



# French Chocolate & Confectionery Arts Program

EXCELLENCE IN PRACTICE



ENSP

ECOLE NATIONALE  
SUPERIEURE DE PATISserie  
DUCASSE EDUCATION

# French Chocolate & Confectionery Arts Program

Master the fundamentals of chocolate and confectionery arts through a 2-month intensive professional training. You will learn and apply professional's essential techniques to produce chocolate, confectionery, chocolate-based pastries and artistic pieces. 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.

## FOR

- Serious enthusiasts
- Entrepreneurs
- Career-switchers
- Pastry, culinary or hospitality students and professionals willing to specialize in chocolate 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 Pâtisserie  
Château de Montbarnier  
43200 Yssingeaux, France

## TUITION

€ 8,100 all taxes included

## CLASS TYPE

- 80% hands-on
- 20% theory

## MODULES

- Chocolate
- Confectionery
- Chocolate-based pastries
- Artistic chocolate and sugar pieces
- Buffet preparation and final exam

## THE PROGRAM INCLUDES

### 2-month intensive training consisting of 256 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:**

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