Intensive International Culinary Program

DUCUSSE

for practicing cooks







Gain access to the world of culinary excellence!

Come to France and attend our 6-month intensive program, designed to reach the highest level of professionalism

A balanced approach:

practical training (3 months) + real world experience (3 months)

Part 1: Fundamentals

- · Module 1: Basics of cooking
- · Module 2: Vegetables
- · Module 3: Fish and seafood
- · Module 4: Poultry and meat
- Module 5: Pastry techniques in the kitchen + Examination on Part 1

Part 2: Applications and improvement in the different catering contexts

- Modules 6 and 7: Hotel catering International essentials / Breakfasts and brunches / Buffets
- · Module 8: Banqueting and new cookery technologies
- Module 9: Tradition Evolution French brasseries / Inns of Alain Ducasse / Contemporary bistros of Alain Ducasse
- Module 10: Nature Vegetables and cereals / Balance, flavors and well-being / Nutrition and product virtues
- Module 11: Trends World finger food / Snacking "street food" / Alain Ducasse World Tour
- Module 12: Examination on Part 2

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.

Module 13: 12-week Internship in a restaurant selected by the educational team.

*The sequence of modules can be modified.

Next sessions

- April, 27th 2012 to October, 12th 2012
- July, 20th 2012 to January, 4th 2013

Conditions of admission

• Age: over 18. Fluent in English.
Culinary diploma or professional experience required

Fees

€ 14.500

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

Contact

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