

Intensive International Culinary Program for beginners

2
months



DUCCASSE
EDUCATION

For
beginners

Discover the early stages of a culinary career

Come to France and attend our 2-month intensive program,
designed to master basic professional cooking techniques

A comprehensive approach:
training courses + real life experience in a French restaurant

- **Module 1:** Basics of cooking
- **Module 2:** Vegetables
- **Module 3:** Fish and seafood
- **Module 4:** Poultry and meat
- **Module 5:** Basics of pastry
- **Module 6:** Mediterranean food by Alain Ducasse
- **Module 7:** 5-day experience in a restaurant selected by the educational team
- **Module 8:**
 - Day 1: creation of a menu (purchasing methodology and stock management)
 - Days 2 and 3: visit a Parisian market, various producers, suppliers of equipment, and different catering concepts of Alain Ducasse Entreprise. Lunch in an Alain Ducasse restaurant. Visit the Rungis professional market.
 - Days 4 and 5: elaboration of a lunch for about ten guests, all experts and professionals of the catering industry, as a final examination.

*The sequence of modules can be modified.

Next session

- July, 6th 2012 to August, 31st 2012

Conditions of admission

- Age: over 18. Fluent in English.
No prior culinary experience required.

Fees

- € 10,500

All taxes included. Transportation, accomodation
and liability insurance not included

Contact
us

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