



ÉCOLE DUCASSE

— MASTER MORE THAN COOKING —



MEDIA PACK 2022

□ NETWORK OF SCHOOLS FOUNDED IN 1999

BY MULTI-MICHELIN STARRED CHEF ALAIN DUCASSE

**Schools
dedicated to
sharing**

French expertise in the culinary
and pastry arts

**Committed
to sharing its passion
for taste**

with international professionals,
career changers, young apprentices
and enthusiasts

**Part of the
Sommet Education
group**

since 2019

ÉCOLE DUCASSE BENEFITS FROM THE COMBINED EXPERTISE OF ITS THREE FRENCH SCHOOLS:

ÉCOLE DUCASSE PARIS CAMPUS

This school, which specialises in culinary
arts, was set up to promote the core
philosophy of its founder.

ÉCOLE NATIONALE SUPÉRIEURE DE PÂTISSERIE

For more than 30 years, this has been
the leading school for patisserie, breads
and pastries, chocolate, confectionary
and ice cream.

ÉCOLE DUCASSE PARIS STUDIO

A unique space for enthusiasts
and businesses.

In addition, it has an extensive global network of strategic partnerships from
**THE PHILIPPINES TO BRAZIL, THE UNITED STATES, CANADA, INDIA, ISRAEL,
TURKEY AND LUXEMBOURG.**

KEY FIGURES

700
students
in our vocational
schools

1,400
professionals
each year on continuing
professional development
courses

2,300
alumni
worldwide

14
students
maximum per class

3
schools
in France

8
academic
partnerships worldwide

1,000
training courses
and countless tips
for keen enthusiasts

250
bespoke corporate
events
each year

50%
international
students

60+
nationalities
represented on campus



THE WORLD FIRST IN ACADEMIC EXCELLENCE

› **Teaching the highest standards**

in culinary and pastry arts

› **A world-class faculty**

composed of highly qualified, award-winning training chefs

› **Emphasis on hands-on learning**

to master the techniques

› **A core philosophy based on taste**

respect for the product and seasonality, while at the same time influencing new trends

› **One-to-one supervision of each trainee**

to nurture their talent, establish their brand and meet the demands of our profession



THE TEAM
OF PASSIONNATES



ELISE MASUREL

MANAGING DIRECTOR
ÉCOLE DUCASSE

Elise Masurel joined École Ducasse as Managing Director.

Elise Masurel has built her experience in prestigious companies known as references in marketing such as Louis Vuitton, Danone, Kraft, Club Med and Klepierre, a European leader in the management of shopping centers where she was in charge of Marketing, Digitalization, and Innovation for the European market.

Her perfect knowledge of the consumer's global journey in a large commercial public context is a precious asset for the acquisition of a new public. Her innovative approach and ability to develop creative and digitalized campaigns will allow the brand to fully share its potential.

JOSIANE MATHIAS

MANAGING DIRECTOR
ÉCOLE NATIONALE SUPÉRIEURE DE PÂTISSERIE

Josiane Mathias started her career in 1979 in a metallurgy company in the sales sector.

She joined École Nationale Supérieure de Pâtisserie in 1986.

In 2007 when ENSP was acquired by Alain Ducasse and Yves Thuries, Josiane developed the commercial service and she was mainly in charge of professional trainings.

With her knowledge of the establishment and professional workers, Josiane joined ENSP as Managing Director in 2016.





ALEXANDRA LEGRAND

MANAGING DIRECTOR
PARIS STUDIO

Alexandra Legrand is the Managing Director of Paris Studio since 2016.

She started her career at Club Méditerranée during two years as part of her studies in commercial management. Following this experience, she joined the commercial team for Ideal Meetings & Events, an event management agency specialized in the organization of all types of events with restaurants, hotels, and caterers.

Joining la maison Ducasse Paris in 2012, Alexandra was first assigned to the position of customer manager then marketing and partnerships manager for École de Cuisine Alain Ducasse before becoming the Managing Director of École Ducasse – Paris Studio four years later.

LUC DEBOVE

EXECUTIVE PASTRY CHEF

After a CAP in pastry, an apprenticeship in pastry, confectionary and chocolate, and a diploma of Maître Pâtissier in 1996, Luc Debove joined in 1999 the teams of of the Méridien Beach Plaza in Monaco as Pastry Chef, before joining the teams of the Royal Riviera de St-Jean Cap Ferrat. At the same time, he became an instructor in the Mastering of Pastry at the Chamber of Trades of Alpes-Maritimes. He then came to Paris as an instructor at École Bellouet Conseil.

As of 2007 and for 9 years, he became Pastry Chef at the Grand Hôtel du Cap Ferrat, the renowned and Michelin starred in Côte d'Azur Michelin starred where he led a team of 25 Pastry Chefs.

Luc Debove has built his career through professional experiences and multiple competitions. In 1995, Luc Debove won the 1st prize for artistic pieces from pulled sugar in Nice and he won the 1st prize of the National Sculpture Cup on hydric ice in 2006. In 2008, he obtained the title of French Champion for hydric ice sculpture, quickly followed by 1st prize at the « Open des desserts glacés » as well as at the « Trophée Européen au Sirha » in Lyon.

In 2010, he became the World Ice Champion in Rimini and in 2011, he is named Meilleur Ouvrier de France Glacier. His career and his expertise are rewarded in 2015 by l'Ordre National du Mérite Agricole.

Luc Debove acquired a variety of experiences and valuable qualities to be at ease in pastry, ice-cream, bakery, confectionery, chocolate, as well as in the education and transmission of knowledge. He is devoted to share his passion and expertise as Executive Pastry Chef at École Nationale Supérieure de Pâtisserie.





PROGRAMS

NEW PROGRAM PORTFOLIO

LIFELONG, TAILOR-MADE LEARNING OPPORTUNITIES

Professionals, students and enthusiasts. Skills development, retraining or immersion for beginners. Driven by strong growth in the fine-dining sector, École Ducasse seeks to support its amateur and professional students through each stage of their career.

École Ducasse offers three types of additional courses:

VOCATIONAL PROGRAMS

« ESSENTIALS »,
« DÍPLOMAS » AND « SIGNATURE »

2 to 8 months intensive programs for culinary and pastry enthusiasts, career changers and entrepreneurs.

PROFESSIONAL DEVELOPMENT COURSES

Programs designed for people who want to develop professionally: it includes 1 to 3 days courses which enhance the development of expert competencies such as vegetal cuisine, 3 starts culinary arts or «lactose and gluten free».

BACHELOR PROGRAMS

Three-year degree courses in culinary and pastry arts, combining practical, managerial and entrepreneurial skills. The courses are aimed at young students aspiring to a career in hospitality, patisserie or the food and beverage sector.

ELIGIBILITY REQUIREMENTS

ESSENTIALS PROGRAMS

- › No prior qualifications or experience necessary
- › Minimum age 18
- English session:
- › Fluent in English
- French Session:
- › Level Delf A2

DIPLOMA PROGRAMS

- › No prior qualifications or experience necessary for a basic diploma
- › Experience required for an advanced diploma
- › Minimum age 18
- English session:
- › IELTS > 4,5
- French session:
- › Level Delf A2

SIGNATURE PROGRAMS

- › No prior qualifications or experience necessary
- › Minimum age 18
- English session:
- › IELTS>4,5

BACHELOR PROGRAMS

- › High school diploma
- › Minimum age 18 at the end of the first semester
- English session:
- › IELTS > 5,5
- French session:
- › Level Delf B2

CLASSES ARE IN FRENCH AND/OR ENGLISH, DEPENDING ON THE SPECIALTY
(excluding École Ducasse Paris Studio)

A close-up photograph of a chef's hands in a white uniform. The chef is using a large knife to slice a roasted vegetable, possibly a cauliflower or potato, on a wooden cutting board. The vegetable is cut in half, revealing a soft, yellowish interior. The background is a blurred white fabric, likely the chef's apron or uniform.

OUR SCHOOLS IN FRANCE

ÉCOLE DUCASSE

ÉCOLE DUCASSE
PARIS CAMPUS



ÉCOLE DUCASSE PARIS CAMPUS

Established in 1999, the Centre de Formation Alain Ducasse specialises in restaurant culinary and pastry arts.

For almost 20 years, the centre has trained hundreds of experienced professionals in the most advanced techniques and trends, as well as hundreds of career changers and, more recently, students.

The school has always sought to share and communicate the core philosophy of its founder. This is underpinned by respect for the product and seasonality, while at the same time helping to influence new trends.

In 2020, the Centre de Formation Alain Ducasse becomes École Ducasse Paris Campus, an ultramodern campus located in Meudon, on the outskirts of Paris.

OFFICIAL PARTNERS

MoëtHennessy



D PRESTIGIOUS NEW CAMPUS

In 2020, the Centre de Formation d'Argenteuil will be replaced by the École Ducasse Paris Campus, a brand new 5,000 m² campus in Meudon, on the outskirts of Paris. This will be the flagship school of École Ducasse and it aims to become the world standard for training in culinary and pastry arts.

ARCHITECTURE

The contemporary building is constructed around 4 blocks representing the 4 elements (water, fire, earth, and air), closely related to culinary arts, which are mutually connected by « emptiness » (fifth element), a true interior design dedicated to networking.

Designed to offer the most efficiency and rationality essential to the most advanced techniques of culinary art, the indoor and outdoor areas have been conceived by the architect to offer a sensitive experience to all, learners and visitors.

It is a true space for networking and transmission.

INNOVATION

A roof 100% recycled

A part of the terrace's roof is composed of a substrate of 100% recycled materials (mussel shells, oysters, crushed brick, wood fibers, coffee grounds).

This innovation, unique in France, was developed at La Rochelle by employing individuals with disabilities.

This light and exclusive mix, called «Melting Pot», offer great water retention, aeration, and a high capacity of drainage.

It also gives optimal soil conditions for future vegetal growth.

A delightful example of circular economy and industrial ecology.

ACADEMIC

The campus with 9 workshops designed by Chef Alain Ducasse himself, includes:

- › 1 knowledge center
- › 1 sensory analysis room
- › 7 classrooms
- › 4 entry-level culinary training kitchens
- › 2 professional culinary kitchens
- › 1 entry-level patisserie training kitchen
- › 1 entry-level bread/patisserie training kitchen
- › various co-working spaces

A commitment to small class sizes, allowing 14 students to work individually in the kitchens or as a team. Everything has been implemented to practice and develop taste.

GASTRONOMY

One restaurant open to the public with two atmospheres:

- › fine-dining
- › contemporary

Dedicated to the initiation of students and decorated by l'atelier Jouin Manku who were at the origin of various exceptional projects such as the bar and the restaurant of Plaza Athénée or of Jules Verne.

- › a food court for students and the teams of Ecole Ducasse



ÉCOLE DUCASSE PARIS CAMPUS

| | PROGRAMS | | MODULES |
|---------------------|--|--|--|
| ESSENTIALS PROGRAMS | CULINARY ARTS ESSENTIALS (French or English) Qualification recognised and listed in the French national register of vocational qualifications RNCP title*, Level 3 | 2 MONTHS | › Culinary arts fundamental techniques › Bistronomy and contemporary cuisine › Mediterranean cuisine › Hotel catering › Hygiene and business license |
| | FRENCH PASTRY ARTS ESSENTIALS (French or English) | | › French pastry arts techniques › Bread and viennoiserie › Chocolate and entremets › Restaurant desserts |
| | GREEN GASTRONOMY ESSENTIALS (English) | | › Culinary arts fundamental techniques › Healthy and natural cooking › Healthy and natural desserts › New trends and innovations › Hygiene training and business license |
| | FOODIES & ENTREPRENEURS (French) Certificate issued by Les Roches, Switzerland | | › Developing a restaurant concept › Practical culinary and pastry arts, wine tasting › Business management › How to design a successful business model |
| | ART OF SERVICE AND SOMMELIER ESSENTIALS (French) | | › Art of service › Art of bartending › Art of wine › Hygiene and business license |
| DIPLOMA PROGRAMS | CULINARY ARTS DIPLOMA (French or English) Qualification recognised and listed in the French national register of vocational qualifications RNCP title*, Level 4 | 9 MONTHS (6 months + 3 months internship) | › Culinary arts and basic techniques › Bistronomy and traditional cuisine › Contemporary cuisine › Mediterranean and gastronomic cuisine › French pastry › Bread and viennoiserie › Health and natural cooking › Healthy and natural pastry › Company management |
| | FRENCH PASTRY ARTS DIPLOMA (English) | 8 MONTHS (6 months + 2 months internship) | › French pastry arts advanced techniques › Ice creams and sorbets › Viennoiserie › Healthy desserts › Chocolate and confectionery › Artistic masterpieces |
| | EXPERT DIPLOMA IN CULINARY ARTS (English) Qualification recognised and listed in the French national register of vocational qualifications RNCP title*, Level 5 | 6 MONTHS (4 months + 2 months internship) | › Culinary arts advanced techniques › Traditional cuisine › Contemporary cuisine › New trends & alternative gastronomy › Green gastronomy › Cuisine Haute cuisine › Mediterranean cuisine › Management of business unit |

*Répertoire National des Certifications Professionnelles

ÉCOLE DUCASSE PARIS CAMPUS

| | PROGRAMS | | MODULES |
|---------------------------------|---|-----------------------|--|
| <p>BACHELOR PROGRAMS</p> | <p>BACHELOR IN CULINARY ARTS (English)</p> | <p>3 YEARS</p> | <p>› A course that combines intensive practice of culinary and pastry arts with managerial and entrepreneurial skills, including two work placements.</p> <p>Semester 1: Basic principles</p> <ul style="list-style-type: none"> › Culinary arts fundamental techniques › Pastry arts fundamental techniques › Ecole Ducasse contemporary restaurant immersion › Contemporary cuisine immersion <p>Academic courses:</p> <ul style="list-style-type: none"> › Sustainable business practices › Food safety and regulations › Communication and soft skills › French or English <p>Semester 2: Work placement</p> <p>Semester 3: Advanced practice</p> <ul style="list-style-type: none"> › Mediterranean cuisine › Bistro cuisine › Healthy and natural gastronomy › Gastronomic restaurant immersion › Gastronomic cuisine immersion <p>Academic courses:</p> <ul style="list-style-type: none"> › Sustainable business practices › Business landscape and economy › Applied mathematics and software tools › Systems & processes › F&B management and buying › Business English and communication <p>Semester 4: Work placement</p> <p>Semester 5: Management I</p> <ul style="list-style-type: none"> › Culinary Masterclasses I (innovation lab) <p>Academic courses:</p> <ul style="list-style-type: none"> › Talent management and HR processes › Photography › Food science and nutrition › Company IT systems › Conceptual creations, architecture and kitchen design › Strategy, entrepreneurship and business model › Financial performance management › Marketing fundamentals + technical introduction to qualitative & quantitative studies <p>Semester 6: Management II</p> <ul style="list-style-type: none"> › Culinary masterclasses II (innovation lab) <p>Academic courses:</p> <ul style="list-style-type: none"> › Digital marketing, sales and social networks › Sustainable business practices › Commercial law and legal risk › Media training and communication › Business game - Restaurant management model › Bachelor applied business project - Consulting project |

ÉCOLE DUCASSE PARIS CAMPUS

| | PROGRAMS | | MODULES |
|---------------------------------|--|-----------------------|---|
| <p>BACHELOR PROGRAMS</p> | <p>BACHELOR IN FRENCH PASTRY ARTS (English)</p> | <p>3 YEARS</p> | <p>› A course that combines intensive practice of pastry arts with managerial and entrepreneurial skills, including two work placements.</p> <p>Semester 1: Basic principles</p> <ul style="list-style-type: none"> › French pastry arts fundamental techniques › Bistro desserts › Tea-time & travel cakes › Bakery, chocolate-making/confectionery and ice-cream making fundamental techniques › French classics <p>Academic courses:</p> <ul style="list-style-type: none"> › Technology › Food science › Communication and soft skills › French or English <p>Semester 2: Work placement</p> <p>Semester 3: Advanced practice</p> <ul style="list-style-type: none"> › French pastry arts advanced techniques › Gastronomic desserts › Modern entremets › Bakery, chocolate-making/confectionery and ice-cream making advanced techniques › New trends <p>Academic courses:</p> <ul style="list-style-type: none"> › Sustainable business practices › F&B business landscape and economy › Technology › Applied mathematics and software tools › Financial and managerial accounting › F&B management and buying › Business English and communication <p>Semester 4: Work placement</p> <p>Semester 5: Management I</p> <ul style="list-style-type: none"> › Masterclass in pastry I › Innovation & Development I <p>Academic courses:</p> <ul style="list-style-type: none"> › Art/Drawing/Design › Food photography › Food safety and regulations › Conception, architecture and engineering › Marketing fundamentals › Talent management and HR processes › Company IT systems › Strategy, entrepreneurship and business model › Financial performance management <p>Semester 6: Management II</p> <ul style="list-style-type: none"> › Masterclass in pastry II › Innovation & Development II <p>Academic courses:</p> <ul style="list-style-type: none"> › Digital marketing, sales and social networks › Sustainable business practices › Commercial law and legal risk › Media training and communication › Business game - Restaurant management model › Bachelor applied business project - consulting project |

ÉCOLE DUCASSE PARIS CAMPUS

| | PROGRAMS | | MODULES |
|----------------------|--|-------------|--|
| SIGNATURE PROGRAMS | CONTEMPORARY GASTRONOMY SIGNATURE PROGRAM (English) | 8 MONTHS | <ul style="list-style-type: none"> › Culinary arts fundamentals › Contemporary Mediterranean cuisine › New trends and alternative gastronomy › Natural and healthy cuisine › Bistronomy › French pastry arts & contemporary desserts › Chocolate and ice cream › New trends in bread making › Gastronomic cuisine and restaurant immersion › Spirits, wines and beverages & sensorial analysis & food pairing › Management essentials › Field trip |
| | HAUTE CUISINE AND FRENCH PASTRY ARTS SIGNATURE PROGRAM (English) | | <ul style="list-style-type: none"> › Culinary arts fundamentals › Bistronomy & Mediterranean cuisine › Gastronomy and natural cuisine › French pastry & contemporary desserts › Natural and healthy pastry › Bread and viennoiserie › Boutique pastry › Gastronomic cuisine immersion › Management essentials › Field trip |
| CONTINUING EDUCATION | MORE THAN 30 THEMES AVAILABLE IN 2020 Short courses for chefs | 1 TO 4 DAYS | <ul style="list-style-type: none"> › Alain Ducasse's restaurants › Alain Ducasse's guests: renowned chefs such as Mauro Colagreco, Akrame Benallal and Jessica Préalpato › Naturalness by Alain Ducasse › Product-oriented › Techniques › New trends › Restaurant, Banqueting and catering › Snacking and Street food |



ÉCOLE NATIONALE
SUPÉRIEURE
DE PÂTISSERIE

ÉCOLE NATIONALE SUPÉRIEURE DE PÂTISSERIE

École Nationale Supérieure de Pâtisserie is situated in the beautiful city of Yssingeaux, in Haute-Loire, near du Puy en Velay and Lyon, worldwide capital of Gastronomy and both are registered in the Unesco World Heritage. Founded in 1984, this building is the reference for pastry, bakery, chocolate, confectionery and ice cream professionals in France and internationally.

Within the castle of Montbarnier, the renown school has been fitted with a dozen professional laboratories combining heritage and modernity. It offers a warm and welcoming atmosphere which is highly appreciated by our students.

Each year, it accommodates a number of prestigious events such as the selection stages of one of the « Meilleurs Ouvriers de France » contests and the National Festival of Croquembouches.



ÉCOLE NATIONALE SUPÉRIEURE DE PÂTISSERIE

| | PROGRAMS | | MODULES |
|---------------------|---|----------|--|
| ESSENTIALS PROGRAMS | FRENCH PASTRY ARTS ESSENTIALS (English) | 2 MONTHS | <ul style="list-style-type: none"> › French pastry arts fundamental techniques › Breads and viennoiserie › Chocolates and desserts › Restaurant desserts |
| | FRENCH CHOCOLATE & CONFECTIONARY ARTS ESSENTIALS (English) | | <ul style="list-style-type: none"> › Chocolate fundamental techniques › Confectionary › Chocolate pastry › Showpieces |
| | FRENCH BAKERY ARTS ESSENTIALS (French or English) | | <ul style="list-style-type: none"> › French breads and artisan breads › French viennoiserie › Food-to-go products › Bakery pastry techniques |
| DIPLOMA PROGRAMS | FRENCH PASTRY ARTS DIPLOMA (English) | 6 MONTHS | <ul style="list-style-type: none"> › French pastry arts fundamental techniques › Afternoon tea and loaf cakes › Breads and viennoiserie › Individual desserts, small cakes and healthy desserts › Restaurant desserts › Chocolate and confectionary › Ice cream and sorbets › Showpieces and buffets |
| | EXPERT DIPLOMA IN FRENCH PASTRY ARTS (English) | 2 MONTHS | <ul style="list-style-type: none"> › Advanced pastry arts techniques › Ice cream and sorbets › Viennoiserie › Healthy desserts › Chocolate and confectionary › Showpieces |

ÉCOLE NATIONALE SUPÉRIEURE DE PÂTISSERIE

| | PROGRAMS | | MODULES |
|---------------------------------|---|-----------------------|---|
| <p>BACHELOR PROGRAMS</p> | <p>BACHELOR IN FRENCH PASTRY ARTS (French)</p> | <p>3 YEARS</p> | <p>› A course that combines intensive practice of patisserie arts with managerial and entrepreneurial skills, including two work placements.</p> <p>Semester 1: Basic principles</p> <ul style="list-style-type: none"> › French pastry arts fundamental techniques › Fundamental techniques for bakery, chocolate, confectionary, ice cream and sorbets › Afternoon tea and loaf cakes › French classics › Bistronomy desserts <p>Academic courses:</p> <ul style="list-style-type: none"> › Pastry technology › Sustainable business practices › Food science › Communication and soft skills › French or English <p>Semester 2: Work placement</p> <p>Semester 3: Advanced practice</p> <ul style="list-style-type: none"> › Advanced pastry arts techniques › Advanced techniques for bakery, chocolate, confectionary, ice cream and sorbets › Gastronomic desserts › Modern desserts › New trends in French pastry arts <p>Academic courses:</p> <ul style="list-style-type: none"> › Sustainable business practices › Economics of the F&B sector › Pastry technology › Applied mathematics and software tools › Financial and managerial accountability › F&B management and buying › Business English and communication <p>Semester 4: Work placement</p> <p>Semester 5: Management I</p> <ul style="list-style-type: none"> › Masterclass in pastry arts I › Innovation & Development I <p>Academic courses:</p> <ul style="list-style-type: none"> › Art/Drawing/Design › Food safety and regulation › Marketing fundamentals › Talent management and HR processes › Company IT systems › Strategy, entrepreneurship, and business model › Financial performance management <p>Semester 6: Management II</p> <ul style="list-style-type: none"> › Masterclass in pastry arts II › Innovation & Development II <p>Academic courses:</p> <ul style="list-style-type: none"> › Digital marketing, sales and social networks › Sustainable business practices › Commercial law and legal risk › Media training and communication › Business game - Restaurant management model › Bachelor applied business project - consulting project |

ÉCOLE NATIONALE SUPÉRIEURE DE PÂTISSERIE

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|--------------|---|---|--|
| CAP PROGRAMS | <p>CAP PÂTISSIER (French) State-recognised diploma CAP Level 3</p> | <p>8 OR 9 MONTHS With 8 weeks of internship included</p> | <p>Intensive course:</p> <ul style="list-style-type: none"> › Pastry workshops and labs › Applied technology › Pastry technology › Food science › Hygiene and safety › Masterpiece › Support for professional project <p>Two work placements of 4 weeks.</p> |
| | <p>CAP CHOCOLATIER - CONFISEUR (French) State-recognised diploma CAP Level 3</p> | <p>8 MONTHS With 8 weeks of internship included</p> | <p>Intensive course:</p> <ul style="list-style-type: none"> › Intensive chocolate and confectionary workshops in lab › Applied technology › Chocolate and confectionary technology › Applied sciences for production › Business knowledge › Communication › Hygiene and safety › Applied arts <p>Two work placements of 4 weeks.</p> |

| | | | |
|----------------------|--|------------------------|---|
| CONTINUING EDUCATION | <p>MORE THAN 60 THEMES AVAILABLE</p> <p>Short courses for chefs</p> | <p>2.5 DAYS</p> | <p>Classes planned and taught by award-winning professionals:</p> <ul style="list-style-type: none"> › Chocolate and confectionary › Restaurant desserts › Ice cream › Bread and viennoiseries › Pastry › Showpieces › Snacking › Sugar › Catering |
|----------------------|--|------------------------|---|



A woman in a white chef's uniform and tall hat stands in a professional kitchen. She is leaning on a stainless steel counter. The background features a large window with a grid pattern and various kitchen equipment.

ÉCOLE DUCASSE
PARIS STUDIO

L'ÉCOLE DUCASSE PARIS STUDIO

Open to enthusiasts and businesses, the École de cuisine Alain Ducasse, in the 16th arrondissement of Paris, is a unique venue where the secrets of French gastronomy are unveiled by experienced and passionate head chefs, pastry chefs and sommeliers who learned their craft working alongside Alain Ducasse.

From taster courses to masterclasses, lessons from guest chefs on how to cook for special occasions, Michelin-starred cuisine and patisserie inspired by Alain Ducasse's bistros, a wide range of themed courses is on offer, lasting from two hours to three days.

École de Cuisine Alain Ducasse is a unique venue for exclusive events. Accommodating up to 150 people, the school has a 500 m² private room with four fully equipped kitchens, a wine tasting cellar, meeting room and shop, built around a central light-filled courtyard.

The school organises cookery classes, seminars, pastry classes, cocktail experiences and wine tastings. New additions to the programme include a cocktail and mixology workshop, escape game, concerts and live bands. The options on offer can be fully tailored to our customers' needs. This unique venue offers endless opportunities for creating unforgettable events.

École de cuisine Alain Ducasse becomes École Ducasse Paris Studio.





ÉCOLE DUCASSE PARIS STUDIO

| | COURSES | | MODULES |
|--------------|-----------------|------------------------|--|
| PARIS STUDIO | AMATEUR CLASSES | FROM 2 HOURS TO 3 DAYS | Courses on various topics covering: <ul style="list-style-type: none">> cuisine> pastry> wine |
| | B2B EVENTS | CUSTOM | A unique private venue |



ALUMNI TESTIMONIALS



CRAIG DLIBONE

FRENCH PASTRY ARTS ESSENTIALS

« Why did I choose to study at École Nationale Supérieure de Pâtisserie? I researched potential schools in France because I wanted to learn the right way, which means the French way. I felt ENSP was a school where I could learn as much as possible about the pastry industry in a short time. Today, I can honestly say that it was one of the best times of my life. The teachers, the school, the settings, the surrounding villages, the fellow students... All of this contributed to an incredible experience and helped me to gain the essential tools needed to advance my own career. »

FRÉDÉRIQUE CHENEVIER

CULINARY ARTS ESSENTIALS

«The Culinary Arts Essentials program fully met my expectations and gave me the technical expertise to be able to start a new professional life as a true chef. The content of the course, the consistency of trainees' profiles and the excellence of the chef instructors allowed me to master key skills and definitively boosted my project», Frédérique Chenevier. After attending the Culinary Arts Essentials, Frédérique opened her restaurant «Saisons»: a small restaurant in Paris suburb which offers traditional and tasty French cuisine enhancing local and seasonal products from small producers. She successfully opened a second bistro named «Poulette» in 2018. »

Discover her universe: [Saisons Asnieres](#)



KORIM ABDELROHMAN

EXPERT DIPLOMA IN CULINARY ARTS

« I really wanted to learn more about Chef Alain Ducasse's spirit and cuisine. At École Ducasse, I really enjoyed working with the best products, while learning numerous techniques with chef instructors who were very helpful. I acquired all the fundamentals of cuisine; and to me this is the most important thing. The school definitely helped me for the future! »

ANTOINE DUBOIS

BACHELOR IN FRENCH PASTRY ARTS

« The high level of practice and the quality of the pedagogical content are definitely the key strengths of the Bachelor in French Pastry Arts. The program is intensive, with a wide scope, which allowed me to acquire a lot of skills as well as confidence. On top of that, the Chef Instructors team is fantastic in the way they manage and support us. All of this truly helped me to be well trained and well prepared. »



ÉCOLE DUCASSE

MASTER MORE THAN COOKING

Since it was established in 1999, **École Ducasse** has been sharing its unparalleled expertise in culinary and pastry arts via its network of schools both in France (École Ducasse Paris Campus, École Nationale Supérieure de Pâtisserie, École Ducasse Paris Studio) and abroad.

The courses, which include bachelor's degrees, retraining programmes, continuing professional development and classes for enthusiasts, are taught at its three schools in France and through partnerships with foreign universities.

École Ducasse is therefore instrumental in promoting the highest standards of the profession, with courses focusing on practical techniques taught using a precise, innovative and rigorous skills-based approach.

FOR MORE INFORMATION

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ÉCOLE DUCASSE

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