

Superior French Pastry Arts Diploma



EXCELLENCE IN PRACTICE

Upgrade your professional skills and acquire complex and modern pastry techniques through an intensive 2-month advanced training. Reinforce your know-how by mastering the right combination of tastes, textures and shapes to create high-quality pastries with elaborated techniques. Complete your training with a 1-month optional internship in a French establishment to apply your knowledge in a reallife 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

- Pastry professionals
- Pastry Arts Graduates

PRE-REQUISITE

- 18 years old minimum
- Upon application approval Diploma in Pastry Arts or
- significant industry experience in Pastry

INSTRUCTION LANGUAGES

English

DATES

- From May 14 to July 6, 2018
- From August 13 to October 5, 2018

CAMPUS

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

TUITION

€ 9,200 all taxes included



CLASS TYPE

- 80% hands-on
- 20% theory

MODULES

- Signature Chef's pastries and desserts
- French pastries : between tradition and evolution
- Modern tarts
- Ice-creams and sorbets
- Special event cakes
- Chocolate and artistic piece
- Sugar and artistic piece
- Buffet preparation and final exam

THE PROGRAM INCLUDES

2-month intensive training consisting of 254 hours

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

1-month optional internship in a French establishment (additional administrative processing fee)

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

> international@ducasse.com +33 (0)1 34 34 03 38 www.ducasse-education.com

