



FERRANDI  
PARIS

## Advanced Professional Program

IN FRENCH PASTRY

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Campus of Paris

Mastering the art of French pastry requires rigor and precision but also an ability to develop and renew an offer. Boutique, decorative and event products will be addressed during our new program, to provide participants with new inspirations and techniques from high-level pastry chefs.

Throughout the program, participants will receive precious tips and insights from accomplished professionals to help them reach their career goal as a top-level pastry chef, the owner of a shop or the creator of an innovative concept.

100 % in English

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

13 750 (tax included) €

- Contemporary Tartes
- Petits-fours
- Modern Entremets
- Individual Cakes (Petits-Gateaux)
- Chocolate Sculptures
- Chocolate Bonbons
- Artistic Sugar
- French-Style Wedding Cakes
- Viennoiseries
- Ice-Creams and Ice-Cream Based Desserts
- Plated Desserts

### The benefits of the program

- **Creativity project**

This project will involve the development in teams of a range of boutique products that will be offered for sale at the end of the program

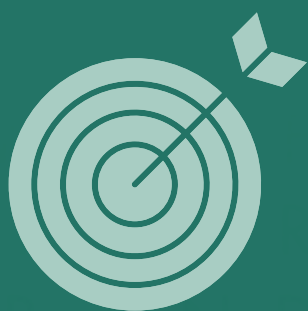
- **Guest Chef**

Well-known guest chefs will be invited to give demonstrations of their own recipes

- **Modern and trendy ingredients**

Learn how to cook Yuzu, Matcha and plants

## LEARNING OBJECTIVES



- Acquire the next level of pastry technics
- Learn contemporary techniques in chocolate making, decoration, and sugar
- Create and manage a pastry team effectively
- Design and produce individual desserts for a restaurant/boutique

• 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 to create my own pastry and cakes. I learned a lot about the different techniques as well as playing with the ingredients, flavors and textures.”

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**LÉNA ZACHS,**

Alumni of the Advanced Professional  
Program in French Pastry

### 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