



FERRANDI
PARIS

Intensive Professional Program

IN BREAD BAKING & VIENNOISERIES

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Campus of Paris

The techniques behind the French baguette, making the perfect flaky croissant, mastering a braided brioche... If you are a pastry chef wanting to add a new skill to your repertoire, a chef wanting to prepare in-house breads in your restaurant, a career switcher or future artisanal bread-baking entrepreneur, this program will provide you with a good understanding of the workings and the chemistry behind traditional baked goods and the manual techniques to create them on your own.

100 % in English

(12 weeks - 420 hours)

17 500 (tax included) €

- **Traditional breads and production method**

- **French regional breads**

- **Grain-based breads**

- **International breads**

Focaccia, cornbread, pretzels, naan, pita

- **Organic breads**

- **Fancy and flavored breads**

roquefort puff bread, charcoal zebra bread, tumeric swirl...

- **Trendy breads**

Cinnamon rolls, Bicolore Croissant, Cross lamination Croissant...

- **Festive and party breads**

Pain surprise, sandwich breads, rolls

- **Viennoiseries**

Croissants, chocolate bread, brioche, Danish

The benefits of the program

- **Visit the "Moulin Bourgeois" Flour Mill**

A family mill of one hundred people located 80 km away from Paris with only organic and local flour. Understand the selection of cereals, the importance of flour quality and the operation of a mill

- **Visits to local bakeries**

Understand what a French bakery is all about

- **Guest Chefs**

Well-known guest chefs will be invited to give demonstrations



LEARNING OBJECTIVES

- Acquire the techniques of breads
- Understand the working and the chemistry behind traditional baked goods
- Get the manual techniques to create bread

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



“It was an obvious choice for me to come to France to learn the real art of bakery. My choice naturally turned to FERRANDI Paris for the program and the reputation of this establishment.”

KOSTAS TSOMPANIDIS,

Alumni of the Intensive Professional
Program in Bread Baking

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