



FERRANDI  
PARIS

## Mastering the Basics OF FRENCH CUISINE AND PASTRY

•  
Campus of Dijon

Indulge your passion for French gastronomy with an exquisite experience in the renowned Burgundy region! If you are a beginner or an aspiring entrepreneur wishing to discover the world of cooking and pastry – Immerse yourself in our exclusive program that seamlessly blends the art of pastry and cuisine, wine expertise, and essential entrepreneurial skills. Elevate your stay in France with a curated journey that celebrates the culinary wonders of Burgundy.

100 % in English

(6 weeks - 180 hours)

9 500 (tax included) €

### • **Fondations of Pastry - a professional initiation**

- Doughs (pear tart, Parisian flan, lemon tartelettes, chocolate tartelettes, mille-feuille and croissant)
- Pastry cakes (choux pastry, mousse cake and entremets)
- Deserts of fine dining restaurants

### • **Culinary Fondations - an introduction to the art of cooking**

- Fundamental techniques (cutting, stocks, sauces, vegetables and egg cooking)
- Fundamental cooking techniques (meat and poultry, fish and shellfish)
- Plating and presentations

## LEARNING OBJECTIVES



- Master the essential techniques of French Cuisine
- Acquire the Foundational skills in French Pastry
- Adopt a Sustainable approach
- Gain insights and strategies to embark on an entrepreneurial journey
- Delve into key knowledge about Wine

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



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### 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