Founded in 1920 by the Paris Chamber of Commerce and Industry, FERRANDI, l’école française de gastronomie, has trained generations of chefs, pastry chefs, bread-bakers and restaurant servers and managers. FERRANDI programs include vocational training for young people, a Bachelor program, professional training for career switchers, specialized courses for experienced professionals and specific programs for international candidates. 2600 students and over 2500 professionals study the culinary arts at FERRANDI each year.

FERRANDI is widely recognized for the quality of its training programs, which focus on hands-on learning and professional skills. Our qualified and dedicated faculty is passionate about passing on the values and the knowledge of the professions they teach, and they provide students and trainees with the highest level of professional training available. All of our programs include exposure to the professions through internships and apprenticeships. This combination of practical training and in-company experience makes our graduates attractive hires for the most prestigious restaurants, hotels, pastry shops and other culinary-related businesses around the world.

Located in the heart of Paris, in Saint-Germain-des-Près, Jouy-en-Josas and Bordeaux in south of France, with 25,000m² of floorspace, 35 teaching labs, 5 training restaurants, an 80-seat demonstration kitchen and state of the art professional equipment, FERRANDI is also a meeting-place for the culinary world and hosts many of the most prestigious culinary contests and events.

◆ MAIN PROGRAMMES OF STUDY
FERRANDI provides a wide range of programs in French leading to the following diplomas:
- CAP - BTS - Bachelor Art Culinaire et entrepreneur, option Cuisine or Pâtisserie
- Bachelor F&B and Hospitality Management
- MSc International Hospitality Management
- Mastère spécialisé « creation and engineering for alimentary products »

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

Intensive Professional Program in French Cuisine or Pastry : 5 months of training + an optional 3-month internship
Intensive Professional Program in French Bread Baking : 10 weeks of training + an optional internship (2 months)
Training Weeks : short courses for professionals

◆ RESEARCH
A « Culinary Creativity Laboratory » (Laboratoire de Créativité Culinaire) is under development at FERRANDI and its activities will include: publications and research activities, a joint project with the Université Paris – René Descartes psychology lab, themed round tables, etc.

◆ STRENGTHS
- Prime location in the heart of Paris (6th arrondissement, Saint Germain des Prés neighborhood), 25,000 m² of floorspace, 25 teaching labs, 2 training restaurants
- Advisory Board presided by Joël Robuchon
- Faculty with industry experience
- Prestigious guest chefs and experts, Michelin star chefs, Meilleur Ouvrier de France, Bocuse d’Or
- High-profile events hosted on site (major culinary contests, press conferences, official visits …)
- Academic partnerships
- Worldwide alumni network
- Extensive professional network among prestigious restaurants, hotels and boutiques
- Bachelor FERRANDI available in Paris and Bordeaux

◆ LOCATION
Paris - Jouy-en-Josas - Saint-Gratien - Bordeaux

http://www.ferrandi-paris.fr