BACHELOR IN CULINARY ARTS
« I have always endeavored to pass on my vision of culinary and pastry arts. I share my know-how with all young people craving for learning, career-changers and professionals willing to strengthen their skills, with a single motto in mind: excellence in practice. »

At the roots of DUCASSE Paris are the passion for culinary and pastry arts, and the desire to reveal the original taste of products, to exalt their flavors, and to satisfy our guests. Driven by the vision of Clain Ducasse, our 8 divisions express the commitment of our teams, who bring our passion for taste to life, in France and abroad.

Since its inception, DUCASSE Education contributes to the transmission of our French savoir-faire and knowledge in culinary and pastry arts. Today, we are a leading global network of schools, where passion and devotion to the art of hospitality underscore a rich history of exceptional standards, forged through decades of practice and experience.

DUCASSE Education passes on the highest culinary and pastry industry standards with its comprehensive hands-on training programs, that emphasize practical learning of techniques with precision, innovation, and rigorous skills-based methodology.
The Bachelor in Culinary Arts of DUCASSE Education allows you to acquire in 3 years the complete needed culinary know-how and management competencies to meet up the high expectations of the hotel-restaurant field.

Choose an educational path of excellence to succeed in your career as a Chef, an international food service industry Manager or to start up and manage your own establishment.

**Year 1 — Discover**

**90% OF HANDS-ON PRACTICE**

The first year forms the basis for your culinary skills and knowledge.

— Master the culinary and pastry arts fundamental techniques
— Develop products and industry knowledge
— Learn efficient supply and cost management
— 5-month internship

**Courses**

Culinary lab (cuisine & pastry), Culinary Technology, Business administration, Economics, Cost Management, Sciences, Hygiene, Communication, French culinary language

**Year 2 — Master**

**85% OF HANDS-ON PRACTICE**

The courses are focused on the various themes relevant to the food service industry and the fundamentals of management.

— Practice advanced techniques in culinary and pastry arts new trends
— Acquire Alain Ducasse philosophy and principles of innovation
— Learn management and marketing fundamentals
— 5-month internship

**Courses**

Culinary lab (cuisine & pastry), Culinary Technology, Sciences, Nutrition, Operational Management, Business management techniques, Labor law, Computer science, French culinary language, Sommellerie

**Year 3 — Master**

**20% OF HANDS-ON PRACTICE**

Students will stimulate all their knowledge and know-how in a reflective and creative process.

— Participate in a Business Game and develop skills in concepts creation
— Master R&D principles, creation process and advanced management
— Perform in culinary design, photography and communication tools

**Courses**

Culinary lab (cuisine & pastry), R&D methodology, Strategy, Marketing & Business management techniques, Entrepreneurship, Sustainable development, Anthropology & Sociology, HR management, Commercial law, Communication, Media-training, Creation, Drawing & Culinary design, Photographs & Culinary pictures

**End-of-studies project** — Creation of a food service concept and development of the business plan.

*To ensure a high level of education, the taught courses mentioned as above may evolve accordingly.*
Gilles Goujon decided to become one of them at the age of 16. He began his apprenticeship and started his career in Beziers, before joining Le Moulin de Mougins (3 Michelin stars) where he perfected his art under his mentor Chef Roger Vergé.

In 1987, he became second de cuisine at the Restaurant Le petit Nice in Marseille (3 Michelin stars) and joined l’Escale, in Carry-le-Rouet, where he contributed to obtain their 2nd Michelin Star. He joined Marc Meneau (3 michelin stars at Saint Père-sous-Vézelay) then Claude Giraud (2 Michelin stars in Narbonne) before taking over with his spouse, l’Auberge du Vieux Puits, in Fontjoncouse, in Aude, South of France.

In 1996, Gilles Goujon won the title Un des Meilleurs Ouvriers de France and obtained his first star the year after, and his second one, in 2001. His personal cooking style finally recognized, the chef always in quest of excellence ensures that his belief, his passion, his obsession of taste and his commitment to local producers is felt in all his dishes. In 2010, the third star is the consecration and the recognition of his genuine and warm cuisine that made his table a success. His plates, full of delicacy, of personality and soul reflect detailed requirements and hard work. Chef Gilles Goujon continues his path towards achieving excellence by being ranked 9th on “Les Grandes Tables du Monde”, while keeping the friendly spirit that is the charm of L’auberge du Vieux puits.

I N T G E  S e p t e m b r e  2 ,  2 0 1 9

Application deadline for European citizens: August 5, 2019*
Application deadline for non-European citizens: July 15, 2019*

You can download the application form and terms of admission on ducasse-education.com

*In case you apply after application deadline, please contact our Recruitment and Admissions Department.

C A M P U S  C e n t r e  d e  F o r m a t i o n  A l a i n  D u c a s s e

41 rue de l’Abbé Ruellan — 95100 Argenteuil, France

Since its inception in 1999, the school’s mission is to transmit the genuine and committed philosophy of our founder. Respecting the products and the seasonality while being a trendsetter are the foundations of our culinary spirit. The school has 4 different professional kitchens to develop the students’ capacity to adapt to a professional environment. Located only 20 minutes from Saint-Lazare Station, it benefits from the capital’s overflowing energy and its extraordinary professional environment. Paris is undoubtedly the crossroads for international gastronomy, where you will have the chance to meet hospitality leaders and to attend extraordinary events.

L A N G U A G E  E n g l i s h  o r  F r a n c h

C O N D I T I O N S  O F  A D M I S S I O N

— Age of 18 and over at the end of the first semester of studies.
— Holders of a French general or technology baccalaureate, or equivalent.
— Passed entrance examination.

E N T R A N C E  E X A M I N A T I O N  P R O C E D U R E

1 Review of application by DUCASSE Education’s Pedagogical Committee
   — CV
   — Motivation letter detailing your motivation and your professional project
   — School record
   — Any document contributing to justifying your professional experiences in the food service industry (certificates of internships, letters from your employers, letters of recommendations, etc.)

2 Written entrance examination
   Multiple-choice test that mainly involves the following subjects:
   — Professional culture
   — Knowledge of produce
   — Knowledge of skills, equipment and professional vocabulary

3 Oral entrance examination
   15-20 minutes interview with a jury to assess the following criteria:
   — Motivation
   — Suitability for the chosen career
   — Coherence of their career project
   — Presentation and knowledge of food-service industry standards
F E E S  2 0 1 9

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**Funding**

*Registration fees are non-refundable. All fees are subject to evolution.

C A R E E R

Which career path after the Bachelor in Culinary Arts?

**VARIOUS SECTORS**

- Food service,
- Hospitality,
- Catering,
- Audit,
- Consulting,
- Training,
- Edition, etc.

**VARIOUS JOBS**

- Chef,
- Owner Chef,
- Kitchen Manager,
- F&B Director,
- Purchasing Manager,
- Quality Auditor, etc.

Student loans: DUCASSE Education has negotiated preferential interest rates with its bank partners.
CONTACT

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DUCASSE Education is a founding member of the Conférence des Formations d’Excellence au Tourisme