

Certificate of Academic Skills in French Pastry Arts

Ecole Nationale Supérieure de la Pâtisserie

Practical and technical training in French Pastry Arts

An intensive program that allows the students to obtain the C.C.A, a diploma jointly delivered by the “Education Nationale / Académie de Clermont-Ferrand” and the Ecole Nationale Supérieure de la Pâtisserie.

Date of the next session: 28th September 2009

Enrolment tests and interviews: June 2009 (by email or by phone)

Duration: 6 months

- 530 hours of intensive training in the E.N.S.P. laboratories,
- 36 hours of food, staff and equipments safety and hygiene,
- 15 hours of technical drawing,
- 10 hours of life aid courses,
- 140 hours of practical training in a pastry boutique or restaurant (work placement): the goal of this internship is to integrate and further sharpen the skills students have acquired at the E.N.S.P. During this period, the students are given a chance to build up their experience in working in real-life settings, whether pastry, bakery or catering.

Public:

This training is open to any person who wants to learn and to move into the pastry field.

- Students wishing to acquire or reinforce their qualifications in the French pastry field.
- Non-professionals wishing to reorientate their career.
- Professionals wishing to reinforce their qualifications in the French pastry field.
- Young professional having already followed a training school.
- Former professional having left the profession during a more or less long period.

Considering the intensity of the program, every candidate has to show a strong and real motivation for this profession.

Objective of the training:

The objective of this intensive vocational training is to reach within 6 months a high level of qualification and to become a good pastry professional.

Subjects:

French pastry methods are taught with an intense focus on contemporary aesthetics. Our regular program includes speciality techniques that will set your work apart from what your peers usually do.

- Acquisition of the bases of French pastry arts.
- Intense Professional practice from the preparation to the realisation of pastries and sweets.
- Workplace and food hygiene.
- Raw materials: ingredients and equipments management.

The lessons are taught in French by the trainers of the E.N.S.P.

French lessons are organized by the **E.N.S.P.**, in the collaboration with the **GRETA** (**Groupement d'Établissements pour la Formation Continue**) ten hours a week, including social and professional French. Thus, the candidates become very quickly independent.

The pastry vocabulary is taught intensively – so, the students will be able to learn easily their courses in French.

At the end of the **C.C.A** program, the **E.N.S.P** offers the opportunity to the student to pass the examination to obtain the **DILF** (**Diplôme Initial de Langue Française**), a diploma delivered by the “ministère de l'Éducation Nationale, de l'enseignement supérieur et de la recherche”.

More information on this diploma at: <http://www.ciep.fr/dilf/index.php>

Progress of the courses:

The lessons are taught in French in the laboratories of the E.N.S.P, completely equipped for the professionals.

At the beginning of the week, a weekly planning, a file of recipes and technical documentation is handed to everyone. The trainees are encouraged to take notes to complete their file as the training goes along. Photos can be taken during and at the end of the lessons to illustrate recipes.

Every week, the candidates have the opportunity to meet with France's pastry professionals who gather to share their expertise through the professional short trainings given at the E.N.S.P. During this period of time, they will exchange their experiences and learn from them. It is the start of a unique Pastry professional networking.

Each Friday, the trainees realize a buffet where their weekly production is displayed. The unique object of this show is to provide the students with quantitative and qualitative assessments of the accomplished works. Therefore they become aware, in the course of time, of the progress of their techniques and abilities.

All along the program, every trainee takes 2 days practical examination sets into the real conditions (timing, organisation, etc...).

At the end of the program, the candidate takes the final exam that leads him to obtain the **Certificate of Academic Competencies (C.C.A.)**, the technical equivalence of the C.A.P. [vocational training qualification in French Pastry Arts], jointly delivered by the E.N.S.P and the Academy of Clermont-Ferrand [French National education authority].

The final mark takes into account the organisation (time management), the realisation, the presentation (display), and the taste of the subject products.

This diploma, delivered two weeks after the final examination, is a recognized passport within the pastry professionals both in France and worldwide.

Schedule:

Work Days take place from Monday to Friday, in the following way:

Breakfast: 7:30 am – 8:00 am

Morning classes: 8:00 am – 12:00 pm

Lunch time: 12:15 pm – 1:15 pm

Afternoon classes: 1:30 pm – 5:00 pm

Workwear:

The professional dress is compulsory:

- pants (no jeans),
- safety footwear,

2 Pastry chef's jackets, disposable Chef's hats and aprons as well as equipment and specification sheets are supplied by the E.N.S.P.

Cloakroom:

Fully-equipped cloakrooms (changing rooms & showers) for men and women are at your disposal.

Cost of the training: 13 000 € exclusive of tax (international billing)

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 Yssingeaux at your arrival.

The price does not include the following expenses:

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

The **E.N.S.P** is happy to assist you in your search for accommodation and internship.

A whole team at your service:

Our team is dedicated to ensure that your training course at the E.N.S.P takes place in the best conditions.

The enrolment service remains at your disposal:

Ecole Nationale Supérieure de la Pâtisserie (E.N.S.P)

Château de Montbarnier – Yssingeaux - France

Tel: +33 4 71 65 72 50 - Fax: +33 4 71 65 53 68

E-Mail: ensp@ensp-adf.com