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## French Pastry Campus

EXCELLENCE IN PRACTICE



ENSP

ECOLE NATIONALE  
SUPERIEURE DE PATISSERIE  
DUCASSE EDUCATION

# French Pastry Campus

Discover and learn the fundamentals of traditional French pastry arts through a 2-month intensive professional training. From the preparation of basic doughs and creams to the creation of desserts, you will learn the professional's 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.

## FOR

- Serious enthusiasts
- Entrepreneurs
- Career-switchers
- Culinary students willing to extend their knowledge to pastry arts

## PRE-REQUISITE

- 18 years old minimum
- Upon application approval

## INSTRUCTION LANGUAGES

- English

## DATES

- From May 22 to July 13, 2018
- From July 16 to September 7, 2018

## CAMPUS

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

## TUITION

€ 8,100 all taxes included

## CLASS TYPE

- 90% hands-on
- 10% theory

## MODULES

- Basic pastry doughs, tarts and tartlets
- Choux pastry
- Puff pastry
- Leavened pastry doughs
- Breads and viennoiseries
- Chocolate
- Modern entremets
- Buffet preparation and final exam

## THE PROGRAM INCLUDES

### 2-month intensive training consisting of 258 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  
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