



Ecole Nationale Supérieure de la Pâtisserie

The French Pastry Campus Programs

Winter or Summer Sessions

Application Form

I would like to attend: Winter Campus 2012
 Summer Campus 2012

Mr. Mrs. Miss

Last Name: _____

First Name: _____

Date of birth: _____

Address: _____

City: _____

Zip Code: _____

Country: _____

Home Phone: _____

Cell Phone: _____

Email address: _____

Passport N°: _____

Citizenship: _____

Do you need a visa? _____

Emergency contact information:

Name: _____

Phone number: _____

Email: _____

Please paste
your photo
here

**Please send this
application form to:**

ENSP
Château de Montbarnier
43200 YSSINGEAUX
France

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

Or by email to :
international@ensp-adf.com

For inquiries, please call:
Dane-Regan Grosvenor
or
Antonin Atger

(+33) 4 71 65 72 50

EDUCATION		
College - University	Certificate – Degree	Dates

PERSONAL EXPERIENCE		
Company	Position	Dates

LANGUAGE					
(Oral) Please circle the appropriate level					
English	Excellent	Good	Fair	Poor	None
French	Excellent	Good	Fair	Poor	None
Other:	Excellent	Good	Fair	Poor	None

Do you have a professional project? Please explain

How did you hear about the ENSP?

PLEASE ATTACH: A Résumé and a one page letter of motivation

**TO BETTER DISCERN YOUR LEVEL,
 please put an x in the corresponding box**

	I don't know what this is	I know what this is	I can successfully make this if I use a recipe with instructions	If given the list of ingredients and their quantities, but NO instructions, I can successfully make this	Give me the ingredients. All the information I need is in my head
Bread (French baguette)					
Chiboust cream					
Choux pastry					
Pastry Cream					
Puff pastry					
Croissants					
Brioche					
Macarons					
Vacherin (baked Alaska)					
Do you know how to?					
	YES		NO		
Temper chocolate					
Pull Sugar					
Mold chocolate					
Glaze an entremets					

SUMMER / WINTER CAMPUS TUITION 2012

Initiation Campus Winter: €5,900 / Summer : €6,000

Advancing Campus Summer : €6,500

Perfecting Campus Summer : €7,000

All taxes are included.

Fees include tuition, lesson materials, raw materials and ingredients, 2 kitchen vests with the ENSP logo, lunch Monday through Friday (except bank holidays), class trip, 3rd party insurance and the transfers between the Lyon Saint-Exupéry Airport to Yssingeaux at both the beginning and end of the program.

Tuition does not include transportation, housing, international health insurance and other personal expenses.

All students will be evaluated by the chefs during the first 2 days of class. Groups will become definitive only after this evaluation.

A down payment of €1000 is required upon the acceptance of your application to reserve your place in the program.

Payment can be made by either bank transfer or credit card.

Cancellation Policy

Cancellations will be accepted with a full refund if there is a justifiable reason, for example health, unemployment, visa etc. We will however retain €150 to cover administrative fees.

Under any other condition, if the cancellation is made 3 months before the start of the program, 90% of the tuition cost will be refunded.

If the cancellation is made at least 60 days before the start of the program, 50% of the tuition cost will be refunded.

If the cancellation is made less than 60 days before the start of the program, there will be no refund.

I hereby certify that I have read and fully understand the application form for the ENSP Pastry Campus.

The information that I have supplied is correct and complete. Incomplete or inaccurate information could be prejudicial to my admission or remaining in the program. If I enroll as a student at the ENSP, I agree to pay the tuition and abide by its policies and regulations.

Signature:

Date:

The ENSP reserves the right to modify the contents of the courses in the best interest of the students