



PARIS

# FERRANDI PARIS

L'ÉCOLE FRANÇAISE DE GASTRONOMIE ET DE MANAGEMENT HÔTELIER

FERRANDI  
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FERRANDI Paris trains elite professionals in the fields of gastronomy and hospitality management, and innovative stakeholders in France and across the globe.

Created 102 years ago by the Chamber of Commerce and Industry of Paris-Ile-de-France, its name is now associated with several generations of distinguished chefs and entrepreneurs, culinary and innovative talents.

As a flagship of excellence, the school has developed teaching methods based on mastery of fundamental skills, the capacity to innovate, the development of managerial and entrepreneurial skills, and hands-on practice.

FERRANDI Paris is a place where students can make discoveries, let themselves be inspired and exchange ideas in the fields of cooking, management, art, science, technology and innovation. The school brings together the top names in the sector to address issues surrounding the renewal of the hospitality industry and culinary creativity.

The school embodies French hospitality and is a member of the Inter-Ministerial Council for Tourism, the Atout France Strategic Committee and the Conference for Excellence in Tourism. Each year, the school welcomes students from across the globe.

The many academic partnerships with schools and universities abroad make FERRANDI Paris the top French school for gastronomy and hospitality management.

## ◆ MAIN PROGRAMMES OF STUDY

FERRANDI provides a wide range of programs in French, from CAP to BAC +6.

Hospitality Management programs in English:

- Bachelor in Hospitality Management
- MSc in Hospitality Management.

FERRANDI also offers culinary training programs in English that aim to provide participants with a solid foundation of technical skills and knowledge to operate in a professional setting.

Training courses taught in English (2-16 weeks long with 2 to 6 month internship, according to the program):

- Introduction to the Fundamentals in French Cuisine or French Pastry or Chocolate and Confectionery or Bread Baking
- Intensive Professional Program in French Pastry, or French Cuisine or Bread Making
- Advanced Professional Program in French Pastry or French Cuisine

## ◆ RESEARCH

FERRANDI Paris contributes to developing scientific knowledge in the sector and fosters the emergence of new products and concepts, thanks to its research centers.

The "Innovation Culinaire Durable" research center observes and analyses diet trends in order to predict the consumption uses and fashions of tomorrow. As well as working on projects surrounding culinary creativity, the center continues to work towards its aim of promoting a healthy and sustainable diet.

The research center in Food and Beverage and hospitality management was created in partnership with ESCP Business School and involves entrepreneurship and management, human resources management and marketing to tackle the issues linked to the fields of Food and Beverage and hospitality.

## ◆ STRENGTHS

-A high-caliber teaching team with classes taught by Chefs associated with the Meilleurs Ouvriers de France and the Bocuse d'Or.

-Close ties with the most prestigious establishments in the sector in France and abroad

-Entrepreneurship is central to the culture of FERRANDI Paris

-30+ different nationalities

-The group also boasts some of the best facilities in Europe:

- 5 campuses, including 25,000 m2 in the heart of Paris' 6th arrondissement
- 40 kitchens and laboratories
- 5 practice restaurants
- 98% exam success rate

## ◆ LOCATION

Paris - Saint-Gratien - Bordeaux - Rennes - Dijon

## IDENTITY FORM

### ◆ Precise name of the institution

Ferrandi Paris

### ◆ Type of institution

Public, part of the Paris Ile-de-France Chamber of Commerce and Industry

### ◆ City where the main campus is located

Paris

### ◆ Number of students

2500

### ◆ Percentage or number of international students

20%

### ◆ Type and level of qualifications awarded

National Diplomas: CAP, BTS - FERRANDI Diplomas (recognized by the RNCP) - Bachelor - Master of Science

### ◆ French language courses

Yes - Intensive Professional Programs only

### ◆ Programs for international students

Yes - - Bachelor in F&B and Hospitality Management

- Master of Science in Hospitality Management

### ◆ Programs in English

Yes - Programs exclusively in English leading to a FERRANDI Diploma

### ◆ Registration fees/year (for information only)

Between 8 800€ to 25 000€ depending on course

### ◆ Postal address

28. rue de l'abbé Grégoire - 75006 Paris - FRANCE

<http://www.ferrandi-paris.fr>



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