



MEUDON - YSSINGEAUX

ÉCOLE DUCASSE

Since its foundation in 1999, École Ducasse has become an internationally-renowned exponent of teaching culinary and pastry arts, driven by the vision and energy of the iconic chef Alain Ducasse. Part of Sommet Education, the world-leading hospitality management education group, École Ducasse is delighted to bring the French savoir-faire and knowledge in culinary and pastry arts to a wider audience.

As a chef, Alain Ducasse, has achieved global renown by earning the most Michelin stars of any chef in history. École Ducasse follows this same single-minded approach to the quality of teaching it provides. Meilleurs Ouvriers de France, World Champions, renowned chefs, craftsmen, hospitality experts – our teams bring together a unique mix of expertise.

École Ducasse 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.

With 3 schools in France, École Ducasse benefits from multiple exceptional expertise.

Located in Meudon, Ecole Ducasse Paris Campus is specialized in culinary arts while the École Nationale Supérieure de Pâtisserie, based in Yssingaux, has been devoted to pastry, bakery, chocolate, confectionery, and ice cream arts, for 40 years. It is now the world's largest campus dedicated to pastry arts.

Finally, at the heart of Paris, École Ducasse Paris Studio is aimed at passionate amateurs and companies

looking for exclusive events.

In 2023, École Ducasse has been awarded World's Best Culinary Training Institution and Europe's Best Culinary Training Institution for 2023 at the World Culinary Awards.

◆ MAIN PROGRAMMES OF STUDY

Culinary arts, Pastry arts, Chocolate and Confectionery Arts

◆ STRENGTHS

- High rate of practice
- High level chef instructors
- Human size classes (10-18 people)
- High quality products
- Unique philosophy
- High quality infrastructures

◆ LOCATION

École Ducasse regroups three schools in France:

- Paris Campus in Meudon
- École Nationale Supérieure de Pâtisserie in Yssingaux
- École Ducasse Paris Studio in Paris (amateurs)



IDENTITY FORM

- ◆ **Precise name of the institution**
ÉCOLE DUCASSE
- ◆ **Type of institution**
Private
- ◆ **City where the main campus is located**
Meudon - Yssingaux
- ◆ **Number of students**
1200
- ◆ **Percentage or number of international students**
50%
- ◆ **Type and level of qualifications awarded**
Bachelor, Diploma in Culinary, Diploma in Pastry,
Specialisation and career changer programs : Essentials, Expert Diploma
- ◆ **French language courses**
Yes
- ◆ **Programs for international students**
Yes
- ◆ **Programs in English**
Yes
- ◆ **Registration fees/year (for information only)**
From 7 900€ to 63 400€
- ◆ **Postal address**
École Ducasse Paris Campus : 16/20
avenue du Maréchal Juin - 92190
Meudon-la-Forêt - France
ENSP : 125, allée du Château de
Montbarnier - 43200 Yssingaux ,
France
Paris Studio : 64 Rue du Ranelagh,
75016 Paris, France

www.ecoleducasse.com



Member of Campus France Forum