

Certificate of Academic Skills in French Pastry Arts

Ecole Nationale Supérieure de la Pâtisserie

APPLICATION FORM

Mr. Mrs. Miss
 Family Name : _____
 Middle Name : _____
 First Name : _____

Present school, if any: _____

Birthday : _____

Civil status : _____

Address : _____

City : _____

Postal Code : _____

Country : _____

Home phone : _____

Cell phone : _____

Email address: _____

Passport N° : _____

Citizenship : _____

Do you need a visa? _____

A person we can contact in case of emergency:

Name : _____

Phone : _____

Email : _____

Please paste
your photo here

**Please send this
application form to:**

Château de
Montbarnier
43 200 Yssingaux
France
Or

Fax to:
(+33)4 71 65 53 68
Or

Email to:
contact@ensp-adf.com

If any problem, call:
(+33)4 71 65 72 50

EDUCATION

School-College-University	Certificate – Diploma – Degree	Dates

PROFESSIONAL EXPERIENCE

Company	Industry	Location	Position	Dates

LANGUAGES 1=Excellent 2=Good 3=Fair 4=Basic 5=Nil (Circle the right answer)

English	1 2 3 4 5	Other:	1 2 3 4 5
French	1 2 3 4 5	Other:	1 2 3 4 5
Other:	1 2 3 4 5	Other:	1 2 3 4 5

THE PROGRAM FEES ARE : 13 000 €

This price includes tuition fees, technical documentation, raw materials, equipments, 2 pastry Chef's jackets, disposable Chef's hats and aprons, and the transfer from "Saint-Etienne Châteaureux" train station to Yssingaux at your arrival.

The price does not include the following expenses:

- Accommodation,
- Food & beverages,
- Personal transportation,
- Personal expenses,
- Work placement related expenses.

PAYMENT TERMS

I have to pay 13 000 € to ENSP for the tuition fees.

A down payment of 40% is due upon the acceptance of your application. The balance is due one month before the beginning of the courses. Full payment is required to finalise your enrolment. Payment arrangements can be set on request.

Please refer to the general terms and conditions of sales.

If you wish to pay by bank transfer(s). Our bank is :

BANK NAME : CAISSE D'EPARGNE D'AUVERGNE ET DU LIMOUSIN
BANK CODE : 18715
BRANCH CODE : 00200
ACCOUNT NUMBER : 08101374928
KEY DIGITS : 11
IBAN : FR76 1871 5002 0008 1013 7492 811

CERTIFICATION

I hereby certify that I have read and fully understood all instructions regarding my application for admission for the C.C.A at ENSP, and the information supplied in the application and the documentation supporting it are correct and complete. I understand that incomplete or inaccurate information could be prejudicial to my admission. If accepted as a student of ENSP, I agree to abide to all its policies and regulations.

Date:

Name / Signature:

Certificate of Academic Skills in French Pastry Arts

Ecole Nationale Supérieure de la Pâtisserie

ACCOMMODATION

Name :

▪ **Accommodation:**

Accommodation is provided in bungalows in a vacation community located within a 10 minutes walk from the school. A bungalow accommodates a maximum of 1 participant, and comprises: a bedroom, a living room, a kitchen and a bathroom. More information is available in French on: www.valvfv.fr/village-vacances-yssingaux-ete.html



ENSP has negotiated a special rate of **390 € per month** for the participant of the program. This price includes water usage and electricity. A 150 € deposit is asked to cover the eventual damages caused by the tenant.

The ENSP recommends to the CCA candidates to choose the VVF accommodation; for the security of having a place to stay right at their arrival. They will have the choice of looking for an apartment on their own. In this matter they will be billed only for the days they have spent at the VVF Center. ENSP can provide them a list of available furnished apartments and studios in Yssingaux. Then, they will be free to share the place or use it as a single occupancy.

I choose the housing option in VVF.

I join here with a bank transfer or a credit card payment of 390 € upon the registration of my accommodation. I notice that this payment is only made to cover my first month (calculated from the date of my arrival). I will be due to this same amount for the next months if I remain on this option.

Date:

Name / Signature:

Certificate of Academic Skills in French Pastry Arts

Ecole **N**ationale **S**upérieure de la **P**âtisserie

MEALS

Name :

▪ **Lunches served only from Monday to Friday:**

ENSP is happy to offer a **free breakfast** to the participants of the program. A hot lunch will be served in the restaurant of the school at a price of **10 € per meal** (a starter, a main dish and a dessert). ENSP does not offer dinner opportunities.

The CCA candidates must pay the entire meals' fees every beginning of each month. No refunds will be done.



I choose the meals option at the ENSP, at least for the first month of the CCA program.

I join here with bank transfer or credit card payment of 250 € upon the registration of my meals. I notice that this payment is only made to cover my first month (till the end of October). I will be due to this same amount for the next months if I remain on this option.

Date:

Name / Signature:

Certificate of Academic Skills in French Pastry Arts

Ecole Nationale Supérieure de la Pâtisserie

SIZE OF THE PASTRY CHEF'S JACKETS

Please complete this form to order your Pastry Chef's jackets.

Tick the box corresponding to your size and return this document with your application form.

Measure yourself without tightening:

- the chest: its largest part
- the waist: its thinnest part
- the hips (for women): their largest part

These measuring charts are in centimetres.

Name :

MEN					WOMEN				
SIZE	CHEST	WAIST			SIZE	CHEST	WAIST	HIPS	
44	85-88	73-76	<input type="checkbox"/>		34	73-79	57-60	79-87	<input type="checkbox"/>
46	89-92	77-80	<input type="checkbox"/>		36	80-83	61-64	88-91	<input type="checkbox"/>
48	93-96	81-84	<input type="checkbox"/>		38	84-87	65-68	92-95	<input type="checkbox"/>
50	97-100	85-88	<input type="checkbox"/>		40	88-91	69-72	96-99	<input type="checkbox"/>
52	101-104	89-92	<input type="checkbox"/>		42	92-95	73-76	100-103	<input type="checkbox"/>
54	105-108	93-96	<input type="checkbox"/>		44	96-99	77-80	104-107	<input type="checkbox"/>
56	109-112	97-101	<input type="checkbox"/>		46	100-103	81-84	108-111	<input type="checkbox"/>
58	113-116	102-106	<input type="checkbox"/>		48	104-107	85-88	112-115	<input type="checkbox"/>
60	117-120	107-111	<input type="checkbox"/>		50	108-113	89-94	116-121	<input type="checkbox"/>
62	121-124	112-116	<input type="checkbox"/>		52	114-119	95-100	122-127	<input type="checkbox"/>
64	125-128	117-121	<input type="checkbox"/>		54	120-125	101-106	128-133	<input type="checkbox"/>
					56	126-131	107-112	134-139	<input type="checkbox"/>
					58	132-137	113-118	140-145	<input type="checkbox"/>
					60	138-143	119-124	146-151	<input type="checkbox"/>

Date:

Name / Signature:

Certificate of Academic Skills in French Pastry Arts Ecole Nationale Supérieure de la Pâtisserie

SURVEY

(To make your experience at the ENSP as enjoyable as possible)

How did you hear about the E.N.S.P and its programs?

What is the main reason you are joining this program?

What is your professional objective?

What do you expect from these courses?

What is your level in pastry making? (Beginner / intermediate / advanced / expert)

Would you be interested in an internship position after the program? If yes, how long?