



ENSP

ECOLE NATIONALE
SUPERIEURE DE LA PATISSERIE
YSSINGEAUX - FRANCE

Summer/Winter French Pastry Campus

January 9th / March 2nd • July 2nd / August 24th



*“ For me, dessert is
also the last
punctuation mark of
the meal, a signature.*

*Like the last period
on a pleasurable page
we turn, but that
should remain
engraved in our
memory.”*

Alain Ducasse,
3 Stars Michelin Guide

Welcome to the Ecole Nationale Supérieure de la Pâtisserie. We offer Europe's first intensive international pastry programs taught in English.

Come join any of our international programs and discover the art of French pastry and bakery in a unique and comfortable environment located in the heart of France. During your time here, you will be taught by some of the best French pastry chefs who take pride in transmitting their know-how and knowledge to future professionals and pastry lovers alike.

Whether you are interested in the fundamental basics or the latest trends in French pastry, the ENSP is the ideal place to learn and share your passion with students from all over the world.

Our international programs will spur your creativity and inspire you to thrive in the sweet world of pastry.

Enroll now !

DES FORMATIONS SIGNÉES Y. THURIÈS & A. DUCASSE

• PATISSERIE • CONFISERIE • CHOCOLATERIE • GLACERIE • TRAITEUR • PATISSERIE • CONFISERIE •

L'École Nationale Supérieure de la Pâtisserie

A legendary school

Recognized as France's leading school in pastry arts, the ENSP has 27 years of solid experience in transmitting best practices and skills to both students and prestigious chefs coming from all over the world. Today, these same chefs have returned to the ENSP in order to share their expertise and passion with the next generation.

Unequaled facilities

5 fully equipped laboratories, each dedicated to a different pastry discipline (chocolate, confectionery, bakery...).

1 state of the art amphitheatre (seating 84) equipped with a modular kitchen laboratory, video and audio devices.

An extraordinary Castle

Completely renovated in 2008

28 high-standard rooms with high speed internet access

A restaurant seating 90

Lounge bar, conference rooms, library

Nearby swimming pool, tennis courts, fitness center and forest trails



Summer / Winter Pastry Campus programs (2 months each)

Each session has 3 distinct groups that can meet the needs of every pastry lover, from beginners who would like to learn the fundamentals of French pastry to recent pastry school graduates who would like to perfect their technique and work on their creativity.

Regardless of the level, each group will have:

- An intensive 260 hour program
- Small international classes
- Classes 7 hours per day, 5 days a week for 8 weeks *
- Hands-on classes given in English
- A tour of the Valrhona chocolate factory.

Tuition for all programs includes lunch from Monday through Friday, round trip transportation to and from the airport at the beginning and end of the program, 2 kitchen vests and field trip.

* There will be no classes on National holidays

INITIATION CAMPUS

Prices :

Summer
€ 6,000 *

Winter
€ 5,900 *

The emphasis for this group is on discovering the art of pastry. During the 8 weeks, the how and whys of the fundamental techniques and their current applications will be learned. The focus is on acquiring **the traditional French bases for:**

- Doughs and batters
- Ice creams and sorbets
- Creams
- Chocolate
- Cakes
- Entremets
- Tarts
- Petits fours
- Viennoiserie and bread
- Chocolate decorations

Students will also be initiated to some of the more modern trends for applying these techniques. By the end of the program, students can expect to be capable of successfully making a traditional range of French pastries (with the guidance of recipes). With more practice, they will be on their way towards autonomy.

* All taxes included





Summer Pastry Campus programs (2 months each)

ADVANCING CAMPUS

Price
€ 6,500 *

This program is primarily destined for students who are currently attending classes in a culinary or pastry school. The emphasis in this program is to review the basics of French pastry in order to improve and learn new pastry techniques while increasing speed, fluency and efficiency of gests. Students will be learning both traditional and modern techniques, processes and applications. The rhythm of the class will be much faster and the level of difficulty of the recipes will be greater than those of the Initiating Campus. Pre-existing education or experience in the field of pastry is required.

Subjects include:

- Doughs and batters
- Creams
- Cakes
- Viennoiserie and bread
- Ice cream and sorbets
- Chocolate
- Entremets
- Plated desserts
- Sugar and chocolate decorations

Depending on the level and the speed of the students, if there is time, they will also have an initiation to:

- Sugar pulling and pastillage

At the end of this program, students will have acquired rapidity, efficiency and autonomy in the fabrication processes. They should be able to make traditional and modern pastries starting from a list of ingredients and their quantities without the help of instructions. It is this autonomy which will open the door to personal creativity.



* All taxes included

Summer Pastry Campus programs (2 months each)

PERFECTING CAMPUS

Price
€ 7,000 *

Creativity is the guiding principal of this program which is destined for recent graduates who have some professional experience in production. After a brief period of revision and homogenization of your personal savoir-faire, our pastry chefs will help you develop your own pastry personality. Because students will be coming from all over the world, emphasis will be on consolidating French techniques.

Topics in this program will include:

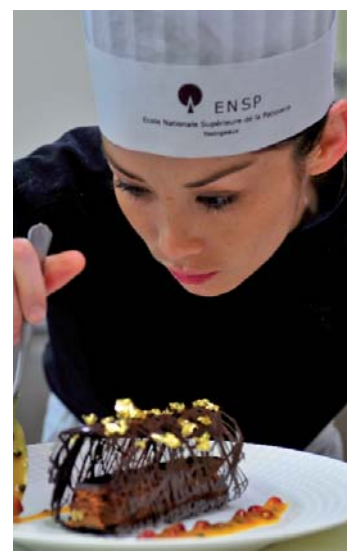
- Revision of traditional French pastry
- Modern tarts
- Modern entremets
- New trends in chocolate candy
- New trends in plated desserts
- New trends in ice creams and sorbets
- Viennoiserie and bread
- Catering (savory verrines, petits fours etc)

For each of these topics, you will have ample opportunity to play with textures, flavors and colors to create your own desserts that reflect your personality and your culture. Sharing your culinary culture and becoming familiar with the cultures of the other participants will be an enriching part of this pastry experience. And of course, tasting is a must. The chef and your peers will be there to give you feedback on your creations. In addition to the above topics, and depending on the level of the students, the program will also include the creation of an artistic piece such as:

- Sugar sculpture
- Chocolate sculpture or
- Nougatine sculpture.

At the end of this program, you will have a more developed sense of creativity and be more sensitive to the elements involved in creating an original harmonious desert.

* All taxes included



By train :

- TGV Paris gare de Lyon
St-Etienne Châteaueux - 2h40
- Lyon/St-Etienne - 30 minutes
- Shuttle between St. Etienne and
Yssingeaux upon request

By plane :

- Le Puy/Paris - Lyon/Paris

By car :

- St-Etienne : 50 km (about 30 minutes)
- Clermont-Fd : 150 km
- Lyon : 107 km



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