

Cooking ~ Pastry ~ Wine Programs in France!



The World of MBI is partnered with the **GASTRONOMICOM International Culinary Academy**. We are the USA and Canada connection for the opportunity to enhance study and work at world class hotel-restaurant in France!

GASTRONOMICOM International Culinary Academy offers programs in French cuisine and pastry; French wines and fine dining service, all at a 1-Star Michelin level. Several of the programs include an internship (stage) at a luxury hotel-restaurant in France immediately following your completion of the program. French language study is also included in their programs. Student lodging with fully equipped kitchens are provided. Because of the diverse ethnicity of the student body, students cook what they want, when they want in their own apartments. This also offers an opportunity to share each others' cuisine; a very positive aspect in creating an "esprit des corps" within the school.

The Academy's instructors share with students their knowledge and skills from their personal work experiences at prestigious gastronomic restaurants and hotels. The culinary programs enable you to learn the art of French cooking and pastry; become an expert in French wines with many wine tastings and weekly visits to a variety of wine cellars and to master the high level of fine dining service provided in Michelin starred restaurants worldwide. This level of training will open doors to many job opportunities in the U.S and abroad. **GASTRONOMICOM** believes that there is a serious lack of qualified people in the food and beverage industry in most countries especially in gastronomy. They are currently creating a newsletter designed to keep their students updated on available positions they receive on a regular basis from a variety of countries.

GASTRONOMICOM International Culinary Academy is located in the charming city of Le Cap d'Agde, a popular tourist destination located on the Mediterranean coast of, 50 km from the city of Montpellier (half an hour by train) and 120 km from the Spanish border (one hour by car). The Mediterranean climate is very pleasant and generally enjoys about 300 days of sunshine each year.

Chefs! Students! Gourmets!

**The World of MBI can assist with arrangements for this exciting educational opportunity!
Student Visas / Airfare / Places to Visit while in France / Rail Passes, Car Rental and more!**

COOKING AND PASTRY PROGRAMS



All Programs Include Lodging with fully equipped kitchen and Classes

Full Program length: 3 Months + 4 Month Internship (stage)

- Improve your knowledge of the art of modern French cooking or pastry at a 1-Star Michelin level.

12 weeks - 30 hours of culinary study per week includes 15 hours of intensive hands-on classes and 15 hours of French language study + placement in a 4-month stage (**internship) in a luxury hotel-restaurant in France. Weekends are free (except during your stage). 1 week is free half way through the program to discover beautiful France!

5900 Euros + 200 Euro registration fee * Student Visa, Health Insurance and Medical Statement required
Available September, January & March

Gastronomic Program length: 3 Months

- Expand the scope of your culinary education to include fine dining French cooking or pastry, in-depth study of wines and French language skills.

12 weeks - 30 hours culinary study per week includes 15 hours of intensive hands-on classes and 15 hours of French language study. All weekends plus 1 full week half way through the program are free to discover beautiful France!

5500 Euros + 200 Euro registration fee
Available: September-January-March

Gourmet Program length: 1 Month

- Discover the nuances of French cuisine or pastry and the French language.

30 hours of study per week includes 15 hours hands-on cooking classes and 15 hours French language study. All weekends are free to discover the beautiful south of France.

2400 Euros + 200 Euro registration fee
Available: September-January-March

Culinary Course:

Week 1: cold 1st course dishes
Week 2: hot 1st course dishes
Week 3: seafood/fish dishes & sauces
Week 4: meat/poultry dishes & sauces

Pastry Course:

Week 1: breads & viennoiserie
Week 2: cakes & entremets
Week 3: chocolates
Week 4: plated desserts & decoration

1 Year Program

12 months includes 3 month-gastronomic cooking course + 3-month gastronomic pastry course + 6-month stage in a luxury hotel-restaurant in France.

1190 Euros + 200 Euro registration fee * Student Visa, Health Insurance and Medical Statement required
Available: September

2 Year Program

1 year of preparatory courses similar to the 1-year program + 5 months University Management course, 3 months hands-on cooking classes + 4-month stage in a luxury hotel-restaurant in France.

For Enrollment Information

Contact: Chef Michel Bouit, the World of MBI: 001-773-769-1790 mbi@worldofmbi.com

Student Visas are required for programs longer than 3 months.

Registration fees are not refundable. Cancellations 2 months prior to the beginning any program, tuition fees are refunded in full. Cancellations 1 month prior to any program, the refund will be 50% of tuition fees. In the event of a last minute emergency tuition fees will be held by GASTRONOMICOM for future attendance. In the event of a Student Visa refusal tuition fees will be refunded in full pending written proof from the Embassy.

**** INTERNSHIPS (STAGES)**

- Students who complete either the Full, 1 or 2 Year Program that include a stage and have a valid Student Visa, the **GASTRONOMICOM** International Culinary Academy will place those students in a hotel-restaurant in France based on individual skill level. They collaborate with only very high level hotel-restaurants like Relais & Chateaux properties, Leading Hotels of the World and 4-5 Starred Luxury Hotels with gastronomic restaurants.
- Students receive a pay of 400 Euros per month with full room and board.
- Internships begin immediately upon completion of a GASTRONOMICOM Program - no interim housing is necessary.

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FRENCH WINE PROGRAMS



All Programs Include Lodging with fully equipped kitchen and Classes

Gourmet Program length: 1 Month

4 weeks - 30 hours of lessons per week: 15 hours French wine classes and 15 hours French language study. Weekends are free.

Includes:

- *Knowledge of the French wines & winemaking
- *Famous French wine regions: Languedoc Roussillon-Bordeaux-Bourgogne-Champagne
- *Visit of 3 vineyards

2400 Euros + 200 Euro registration fee

Available: September-January-March

Gastronomic Program length: 3 Months

12 weeks - 30 hours of study per week, including 15 hours of French wine classes and 15 hours French language study. Weekends and 1 entire week are free to discover France.

Includes:

- *Enology (winemaking)
- *Knowledge of French wines
- *Famous French wine regions: Languedoc- Roussillon - Bordeaux - Bourgogne - Champagne Corse/Provence - Vallee du Rhone - Jura/Savoie - Sud Ouest - Alsace - Cognac
- *Visit of 10 vineyards
- *Food and wine pairing & wine service
- *Tasting techniques

Full Program length: 3 Month Course + 4 Month Internship (Stage)

12 weeks - 30 hours of study per week; 15 hours of French wine classes, 15 hours of French language study and 4 month stage in a gastronomic hotel restaurant in France.

Weekends are free (except during the stage) and 1 week is free halfway through the course to discover France.

5900 Euros + 200 Euro registration fee * Student Visa, Health Insurance and Medical Statement required

Available: September-October-November-January-February-March-April

1 Year Program

6 months gastronomic French wine course + 6-month internship (Stage)

1,190 Euros + 200 Euro registration fee * Student Visa, Health Insurance and Medical Statement required
Available: September

2 Year Program

1 year of preparatory courses similar to the 1-year program + 5 months University Management course, 3 months French wine classes and 4 month stage in a luxury hotel-restaurant in France.

Please contact The World of MBI for complete information: 001-773-769-1790 mbi@worldofmbi.com

Student Visas are required for programs longer than 3 months.

Registration fees are not refundable. Cancellations 2 months prior to the beginning any program, tuition fees are refunded in full. Cancellations 1 month prior to any program, the refund will be 50% of tuition fees. In the event of a last minute emergency tuition fees will be held by GASTRONOMICOM for future attendance. In the event of a Student Visa refusal tuition fees will be refunded in full pending written proof from the Embassy.

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FINE DINING SERVICE PROGRAMS

All Programs Include Lodging with fully equipped kitchen and Classes

Full Program length: 3 Months + 4 Month Stage

- Improve your knowledge of the art of modern French cooking or pastry at a 1-Star Michelin level.

12 weeks - 30 hours of culinary study per week includes 15 hours of intensive hands-on cooking classes and 15 hours of French language study + placement in a 4-month stage (**internship) in a luxury hotel-restaurant in France. Weekends are free (except during your stage). 1 week is free half way through the program to discover France!

5900 Euros + 200 Euro registration fee * Student Visa, Health Insurance and Medical Statement required
Available: September-October-November-January-February-March-April

Gastronomic Program length: 3 Months

- Expand the scope of your culinary education to include the art of French fine dining service and French language skills.

12 weeks - 30 hours culinary study per week includes 15 hours of hands-on classes and 15 hours of French language study. All weekends plus 1 full week half way through the program are free to discover beautiful France!

5300 Euros + 200 Euro registration fee
Available: September-January-March

1 Year Program

3 months fine dining service course, 3 months French wines course + 6-month internship

1,190 Euros + 200 Euro registration fee * Student Visa, Health Insurance and Medical Statement required
Available: September

2 Year Program

1 year of preparatory courses similar to the other 1-year programs + 5 month University Management course, 3 months service management classes and a 4-month internship.

Student Visas are required for programs longer than 3 months.

Registration fees are not refundable. Cancellations 2 months prior to the beginning any program, tuition fees are refunded in full. Cancellations 1 month prior to any program, the refund will be 50% of tuition fees. In the event of a last minute emergency tuition fees will be held by GASTRONOMICOM for future attendance. In the event of a Student Visa refusal tuition fees will be refunded in full pending written proof from the Embassy.

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