

**Certificate of Academic Skills in French Pastry Arts**  
**Ecole Nationale Supérieure de la Pâtisserie**

**SURVEY**

**(To make your experience at the ENSP as enjoyable as possible)**

How did you hear about the E.N.S.P and its programs?

What is the main reason you are joining this program?

What is your professional objective?

What do you expect from these courses?

What is your level in pastry making? (Beginner / intermediate / advanced / expert )

Would you be interested in an internship position after the program? If yes, how long?