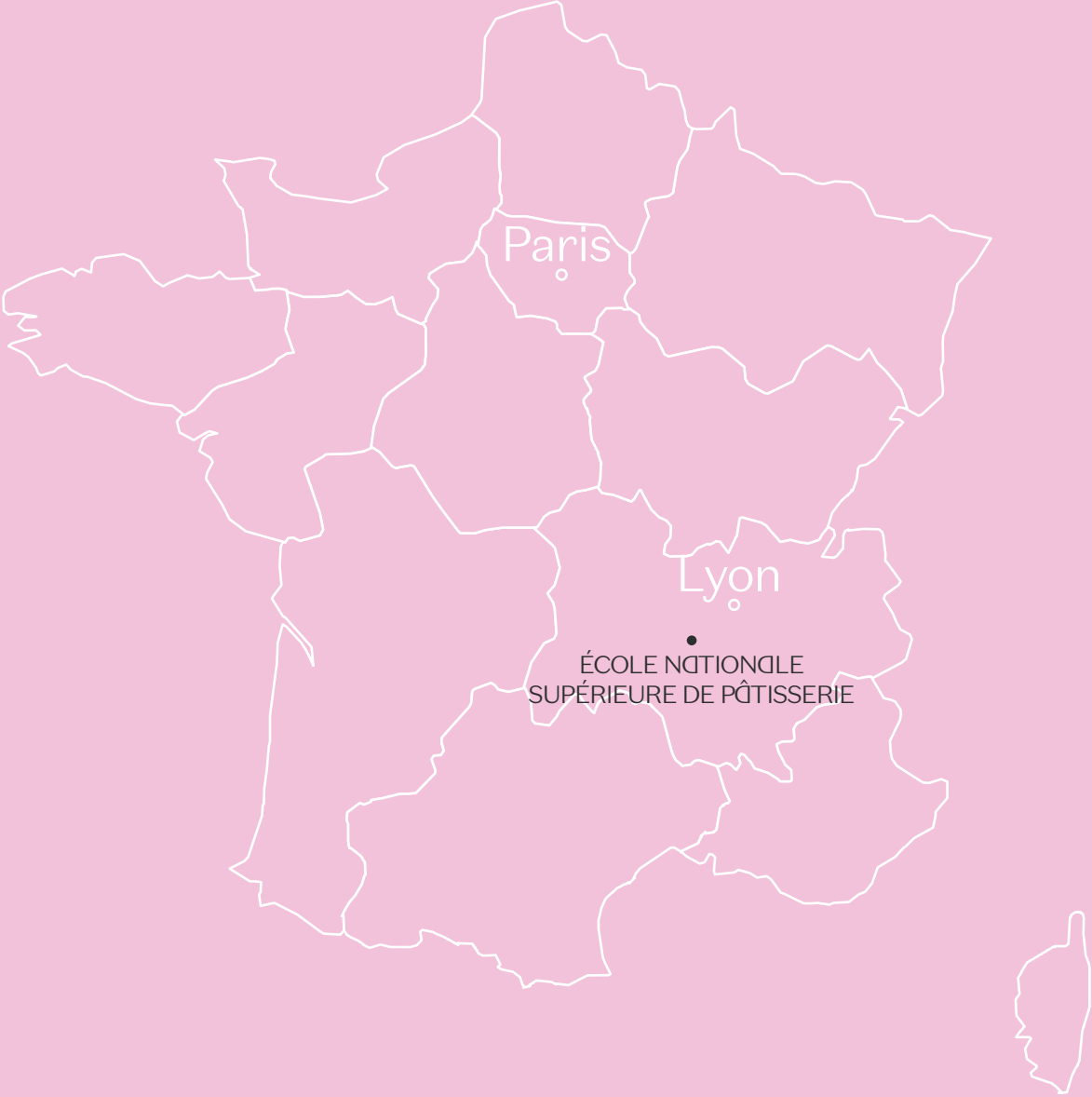
04

A 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 Sites 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 renowned 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 mushroom 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 facts

- France's #2 tourism region
- 39,000+ international students
- 30 minutes away from Puy en Velay, UNESCO World Heritage Site
- 1h15 from Lyon, World Capital of Gastronomy and UNESCO World Heritage Site
- 99 Michelin-starred restaurants
- 185,000 businesses dedicated to craftsmanship
- 7,000 outdoor activities companies
- 11 nature reserves

PROGRAM GUIDE



05

From 8-week career changer programs to 3-year Bachelor programs, 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. 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.

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ESSENTIALS PROGRAMS

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Intensive, 8 to 10 week-programs
for culinary, pastry and
hospitality enthusiasts, career-
changers and entrepreneurs.

ADMISSION REQUIREMENTS:

No previous degree or experience required
18 years of age minimum
English session: B1 level (IELTS: 4.5) recommended
French session: Level Delf B1



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Culinary Arts Essentials

DURATION:

10 weeks
- includes 1-week-internship

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. 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 & Traditional Cuisine
2 weeks

Mediterranean Cuisine
2 weeks

Pastry Arts Fundamental Techniques
1 week

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

Restaurant Management and final exams
1 week

Internship at a restaurant
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).

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

French Pastry Arts Essentials

DURATION:

8 weeks

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:

This 8-week 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 Fundamental Techniques
4 weeks

Bread & Viennoiserie
1 week

Chocolate & Entremets
2 weeks

Restaurant Desserts
1 week



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

French Bakery Arts Essentials

DURATION:

8 weeks

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.

French Chocolate & Confectionary Arts Essentials

DURATION:

8 weeks

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
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



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

Essentiels des Arts de l'Hospitalité et de la Sommellerie

DURATION:

10 weeks
- includes 1-week-internship

WHERE TAUGHT:

École Ducasse – Paris Campus

TEACHING LANGUAGE:

French

OVERVIEW:

Across ten intensive weeks 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 Meilleur Ouvrier de France Art de la Table – 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
Maître d'hôtel
Entrepreneur
Restaurant owner
Events & catering manager
Consultant

PROGRAM STRUCTURE*:

Art of Service and Guest Experience
5 weeks

Mixology and Barman Skills
1 week

Wine, Oenology and Sommelier Skills
2 weeks

Hygiene and Business License Requirements
1 week

Internship
1 week



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



DIPLOMA PROGRAMS

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2 to 9-month programs for culinary and pastry enthusiasts, career-changers, entrepreneurs and anyone interested in working within the gastronomic universe.

ADMISSION REQUIREMENTS:

- Basic Diploma:
- no prior qualification or experience
- Expert Diploma:
- 2 years of experience in the sector or continuation from École Ducasse Culinary Arts Diploma
- All Diplomas:
- Minimum age of 18 years old
 - English session: B1 level (IELTS: 4.5) recommended
 - French session: Level Delf B1



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Culinary Arts Diploma

DURATION:

35 weeks
- includes 13-week internship

WHERE TAUGHT:

École Ducasse – Paris Campus

TEACHING LANGUAGE:

English or French



OVERVIEW:

This 35-week 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 master-classes 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.

JOB AND CAREER OPPORTUNITIES:

Entrepreneur / Chef de partie in gastronomic restaurant / Private chef / Culinary consultant

PROGRAM STRUCTURE*:

Culinary Arts Fundamental Techniques
8 weeks

Bistronomy & Traditionnal Cuisine
2 weeks

Mediterranean Cuisine
2 weeks

French Pastry Arts Fundamentals
1 week

Natural and Healthy Cuisine
2 weeks

Contemporary Cuisine
2 weeks

Management of a Business Unit
2 weeks

Immersion & on-stage professional situation
1 weeks

Bread & viennoiserie
1 week

Final exam
1 week

Internship
13 weeks

Completing this program will earn you the title of “Chef de partie spécialisé en restauration gastronomique”**, code NSF 221T, level 4 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).

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

Expert Diploma in Culinary Arts

DURATION:

24 weeks
- includes 8-week internship

WHERE TAUGHT:

École Ducasse – Paris Campus

TEACHING LANGUAGE:

English



OVERVIEW:

If you already have experience as a professional chef, this intensive, 24-week program will supercharge your knowledge and 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 in practical workshops, giving you the opportunity to master advanced and modern culinary skills and techniques. You will gain in-depth knowledge of bistronomy, enjoying demonstrations by renowned chefs and experts.

JOB AND CAREER OPPORTUNITIES:

Executive chef / Head chef / Private chef / Chef instructor / Restaurant manager / Culinary production manager / Entrepreneur / Consultant

PROGRAM STRUCTURE*:

Contemporary Cuisine
2 weeks

New trends & Alternative Gastronomy
2 weeks

Natural & Healthy Cuisine
2 weeks

Haute Couture Cuisine
2 weeks

Culinary Arts Advanced Techniques
2 weeks

Management of a Business Unit
2 weeks

Luxury Hotel & Resort Cuisine
2 weeks

Bread & Viennoiseries
1 week

Final exam
1 week

Internship
8 weeks

Completing this program will earn you the title of “Responsable cuisine en restauration 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).

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

French Pastry Arts Diploma

DURATION:

30 weeks
- includes 8-week internship

WHERE TAUGHT:

École Ducasse - École Nationale Supérieure de Pâtisserie

TEACHING LANGUAGE:

English

OVERVIEW:

With no prior experience required, this Diploma is a must for career changers passionate about French Pastry Arts to learn the fundamentals to start working in a professional environment.

Taught across 30 intensive and highly immersive weeks, 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
10 weeks

Chocolate & Confectionary
2 weeks

Ice cream & Sorbet
1 week

Bread & Viennonnoiserie
1 week

Restaurant Dessert
1 week

Entremets & Healthy Desserts
4 weeks

Petit-four & Travel Cake
1 week

Artistic Pastry & Buffets
2 weeks

Internship
8 weeks

Expert Diploma in French Pastry Arts

DURATION:

12 weeks
- includes 4-week optional internship

WHERE TAUGHT:

École Ducasse - École Nationale Supérieure de Pâtisserie

TEACHING LANGUAGE:

English

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 will benefit from the guidance of top professionals (Meilleur Ouvrier de France, World Champions).

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
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
4 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.

ADMISSION REQUIREMENTS:

- European 4-level diploma (Baccalaureat equivalent)
- 18 years of age minimum at the end of the first semester
- English session: mother tongue or B2 level (IELTS: 5.5)
- French session: mother tongue or level Delf B2

International students

- Justify a 4-level diploma with a ENIC NARIC comparability assessment. 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.



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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 and academic courses

Practice Fundamentals:

- Culinary Arts Fundamental Techniques
- Pastry Arts Fundamental Techniques I
- Bistronomy & Traditionnal Cuisine
- Immersion & on-stage professional situation

Academic courses:

- Sustainable business practices
- Food safety and regulations
- Communication and soft skills
- French course (if needed)
- Talent Management and HR processes

S2

**Internship I
(24 weeks)**

S3 — Advanced Practice I and academic courses

Advanced Practice I:

- Contemporary Cuisine
- Mediterranean Cuisine
- Natural & Healthy Cuisine
- New trends & alternative gastronomy
- Pastry Arts Fundamental Techniques II
- Immersion and on-stage professional situation

Academic Courses:

- Sustainable business practices
- Food and Beverage global landscape, trends and emerging models
- Applied mathematics and software tools
- Systems & processes
- Talent Management and HR processes
- Food and beverage management and buying
- Business English and communication
- French course (if needed)

S4

**Internship II
(24 weeks)**

S5 — Advanced Practice II and academic courses

Advanced Practice II:

- Luxury Hotel & Resort Cuisine

Academic Courses:

- Talent management and HR processes
- Photography
- Food science and nutrition
- Company IT systems
- Conceptual creations, architecture and kitchen design
- Strategy, entrepreneurship and business models
- Financial performance management
- Marketing fundamentals

S6 — Advanced Practice III and academic courses

Advanced Practice III:

- Haute Couture Cuisine

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



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

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 class sizes, you will have every opportunity to take maximum benefit from intense practical training and management master-classes. 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 and academic courses

Practice Fundamentals:

Fundamental Techniques in French Pastry Arts
Fundamental Techniques in bakery, chocolate and confectionary, ice creams and sorbets
Tea time and travel cakes
French classics
Bistronomic desserts

Academic courses:

-Sustainable business practices
-Food safety and regulations
-Communication and soft skills
-French course (if needed)
-Talent Management and HR processes

S2

Internship I
(24 weeks)

S3 — Advanced Practice and academic courses

Advanced Practice:
(384 hours)

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

Academic Courses:

-Sustainable business practices
-Food and Beverage global landscape, trends and emerging models
-Applied mathematics and software tools
-Systems & processes
-Talent Management and HR processes
-Food and beverage management and buying
-Business English and communication
-French course (if needed)

S4

Internship II
(24 weeks)

S5 — Management I

Master-classes I:

Pastry Master-classes I
Innovation & Development I

Academic Courses:

-Talent management and HR processes
-Photography
-Food science and nutrition
-Company IT systems
-Conceptual creations, architecture and kitchen design
-Strategy, entrepreneurship and business models
-Financial performance management
-Marketing fundamentals

S6 — Management II

Master-classes II:

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



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 14th 2021.

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

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

CAP 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.

ADMISSION REQUIREMENTS:

See individual programs for specific requirements



CAP Pâtissier

DURATION:

8 months (1073 hours program)
– includes 6-month, intensive training and 2 internhips of 4 weeks each

9 months (1233 hours program)
– includes 6-month, 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.

CAP 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 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 Economic 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

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 Economic 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 hour

Business Knowledge
40 hours

Communication
24 hours

Health and Safety
36 hours

Applied Arts
20 hours

CCP Glacier - Fabricant

DURATION:

8 months (1073 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 will bring you a practical teaching in the arts of ice cream.

It is aimed at people undergoing retraining, entrepreneurs and students who wish to restart or complete their vocational 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 Economic 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:

Intensive practice in an ice cream laboratory
515 hours

Technology
42 hours

Applied Technology
72 hours

Applied Sciences
27 hours

Arts Applied to the Trade
35 hours

Economic, Legal and Social Environment
40 hours

Communication
24 hours

PSE
38 hours, including 14 hours of Lifeguard
First Aid at Work

8-week internship (two 4-week periods)
280 hours



Contacts

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