

French Bakery Arts Program



Master the fundamentals of traditional French bakery arts through a 2-month intensive professional training. From the preparation of common, traditional or special breads to the creation of leavened or puff viennoiseries, you will learn professionals' essential techniques. Complete your training with a 1-month optional internship in a French establishment 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.

EOR

- · Serious enthusiasts
- Entrepreneurs
- Career-switchers
- · Pastry, culinary or hospitality field students and professionals willing to specialize in bakery arts

PRE-REQUISITE

- 18 years old minimum
- Upon application approval

INSTRUCTION LANGUAGES

• English

DATES

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

CAMPUS

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

TUITION

€ 8.100 all taxes included

CLASS TYPE

- 85% hands-on
- 15% theory

MODULES

- Breads and viennoiseries (traditional, regional, special and garnished breads and viennoiseries)
- Regional cakes and desserts
- Snacking and catering produce
- Meilleur Ouvrier de France style breads
- Buffet preparation and final exam

THE PROGRAM INCLUDES

2-month intensive training consisting of 258 hours

- Hands-on training in bakery 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:

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