



## The French Pastry Arts Program Nicolas Toulliou (6 months)

**Price**  
€ 13,000

*Taught entirely in English.*

*Oral and written English skills are necessary.*

This is an intensive French pastry program that is based on the French C.A.P. (the national reference for pastry chefs). It has been modified for foreigners and is taught in English. The program lasts for 6 months instead of the usual 18 months. After 5 months of classes, a 1 month internship (140 hours) in a restaurant or boutique is required in order to receive the certificate.

### **This class is destined for :**

- Pastry lovers who have a professional project
- Adults who would like to change career paths
- Foreign culinary students who want to deepen their knowledge and skills in French pastry

No previous experience is required.

### **The Program includes:**

- 560 hours of practical hands on classes with ENSP chefs
- 40 hours of applied technology in the pastry laboratory
- 45 hours of theoretical classes (hygiene and security, first aide and drawing)
- 80 hours of French classes
- Field trips to : Valrhona, Chapoutier, Sevarome
- Several demonstrations given by Meilleurs Ouvriers de France
- A 1 month internship in a restaurant or boutique

At the end of this program, students will have the skills to work in a bakery or restaurant. 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 many programs offered to pastry professionals.





# L'École Nationale Supérieure de la Pâtisserie

## A legendary school

Recognized as France's leading school in pastry arts, the ENSP has 25 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 to the next generation.

## Unequalled 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 and a restaurant seating 120.  
Lounge bar, conference rooms, library  
Access to nearby swimming pool, tennis courts, fitness center and forest trails.



### By train :

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

### By plane :

- Le Puy/Paris - Lyon/Paris

### By car :

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

DES FORMATIONS SIGNÉES Y. THURIÈS & A. DUCASSE

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