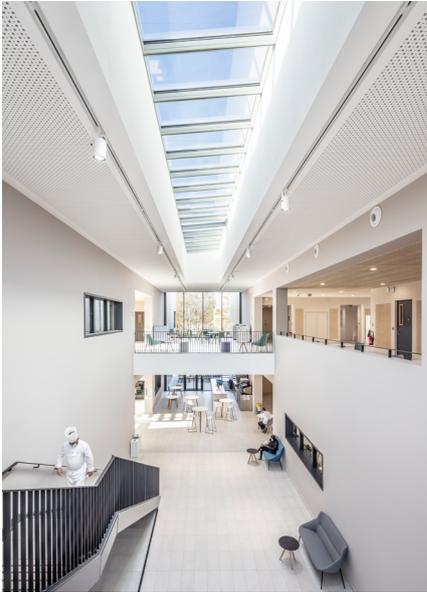




ÉCOLE DUCASSE

PARIS CAMPUS



At École Ducasse, we are looking for passionate students who want to become outstanding culinary and pastry professionals. You will begin your journey in France, the undisputed gastronomic capital of the world. In one of our two world renowned campuses, you will transform your passion into a career and follow in the footsteps of our founder, Chef Alain Ducasse.

Both Chef and creator, Alain Ducasse is, above all, a true pioneer of the philosophy of eating well. He has built a culinary empire that encompasses 32 restaurants spread over three continents. Alain Ducasse has been awarded 17 Michelin stars, making him the only living chef in the world with this number of stars. Among his achievements, he launched 3 schools in France, published over 100 books, and established manufacturing facilities for chocolate and coffee, which in turn led to the opening of 42 shops around the world. Anchored in his humble beginnings, Alain Ducasse's cuisine brings together tradition and modernity, with respect for the products used. Chef Ducasse has amassed a following of colleagues who share his values and help him fulfil his mission: to transmit culinary and pastry expertise from today's generation to tomorrow's.

What makes École Ducasse unique?

MULTICULTURAL

- 70% of international students
- 90 nationalities enrolled in our schools

SMALL CLASS SIZES

Our highly qualified professionals deliver programs to small groups, for a personalized experience with strong team cohesion.

FLAGSHIP PARIS CAMPUS

- Paris Campus a modern purpose-built, 5,000m² space including a gastronomic restaurant and an edible garden
- State-of-the-art center for culinary and pastry education

HIGH LEVEL OF PRACTICE

80% of the first semester of our Bachelor programs is practical content

GLOBAL ALUMNI NETWORK

10,000+

ADDITIONAL FEATURES

- The only school in France offering a fully accredited Bachelor in French Pastry Arts taught in English
- Masterclasses with world renowned guest chefs
- Access to Chef Alain Ducasse worldwide network
- Both programs are Qualiopi certified

PROGRAMS

Our programs provide students with practical and business management knowledge :

- Bachelor in Culinary Arts
- Bachelor in French Pastry Arts

INTERNSHIPS

Three professional internships of 24 weeks are crucial components of the Bachelor programs. These internships provide an invaluable opportunity for students to directly tackle practical and operational challenges, gaining real-world insights that go beyond traditional classroom learning. With each internship, students will expand their horizons, develop essential networks, and shape their future success.



Take a virtual tour
of École Ducasse
Paris Campus



Discover
our story



Bachelor in Culinary Arts

- This highly specialized, three-year Bachelor program taught directly in English
- Completed within six academic semesters, including three professional internships
- A unique immersion into a dynamic and fast-growing industry
- Its demanding teaching combines culinary arts workshops with innovative business courses
- Become a leader in the hospitality and culinary industry, or forge your own path as an entrepreneur

DURATION

3 years

ADMISSION REQUIREMENTS

- High school diploma equivalent to the French baccalaureate
- 18 years of age minimum at the end of the first semester
- English session: mother tongue or level B2 DELF or IELTS 5.5

Upon completion of the program, you will have earned 180 ECTS

THE PROGRAM*

SEMESTER 1

Fundamental Practices

- Culinary Arts fundamentals techniques
- Pastry Arts Fundamentals
- Bistronomy & Traditional cuisine
- Mediterranean cuisine
- Immersion level 1

Academic Courses

- Fundamentals Practice
- Culinary Theory
- Food Safety & Hygiene
- Food Nutrition
- IT Tools Initiation
- Professional Communication
- Intercultural Communication

SEMESTER 2

Internship I (24 weeks)

SEMESTER 3

Advanced Practices I

- Fundamentals Techniques reinforcement
- Naturalité : The Essentials
- Contemporary cuisine
- Plated Desserts
- Immersion level 2

Academic Courses

- Advanced Practices I
- F&B Business Landscape & Economics
- F&B Management & Purchasing
- Marketing Fundamentals
- IT Tools 2
- Sustainability Practices in Operations I
- Nutri-ecology I
- Food Photography
- Business Communication
- Intercultural Management

SEMESTER 4

Internship II (24 weeks)

SEMESTER 5

Advanced Practices II

- Luxury Hotel & Resort
- Bakery Fundamentals
- Haute Couture Cuisine
- Capstone project Research & Development

SEMESTER 6

Internship III (24 weeks)



Hear from one of our Bachelor students

**In the interest of continuous improvement, the content of our programs may change.*



Bachelor in French Pastry Arts

- This highly specialized, three-year Bachelor program taught directly in English
- The workshops, masterclasses and classroom time is complemented by three professional internships at luxury hotels, palaces, starred/conceptual restaurants
- A unique combination of mastery in pastry arts with the professional and managerial know-how needed to become a leader in the field

DURATION

3 years

ADMISSION REQUIREMENTS

- High school diploma equivalent to the French baccalaureate
- 18 years of age minimum at the end of the first semester
- English session: mother tongue or level B2 DELF or IELTS 5.5

Upon completion of the program, you will have earned 180 ECTS

THE PROGRAM*

SEMESTER 1

Fundamental Practices

Pastry Arts fundamentals techniques
Bistrot desserts
Regional desserts
Travel cakes level 1
Entremets
Bakery & Viennoiseries level 1
Chocolate & Confectionary level 1
Ice cream & Sorbets level 1

Academic courses

- Fundamentals Practices
- Food Technologies
- Food Safety & Hygiene
- Food Nutrition
- IT Tools Initiation
- Professional Communication
- Intercultural Communication

SEMESTER 2

Internship I (24 weeks)

SEMESTER 3

Advanced Practices I

- Tarts & entremets / Tarts & chou pastry / entremets level 2 & 3
- Plated desserts
- Chocolate & Confectionary level 2 & 3
- Bakery level 2
- Travel cakes level 2
- Ice cream & sorbets level 2
- Gluten-free pastry
- Wedding cake
- Delicatessen

Academic Courses

- Advanced Practices I
- Food Technologies
- F&B Business Landscape & Economics
- F&B Management & Purchasing
- Marketing Fundamentals
- IT Tools Reinforcement
- Sustainability Practices in Operations I
- Nutri-ecology I
- Food Photography
- Business English & Communication
- Intercultural Management

SEMESTER 4

Internship II (24 weeks)

SEMESTER 5

Advanced Practice II

- Petits gâteaux & croquembouches
- Vegan Pastry
- Chocolate & sugar artistic piece
- End-of-year buffet

Academic Courses

- Advanced Practices II
- Entrepreneurship Initiation
- Strategy & Business models
- Marketing New Trends
- Concept Design & Architecture
- Nutri-ecology II
- Sustainability Practices in Operations II
- Financial & Managerial Accounting
- Financial Performance Management
- Talent Management & HR Processes
- Business Law & Legal risk
- Final Degree Project

SEMESTER 6

Internship III (24 weeks)



Hear from one of our Bachelor students

**In the interest of continuous improvement, the content of our programs may change.*



Where École Ducasse can take you – Alumni

In more than two decades since we were founded by Chef Alain Ducasse, our expert instructors have been preparing students from every region of the world to forge successful careers in the culinary and pastry industries.

Our alumni community now numbers more than 10,000 individuals, with hundreds added each year. They're using their talents to make a mark in all fields of gastronomy, while sharing the values of excellence, humility, benevolence, and open-mindedness that are instilled in us by our founder.

Chefs, entrepreneurs, managers, influencers, ... every one of our alumni brings alive the potential which we are ready and waiting to unlock.



CÉDRIC GROLET
GRADUATED IN 2006

- Executive pastry chef at Le Meurice, Paris
- 2015 Best Pastry Chef of the Year
- 2017 World Best Restaurant Pastry Chef
- 2018 World Best Pastry Chef (World's 50 best)



AVEC KARIM
GRADUATED IN 2020

- 2020 Launched Avec Karim
- 2022 Catered for top international companies such as Dior
- 2023 Launched our product line brand l'Artisan producing foie gras in Egypt



View more profiles on the Alumni Brochure



World's Best Culinary Training Institution



■ ■ RÉPUBLIQUE FRANÇAISE

La certification qualité a été délivrée au titre de la catégorie d'action suivante : **ACTIONS DE FORMATION**

Our training programs are available, subject to conditions, to people with disabilities. Contact our representatives to assess the feasibility of your training project.

ÉCOLE DUCASSE – PARIS CAMPUS

16-20, Avenue du Maréchal Juin
92360 Meudon
France
international.admissions@ecoleducasse.com



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