

Join the stars of Culinary Arts  
and Hospitality Management

FERRANDI  
PARIS

2022-2023

International Programs









## *Welcome to* **FERRANDI Paris**

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. FERRANDI Paris trains elite professionals, innovators in the gastronomy and hospitality management industries, both in France and internationally.

Renowned for constantly delivering excellence, the school's approach to teaching focuses on 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 has also been chosen to embody the importance and excellence of transmission of “the French gastronomic meal”, registered as a UNESCO world heritage. A brand new campus has been inaugurated in the very unique landscape of the Cité Internationale Center for Gastronomy and Wine, in the historic heart of Dijon and only one kilometer away from one of the most renowned vineyards of the world. This center will be fully dedicated to gastronomy and culinary arts, featuring exhibitions, restaurants, local markets, convention centers and supported by flagship members.

FERRANDI Paris, aptly dubbed by the press “the Harvard of Gastronomy”, is a hub of discovery, inspiration and sharing of ideas, where cuisine meets, art, science, technology, creativity and innovation. And where the biggest names in the industry come together and breathe new life into hospitality and culinary creativity.

**Richard GINIoux**  
Executive Director

# Welcome to FERRANDI Paris

*With nearly 100 years of history, FERRANDI Paris is the leading school in culinary and hospitality management in France. We offer a unique range of courses from vocational programs to Master's degrees, along with a diverse student body from France and around the world ranging from young people, to adults, and even established professionals and career switchers.*



## DELIVERING EXCELLENCE

FERRANDI Paris is a school of experimentation where excellence is achieved both individually and collectively in a spirit of solidarity. It will teach you to think bigger and aim higher in order to join the most prestigious companies:

- Interactive classes by a top-level team of instructors and professionals from renowned gastronomy and hospitality companies.
- Professional culture and experience through placements and apprenticeships. The school is at the heart of a network of 14,000 companies in France and abroad.
- 5 training restaurants open to the public allow students to learn the crafts of cooking, service and table arts in real-life conditions.
- Unique opportunities to meet the big

names of the industry: La Liste, Taste of Paris, Fête de la gastronomie, Challenge culinaire du Président de la république, Les cuillères d'or, Taittinger, Bocuse d'Or, Salon International de l'Alimentation (SIAL), Equip'Hôtel, events with the French Ministry of Foreign Affairs, SIRHA, Bordeaux S.O Good...

- Real-life practice to test creativity and the entrepreneurial spirit: Pop-up restaurants and a Concept Lab for the future creators of gastronomy.
- Creative culinary workshops to invent new dishes in teams.

# 2500

*Students*

# 300

*International students, and professionals, 30 nationalities*

# 2

*International campuses : Paris and Dijon*

# 2000

*Professionals in continuing education*

# 40

*Teaching labs*

# 110

*Full-time faculty*



## INTERNATIONAL PROGRAMS

Whether you are a food enthusiast, aspiring Chef or skilled professional, FERRANDI Paris offers international programs for all levels of experience, ranging from 2 weeks to 6+months:

In our Introduction to the Fundamentals programs, you can learn the basic professional techniques and dive into some of the most iconic recipes. Available in the fields of French Pastry, Bread Baking, Chocolate & Confectionery and French Cuisine.

In our Intensive Professional Programs, you will learn what it takes to be a chef. From spending several hours in the labs, to having technology classes to master food processes and arts classes to bring your uniqueness into plating. You will also have French language classes, Oenology modules and much more! Available in the fields of Bread Baking, French Pastry and French Cuisine.

In our Advanced Professional Programs, experienced professionals will spend nearly 95% of the time in our professional labs to learn more complex professional techniques and contemporary recipes. They will develop their own culinary style, discover the latest trends and perfect their skills. Available in French Pastry and French Cuisine.



### OUR INSTRUCTORS, PILLARS OF YOUR SUCCESS

Our Chef-Instructors have on average 10+ years of professional experience working in renowned and prestigious institutions throughout the world, including the British Court, the French Elysée Palace and Michelin-starred restaurants. They are fluent in English and are infused with a passion for their art. They have also been trained in teaching, with therefore strong pedagogical skills on top of their technical culinary skills.

## Meet the big names *in the profession*



### PRESTIGIOUS GUEST CHEFS

While in the Intensive Professional Program or in the Advanced Professional Program, our international students have the opportunity to watch some of the most skilled chefs in the industry in action.

The “chefs’ demos”: some of the talented chefs that have come to FERRANDI Paris to give demonstrations include Alexis BEAUFILS, HOTEL BRISTOL PARIS, Aurélien RIVOIRE LEDOYEN, Christophe CARRON LE MEURICE, Philippe Mille (Meilleur Ouvrier de France), Julien Alvarez (World Pastry Champion 2011), Cyrille Van der Stuyft (Meilleur Ouvrier de France), Morgane Raimbaud (Winner of France’s Junior Dessert Competition 2016).

### PEDAGOGICAL TOURS

In addition to having guest chefs demonstrations during their trainings, our international students also have excursions to see gastronomy beyond the classroom. Among the activities, they might take on a tour to discover the Champagne Region and our partner Nicolas Feuillarte, get to know Mora kitchen tools factory, visit traditional Parisian Markets, bakeries and pastry shops, or even visit Moulins Bourgeois flour production site!



# 2 campuses

## *Paris and Dijon*

### Paris

#### 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, theaters, cinemas, renowned luxury shops and cultural sites.

The beautiful Jardin du Luxembourg is close by, alongside the famous Latin Quarter and its students. 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 this century-old campus, in which the best cuisine chefs and pastry chefs in France have been training since its creation, you will have the opportunity to practice in our two application restaurants, or in our concept lab, dedicated to ephemeral projects. Every day, you will meet students from all backgrounds and nationalities who are directing their careers towards the culinary professions.





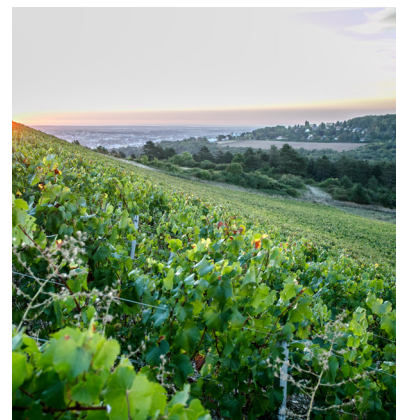
## FERRANDI PARIS SETTLES A NEW CAMPUS IN DIJON

### THE CAPITAL OF TASTE AND THE FRENCH ART DE VIVRE

By studying on this campus, you will benefit from the very dynamic environment of the Cité Internationale Centre for Gastronomy and Wine in Dijon, as well as its prestigious brands and its experiential cuisine in an exceptional location, as part of your training.

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 Paris 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.



## IN THE HEART OF THE CITE INTERNATIONALE CENTRE FOR GASTRONOMY AND WINE (CIGV)

### • THE CAMPUS, AN ICONIC BUILDING OF THE CIGV “CANON DE LUMIÈRE”

## 850 sqm

Dedicated to the FERRANDI Paris Campus of Dijon, at the entrance of the Cité and offering a deep view on the Dijon city center.

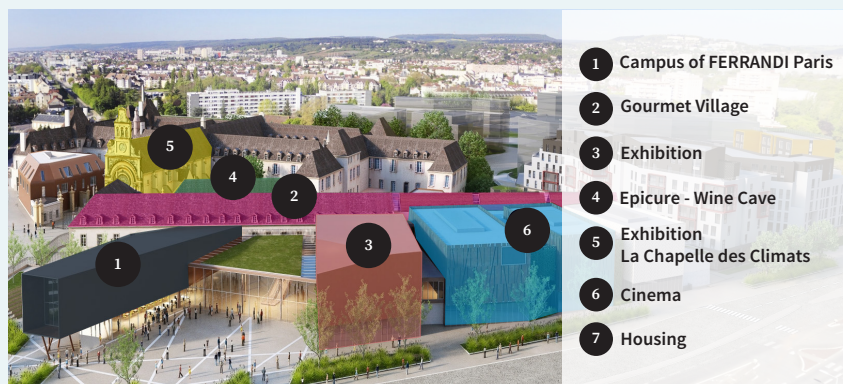
- Two tailor-made laboratories to welcome up to 110 participants on our international programs.
- Special FERRANDI Paris Pastry and Cuisine programs with in addition courses in oenology and wine tasting.

### • CIGV, A PROJECT DEDICATED TO GASTRONOMY

## 70 000 sqm

Dedicated to gastronomy featuring gastronomic restaurants, wine cellars, Gastronomic Village, cinema complex and training centers, specific exhibitions and event spaces.

- A large-scale cultural project based on the “French gourmet meal” that has joined the list of intangible World Heritage of humanity.





# Specificity of Dijon Programs

## *Intensive professional Programs*

### A PROGRAM DESIGNED WITH OUR REGIONAL PARTNER

*L'école des Vins de Bourgogne*



Created in 1974 in Beaune, in the heart of the vineyard, L'école des Vins de Bourgogne is our special partner for the Dijon Campus Programs.

- A unique offer, based on a rich experience and knowledge: passionate and experienced trainers and a tailor-made program specifically adapted for FERRANDI Paris.
- Pedagogical and professional material, with an immersive tasting room. The workshops organized by the Ecole des Vins de Bourgogne mix visual, audio and taste immersions, allowing the student to dive into a multisensory journey.



### A PROGRAM FEATURING A FIELD TRIP WITH UNIQUE EXPERIENCES

*in world's the most famous vineyards*

To anchor all the knowledge and practice acquired during the 4 months program, you will take part in a trip offering outstanding experiences, such as:

- Discovering regional products and the chefs' interpretations (truffle, mustard, gingerbread, cassis...).
- Experiencing wine tasting in Burgundy.
- Both Intensive French Pastry and Intensive Cuisine students will have masterclasses taught by Chefs at La Côte d'Or\*\*.

### A unique school partner

*Dominique Loiseau*

**Dominique Loiseau** is the president of the Group Bernard Loiseau, and co-founded with her renowned husband, Chef Bernard Loiseau, of the *Relais Bernard Loiseau* (5\* Hotel), the restaurant *La Côte d'Or*\*\*, and 5 other exquisite venues in Paris, Saulieu, Dijon and Beaune.





# Three types of programs designed *for your goals*

## For food enthusiasts

CAMPUS OF PARIS

*Pastry • Cuisine • Bread Baking • Chocolate • Confectionery*

*(2 -3 weeks)*

### Introduction to the Fundamentals

The Introduction to the Fundamentals programs are designed specifically for gastronomy lovers, aspiring entrepreneurs or professionals seeking to discover the fundamentals of French Gastronomy. Through these highly immersive and practical programs, participants will acquire the fundamentals of professional techniques, understand the working environment of a professional kitchen, and master the most iconic recipes of French Gastronomy.

• Campus of Paris : French Pastry, French Cuisine, Bread Baking, Chocolate and Confectionery

## For aspiring Chefs

CAMPUS OF PARIS AND DIJON

*Pastry • Cuisine • Bread Baking*

*(4 months + 3 or 6 months optional internship)*

### Intensive Professional Programs

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.

• Campus of Paris : French Pastry, French Cuisine, Bread Baking

• Campus of Dijon : French Pastry, French Cuisine

## For professionals

CAMPUS OF PARIS

*Pastry • Cuisine*

*(2 months + 2 to 4 months optional internship)*

### Advanced Programs

If you are a culinary professional or trained in cuisine, this is an exciting opportunity to perfect your skills, enhance your creativity, find your own culinary style, and discover the latest trends and techniques. Follow 8 weeks of highly practical training with input from prestigious chefs such as Jérôme Le Minier and Gaël Orieux, then put your new-found skills to practice during 2-to-4 months internship in a top establishments in Paris.

• Campus of Paris : French Pastry, French Cuisine

• Contact us for more information: [ferrandi-international@ferrandi-paris.fr](mailto:ferrandi-international@ferrandi-paris.fr) or 33 (0)1 49 54 17 78 •

# Introduction to the *Fundamentals*

*Pastry • Cuisine • Bread Baking  
Chocolate & Confectionery*

Campus of Paris

## FOR BEGINNERS

The “Introductions to the Fundamentals Programs” are entirely taught in English and 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 professional 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.

### *Intakes:*

*Summer and Winter sessions every year*

*Check out dates at [www.ferrandi-paris.com](http://www.ferrandi-paris.com)*



## 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.

 *Also available in French at Paris and Dijon Campuses*

## Introduction to the Fundamentals of French Pastry (2 weeks – 70 hours)

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

 *Also available in French at Paris and Dijon Campuses*  
 *Coming soon in Spanish*

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## 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.

 Also available in French at Paris Campus

## 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 crystallization techniques.
- Manual and mechanical dipping techniques.

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# Intensive Professional Programs

*Cuisine • Pastry • Bread Baking*

Campus of Paris and Dijon



## FOR BEGINNERS WHO WANT TO LAUNCH THEIR CAREER

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 aim to help each individual's 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.

### *Intakes:*

*Two sessions each year, prices and dates available at [www.ferrandi-paris.com](http://www.ferrandi-paris.com)*

## PROFESSIONAL IMMERSIONS IN THE CULINARY WORLD

- **4 months of training, followed by 3 to 6 months of internship.**
- **A reference** since the past 10 years for individuals seeking professional excellence and pedagogy in the culinary fields.
- **A strong alumni network** : More than 1500 students have enrolled in these programs to embark on their own project with solid foundations.
- **A ready-to-use skillset** : Programs are designed to provide the solid skillset needed to embark on a culinary career or an entrepreneurial venture in France or abroad.
- **A hands-on teaching** philosophy with the majority of course time spent practicing skills and producing recipes.
- **Small groups for personalized teaching** : Classes are delivered in English to groups of 14 students maximum.
- **Going further with special features included** in each program as French food culture and gastronomy through chef demonstrations, professional excursions and meetings with artisanal and industrial food and equipment producers.
- **A further step into the professional world** : Programs are followed by an internship to practice their skills and gain a deeper understanding of the workings of a professional kitchen within a palace, restaurant or high end boutique.

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# Intensive Professional Programs

## *In French Cuisine*

Campus of Paris and Dijon



**(16 weeks – 560 hours)**

+ optional 3 months internship (renewable)

*Intakes: around 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 a local market, professional pedagogical tours, 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.

## Guest chefs demonstrations with trendy chefs and meilleurs ouvriers de France for example :

- **Philippe Mille**, MOF Cuisine 2011, *Domaine Les Crayères\*\**, Reims
- **Romain Leboeuf**, MOF Cuisine 2011
- **Bruno Gauvain**, MOF Poissonnier-Ecailleur 2017

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



*“My experience at FERRANDI Paris went beyond learning how to cook. I learned how to become a Chef. I left FERRANDI Paris feeling prepared to further my career in cuisine”*

Zach Sperber, Intensive Professional Program in French Cuisine, class of 2018. Zach was able to land two internships in France with the help of the school's career service: at 3 Michelin-stars restaurant 1947, in Courchevel, and at the high-end Parisian bistro, Allénothèque. Back to the United States, Zach Sperber is now Sous-Chef at Mon Ami Gabi, a classic French Bistrot in Chicago, IL. He attributes a lot of his leadership skills and professionalism to his education at FERRANDI Paris, and has been successfully managing his team with the skills that he learned at the school.

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# Intensive Professional Programs

## *In French Pastry*

Campus of Paris and Dijon



**(16 weeks – 560 hours)**

+ optional 3 months internship (renewable)

*Intakes: around 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 tours, French language course (beginner to advanced beginner)...

### • Study Trip

Three-day trip to a French region or city to discover its history, culture and gastronomy.

### Guest chefs demonstrations with trendy chefs and meilleurs ouvriers de France for example :

- Jérôme Chauceuse, MOF Pâtissier-confiseur 2015
- Jérôme Le Minier, MOF Cuisine 2014

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



***“Before coming to FERRANDI Paris, I was a wrestler who didn’t know how to make cookies! Now I am a Chef at Ladurée”.***

Magomet Albotov, Intensive Professional Program in French Pastry, Class of 2015. During his time in France, Magomet did two internships to develop the skills he acquired at FERRANDI Paris, first at La Grande Epicerie, then at Sebastian Gaudard.

After returning to his home-country Russia, Magomet got a job as Chef de Partie at the prestigious Ladurée. 2 and a half years later, he was the first Russian Pastry Chef at the maison, and now manages a team of 12 Sous-Chefs.

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# Intensive Professional Programs

## *In Bread Baking*

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Campus of Paris



*(16 weeks – 560 hours)*

+ optional 3 months internship (renewable)

*Intakes: around 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) excursions, bakery tour, field trips, 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.

### Guest chefs demonstrations with trendy chefs and meilleurs ouvriers de France for example :

- Ludovic Richard, MOF Boulanger 2000
- Mickael Morieux, MOF Boulanger 2001

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



*“In this business, you will need to sacrifice a lot. There will always be doubt, especially your own internal doubt of “Am I good enough? What am I doing? There are enough bakeries out there!” but if you trust your gut and find the place to start - and FERRANDI Paris is a fantastic place to start! – then you will succeed”.*

Regina Domingues Echeverriais, Intensive Professional Program in Bread Baking, Class of 2018. After graduating at La Galerie des Pains in France, where she made breads from scratch and learned the logistics related to running a bakery, Regina went back to her home-country, Mexico and opened her own bakery in Mexico City, Cayetana.

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# Advanced Professional Programs

## Campus of Paris



### *Intakes:*

*Around September and April  
every each year, for details and  
tuition fees :*

*[www.ferrandi-paris.com](http://www.ferrandi-paris.com)*

### FOR CULINARY PROFESSIONALS

This program, fully 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 knowledge 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-to-4 months internship will complete this program and enable students to put into practice the complex skills and techniques they've developed during the programs within a palace, restaurant or high end boutique.



## Advanced Professional Program in French Cuisine

(8 weeks – 280 hours)

+ optional 2-to-4 months  
internship

*Intakes: around 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.
- **Guest speakers**  
Expert guest speakers who come to share their knowledge in specific topics (foie gras, caviar, fish, spices, etc).
- **Revisiting the Classics**  
An exercise to stimulate culinary creativity.
- **Culinary Modules**  
Amuse-Bouche, Appetizers, Meats & Fish, Healthy & Natural Cooking.
- **Recipe Creation**

## Advanced Professional Program in French Pastry

(8 weeks – 280 hours)

+ optional 2-to-4 months  
internship

*Intakes: around 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 techniques 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 techniques and skills to make strong visual images of pastries.
- **Culinary Creativity**  
Invent a range of individual pastries designed to be sold in a Pop Up store.

### Guest chefs demonstrations with trendy chefs and meilleurs ouvriers de France for example :

- Cyrille Van Der Stuyft, MOF Boulanger 2015
- Simon Bienvenu, Chef pâtissier



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# Internship

*After the program, your new skills in renowned venues in Paris, Dijon or elsewhere in France*

## • What ?

According to your program, it can be followed by a 2 to 6 months internship to anchor your skills in a professional environment.

## • Where ?

The Paris and Dijon cities and surroundings will offer you an excellent gastronomic canvas, with numerous Michelin-starred restaurants, as well as famous pastry shops, which will enable you to practice what you have learnt develop even further your culinary skills.

## • Where else ?

Would you like to take this opportunity to discover other parts of France, or combine your passion in cooking with your dream of living in France? In France, you will find high-quality establishments in every region, in the mountains, by the sea, in big cities or in small villages: there are multiple possibilities.

## IN PARIS AND DIJON, AS WELL AS ALL AROUND FRANCE

*The gastronomic canvas is very rich and will give you numerous opportunities to do your internship in a high-quality venue*

### Example of companies where our students go for their internship:

#### • Restaurants :

Restaurant Marsan, Restaurant Auguste, Le Pré-Catalan, Semilla...

#### • Bakeries & Pastry shops :

Pâtisserie Carl Marletti, Des Gateaux et du Pain, Boulangerie Utopie, L'Eclair de Génie, La Pâtisserie Cyril Lignac, Michalak, La Boutique Joel Robuchon, DASSAI...

#### • Hotels & Palaces :

The Peninsula Paris, Park Hyatt Paris Vendome, Hotel Lutetia, Hotel Prince de Galles, Hotel Meurice, RITZ Paris, Hotel Crillon...



# For companies & *professionals*

## CUSTOMIZED COURSES

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

Training can take place on-site at FERRANDI Paris or at the company's site. FERRANDI Paris also offers specific Masterclasses and demonstrations for culinary schools abroad.

## CONSULTING AND CULINARY EVENT DESIGN

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...

## SENDING A FERRANDI Paris CHEF FOR A TAILOR-MADE PROGRAM AT YOUR VENUE

FERRANDI Paris can send Chefs to deliver a customized program at your chosen location on a duration starting from one week (subject to availability). These programs can be designed for beginners or experienced professionals and are all-in for our famous hands-on approach, in which participants learn by doing.

Depending on the goals of the program, culinary technology classes and demonstrations can be added to the project. All courses, technical sheets and recipes can be offered in English at FERRANDI Paris.

Certificate can be awarded to participants in the end.



## Types of Cuisine & Techniques

According to the goals and expected key outcomes of your customized project, FERRANDI Paris can advise you in terms of culinary themes and techniques, of even suggest a blend or methods. Below are examples:

- **Cuisine** : Contemporary, Gastronomic, Fusion, Sous-vide, Bistronomic, Classical French dishes, Charcuterie.
- **Pastry** : Classical French Pastry, Vegan, Viennoiseries, Sugar & Chocolate, Modern Pastry, Gastronomic plated-desserts.



## 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.

### VISA

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

### ACCOMMODATION

***In Paris*** - 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.

***In Dijon*** - Les ESTUDINES offers a housing option on campus :

- Private studios with small kitchen are available for students.
- Studios are 1 minute away from the Campus, inside the CIGV and just nearby all commodities, shops and activities.

### NEW STUDENT SERVICES LIVINFRANCE

A free, all-in-one platform for international students at FERRANDI Paris.

An all-in-one platform for international students will be able to get free, personalized guidance through procedures related to their arrival in France. It will enable students to obtain their visa, get housing insurance, open a bank account and more. They will also be able to connect with a LivinFrance agent to get support if they are lost.

LivinFrance has been helping thousands of international students settle in France since 2016, making their settlement in France safer and easier. No more administrative frustrations and unpleasant surprises upon arrival.

### Contact us for further information

International Program Advisor  
[ferrandi-international@ferrandi-paris.fr](mailto:ferrandi-international@ferrandi-paris.fr)  
+33(0)1 49 54 17 78



# Our alumni are succesfull

## 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,  
33rd 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 founders, 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...*



*“ 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. ”*

I have always been curious and fascinated by French gastronomy and desserts. It was at a crossroads of my career, in 2013, when 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.

## Vanessa Huang

Chef-owner of restaurant “Ephernité”, Taipei, Taiwan



*“ 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 has a worldwide reputation. ”*

The program was indeed intensive and it provided a comprehensive overview of French pastry from tarts 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.

## Samer Kobeissi

Owner of “Des Choux et Des Idées”, Beirut, Lebanon



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 at in home 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.

## Carles Codina

Executive pastry chef at “Four Seasons Hotel”, Barcelona, Spain



*“ FERRANDI Paris was without a doubt my top choice because the training programs for international students are superbly well-crafted. I am highly appreciative of how well FERRANDI Paris has equipped me with the fundamental skills and knowledge of Pastry.”*

Seah has always aspired to be a chef. Shortly after graduating and training in French cuisine places, he developed the urge to delve deeper into the world of pastry, so he joined in 2018 the Intensive Professional Program in French Pastry. On top of FERRANDI Paris programs, his attention was caught by the school's network of many top names in the F&B industry that offer a myriad of opportunities. He was also selected to be involved in major events such as “Salon de la Pâtisserie” and “Taste of Paris”. After graduating from FERRANDI Paris, Seah went back to Singapore and founded Chiak Pâtisserie: it was an absolute ambition to bring a part of FERRANDI Paris and Paris back to Singapore.

#### Seah Yang Chiak

Chiak Pâtisserie, Singapore



*“ Just go! It is worth it, you need to have this intensive experience ! ”*

Thais is one of our successful career switchers who decided to pursue her passion for the culinary arts by joining FERRANDI Paris. After working as an industrial engineer for Petrobras in Brazil, Thais embarked on the journey of self discovery in 2018 when she decided to join the Intensive Professional Program in French Pastry. “I chose to come to FERRANDI Paris for two reasons: all the basics and techniques acquired through the training and just living in Paris, because Paris is the Capital of Pastry! But what I remember most is that my experience at FERRANDI Paris was far beyond my expectations because it was not limited to learning French pastry as I had thought at first. Having the best teachers, the best facilities, having good demonstrations, surprises like oenology classes or developing creative projects and even field trips made the experience unforgettable. I had a real immersive experience in French culture.” After graduating, Thais returned to her home country in Brazil and opened her own shop, Mimo confiserie and chocolaterie, specialized in artisanal chocolate, combining Brazilian and French cultures, and she has also been teaching online courses in pastry as well as chocolate confectionery since 2021.

#### Thais Pacheco

Owner of Confiserie “Mimo Confiserie & Chocolaterie”, Brazil



*“ Thanks to my training at FERRANDI Paris, I was able to find my passion and do what I love . ”*

After graduating from the University of California San Diego with a Bachelor's degree in French Literature, Eric Ngo moved to Paris in 2011 and enrolled in FERRANDI Paris CAP in pastry a professional qualification aimed at career switchers, taught in French. Having received recommendations from French friends and read testimonials online, he chose FERRANDI Paris for its excellent reputation. Following his training, Eric decided to intern in a popular traditional French boulangerie-pâtisserie for an authentic experience of the French pastry industry. Under the guidance of the head pastry chef, he had the opportunity to try out many different tasks (as well as to perfect the techniques to make his favourite pastry, the croissant!).

#### Eric Ngo

Freelance Pastry Chef instructor, Paris, France









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