



## Culinary Arts Diploma

EXCELLENCE IN PRACTICE



ALAIN DUCASSE  
EDUCATION



**FOR**

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

**LEVEL : BEGINNERS****PRE-REQUISITE**

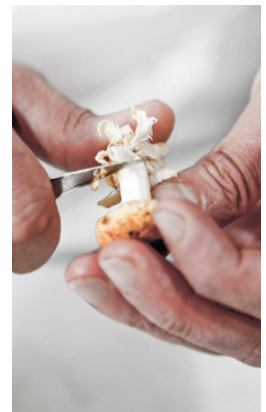
- 18 years old minimum
- High school degree level
- Upon application approval

**INSTRUCTION LANGUAGE**

- English
- French

**CAMPUS**

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



## Culinary Arts Diploma

### Launch your culinary career

Designed specifically for entry-level professionals in the food-related services, the Culinary Arts Diploma provides the highest standards expected at premium establishments as a qualified Commis Chef.

Learn core culinary & associated skills. Intensive modules teach advanced aspects of culinary arts with emphasis on skills-building. Small group settings provide personalized, interactive and efficient training.

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

**DURATION:** 8 months

### 5 months consisting of 880 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

## 90% of hands-on training

Practice of culinary techniques and preparation of various recipes each day



### PART I

#### Module 1: Bases, Sauces, Condiments & Cutting Methods

10 days

- Master the classic cutting methods: julienne, brunoise, minced...
- Realise stocks, broths, fumets and meat jus
- Produce a large variety of cold and hot sauces and condiments

#### Module 2: Cooking Methods

10 days

- Apply and master simple and complex cooking methods: sautéing, poaching, braising...
- Adapt the cooking methods to produce: vegetables, cereals, eggs, aquatic produces, meat and poultry

#### Module 3: Vegetables, Fruits & Cereals

15 days

- Master the preparation and cooking of vegetables: turning, blanching, simmering...
- Prepare condiments in a mortar and compound cold butters
- Cook a risotto, a ravioli dough, a tempura batter, gnocchis...

#### Test

2 days

### PART II

#### Module 4: Effective Communication

5 days

- Master the basic culinary vocabulary (materials, produce and techniques)
- Understand the basic principles of effective written and oral communication
- Apply internal codes of communication in a professional kitchen

#### Module 5: Poultry, Meat & Game

22 days

- Clean, degrease, devein, debone and portion meat and poultry
- Apply cutting methods to: beef, veal, lamb, pork, chicken, rabbit, duck and pigeon
- Adapt and master cooking methods for each type of meat and poultry

#### Test

3 days

# PROGRAM MODULES

## Small groups : 10 participants

Intense and personalized teaching for an efficient learning



### PART III

#### Module 6: Management & Administration

5 days

- Write and fill technical sheets
- Learn portions' size and weight to calculate ingredients' needs
- Learn how to optimize time and organize the work load

#### Module 7: Aquatic Produce

25 days

- Master cleaning, cutting and filleting techniques on different types of fish
- Cook entire fishes, sectionned fishes or filets with various methods
- Prepare and cook shellfishes and crustaceans: shell, boil, panfry...

#### Module 8: Pastry Art Basics for Restaurant

7 days

- Make different types of dough: dry pastry, puff pastry, choux pastry...
- Master basic techniques: line a tart, prepare a batter, pipe a dough or a cream...
- Prepare the French pastry classics: Charlotte, Rhum Baba, Paris-Brest...

#### Test

3 days



### PART IV

#### Module 9: Field Trips & Internship Preparation

4 days

- Meet local producers and suppliers
- Visit Rungis International Market and various restaurant concepts
- Prepare the internship in a restaurant

#### Final Test

3 days

#### Module 10: Internship

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



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

# 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 2-3 days to evaluate understanding and monitor student progress
- Final exam consist of written quiz, hands-on practical test and 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, two pairs of professional trousers, one pair of non-slip shoes, toques
- Knife Set

## 2016 DATES - TUITION FEES

**Dates for English sessions:** January 11, 2016 to September 16, 2016

**Dates for French session :** January 11, 2016 to September 16, 2016  
September 5, 2016 to May 26, 2017

**Tuition fees: € 19 200 including VAT - € 16 000 excluding VAT**

- Including: uniform, knife set, 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



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**EDUCATION**

**FOR MORE INFORMATION & ENROLLMENT, CONTACT**

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**Alain Ducasse Education**