

French Pastry Arts Program

Have you always loved baking and making pastries and just started wondering if this is the career change that you are looking for? Then join ENSP for their intensive and accelerated French pastry program that is taught in English and destined for adults with little or no prior experience in pastry. Spoken English skills are necessary. Motivation to learn French during your time in France is a must.

This class is destined for:

- Adults who would like to change their career path
- Foreign culinary students who just touched on pastry during their studies and would like to deepen their knowledge and skills in French pastry.
- Pastry lovers who have a professional project

No previous experience is required.

The program includes:

- Over 500 hours of practical, hands-on classes with ENSP chefs
- Maximum 12 students per group (each student makes all recipes from A to Z)
- 90 hours of theoretical classes: applied technology, hygiene and security, design and first aid.
- French classes
- Field trips to the Valrhona chocolate factory and Capfruit
- A 1 to 2 month internship in a restaurant, hotel or boutique

At the end of this program, students will have the skills to begin working in a bakery, restaurant or hotel. Each student will apply what was learned during his stay at the ENSP in one month internship (minimum).

This program is unique in that the chefs will begin teaching in English, (all the while teaching you French pastry vocabulary concerning the ingredients, materials and techniques) and evolve progressively into teaching mostly in French. During their 5 month stay, students will have the opportunity to meet not only fellow students coming from throughout the world, but also the many pastry chefs that come to the ENSP to teach or participate in the various programs offered to pastry professionals.

ENSP offers its international students possibilities for housing and will guide you through the student visa process. We will also accompany international students for their obligatory medical visit which validates the French visa.

Cost

13,600€ April 2011

14,500€ October 2011

Tuition includes: round trip transportation to and from the Lyon airport at the beginning and end of the program, 2 kitchen vests, recipe binder, pastry tool kit and field trips.

ENSP reserves the right to modify course curriculum if in the best interest of the students.

In 2010, this program attracted 30 students from 21 countries.

For additional information, call Chef Michel Bouit at 773-769-1790 or email mbi@worldofmbi.com