



FERRANDI  
PARIS

## Advanced Professional Program

IN FRENCH CUISINE

•  
Campus of Paris

This program has been designed for professionals and confirmed or aspiring restaurant entrepreneurs interested in taking their culinary knowledge and skills to a new level. Through a balanced mix of expert insights and hands-on practice with high-level chefs, participants will be given the tools and knowledge to take their careers to the next step.

100 % in English

(8 weeks - 280 hours)  
+ optional 2 months internship

13 750 (tax included) €

### The benefits of the program

- **Revisiting the Classics**

An exercise to stimulate culinary creativity

- **Culinary Modules**

Amuse-Bouches, Appetizers, Meats & Fish, Healthy & Natural Cooking

- **Recipe Creation**

Throughout the program, participants will work on an individual recipe creation project, with input from experts and inspiration from the program content; during the final week, participants will produce their recipes and present them to a jury

- **Retracing the French Gastronomy History & Table Arts**

Important influencers, past and present ; service, table arts and gastronomy ; emblematic dishes

- **Culinary Trends, Restaurant Management Basics**

- **Creative Plating**

Contemporary plating styles and techniques, choosing tableware and valorizing dishes

- **Culinary Creativity**

The creative process, from inspiration to the creation of a new recipe



### LEARNING OBJECTIVES

- Perfect your skills + enhance your creativity
- Find your own culinary style
- Discover the latest trends and techniques

• Contact us for more information: [ferrandi-international@ferrandi-paris.fr](mailto:ferrandi-international@ferrandi-paris.fr) or 33 (0)1 49 54 28 00 •



“What I loved the most about this training was getting access to high quality products and equipment to practice on – which is a huge asset in a kitchen.”



**NICHOLAS TAYLOR,**

Alumni of the Advanced Professional Program  
in French Cuisine

### ADMISSION CONDITIONS

- Be at least 18 years old
- Hold a high-school level diploma
- Speak English fluently

### HOW TO APPLY TO THE PROGRAM?

- Online Application
- Application Review
- Admissions Decision

## A SUPPORT DEDICATED TO INTERNATIONAL STUDENTS

FERRANDI Paris and its partner Livin France guide students through different needs before and after their arrival in France:

- Administrative procedures (VISA, accomodation, insurance, bank account...)
- Integration into the student life
- Welcome sessions



*With more than a 100 years of history, FERRANDI Paris is the leading school in culinary and hospitality management in France. We offer a unique range of courses from vocational programs to Master's degrees, along with a diverse student body from France and around the world ranging from young people, to adults, and even established professionals and career switchers. FERRANDI Paris is a school of experimentation where excellence is achieved both individually and collectively in a spirit of solidarity. It will teach you to think bigger and aim higher in order to join the most prestigious companies.*



**40**

Teaching labs

**2 500**

Students

**2 000**

Professionals in continuing  
education

**110**

Full-time faculty

**300**

International students  
and professionals

**30**

nationalities