

Bachelor's Degree in Culinary Arts and Entrepreneurship

Cuisine or Pastry option

Full time training only

TYPE OF DIPLOMA

Three-year Program certified by the French Ministry of Higher Education

NEXT INTAKE

September 2024.

PARTNERS

- ESCP Business School
- Campus du Lac - CCI Bordeaux Gironde
- CCI Ile-et-Vilaine

APPLICATION PROCESS

- Be under 30 years old on January 1st of the year of registration.
- Application through Parcoursup for French and European students.
- International students can apply to join the Bachelor in the 1st, 2nd or 3rd year through the website.
- Admission process (1st year : preselection on documents, online multiple choice exercise, online interview ; 2nd and 3rd year : online interview only).
- After admission, the candidate file is confirmed and created.

LEVEL OF EDUCATION

Level 6

DURATION OF THE PROGRAM

3 years

LANGUAGES : Full English

FREQUENCY FOR FULL-TIME TRACK

Academic period and compulsory internships in France and abroad (3 to 4 months on 1st year; 4 to 5 months on 2nd and 3rd year)

OBJECTIVES

- Define and understand the basic concept and fundamentals tools of business management.
- Use these concepts and tools to put together a coherent and socially responsible business plan.
- Master the cuisine fundamentals and techniques.
- Mobilize all techniques to offer new culinary creations.
- Know how to work in an intercultural team in a respectful way, no matter your role.
- Adapt, analyze and improve operational and relational behavior depending on the situation.
- Understand your role and your responsibilities as a professional when it comes to sustainable development in a business environment.

LOCATION

Paris campus

ACCESS FOR THE DISABLED

Training sites are accessible to people with reduced mobility

ADMISSION CONDITIONS

- High School diploma
- Foreign diploma equivalent to the French High School diploma / Parallel admission in the second and third year under the conditions of ECTS point and professional experience in the gastronomy sector.

EDUCATIONAL CONTENT (non-exhaustive list)

Year 1 : Culinary fundamentals, Administrative and Accounting management, Stress management, Marketing / Year 2 : Culinary creativity, Sommelier, Finance, Entrepreneurship, Law, Management and HR, Marketing / Year 3 : Entrepreneurial finance, Management and Leadership, Marketing and Innovation, Entrepreneurship and Business, Business game, CSR policy.

METHODS AND USED MEANS

- Support in finding internships (career center)
- Theoretical courses and practical work
- Masterclasses by professionals of the sector
- Quizzes, role-playings, challenges, group projects, research work
- Real-life professional situations, case studies
- Creation of business plan

ASSESSMENT METHODS

- Continuous assessment of acquired knowledge in each module and/or final exams
- Written tests, practical tests, oral tests
- Memorandum presentation and entrepreneurial project

VAE

This training is accessible through the Validation of Acquired Experience (VAE).

vae-ferrandi@ferrandi-paris.fr

For prices, check our website.

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ACHIEVED RESULTS

100%

Pass rate for the exam
in 2023

97,5%

7-month integration rate
for outgoing learners
in 2022

89,7%

Overall satisfaction rate of outgoing learners in
2022

CAREER PROSPECTS

The diploma holder can access different positions in a restaurant as a chef, pastry chef, restaurant manager, project manager in hotel/restaurant development/agri-food industry, culinary consultant, ect.

After a few years, it is possible to be in charge of one or many establishments or join the general management of a group.

FURTHER TRAINING

MSc in Hospitality Management at FERRANDI Paris

ADMISSION FEES

Year 1, 2 and 3 : 14 500 euros per year

To know more about additional costs, refer to the 2024 financing and recruitment terms and conditions.

The information on this sheet is given for information purposes only.

Date de mise à jour : 17/10/2023

PARIS

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UNE ÉCOTE DE 12



CCI PARIS ILE-DE-FRANCE