



Pastry Essentials

EXCELLENCE IN PRACTICE



ALAIN DUCASSE
EDUCATION



FOR

- Serious enthusiasts
- Students wishing to discover the profession of pastry chef
- Career changers
- Entrepreneurs

LEVEL : BEGINNERS**PRE-REQUISITE**

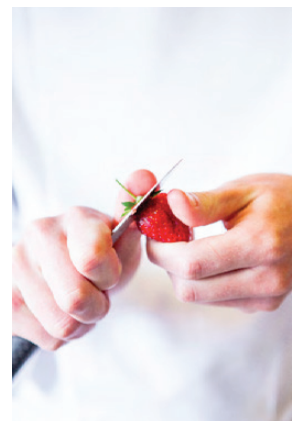
- 18 years old minimum
- Upon application approval

INSTRUCTION LANGUAGE

- English
- French

CAMPUS

Ecole de Cuisine
Alain Ducasse
64 rue Ranelagh, Paris



Pastry Essentials

Discover the world of professional pastry arts

Designed specifically for those who want to explore the universe of top pastry arts, this professional skills initiation program introduces the most important foundations for creating delicious desserts through Alain Ducasse vision.

Five weeks of specialized modules teach core aspects of pastry arts with emphasis on skills-building. Acquire and apply innovative techniques with simple dessert recipes designed to reinforce know-how. Small group settings provide personalized, interactive, efficient training.

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

DURATION: 5 weeks

5 weeks consisting of 200 hours skills-building classes

- Applied theory and hands-on training in pastry laboratories
- Associated skills
- Testing: written and practical exams
- Field trips

PROGRAM MODULES

85% of hands-on training

- Practice of pastry techniques
- Preparation of recipes each day



Small groups : 10 participants

- Intense teaching
- Personalized follow-up
- Efficient learning

PROGRAM MODULES



Module 1: Pastry Fundamentals

5 days

- Prepare basic types of dough: sweet pastry, shortcrust pastry, choux pastry...
- Produce most important creams: Chantilly, anglaise cream, pastry cream...
- Make different types of meringues: French, Italian, Swiss



Module 2: Best of French Plated Desserts

5 days

- Apply fundamental techniques of pastry arts
- Plate properly a dessert in a modern way
- Prepare the classics of French pastry: Fraisier, Paris-Brest, Black Forest, Charlotte...



Module 3: Chocolate, Caramel & Praliné

5 days

- Apply fundamental techniques for chocolate: temper, use, temperatures...
- Use various cooking methods for caramel according to the use
- Prepare plated desserts using these ingredients: tart, soufflé, éclairs...



Module 4: Sweet Finger Food & Small Cakes

5 days

- Prepare cake dough, choux pastry and waffle dough
- Produce religieuses
- Prepare small mignardises: macarons, madeleines, financiers, tuiles...



Module 5: Cost Control, Visits & Final Exam

5 days

- Cost control: cost a recipe, calculate food ratio, list criteria for a pastry menu
- Field trips
- Written and practical final exam

The fifth day of modules 1 to 4 is dedicated to a written exam about the previous days and to an individual practical exam about the recipes of the week.

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

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 discussions with the Chef Instructors & peers
- Extend knowledge with individual or group research work

Tests & Grading

- Weekly practical and written tests evaluate understanding & monitor student progress
- Final exam consists of a written quiz and preparation of a sweet buffet with jury evaluation

TRAINING MATERIAL & EQUIPMENT PROVIDED

- Teaching material: Theory Handbook and recipes
- Uniform : Two Alain Ducasse Education logo chef jackets, one pair of professional trousers, one pair of non-slip shoes, toques
- Pastry Arts Toolkit

2016 DATES - TUITION FEES

Dates for English session: May 23 to June 24, 2016

Dates for French sessions: January 11 to February 12, 2016
April 18 to May 20, 2016
September 26 to October 28, 2016

Tuition fees: € 6 400 including VAT - € 5 333,33 excluding VAT

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



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FOR MORE INFORMATION & ENROLLMENT, CONTACT

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Alain Ducasse Education