



FERRANDI  
PARIS

## Intensive Professional Program

IN FRENCH PASTRY

•  
Campus of Paris & Dijon

The Intensive Professional programs are designed specifically for people that want to take a step further into the professional world of French Pastry. 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) €

### • Pastry & Decorating Techniques

- Tart crusts, puff pastry, pâte à choux, biscuits for entremets, creams, icings and glazes
- Traditional and contemporary tarts, cakes / entremets, individual pastries, petit-fours
- Chocolate molding, chocolate bonbons, French confectioneries, ice creams, frozen desserts...

### • Dessert and Beverage Pairing

An introductory course to wines and other beverages that can be served with desserts

### • Guest Chef demonstrations

Well-known guest chefs will be invited to give demonstrations of their own recipes. These Chefs will use advanced techniques to produce modern and trendy pastries

### • Applied Art

An overview of drawing and painting skills applied to pastry

### The benefits of the program

#### • Creativity project

15 hours of practical art classes to design and produce your very own pastry

#### • Professional French

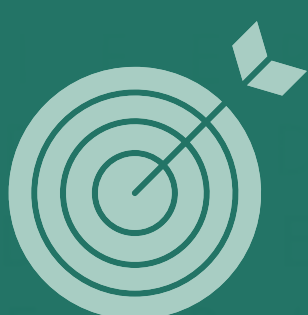
Beginner to advanced levels: basic grammar, vocabulary related to gastronomy (equipment, techniques, action verbs ...)

#### • Gastronomy-related conferences and visits

Artisans, culinary demonstrations, guest chefs, special dinners, conferences on specific themes

#### • Study Trip

A three-day trip to a French region or city to discover its history, culture and gastronomy



## LEARNING OBJECTIVES

- Master essential pastry techniques (understanding of gestures and methods)
- Gain an in-depth comprehension of all raw ingredients
- Learn the methods and reasons behind the creation of French pastries

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



“FERRANDI Paris was the best choice: each chef gave us all the skills needed to prepare us for the real world. I learned how to organize myself in a kitchen, work more efficiently and to adjust myself in a very fast environment.”

**ANNA QIMPSON,**

Alumni of the Intensive 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