

FERRANDI  
PARIS

100 YEARS  
of Excellence

INTERNATIONAL  
PROGRAMS

THE FRENCH SCHOOL OF CULINARY ARTS  
& HOSPITALITY MANAGEMENT



# WELCOME

## TO FERRANDI PARIS



FERRANDI Paris trains elite professionals, innovators in the gastronomy and hospitality management industries, both in France and internationally. Established 100 years ago by the Chamber of Commerce and Industry of Paris Ile-de-France, the name FERRANDI Paris is linked to generations of chefs and entrepreneurs set apart by their signature culinary style and pioneering talent.

Renowned for constantly delivering excellence, the school's approach to teaching aims for mastery of fundamental skills, ability to innovate, acquisition of managerial and entrepreneurial skills, and last but not least, hands-on practice.

FERRANDI Paris is a hub of discovery, inspiration and sharing of ideas, where cuisine meets management, art, science, technology and innovation, where the biggest names in the industry come together and breathe new life into hospitality and culinary creativity.

FERRANDI Paris, aptly dubbed by the press "the Harvard of Gastronomy", offers courses entirely delivered in English to an international audience, made up of beginners and professionals alike.

2500

students

2000

professionals in  
continuing  
education

300

international students  
and professionals,  
30 nationalities

25000

square meters in Paris

110

full time faculty

40

teaching labs

# 2 CAMPUSES

## PARIS CAMPUS

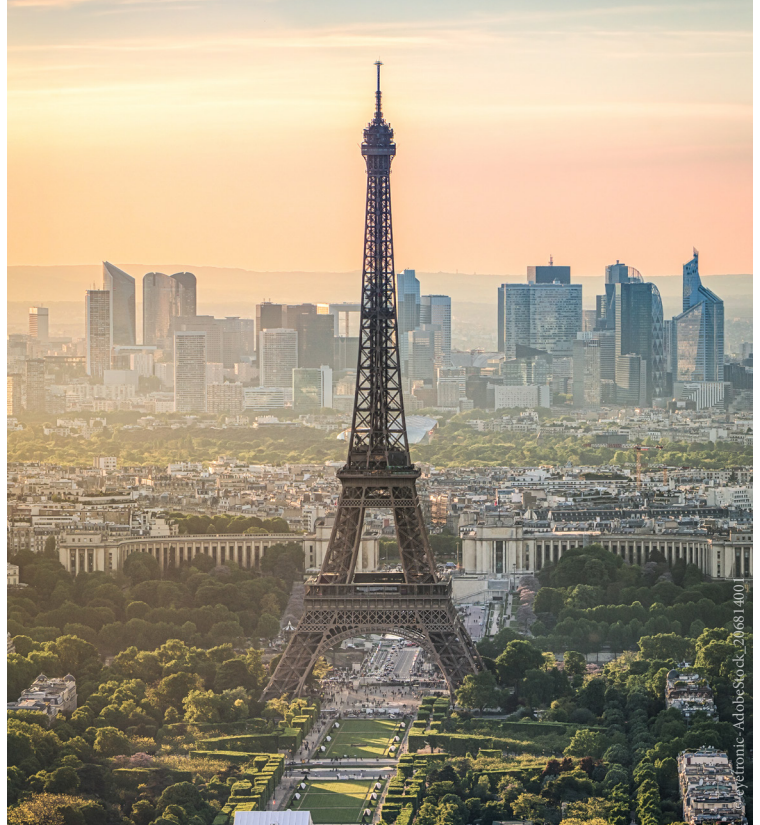
### OUR FLAGSHIP CAMPUS



Our school is ideally located in the heart of the Montparnasse and Saint-Germain-des-Prés districts, with access to numerous restaurants, cafes, theatres, cinemas, renowned luxury shops and cultural sites.

The beautiful Jardin du Luxembourg is close by, alongside the famous Latin Quarter and its students. And what could be nicer than to walk up to the top of the Montparnasse Tower for one of the finest views of Paris?

You will study a stone's throw away from these famous and inspiring places at our exceptional 25 000 m<sup>2</sup> campus in the beating heart of the capital. In addition, convenient access to public transport allows you to easily discover the city, one of the most visited in the world.



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# 2 CAMPUSES

## DIJON CAMPUS

### OUR CAMPUS OPENING SOON



In February 2022, FERRANDI Paris will open a new campus in Dijon and will be a part of the new Cité Internationale de la Gastronomie et du Vin (International Gastronomy Center).

The center is located just outside the historical heart of the city, within the first kilometer of the "route des grands crus", the renowned trail leading through the vineyards of the Bourgogne, classified as a World Heritage Site by UNESCO. This center will house exhibition and event spaces, a wine-bar, restaurants and shops, a cinema complex, a four-starred Hilton hotel and, of course, a training campus.

This new FERRANDI campus in Dijon will host 110 international students on a site of 750 square meters, including two separate laboratories - one for cuisine and one for pastry. What is more, you will have the option of either living on campus or in Dijon. Whatever option you choose, FERRANDI Paris will help you settle and find accommodation.



*Alcohol abuse is dangerous for your health, consume in moderation*

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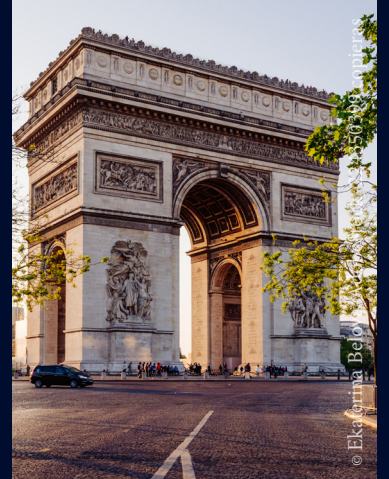




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# INTRODUCTION TO THE FUNDAMENTALS

## FOR BEGINNERS

The "Introductions to the Fundamentals" entirely taught in English, are designed specifically for food enthusiasts, aspiring entrepreneurs or professionals seeking to discover the fundamentals of French Gastronomy. Through these highly immersive and practical programs, participants will acquire the basics of pro-

fessional techniques, understand the working environment of a professional kitchen and run a work station with respect to health and safety rules. By the end of the program, participants will be able to prepare the most iconic recipes of French Gastronomy.

### Introduction to the Fundamentals OF FRENCH CUISINE

(3 WEEKS – 105 HOURS)

- Use of professional vocabulary and technical sheets.
- Understanding of material and equipment.
- Mastery of cooking techniques.
- Understanding quality and purchase criteria: dairy and eggs, fish, meat, fruit, vegetables, spices, condiments and different types of products.

### Introduction to the Fundamentals OF FRENCH BREAD-BAKING

(2 WEEKS – 70 HOURS)

- Understanding of the raw materials and professional equipment used in bread-baking.
- Introduction to professional techniques, handling and working with bread dough.
- Criteria for storage and sale of finished products.

#### INTAKES:

January and  
June each year

### Introduction to the Fundamentals OF FRENCH PASTRY

(2 WEEKS – 70 HOURS)

- Production of doughs, creams, biscuits.
- Construction of entremets.
- Understanding of the products and materials used in pastry.
- Introduction to decorative skills.

### Introduction to the Fundamentals OF CHOCOLATE AND CONFECTIONERY

(2 WEEKS – 70 HOURS)

- Creation of basic productions: ganache, praliné and almond paste.
- Production of confectionery: pâte de fruit, nougats and caramels.
- Process of production and different chocolate crystallisation techniques.
- Manual and mechanical dipping techniques.

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# INTENSIVE PROFESSIONAL PROGRAMS

## FOR BEGINNERS

The Intensive Professional Programs are designed specifically for international candidates who are convinced that a future in the culinary field is for them. These programs aim to provide the solid skillset needed to launch a culinary career, be it in a professional kitchen or lab or an entrepreneurial venture in France or abroad.

In line with FERRANDI Paris' hands-on teaching philosophy, the majority of course time is spent practicing skills and producing recipes.

Classroom sessions focus on technical knowledge and understanding the essential processes and techniques. Instructor feedback and guidance aims

to help each individual progress within the group and to foster a team-oriented mindset. Classes are delivered in English to groups of 14 students maximum.

Each program also includes insight on French food culture and gastronomy through chef demonstrations, professional excursions and meetings with artisanal and industrial food and equipment producers.

Students will have the option of completing this program with an internship where they will be able to perfect their skills and gain a deeper understanding of the workings of a professional kitchen within a palace, restaurant or high end boutique.



**Intensive Professional Program  
IN FRENCH PASTRY**  
(16 WEEKS, 560 HOURS)  
+ optional 3 month internship  
\*price includes: toolkit equipment, uniforms, lunch, all excursions and study trip

INTAKES :  
September and  
February each year

- **Introduction to the Professional Pastry Lab**

Initiation and immersion in the work environment of a professional kitchen including hygiene and safety best practices.

- **Fundamental Techniques**

Doughs - Creams - Puff Pastry - Classic and Contemporary Tarts - Classic and Contemporary Entremets - Loaf Cakes - Macarons Chocolate - Ice Creams and Sorbets - Viennoiseries - Confectionery/ Candies Introduction to Sugar Work Classic and Contemporary recipes and presentations, Introduction to Bread Baking.

- **Guest Chefs**

Well-known Chefs will be invited to give demonstrations of their own recipes using advanced techniques to produce modern and trendy pastries.

- **Special Features**

Creativity Exercise – Applied Art Class Wine – Dessert pairing - Guest Chef demonstrations professional visits and excursions, French language course (beginner to advanced beginner)...

- **Study Trip**

At the end of the program, students will take a three-day trip to a French region or city to discover its history, culture and gastronomy.



# INTENSIVE PROFESSIONAL PROGRAMS



## Intensive Professional Program IN FRENCH CUISINE

(16 WEEKS, 560 HOURS)

+ optional 3 month internship

\*price includes: toolkit equipment, uniforms, lunch, all excursions and study trip

INTAKES:  
September and  
February each year

- **Introduction to the Professional Kitchen**

Initiation and immersion in the work environment of a professional kitchen including hygiene and safety best practices.

- **French Regional Cuisine**

Spotlight on 8 French regions with wine and food pairing, culinary culture.

- **Fundamental Techniques**

Knife Skills - Stocks & Soups - Hot and Cold Appetizers - Fish - Poultry - Meats - Garnishes/ Vegetables - Classic and contemporary techniques and plating, Introduction to French Pastry.

- **Restaurant service**

Preparation of lunches and dinners for clients in FERRANDI's training restaurant.

- **Guest Chefs**

Well-known Chefs will be invited to give demonstrations of their own recipes using advanced techniques to produce a modern and trendy menu.

- **Special features**

Wine appreciation, French language course (beginner to advanced beginner) visit to the Rungis wholesale market professional excursions, conferences...

- **Study Trip**

At the end of the program, students will take a three-day trip to a French region or city to discover its history and gastronomy.

## Intensive Professional Program IN FRENCH BREAD BAKING

(16 WEEKS, 560 HOURS)

+ optional 3 month internship

\*price includes: toolkit equipment, uniforms, lunches, all excursions and study trip

INTAKES :  
September and  
February each year

- **Introduction to the Professional Bread Baking Lab**

Initiation and immersion in the work environment of a professional kitchen including hygiene and safety best practices.

- **Fundamentals of Bread Baking**

Traditional French Breads  
French Regional Breads  
Aromatic and Festive Breads  
International Breads  
Organic Breads  
Viennoiseries & Brioche...

- **Kneading and Fermentation techniques,  
Production methodologies and organization**

- **Guest Chefs**

Well-known Chefs will be invited to give demonstrations using advanced techniques.

- **Special features**

Wine appreciation, French language course (beginner to advanced beginner) visit to the Rungis wholesale market professional excursions, conferences...

- **Study Trip**

At the end of the program, students will take a three-day trip to a French region or city to discover its history and gastronomy.

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# ADVANCED PROFESSIONAL PROGRAMS

## FOR CULINARY PROFESSIONALS

This program taught in English, has been designed for professionals and confirmed or aspiring restaurant entrepreneurs interested in taking their culinary knowledge and skills to a new level.

Through a balanced mix of expert insights and hands-on practice with high-level chefs, participants will be given the tools and know ledge to take their careers to the next level.

A team of talented chef-instructors, prestigious chefs and experts, who have been selected based on their unique culinary styles, will contribute their personal expertise to this program.

An optional 2 month internship will complete this program and enable students to perfect their skills and gain a deeper understanding of the workings of a professional kitchen within a palace, restaurant or high end boutique.

## Advanced Professional Program IN FRENCH CUISINE

(8 WEEKS, 280 HOURS)

+ optional 8-week internship

INTAKES :

September and  
April each year

- **Retracing the History of French Gastronomy and Table Arts:**

Important influencers, past and present; service, table arts and gastronomy; emblematic dishes.

- **Culinary Trends**

- **Creative Plating**

Contemporary plating styles and techniques, choosing tableware and valorizing dishes.

- **Culinary Creativity**

The creative process, from inspiration to the creation of a new recipe.

- **Revisiting the Classics**

An exercise to stimulate culinary creativity.

- **Culinary Modules**

Amuse-Bouche, Appetizers, Meats & Fish, Healthy & Natural Cooking.

- **Recipe Creation**



### GUEST CHEFS :

- Fabrice Desvignes, Bocuse d'Or 2007 and MOF Cuisine 2015
- Jérôme Le Minier, MOF Cuisine 2004
- Gaël Orioux, Chef at Restaurant 'Auguste', one Michelin-star

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# ADVANCED PROFESSIONAL PROGRAMS

## Advanced Professional Program IN FRENCH PASTRY

(8 WEEKS, 280 HOURS)

+ optional 8-week internship

INTAKES :  
September and  
April each year



- **Culinary Modules**

Contemporary Tarts, Petits-fours, Individual Cakes (Petits-Gateaux), Ice-Creams and Ice-Cream Based Desserts, Viennoiseries and Danishes.

- **Chocolate Work**

Create a range of chocolate bonbons and sculptures.

- **Artistic sugar work**

Learn the technics to pull and pour sugar and make sugar decorations for cakes.

- **Plated Desserts**

Create the menu for an authentic "tea time" and make plated desserts.

- **Culinary photography**

Acquire the technics and skills to make strong visual images of pastries.

- **Culinary Creativity**

Invent a range of individual pastries designed to be sold in a pastry shop.

### GUEST CHEFS :

- Jérôme Chauceuse, MOF Pâtissier Confiseur 2015

- Cyrille Van Der Stuyft, MOF Boulanger 2015



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## FOR COMPANIES & PROFESSIONALS

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### CUSTOMIZED COURSES

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Our chef-instructors can design a training program to suit any professional need: skill upgrades, innovative techniques, new recipes, classic and contemporary gastronomy...

Training can take place on FERRANDI Paris' site or on a company site. FERRANDI Paris also proposes specific Master Classes and demonstrations for culinary schools abroad.

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### CONSULTING

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FERRANDI Paris provides customized solutions for clients in the hospitality, restaurant, catering, bread-baking, pastry and food industry sectors.

Our services include: menu and recipe development, identification of suppliers and product ranges, recruitment of specialized staff, creating a culinary signature, creativity workshops, market research, staff retraining...

## COMBINED TRACKS

We offer a variety of combinations of our Fundamentals, Intensive and Advanced programs, providing you with either :

- A comprehensive experience in two culinary fields, to give you a well-rounded profile for your future endeavors.

OR

- A comprehensive experience from beginner to advanced level, to ensure that you are ready to jump into the industry, in an existing business or in your own.

Please contact us directly for more information on the options, and to choose a pathway which best suits your needs.



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## CHEF INSTRUCTORS & PROFESSIONALS

Our Chef Instructors have on average 10 years of professional experience working in renowned and prestigious institutions throughout the world, including the French Elysée Palace, the British court and Michelin starred restaurants.

Moreover, they are fluent in English and are infused with a passion for their art. They have also been trained in teaching and thus possess strong pedagogical skills on top of their technical culinary skills.



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# ACADEMIC SUPPORT

## FERRANDI PARIS

FERRANDI Paris recognizes that settling in France can be complicated. This is why we are devoted to help you every step of the way, from obtaining your Visa, to opening a bank account, finding housing and so on. We even partner with a Concierge Service.

### VISA

Non-EU citizens are required to apply for a student visa (VLS-TS). Upon admission to the program, we will provide you with the enrollment documents that you will need as part of your visa application.

### ACCOMODATION

FERRANDI Paris has no on-campus housing. However, we are here to guide and advise you in your search. A list of housing possibilities and contacts is available to all candidates once they have confirmed their enrollment.

### NEW SERVICE - STUDENT CONCIERGE CLUB

STUDENT CONCIERGE CLUB and FERRANDI Paris have joined forces, so you can benefit from a 24/7 concierge service and ease your arrival and stay in France.

It is a unique, exclusive concept that facilitates and animates the lives of international or French students coming from abroad.

With SCC you will not need to spend hours researching things on the internet. Your personal assistant will arrange all administrative tasks for you before and during your stay (lodging, banking, student visa, phone contracts) to guarantee you an effortless experience in France.

### CONTACT US

FOR FURTHER INFORMATION



Ms ELISABETH VILLETTE

International Admission Advisor

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+33(0)1 49 54 17 78





# OUR ALUMNI ARE SUCCESSFUL

**BRUCE SHERMAN**, Chef and Partner, North Pond, Chicago, IL, USA – 1 Michelin star, Winner James Beard “Best Chef Great Lakes” Award, 2012

**CAROLINA BAZAN**, Restaurant Ambrosia, Santiago, Chile, 33<sup>rd</sup> World’s Best Restaurants Latin America

**KRISTIN FREDERICK**, Founder, Le Camion Qui Fume, pioneer of the food truck movement in France

**PATRICIA PETSCHENIG & REMI SOULIER**, Chefs and founder, Parémi Bakery, Vienna, Austria

**SANJANA PATEL**, La Folie Pâtisserie, Mumbai, India, “Pastry Queen of India”, 2015

**JACEK MALARSKI**, Founder, Lukullus Pastry shop, Warszawa, Poland

**HIROYUKI HONJO**, Restaurant ES, Paris, France – 1 Michelin Star

**LEONARDO PAIXAO**, Glouton, Belo Horizonte, Brazil

**MICHAEL ANTHONY**, Executive Chef & Partner, Gramercy Tavern, New York, USA - 1 Michelin star, James Beard “Outstanding Chef” Award, 2015

And many more . . .



*Vanessa Huang*  
**Chef-owner of restaurant Ephernité, Taipei, Taiwan**

“I have always been curious and fascinated by French gastronomy and desserts. It was at a crossroads of my career, in 2013, that I decided to take the Intensive Professional Program in French Cuisine at FERRANDI Paris, where my marvelous culinary adventure started, and where I learned all the fundamentals of French cooking. I returned to Taiwan in 2014 and opened my own restaurant “Ephernité”, based on the “farm to table” concept, using locally sourced and fresh ingredients. My training at FERRANDI Paris combined with my internship experience gave me a solid set of skills and knowledge and fueled the passion on which I have built my career.”



*Carles Codina*  
**Executive pastry chef at Four Seasons Hotel, Barcelona, Spain**

For Carles Codina, executive pastry chef at the brand-new Four Seasons Hotel Barcelona, the Intensive Professional Program in French Pastry at FERRANDI Paris was ‘a great opportunity to learn from the best.’ Following his internship at the Mandarin Oriental, he then went on to a series of stints at top hotels and restaurants, both in Paris and his native Spain, including the 3 Michelin-starred restaurant Sant Pau, as well as working under the 2011 World Champion of Pastry, Josep Maria Rodriguez. While his work is ‘not always easy’, he believes that hard work and motivation always pay off, leading you on to bigger and more exciting projects.



*Samer Kobeissi*  
**Owner of “Des Choux et Des Idées”, Beirut, Lebanon**

“I chose the Intensive Professional Program in French Pastry at FERRANDI Paris’ because it is mainly suitable for professionals who want to shift careers, and because this school is worldwide reputation. The program was indeed intensive and it provided a comprehensive overview of French pastry from tartes to entremets to viennoiseries, in addition to ice cream and chocolate. It required a lot of effort and hard work and focused mainly on hands-on application. After the program I was given the chance to intern at a Parisian palace hotel.”

