



ENSP

ECOLE NATIONALE
SUPERIEURE DE LA PATISSERIE
YSSINGEAUX - FRANCE

French Pastry Arts Program

5-month intensive Pastry Art program - Taught in English

Spring session : April 10th 2012 • Autumn session : October 8th 2012

Price

€ 16,500*

Sessions 2010 :
30 students from
21 different countries !

Sessions 2011 :
29 students from
18 different countries !

Have you always loved baking and making pastries and just started wondering if this is the career change that you are looking for?

Then come join us at the ENSP for our intensive and accelerated French pastry program that is taught in English and destined for adults with little or no prior experience in pastry. Spoken English skills are necessary. Motivation to learn French during your time in France is a must.

This class is destined for:

- Adults who would like to change their career path.
- Foreign culinary students who just touched on pastry during their studies and would like to deepen their knowledge and skills in French pastry.
- Pastry lovers who have a professional project.

No previous experience is required.

The Program includes:

- 530 hours of practical, hands-on classes with ENSP chefs.
- Maximum 12 students per group (each student makes all recipes from A to Z).
- 90 hours of theoretical classes : applied technology, hygiene and security, design and first aid.
- French classes.
- A 1 to 2 month internship in a restaurant, hotel or boutique.

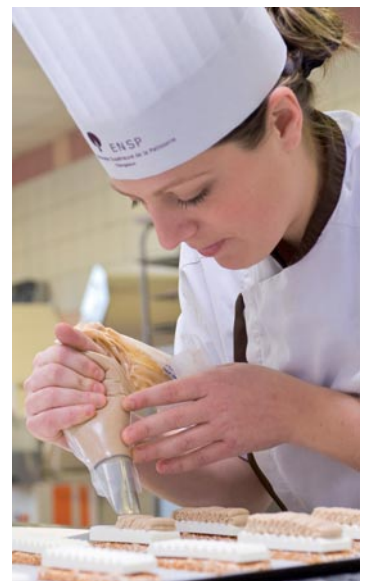
At the end of this program, students will have the skills to begin working in a bakery, restaurant or hotel. Each student will apply what was learned during his stay at the ENSP in a one month internship (minimum) that can be anywhere in France.

This program is unique in that the chefs will begin teaching in English, (all the while teaching you French pastry vocabulary concerning the ingredients, materials and techniques) and evolve progressively into teaching mostly in French. During their 5 month stay, students will have the opportunity to meet not only fellow students coming from throughout the world, but also the many pastry chefs that come to the ENSP to teach or participate in the various programs offered to pastry professionals.

The ENSP offers its international students possibilities for housing and will guide you through the student visa process. We will also accompany international students for their obligatory medical visit which validates the French visa.

Tuition includes: round trip transportation between the school and the Lyon airport at the beginning and end of the program, 2 kitchen vests, recipe binder, pastry tool kit and field trips.

* All taxes included





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.



By train :

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

DES FORMATIONS SIGNÉES Y.THURIÈS & A.DUCASSE

PÂTISSERIE • CONFISERIE • CHOCOLATERIE • GLACERIE • TRAITEUR • PÂTISSERIE • CONFISERIE •

Ecole Nationale Supérieure de la Pâtisserie
Château de Montbarnier • 43200 YSSINGEAUX - FRANCE

For info, please contact:
Théa Carini: + 33 (0)4 71 65 72 50 - international@ensp-adf.com
www.ensp-adf.com