



FERRANDI  
PARIS

## Intensive Professional Program

IN FRENCH CUISINE

•  
Campus of Paris

The Intensive Professional programs are designed specifically for people that want to take a step further into the professional world of French Gastronomy. Through these hands-on teaching programs with special features and ready-to-use skillsets, participants will acquire the professional techniques needed to move on to careers in prestigious restaurants in France or abroad.

100 % in English

(16 weeks - 560 hours)  
+ optional 3 months internship

24 500 (tax included) €

### The benefits of the program

- **Fundamental Culinary skills and Techniques**

Knife Skills - Knowledge of ingredients - Food safety and storage - Food preparation - Cooking methods - Plating and presentation - Stocks & Soups - Fish, Poultry and Meats - Vegetables

- **French Regional Cuisine**

Focus on a French region, its products, special preparations, wine and food pairing

- **Restaurant service**

Preparation of lunches and dinners for clients in FERRANDI's training restaurant

- **French Pastry**

Basic doughs and creams, plated desserts, entremets

- **Guest Chefs**

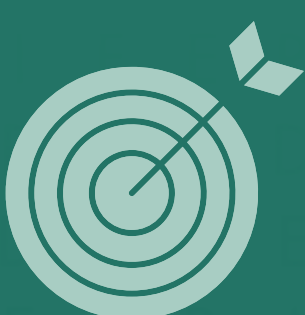
Well-known Chefs will be invited to give demonstrations of their own recipes using advanced techniques to produce a modern and trendy menu

- **Special features**

Wine appreciation, French language course (beginner to advanced beginner) visit to a local market, professional pedagogical tours, Gastronomy-related conferences...

- **Study Trip**

At the end of the program, students will take a three-day trip to a French region or city to discover its history and gastronomy



### LEARNING OBJECTIVES

- Acquire the fundamental culinary skills and techniques + restaurant service
- Access to introduction classes in French Pastry and French Wine
- Learn professional French

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



“ My experience at FERRANDI Paris went beyond learning how to cook. I learned how to become a Chef. I left FERRANDI Paris feeling prepared to further my career in cuisine. ”

**ZACH SPERBER,**

Alumni of the Intensive 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