



Master Classes



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DUCASSE EDUCATION



ALAIN DUCASSE

“ 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.* ”

SCHOOLS DRIVEN BY PASSION

At the roots of DUCASSE Paris are the passion for culinary and pastry arts, and the desire to reveal the original taste of products, to exalt their flavors, and to satisfy our guests. Driven by the vision of Alain Ducasse, our 8 divisions express the commitment of our teams, who bring our passion for taste to life, in France and abroad.

Since its inception, DUCASSE Education contributes to the transmission of our French savoir-faire and knowledge in culinary and pastry arts. Today, we are a leading global network of schools, where passion and devotion to the art of hospitality underscore a rich history of exceptional standards, forged through decades of practice and experience.

DUCASSE Education passes on the highest culinary and pastry industry standards with its comprehensive hands-on training programs, that emphasize practical learning of techniques with precision, innovation, and rigorous skillsbased methodology.

OUR MASTER CLASSES

DUCASSE Education Master Classes are designed to provide you with additional support to reach the industry's highest standards while keeping your own culinary identity.

Our expertise is at your fingertips to create an **exclusive training experience**. You may choose among our various catalog themes that can be taught on your premises or at our schools in France. Our dedicated team will then tailor a training program based on your **specific objectives, program type** (demo/ hands-on/ tasting) and **duration**.

Our Master Classes impart not only the latest culinary innovation and techniques but also the importance of produce quality to respond to the ever-changing hospitality industry demand. It is the opportunity for participants to bring out their talent in culinary and pastry arts.

REACH EXCELLENCE WITH DUCASSE EDUCATION

**A FLEXIBLE
SOLUTION TO TRAIN
PARTICIPANTS ON A
SPECIFIC CULINARY
OR PASTRY EXPERTISE.**

**BENEFIT FROM A
TAILORED TRAINING
PROGRAM BASED ON
YOUR NEEDS.**

CULINARY ARTS



CULINARY ARTS

SIGNATURE



3-STAR STARTERS & MAIN COURSES

- › Perfect the development, ingredients combinations and balance of menus using high quality produce.
- › Understand the methodologies employed in 3-star restaurants with recipes from “Le Louis XV - Alain Ducasse à l’Hôtel de Paris” in Monaco, “Alain Ducasse au Plaza Athénée” in Paris and “Alain Ducasse at the Dorchester” in London.
- › Review produce properties, broths, gravies, sauces, set up, cooking methods and plating.

Recipes specifically selected to develop the participant's knowledge of Haute Cuisine

2



BEST-OF INTERNATIONAL ALAIN DUCASSE

- › Design a suitable menu for an international clientele in a high-quality manner.
- › Prepare recipes from Alain Ducasse restaurants in various countries and regions of the world: USA, Asia, Eastern and Western Mediterranean, etc.
- › Master countries' specific techniques, preparation, set up, cooking methods and regeneration.

A culinary mix designed to meet expectations of a cosmopolitan clientele.

2

PRODUCT-ORIENTED



FISH & SHELLFISH PRODUCE

- › Elaborate recipes using seasonal sea and freshwater fish and shellfish.
- › Optimize produce to reduce waste and improve the quality of dishes.
- › Master preliminary and specific preparations (stuffing, etc.), storage, dressing, filleting, cuts, sauces, seasonings and cooking methods.

Improving and perfecting techniques

1 2



POULTRY & MEAT PRODUCE

- › Prepare famous French recipes using poultry and meat (as well as seasonal game animals and fowl).
- › Understand produce properties and make the best use of it to reduce costs, optimize output and improve the quality of dishes.
- › Master preliminary and specific preparations (boning, stuffing, trimming, etc.), curing, storage, butchery, cooking methods, gravies, sauces and seasonings.

Improving and perfecting techniques

1 2

HEALTHY & NATURAL



CEREALS, VEGGIES, GLUTEN FREE

- › Create a contemporary, nutritionally balanced offer, suitable for gluten intolerants or vegetarian clients.
- › Work on textures, ingredients combinations and cooking methods to optimize flavor and appearance.
- › Expand knowledge of the properties and benefits of the produce used.

Cooking with vegetables, legumes, grains, gluten-free flours and plant-base oils

2

CULINARY ARTS

TECHNIQUES



BASIC TECHNIQUES: BROTHS, GRAVIES, SAUCES AND SEASONINGS

- › Improve dishes with high-quality broths, sauces, gravies and seasonings for different produce categories (meat, poultry, fish, shellfish and vegetables).
- › Learn various preparation techniques adaptable to different catering concepts, menus, or clientele.
- › Master organization, hygiene standards, storage and preservation.

The hallmarks of dishes on any menu

1 2



BASIC TECHNIQUES: VEGETABLES

- › Review and improve knowledge and skills in receiving, storing, and using plant-based produce and grains.
- › Create complete vegetarian dishes or with limited animal protein dishes, adaptable to various menus and clientele.
- › Adapt techniques, cutting and cooking methods to streamline food costs.

Basics notions of different plant-based categories and their preparation.

1 2



BASIC TECHNIQUES: POULTRY & MEAT

- › Create a contemporary offer with various meat and poultry courses as well as sauces and side dishes.
- › Master cuts and preparation techniques in order to target whole and/or non-butchered produce to reduce material costs and optimize outputs.
- › Review produce properties, storage, preservation, legislation, set up, hygiene standards, butchery, cooking and reheating methods.

Basics notions on cuts and cooking techniques

1 2



BASIC TECHNIQUES: FISH & SHELLFISH

- › Review produce properties and master preparation techniques to optimize the use of produce, reduce waste and improve the quality of dishes.
- › Elaborate complete recipes using seasonal sea and freshwater fish and shellfish.
- › Master storage, dressing, filleting, cuts, sauces, seasonings and cooking methods



Basics notions on cuts and cooking techniques

1 2



SOUS-VIDE METHOD: SET UP, PRODUCTION & SENDING OUT

- › Optimize kitchen staff's time management, output and productivity.
- › Know various implementation, preparation and preservation options to respect ingredients and flavors.
- › Learn how to use sous-vide equipment and comply with hygiene legislation.
- › Master various levels of cooking (preservation and/or precision), storage, regeneration and sending out.

Master, practice, and understand benefits of sous-vide method.

1 2

CULINARY ARTS

NEW TRENDS



Organization, production, and re-heating large volumes.

2

COCKTAILS, BANQUETS AND SEMINARS

- › Create an attractive offer, streamline the production and optimize the output for large capacity structures.
- › Master preparation techniques and staff organization to monitor the meals' quality for events.
- › Enhance fresh produce and semi-prepared ingredients to elaborate modern or revisited classic dishes.



A modern approach to French classics

1 2

FRENCH BISTROS: BETWEEN TRADITION AND INNOVATION

- › Re-interpret bistro cuisine classics and French regional recipes with emphasis on culinary traditions.
- › Learn broths, stocks, and sauces methods, preparation and cooking techniques, reheating and plating.
- › Master techniques and optimize methodology to improve in quality, productivity and efficiency.



Showcase a menu and create a culinary signature

2

CULINARY DESIGN

- › Enhance plating for specific restaurant or catering concept (gastronomic, bistro, fast food).
- › Master essential rules and techniques of final dish plating (positioning, quantity, neatness, color).
- › Choose appropriate ingredient preparation (trimming, cutting, cooking) and relevant table setting.

STREET FOOD



Innovation and expertise applied to current fast food trends

1 2

INNOVATIVE & TRENDY STREET FOOD

- › Immerse in the current international street food trends and master the classics.
- › Create innovative sandwiches, soups, smoothies, salads, tarts, pies and small portioned hot meals.
- › Enhance fresh and semi-elaborated produce, improve organizational methods and master techniques to optimize productivity and efficiency.



Healthy, tasty and fast

1 2

HEALTHY & FAST CASUAL STREET FOOD

- › Use fresh produce adapted to health-conscious consumers and new trends (specific diets, allergens, etc.).
- › Create healthy salads, soups, smoothies, pasta box, small portioned hot meals and vegetable sandwiches.
- › Enhance fresh and semi-elaborated produce, improve organizational methods and master techniques to optimize productivity and efficiency.





PASTRY ARTS

PASTRY ARTS

TRADITIONAL & INNOVATIVE PASTRY



TARTS & ENTREMETS

- › Understand pastry fundamentals and learn new techniques.
- › Master new finishing techniques and discover current trends in cake design.
- › Prepare various tasty and contemporary tart and entremet recipes.

Traditional and modern creations designed for success

1 2



FRENCH TEA-TIME

- › Create a complete Tea Time trolley and assortment.
- › Elaborate modern small cakes, petit-fours, small tarts and pound cakes with fruits and chocolate.
- › Acquire techniques with the aim of creating delicate design and enhancing taste.

For an elegant and tasty afternoon

1 2



SWEET SNACKING

- › Prepare various finger food recipes: brownie, cereal bars, tarts, etc.
- › Revisit classic recipes and adapt them for different tasting settings (restaurant or take-away).
- › Discover new trends to boost a desserts menu.

Innovation & expertise applied to take-away pastries

2



BASIC PASTRY TECHNIQUES

- › Master basic techniques to make creative simple desserts with emphasis on taste and visual aspect.
- › Understand technologies and master production and assembling methods to make accessible but high quality pastries.
- › Elaborate dough, mousses, creams, biscuits, ice-cream, and icy textures.

Basic notions on different pastry preparations

1



A pastry mix designed to meet expectations of a cosmopolitan clientele

1 2

ALAIN DUCASSE DESSERTS

- › Structure a dessert menu based on three themes: Bistro, Gastronomic and Trendy (Naturalness).
- › Make plated desserts and cooked desserts with seasonal produce.
- › Adapt preparation and cooking techniques to enhance desserts' presentation, appearance and quality while respecting produce properties.

PASTRY ARTS

HEALTHY PASTRY



NEW SUGAR USAGE IN PASTRY

- › Develop a wide range of tasty and healthy restaurant pastries by using new sugar types: reduced fruit juice, maltitol, stevia, agave syrups, or honeys.
- › Discover and understand which sugar type is the most adapted to elaborate different light and tasty recipes.

A new approach to pastry conception

1



GLUTEN & LACTOSE FREE PASTRY

- › Make innovative gluten and lactose free restaurant pastries to create a healthy and tasty offer.
- › Elaborate adapted recipes for consumers with celiac disease or health conscious ones.
- › Discover and learn about the most adapted raw produce substitutes.

Design pastries for everyone

1

ICE CREAM



ICE CREAMS & FROZEN ENTREMETS

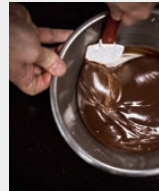
- › Master ice cream technology fundamentals to be more independent and creative.
- › Make a wide range of ice creams, sorbets, frozen entremets and roll cakes using different components.
- › Critical analysis of physicochemical reactions through tasting and observations.

A balanced combination of textures, tastes and originality

1 2

PASTRY ARTS

CHOCOLATE



Technique at the service of flavour and texture

2

CHOCOLATE PIECES, BONBONS & BARS

- › Master chocolate technology fundamentals to create new recipes.
- › Elaborate a wide range of different bonbons with ganache, praline, double-layers, marzipan, etc.
- › Optimize production and master finished products freezing processes.

BAKERY



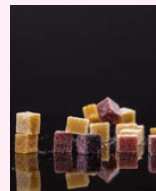
The secrets of French bread & viennoiserie

1 2

BREAD & VIENNOISERIES BY ERIC FERRATON, MEILLEUR OUVRIER DE FRANCE

- › Make a wide range of breads, brioche, croissants, and sourdough bread.
- › Master slow rising and delayed checking methods for streamlined production.
- › Learn different poolish and natural yeast production methods.

CONFECTIONERY



A modern approach to confectionery classics

1 2

CONFECTIONERY: BETWEEN TRADITION & INNOVATION

- › Create a wide range of confectionery products easy to reproduce with your teams.
- › Make different traditional and trendy recipes such as Haribo® candies, marshmallows, fruit jellies, caramels, fudges, fondant and coated nougat.







**DUCASSE Education
International Recruitment & Admissions Department**

Email: international@ducasse.com

Tel: +33(0)1 34 34 03 38 or +33(0)1 34 34 19 03

ducasse-education.com

