



ED
ÉCOLE DUCASSE
— MASTER MORE THAN COOKING —

French & Italian Pastry Arts Diploma

A L M A
LA SCUOLA INTERNAZIONALE DI CUCINA ITALIANA





Learn the Art of French and Italian pastry
with École Ducasse and ALMA

French & Italian Pastry Arts Diploma



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- A HANDS-ON PERSONALIZED TRAINING to earn a prestigious joint diploma from two internationally recognized institutions.
 - 4 WEEKS at École Ducasse - École Nationale Supérieure de Pâtisserie Française, in the iconic Chateau de Montbarnier located at Yssingaux in France, and 4 WEEKS at ALMA in the beautiful Ducal Palace of Colorno in Italy.
 - A ONE - MONTH OPTIONAL INTERNSHIP, to be conducted in one of the two countries.
 - The program is taught in English and limited to a **MAXIMUM OF 14 STUDENTS**.

Take the chance to fully immerse yourself in the culture and techniques that make French and Italian pastry renowned throughout the world: a full range of the best French and Italian pastry techniques and dessert arts creation — from traditional biscuits, tarts and cakes to chocolates, gelato and beyond.

You'll learn from world-leading pastry chefs and masters of their craft in highly practical, hands-on lessons designed to take you far beyond the fundamentals of pastry arts.



One month in France

Program overview

Course overview in France

- Tradition & evolution
 - Modern tarts and entremets
 - Traditional bread (French baguette, brioches, ...)
 - Viennoiseries (croissants and pains au chocolat, ...)
 - Plated desserts
 - Sugar artistic masterpieces
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One month in Italy

Program overview

Course overview in Italy

- Classic Italian desserts
 - Italian pralines
 - Gelato
 - Chocolate artistic piece
 - Bread and mother-yeast
 - Great mother-yeast leavened products
 - Italian breakfast
 - Plated desserts
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École Ducasse - École Nationale Supérieure de Pâtisserie



École Ducasse is a globally recognized culinary and pastry arts school driven by the vision of Chef Alain Ducasse.

For close to 40 years, École Ducasse - École Nationale Supérieure de Pâtisserie Campus (ENSP), has been the leading vocational school, both in France and worldwide, for pastry, bakery, chocolate, confectionary and ice cream arts.

Housed in the imposing Château de Montbarnier, in the village of Yssingaux since 1984, ENSP offers an enticing mix of heritage and modernity, charm and functionality, diversity and harmony.

It has nine laboratories, an 84-seat lecture theatre, 24 bedrooms, a 100-seat dining room and recreational facilities. Its unique family atmosphere encourages hands-on learning centered around shared passions.

ALMA

LA SCUOLA INTERNAZIONALE DI CUCINA ITALIANA

ALMA - The School of Italian Culinary Arts



ALMA - The International School of Culinary Arts is recognized as the world's leading educational and training centre for the Italian food and beverage and hospitality sectors at an international level. ALMA trains cooks, pastry chefs, bakery chefs, sommeliers, professional waiting staff, restaurant managers, pizza chefs, pasta chefs and gelato artisans. ALMA is based in the heart of the Food Valley, in the beautiful Ducal Palace of Colorno, a few kilometres from Parma. The Courses and Masters by ALMA are exclusively professional in nature. The standard of teaching is upheld by a teaching staff; moreover, every week the team is joined by a visiting professor, including chefs with one or more Michelin stars, master pastry chefs and F&B managers from large hotel and catering establishments. Unique to ALMA are the tailored courses it runs in Italy and abroad, both for professional training and for corporate team-building activities, ensuring ongoing professional development.

Programmes details

PRICE

18 700 € VAT included.

Price includes:

- Application Fees of 100€ (non refundable)
- Tuition Fees
- Other costs: learning resources (equipment and uniform) and food and beverage prepaid (one meal per day)
- Accommodation
- Transportation from ENSP to ALMA

Price does not include:

- Transportation others than stated above
- Personal expenses
- Any expenses incurred during internship (if applicable)

SCHEDULE

- 01/06 – Pick-up at Lyon Saint-Exupéry Airport
- 02/06 – Induction Day
- 05/06 – Start of the training at ENSP
- 01/07 – transportation by bus to ALMA, Italy
- 03/07 – Start of the training at ALMA
- 04/08 – End of training in ALMA





Take your pastry skills to the next level

click [here](#) or scan the QR code
to discover more about the program and reserve your place.