



PARIS

ECOLE RITZ ESCOFFIER

Escoffier
Ritz
PARIS

Located in the heart of the Ritz Paris, the École Ritz Escoffier has been paying tribute since 1988 to the Ritz Paris' first Executive Chef, Auguste Escoffier. The school is now a world-renowned institution that trains tomorrow's great Chefs and eager cooking buffs alike in a friendly atmosphere.

◆ MAIN PROGRAMMES OF STUDY

Long-term training programs in cooking and pastry-making, from beginner cooks to Haute Cuisine experts, who come here to perfect their technique and develop their culinary knowledge

- Three levels: Introductory (5 weeks), Intermediate (5 weeks) and Advanced (2 weeks)
- Hands-on classes of 8 students maximum in order to provide personalized training sessions

◆ STRENGTHS

- Maximum capacity: 8 students
- 100% hands-on classes
- Certificate or Diploma awarded after the completion of each training program
- Uniform and equipment provided
- No administrative fees
- Classes given in French and simultaneously translated into English
- 3 full sessions per year
- Internship at the Ritz Paris upon availability

◆ LOCATION

Located in the heart of the Ritz Paris, Place Vendôme, nearby the Opera house, the Louvre Museum and the Champs Elysées avenue



IDENTITY FORM

- ◆ **Precise name of the institution**
Ecole Ritz Escoffier
- ◆ **City where the main campus is located**
Paris
- ◆ **Number of students**
8 par session
- ◆ **Percentage or number of international students**
90%
- ◆ **Type and level of qualifications awarded**
Institution diplomas and certificates
- ◆ **French language courses**
No
- ◆ **Programs for international students**
Yes - All our programs are open to foreigner students
- ◆ **Programs in English**
Yes - All our classes are in French translated consecutively in English
- ◆ **Postal address**
15 place Vendôme
75001 Paris

www.ritzescoffier.com

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