INTERNATIONAL PROGRAMS
Founded in 1920 by the Paris Ile de France Regional Chamber of Commerce and Industry, FERRANDI Paris is the leading name among French professionals and one of Europe’s largest actors in the field, training chefs, pastry chefs, bread bakers, restaurant, F&B and hospitality managers as well as culinary entrepreneurs.

FERRANDI Paris main site, in the heart of one of the world’s most beautiful cities where food is omnipresent, is dedicated to teaching the techniques, the methodology and the values of French gastronomy.

FERRANDI Paris’ pedagogy is a unique approach combining hands-on practice and theory, professional skills and work-based learning. Our training offer addresses different types of individuals and levels, from France and abroad: vocational training for young people, skill-upgrade programs for professionals, degree programs, training for adult career-switchers, specific programs for the food, restaurant and hotel sectors.

FERRANDI Paris’ faculty are all confirmed professionals with backgrounds in the world’s best establishments. Their dedication, talent and commitment to teaching the techniques and the secrets of their professions are what distinguish FERRANDI Paris’ programs and make it one of a kind. Associate professors, guest chefs and gastronomy experts contribute regularly to curricula.

Students who choose FERRANDI Paris for their culinary training are guaranteed a proven and professional education and a unique gastronomic experience that will leave a lasting mark on their lives and their culinary careers.

- **2200** students
- **2000** professionals in continuing education
- **25000** square meters in Paris
- **110** full time faculty
- **300** international students and professionals, 30 nationalities
- **35** teaching labs
- **4** campuses: Paris, Jouy-en-Josas, Saint-Gratien, Bordeaux
- **5** training restaurants
The Intensive Professional Programs are designed specifically for international candidates who are convinced that a future in the culinary fields is for them. These programs aim to provide a solid skill-set to launch a culinary career, be it in a professional kitchen or lab or an entrepreneurial venture in France or abroad.

In line with FERRANDI Paris’ hands-on teaching philosophy, the majority of course time is spent practicing skills and producing recipes.

Classroom sessions focus on technical knowledge and understanding the essential processes and techniques. Instructor feedback and guidance aims to help each individual progress within the group and to foster a team-oriented mindset. Classes are delivered to groups of 14 students maximum.

Each program also includes insight on French food culture and gastronomy through chef demonstrations, professional excursions and meetings with artisan and industrial food and equipment producers.

Intensive Professional Program
IN FRENCH CUISINE
(5 MONTHS, 660 HOURS) - 23 000 €
+ optional 3 month internship

- Introduction to the Professional Kitchen
Initiation and immersion in the work environment of a professional kitchen including hygiene and safety best practices

- French Regional Cuisine
Spotlight on 8 French regions with wine and food pairing, culinary culture, and a convivial regional meal

- French Pastry
The basics of French pastry and desserts

- Fundamental Techniques
Knife Skills - Stocks & Soups - Hot and Cold Appetizers - Fish - Poultry - Meats - Garnishes / Vegetables - Classic and contemporary techniques and plating

- Special Features
Immersion in the training restaurant, Wine appreciation, Guest Chef sessions, French language course (beginner to advanced beginner), visit to the Rungis wholesale market, professional excursions, conferences …

COMING IN 2019
Advanced Professional Program in French Cuisine
Intensive Professional Program
IN FRENCH PASTRY
(5 MONTHS, 660 HOURS)  - 23 000 €
+ optional 3 month internship

- Introduction to the Professional Pastry Lab
  Initiation and immersion in the work environment of a professional kitchen including hygiene and safety best practices

- Special Features
  Creativity Exercise – Applied Art Class
  Wine – Dessert pairing – Guest Chef demonstrations – professional visits and excursions, French language course (beginner to advanced beginner) …

- Fundamental Techniques
  Doughs · Creams · Puff Pastry · Classic and Contemporary Tarts · Classic and Contemporary Entremets · Loaf Cakes · Macarons · Chocolate · Ice Creams and Sorbets · Viennoiseries · Confectionery / Candies · Introduction to Sugar Work · Classic and Contemporary recipes and presentations

- Bakery
  Introductory course: baguettes and viennoiseries

COMING IN 2019
Advanced Professional Program in French Pastry

Intensive Professional Program
IN FRENCH BREAD BAKING
(10 WEEKS, 340 HOURS)  - 12 000 €
+ optional 2 month internship

- Introduction to the Professional Bread baking lab
  Initiation and immersion in the work environment of a professional kitchen including hygiene and safety best practices

- The Fundamentals of Bread Baking
  Traditional French Breads
  French Regional Breads
  Aromatic and Festive Breads
  International Breads
  Organic Breads
  Viennoiseries & Brioche …

- Kneading and Fermentation techniques, Production methodologies and organization

INTAKES :
September and February each year
CUSTOMIZED COURSES

Our chef-instructors can design a training program to suit any professional need: skill upgrades, innovative techniques, new recipes, classic and contemporary gastronomy...

Training can take place on FERRANDI Paris’ site or on a company site. FERRANDI Paris also proposes specific Master Classes and demonstrations for culinary schools abroad.

CONSULTING

FERRANDI Paris provides customized solutions for clients in the hospitality, restaurant, catering, bread-baking, pastry and food industry sectors.

Our services include: menu and recipe development, identification of suppliers and product ranges, recruitment of specialized staff, creating a culinary signature, creativity workshops, market research, staff retraining...

TRAINING WEEKS

These short modules, lasting 3 to 5 days and taught in English, are geared to professionals who aim to develop and improve their skills, learn new and innovative techniques, add new recipes to their repertoire or diversify their skill-set. Hands-on experience and individualized feedback characterize these modules which aim to cover a maximum of material in a short period of time.

THEMES INCLUDE:

- French Breads and Viennoiseries
- Cuisine Bistronomique
- Chocolate and Confectioneries
- Classic French Pastries

Training Weeks can be privatized for groups of 6 to 12 participants.

CONTACT FOR FURTHER INFORMATION
FERRANDI Paris - International Programs
ferrandi-international@ferrandi-paris.fr
33(0)1 49 54 17 78 / 33(0)1 49 54 17 67
www.ferrandi-paris.com
OUR ALUMNI ARE SUCCESSFUL

BRUCE SHERMAN, Chef and Partner, North Pond, Chicago, IL, USA – 1 Michelin star, Winner James Beard “Best Chef Great Lakes” Award, 2012

LAN SHU CHEN, Le Moût Restaurant, Taichung, Taiwan - Relais et Chateaux, 28th World’s Best Restaurants Asia

HIROYUKI HONJO, Restaurant ES, Paris, France – 1 Michelin Star

CAROLINA BAZAN, Restaurant Ambrosia, Santiago, Chile, 32nd World’s Best Restaurants Latin America

MICHAEL ANTHONY, Executive Chef & Partner, Gramercy Tavern, New York, NY, USA – 1 Michelin star, James Beard “Outstanding Chef” Award, 2015

KRISTIN FREDERICK, Founder, Le Camion Qui Fume, pioneer of the food truck movement in France

LEONARDO PAIXAO, Glouton, Belo Horizonte, Brazil

SANJANA PATEL, La Folie Pâtisserie, Mumbai, India, “Pastry Queen of India”, 2015

Vanessa Huang, Chef-owner of restaurant Ephernité, Taipie, Taiwan

“I have always been curious and fascinated by French gastronomy and desserts. It was at a crossroads of my career, in 2013, that I decided to take the Intensive Professional Program in French Cuisine at FERRANDI Paris, where my marvelous culinary adventure started, and where I learned all the fundamentals of French cooking. I returned to Taiwan in 2014 and opened my own restaurant “Ephernité”, based on the “farm to table” concept, using locally sourced and fresh ingredients. My training at FERRANDI Paris combined with my internship experience gave me a solid set of skills and knowledge and fueled the passion on which I have built my career.”

Samer Kobeissi, Owner of “Des Choux et Des Idées”, Beirut, Lebanon

“I chose the Intensive Professional Program in French pastry at FERRANDI Paris because it is mainly suitable for professionals who want to shift careers, and because this school is worldwide reputation. The program was indeed intensive and it provided a comprehensive overview of French pastry from tarts to entremets to viennoiseries, in addition to ice cream and chocolate. It required a lot of effort and hard work and focused mainly on hands-on application. After the program I was given the chance to intern at a Parisian palace hotel.”
PARIS
FERRANDI Paris
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75006 Paris

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