



Pastry Arts Diploma for Restaurant

EXCELLENCE IN PRACTICE



ALAIN DUCASSE
EDUCATION



FOR

- Students wishing to launch their pastry chef career
- Career changers
- Entrepreneurs

LEVEL : BEGINNERS**PRE-REQUISITE**

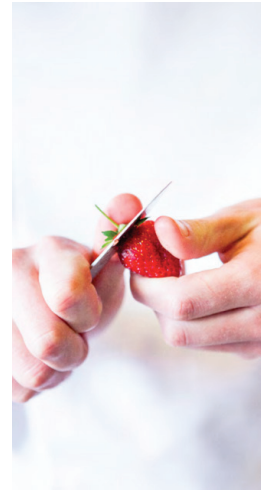
- 18 years old minimum
- High school degree level
- Upon application approval

INSTRUCTION LANGUAGE

- English

CAMPUS

Ecole Nationale Supérieure
de Pâtisserie - ENSP
Château de Montbarnier,
Yssingaux



Pastry Arts Diploma for Restaurant

Launch your pastry career

Designed for beginners, this intensive hands-on introductory skills program with practical internship teaches the highest standards expected at top establishments as a qualified pastry Chef.

Learn fundamental techniques and recipes of French pastry arts as you create a variety of plated and buffet desserts for restaurants and hotels. Small group settings provide personalized training.

CLASS TYPE: 90% hands-on & 10% theory

DURATION: 6 months

3 months consisting of 500 hours skills-building classes

- Applied theory and hands-on training in pastry laboratories
- Associated skills
- Testing: written and practical exams
- Field trips

3 months of practical experience in a restaurant selected by Alain Ducasse Education

PROGRAM MODULES

90% of hands-on training

Practice of pastry techniques and preparation of various recipes each day



PART I

Module 1: Fundamentals of Pastry

9 days

- Prepare simple and complex pastry dough and batters: sweet pastry, puff pastry...
- Make the most important creams: anglaise, chantilly, diplomate, chiboust...
- Master basic pastry techniques: roll out a dough, line molds, pipe...

Test

1 day

PART II

Module 2: Bread for Restaurant

5 days

- Apply and master different fermentation techniques
- Make dough for white & whole-wheat bread, pain de campagne, multigrain bread...
- Prepare and shape bread rolls using simple and complex techniques

Module 3: Viennoiseries

5 days

- Make laminated leavened dough, brioche, Danish pastry dough...
- Use different flours and techniques according to the type of viennoiserie being made
- Master the shaping and baking of viennese pastries

Module 4: Reinterpretation of Classic French Desserts

5 days

- Prepare specific types of pastry dough, batters and sponges
- Make several creams: buttercream, mousseline cream, bavarois...
- Revisit great French pastries: Saint-Honoré, Opéra, Black Forest, Charlotte...

Module 5: Small Cakes & Petit Fours

5 days

- Produce a large variety of mignardises: macarons, madeleines, financiers, tuiles...
- Prepare cakes, muffins, waffles, brownies, sweet fingers...
- Adapt basic pastry-making techniques to finger food creations

Module 6: Ice Cream

5 days

- Make granitas, sorbets (water-based, with fruits, liquor or vegetables) and ice cream
- Prepare different types of accompaniments: toppings, coulis, tuiles...
- Produce and assemble frozen entremets

Test

3 days

Order of modules may change due to unforeseen schedule modifications. Description of modules is not exhaustive.

PROGRAM MODULES

Small groups : 10 participants
An intense and personalized teaching for an efficient learning



PART III

Module 7: Bistros Desserts

7 days

- Produce plated desserts suitable for a bistro concept
- Adapt desserts to a geographical region and available products
- Make the most representative desserts served in French bistros

Module 8: Signature Collection, Alain Ducasse Desserts

10 days

- Make plated desserts suitable for fine-dining restaurant
- Adapt plating and recipes to a concept or to available products
- Prepare desserts based on Alain Ducasse cooking approach

Module 9: Chocolate & Confectionery

3 days

- Learn how to temper chocolate couverture
- Produce ganaches, mold and dip chocolate bonbons
- Make different types of syrups, caramels and pâtes de fruits

Test

2 days

PART IV

Module 10: Kitchen Operations Management

5 days

- Master the standard weights and measures to calculate product requirement
- Understand a recipe work sheet
- List the main costs in food service and calculate food costs

Module 11: Professional Communication

5 days

- Describe the main form of written and verbal communication and their tools
- Role play of situations requiring communication, using professional vocabulary
- Draw up professional documents (task management sheet, HACCP documents...)

Module 12: Field Trips

2 days

- Visit pastry shops
- Visit pastry-making product and equipment suppliers

Final Test

3 days

Module 13: Internship

3 months

- Practical real-world internship in a restaurant selected by Alain Ducasse Education

PRACTICAL INFORMATION

METHODOLOGY

Hands-on Workshops

Understand, memorize, duplicate, practice and master techniques. Workshops will allow students to:

- Discover new techniques step-by-step with the Instructor Chef's demonstration
- Experiment techniques with the Instructor Chef's assessment and apply them to professional recipes
- Master and validate techniques with the Instructor Chef's test

Theory Classes

Assimilate, summarize and synthesize new knowledge. Classes will allow students to:

- Benefit from interactive classes with Chef Instructors & peers
- Extend knowledge with individual or group research work, class discussions and recommended reading

Practical Internship

This mandatory internship allows students to understand the organization of a kitchen brigade and professional constraints. Restaurants are selected by Alain Ducasse Education. The internships take place from Monday to Friday or from Tuesday to Saturday, with a continuous schedule or not.

Tests & Grading

- Three preliminary exams last 1-3 days to evaluate understanding and monitor student progress
- Final exam consist of written quiz, hands-on practical test and juried buffet preparation
- All grading follows a Pass/Fail system

TRAINING MATERIAL & EQUIPMENT PROVIDED

- Teaching material: Theory Handbook and recipes
- Uniform: Two Alain Ducasse Education logo chef jackets, two pairs of professional trousers, one pair of non-slip shoes, toques
- Pastry Arts toolkit

2016 DATES - TUITION FEES

Dates for English session: September 5, 2016 to March 24, 2017

Tuition fees: € 17 500 including VAT - € 14 583,33 excluding VAT

- Including: uniform, pastry arts toolkit, teaching material and morning coffee
- Excluding: accommodation and transportation
- Liability & health insurances, valid passport and appropriate visa are required by all participants



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FOR MORE INFORMATION & ENROLLMENT, CONTACT

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