



## Alain Ducasse Education

### PROFILE

Created in 1999 by the renowned Chef Alain Ducasse with the objective to pass-on his expertise and know-how, Alain Ducasse Education offers initial and professional trainings in Culinary & Pastry Arts for students and professionals.

#### Main programmes of study

Culinary arts, Pastry arts, Oenology

#### Strengths

- Intensive programs with high rate of **hands-on practice** : from **85% to 90%**
- A **limited number of 10** students per session to favorize personalization
- Modular and innovative programs, which train to a **specific position** in kitchen
- Students will acquire theoretic and technical competencies necessary to this position
- Modules about **associated skills** necessary to the targeted position (cost control; team management; reception & quality control of products; etc.)
- Field-trip to providers from Alain Ducasse Education network



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#### Location

- Alain Ducasse Education regroupes three schools :
- Centre de Formation d'Alain Ducasse in Argenteuil
  - Ecole Nationale Supérieure de Pâtisserie in Yssingeaux
  - Ecole de Cuisine Alain Ducasse in Paris

### IDENTITY FORM

[www.ducasse.com](http://www.ducasse.com)

Precise name of the institution →	Centre de Formation d'Alain Ducasse
Type of institution →	Private
City where the main campus is located →	Argenteuil
Number of students →	1 200
Type and level of qualifications awarded →	Culinary Arts Diploma - Superior Culinary Arts Diploma - Pastry Arts Diploma - Culinary Arts, Pastry Arts, and Wine Training Certificates - Training Attestation
French language courses →	No
Programs for international students →	Yes
Programs in English →	Yes - Culinary Essentials - Culinary Arts Diploma - Superior Culinary Arts Diploma - Pastry Essentials - Pastry Arts Diploma - Wine Essentials
Registration fees / year (for information only) →	Between €3,250 and €9,200 (taxes included)
Postal address →	41 rue de l'Abbé Ruellan - 95100 Argenteuil - FRANCE

