



ROUEN

INSTITUT NATIONAL DE LA BOULANGERIE PÂTISSERIE



INBP: 35 years of experience in training and consulting! The INBP is a center for specialized training in the art of making bread, pastries, chocolates, and candy. The school offers various forms of education: degree programs in French (official diplomas from level V to level II), degree programs in English (INBP diploma), advanced courses lasting several days, and on-site training for businesses. Every year more than 8,500 professionals, students, and trainees turn to INBP to advance their careers. The INBP administers the **Meilleur Ouvrier de France competition in baking.** (The MOF program recognizes leading practitioners in various trades.) With a network of 50 trainers (including a permanent faculty of 25), our school works with renowned chefs, many of whom are past MOF winners. The INBP is also the leading center for documentation in its field in France, holding more than 3,300 professional books and manuals, among other resources. Because of its well-known expertise, the INBP regularly participates in international colloquia and is universally recognized by French bakers and pastry-makers. http://www.cannelle.com/inbp_en_bref.pdf

◆ MAIN PROGRAMMES OF STUDY

Our institution offers degree programs in French and English in the following fields: baking pastry-making chocolate- and candy-making. Some programs offer opportunities to complete an internship with a firm.

◆ RESEARCH

For more than 15 years the INBP has been recognized as a center of innovation by the French Ministry of the Economy, Industry, and Employment. The school cooperates with large national institutions, among them the Ministry of Health, the Ministry of National Education, INRA (the national institute for agricultural research), and AFSSA (the French agency for food safety). Through such cooperation INBP provides access

to scientific and technical knowledge relevant to small businesses in the field.

◆ STRENGTHS

Recognized for the high quality of its educational programs and consulting services, the INBP sets the standard for education, training, and professional knowledge in its field. The INBP is:

- 1 school in downtown Rouen, 1 building of furnished apartments that quality for housing assistance
- 7 bakeries and laboratories dedicated to professional training
- 1 teaching lab for the training of chefs
- Continuously updated equipment, 1 traditional wood-burning oven, 1 documentation center, the most extensive of its kind, 1 analytical center, free Internet access, 1 restaurant, 1 break room

◆ LOCATION

The INBP is located in Rouen, Haute-Normandie, an hour's train ride from Paris.



IDENTITY FORM

- ◆ **Precise name of the institution**
Institut National de la Boulangerie Pâtisserie
- ◆ **Type of institution**
Foundation recognized as being of public utility.
- ◆ **City where the main campus is located**
Rouen
- ◆ **Number of students**
491 personnes en 2009 à Rouen / 8000 personnes en dehors de Rouen
- ◆ **Percentage or number of international students**
15 % à Rouen.
- ◆ **Type and level of qualifications awarded**
National diplomas: Certificat d'Aptitude Professionnel (CAP, certificate of professional training): Brevet Professionnel (BP, professional certificate): Brevet de Maîtrise (BM, certificate of mastery): Licence in international business. Institution-specific diplomas: INBP diploma: other diplomas
- ◆ **French language courses**
Yes - Courses in French as a foreign language (several hours per week) are part of the curriculum of our programs taught in English.
- ◆ **Programs for international students**
Yes
- ◆ **Programs in English**
Yes - Programs taught entirely in English, not lead to the award of official diplomas.
- ◆ **Registration fees/year (for information only)**
From 800 to 9,000 euros
- ◆ **Postal address**
150, Boulevard de l'Europe - BP 1032 - 76171 Rouen Cedex 1

<http://www.inbp.com>

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