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 Alain 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, Ecole Ducasse contributes to the transmission of our French know-how 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.

Ecole 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, Ecole Ducasse benefits from multiple exceptional expertise.

Located in Meudon, Ecole Ducasse Paris Campus is specialized in culinary arts while the Ecole Nationale Supérieure de Pâtisserie, based in Yssingeaux, has been devoted to pastry, bakery, chocolate, confectionery, and ice cream arts, for over thirty years.

Finally, at the heart of Paris, the Ecole Ducasse Paris Studio is aimed at passionate amateurs and companies looking for exclusive events.

◆ 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 - 12 persons)
- High quality products
- Unique philosophy
- High quality infrastructures

◆ LOCATION
Ecole Ducasse regroups three schools in France:
- Paris Campus in Meudon
- Ecole Nationale Supérieure de Pâtisserie in Yssingeaux
- Ecole Ducasse Paris Studio in Paris

http://www.ducasse-education.com