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French Pastry Arts Diploma

EXCELLENCE IN PRACTICE



ENSP

ECOLE NATIONALE
SUPERIEURE DE PATISserie
DUCASSE EDUCATION

French Pastry Arts Diploma

Master the fundamentals of traditional French pastry arts with a 5.5-month intensive professional training. From the reception of produce to the production, conservation and packaging of pastries and viennoiseries, you will learn and master professionals' essential techniques. A 2-month mandatory internship in a French establishment will complete your training to apply your knowledge in a real-life environment. Benefit from world-recognized teaching methods of small group settings and high rate of practice to optimize teaching, achieve efficient learning and deliver a personalized follow-up.

FOR

- Culinary or hospitality students and professionals willing to develop a pastry arts expertise
- Entrepreneurs
- Career-switchers

PRE-REQUISITE

- 18 years old minimum
- Upon application approval

INSTRUCTION LANGUAGES

- English

DATES

- From March 12 to August 10, 2018
- From November 26, 2018 to May 10, 2019

CAMPUS

Ecole Nationale Supérieure de Pâtisserie
Château de Montbarnier
43200 Yssingeaux, France

TUITION

€ 19,700 all taxes included

CLASS TYPE

- 80% hands-on
- 20% theory

MODULES

- Basic pastry doughs, tarts and tartlets
- Choux pastry
- Puff pastry
- Leavened pastry doughs
- Sponges and biscuits
- Technical reinforcement
- Petits-fours and cakes
- Entremets
- Viennoiseries and bakery
- Plated desserts
- Theme and wedding cakes
- Chocolate
- Revision, final exam and buffet preparation

THE PROGRAM INCLUDES

5.5-month intensive training consisting of 661 hours

- Hands-on training in pastry laboratories
- Applied theory and food hygiene
- French language courses

2-month mandatory internship in a French establishment



**For more information, please contact our
International Recruitment & Admissions Department:**

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