



# Superior Culinary Arts Diploma

EXCELLENCE IN PRACTICE



ALDIN DUCASSE  
EDUCATION





**FOR**

- Culinary School graduates
- Culinary professionals with 2-3 years of experience

**PRE-REQUISITE**

- 18 years old minimum
- Diploma in Culinary Arts or
- 2-3 years professional culinary experience
- Upon application approval

**INSTRUCTION LANGUAGE**

- English

**CAMPUS**

Centre de formation  
41 rue de l'abbé Ruellan,  
Argenteuil



## Superior Culinary Arts Diploma

### Accelerate your culinary career

Designed specifically for ambitious graduates in Culinary Arts or culinary professionals, this intensive advanced skills program provides the highest standards expected at top international establishments as a qualified Chef de Partie.

Acquire the highest level of expertise for every specialty in the professional kitchen, from cold kitchen preparations to advanced culinary techniques applied to different catering concepts. Reinforce skills know-how in a real-world working environment through a monitored internship. Small group settings provide personalized, interactive and efficient training.

**CLASS TYPE:** 85% hands-on & 15% theory

**DURATION:** 6 months

### 3 months consisting of 500 hours skills-building classes

- Applied theory and hands-on training in culinary 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

## 85% of hands-on training

Practice of culinary techniques and preparation of various recipes each day



### PART I

#### Module 1: Culinary Essentials Review

5 days

- Review main basics of Alain Ducasse cuisine
- Cook broths, jus and other bases like soup or specific stuffing
- Prepare a large range of sauces and condiments

#### Module 2: Tradition - Evolution

10 days

- Recognize and reinterpret French Cuisine Classics
- Work towards a new vision of classic French brasserie and bistros
- Cook recipes for hotels in a modern style

#### Module 3: Sous-Vide Technology

5 days

- Prepare a wide range of produce with sous-vide technique
  - Vegetables, meat, poultry and fish
- Use innovative tools to cook : Vapo-saveur, Gastrovac, low temperature cooking...

#### Module 4: Catering & Banqueting

3 days

- Prepare a wide range of produce adapted for banqueting service
  - Vegetables, meat, poultry and fish
- Know the difference between a classic recipe and a banqueting recipe

#### Test

2 days

### PART II

#### Module 5: New Trends

8 days

- Create high level street-food dishes
- Prepare finger food and snacks using new trends and new presentation
- Apply techniques and use specific products from different countries

#### Module 6: Nature

7 days

- Prepare recipes with the central approach : «Simple, Healthy and Tasty»
- Cook with less salt, fat and sugar and give added value to vegetables and legumes
- Use nutrients in a balanced way

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

# PROGRAM MODULES

**Small groups : 10 participants**  
Intense and personalized teaching for an efficient learning



## Module 7: Hotel catering

8 days

- Apply techniques based on international fundamental recipes
- Cook recipes adapted for a buffet or a cocktail
- Prepare hotel breakfast and brunch

Test

2 days

## PART III

## Module 8: Information Technology & Computer Skills

2 days

- Create simple formats in Word and Excel using basic functions
- Master essential IT tools to organize and schedule working tasks

## Module 9: Business Administration & Management

5 days

- Define main cost principles in a restaurant and manage cost control
- Prepare purchase orders
- Participate in the development of a quality-control policy

## Module 10: Communication & Team Management

2 days

- Adopt the proper behaviour depending on the situations
- Communicate efficiently with the team and strengthen the cooperation
- Apply basic techniques of management

Test and Final Exam

4 days

## PART IV

## Module 11: Field Trips

2 days

- Visit of Rungis International Market
- Meeting with several food and equipment suppliers

## Module 12: 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 ultimately 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 the Chef Instructors & peers
- Extend knowledge with individual or group research work
- Learn applicable management and business administration skills through case studies
- Use multimedia support to synthesize information

### Practical Internship

- Mandatory internship after program completion

### Tests & Grading

- Three preliminary exams last 2-3 days to evaluate understanding & monitor student progress
- Final exam consist of written quizzes, hands-on practical tests & juried meal 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, toques

## 2016 DATES - TUITION FEES

**English session:** September 26, 2016 to March 24, 2017

**Tuition: € 15 500 including VAT - € 12 916,67 excluding VAT**

- Including: uniform, teaching material, morning coffee and daily lunch during culinary courses
- Excluding: Accommodation and transportation
- Liability & health insurances, valid passport and appropriate visa are required by all participants



**ALAIN DUCASSE**  
**EDUCATION**

**FOR MORE INFORMATION & ENROLLMENT, CONTACT**

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