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*Join the stars of Culinary Arts
and Hospitality Management*

FERRANDI
PARIS

International Programs

2025

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Welcome to FERRANDI Paris



Welcome to FERRANDI Paris – where culinary excellence meets innovation in hospitality management. As a leading French grande école owned by the Paris Chamber of Commerce and Industry - Île-de-France, FERRANDI Paris has been at the forefront of gastronomy and hospitality education since 1920. Our mission is clear: to drive the evolution and progress of these industries. We are committed to nurturing the next generation of professionals by offering comprehensive, industry-driven programs that adapt to the ever-changing landscape of gastronomy and hospitality.

With campuses in Paris, Saint Gratien, Bordeaux, Dijon, and Rennes, FERRANDI Paris is strategically positioned to serve students from all over the world. Our reputation precedes us; often referred to as “the Harvard of Gastronomy” by the press, we take pride in our legacy of excellence and innovation. At FERRANDI Paris, we offer a diverse range of English-language programs tailored to meet the needs of aspiring culinary artists and hospitality leaders. From our Bachelor in Culinary Arts and Entrepreneurship to our Bachelor in F&B and Hospitality Management, and our prestigious MSc in Hospitality Management, students have the opportunity to pursue their passions while gaining invaluable industry insights.

For those seeking specialized training, our certificate programs provide intensive instruction in French cuisine, pastry, breadmaking, and more. Additionally, we offer specialty courses in areas such as chocolate, wine, ice-cream, and olive oil, ensuring that students receive a well-rounded education that prepares them for success in their chosen field.

At FERRANDI Paris, we understand that one size does not fit all. That’s why we offer tailor-made courses designed to meet the specific needs of individuals, businesses, and organizations. Under our «Education Consulting» umbrella, we collaborate with private enterprises, government agencies, and NGOs to provide technical expertise, pedagogical advice, and customized training solutions.

At FERRANDI Paris, we believe in the importance of corporate social responsibility (CSR). That’s why we integrate CSR ideals into our curriculum and operations, ensuring that our students graduate with a strong sense of ethical responsibility and social awareness.

As a member of the Conférence des grandes écoles (CGE), FERRANDI Paris joins a distinguished group of higher education institutions in France, further solidifying our commitment to excellence in education. We also maintain partnerships with over 14,000 companies in France and abroad, providing students with invaluable practical experience and networking opportunities.

When you choose FERRANDI Paris, you’re not just enrolling in a program – you’re joining a community dedicated to your success. From individualized attention during the admissions process to ongoing support throughout your studies, we are committed to ensuring that your experience with us is nothing short of exceptional. Welcome to FERRANDI Paris – where your culinary journey begins.

Thomas Allanic
Executive Director

Welcome to FERRANDI Paris

*More than 100 years of experience
promoting excellence*

FERRANDI Paris was founded over 100 years ago as a higher education establishment (EESC) under CCI Paris Île-de-France Education. The school has produced several generations of distinguished chefs and hospitality managers, renowned for their signature culinary achievements and talent for innovation.

FERRANDI Paris is a culinary and hospitality school and a member of the Conférence des Grandes Écoles (CGE), an association of top-ranking French institutions of higher education dedicated to academic and professional excellence. As a CGE member, FERRANDI Paris is committed to training elite professionals who drive the evolution of gastronomy and hospitality in France and internationally.



More than a school, FERRANDI Paris is a space of discovery, inspiration and exchange that blends cuisine, management, art, science, technology and innovation. It unites the greatest names in the sector around the challenges of renewal in the hospitality industry and culinary creativity.

A standard-bearer of the French art of hospitality and a member of the Interdepartmental Council of Tourism, the Atout France Strategic Committee and the Conference of Excellence in Tourism, the school attracts students from all over the world every year.

2500

Students

2000

adults in training

300

International
students,
and professionals,
40 nationalities

5

Campuses:
Paris, Saint-Gratien,
Bordeaux, Rennes
& Dijon

200

instructors including
100 top-level
permanent instructors
and **100** professionals

40

Technical kitchens
and laboratories

99%

exam pass rate in 2023

FERRANDI Paris *an International School*

FERRANDI Paris is dedicated to fostering a truly international learning environment, welcoming over 300 students from more than 40 countries each year. Our commitment to diversity enhances the educational experience, offering students the opportunity to engage with peers from a wide range of cultural backgrounds..

We believe in opening doors to the world for our students. Through a wide range of academic exchange programs and study trips, we encourage international mobility and cross-cultural experiences. With over 15 prestigious partnerships around the globe—including with Hong Kong Polytechnic University, ESG UQAM in Canada, and Johnson & Wales University in the USA—our students have unique opportunities to learn and collaborate internationally.

As a proud participant in the Erasmus+ program, we also offer financially supported exchange opportunities and internships across Europe, adding an extra dimension to our students' global experiences.



Member of



In partnership



At FERRANDI Paris, we're committed to bringing our expertise worldwide. Through our Education Consulting services, we work with international organizations to provide tailored training and technical support. Our new AlUla Campus in Saudi Arabia is a testament to our dedication to supporting the hospitality industry in high-growth regions.

We are also proud to partner with prominent global organizations like AMFORHT, ICHRIE/EUROCHRIE, AEHT, and D'EUHOFA. These alliances keep us connected to industry trends, foster collaboration with top institutions, and drive innovation in culinary and hospitality education worldwide.

In partnership with ESCP Business School, ranked #4 among Europe's top 90 business schools, we offer a unique dual program designed to equip students with entrepreneurial leadership skills. For FERRANDI Paris, internationalization isn't just a goal—it's a cornerstone of our philosophy, enriching our students' experience and preparing them for success in an interconnected world.



Paris Campus

A sought-after destination for business and leisure travelers from around the world, Paris is the historic birthplace of FERRANDI Paris, located in the heart of the Île-de-France region, home to nearly 2,500 classified hotels and 2,300 restaurants. Our school is ideally situated in the vibrant Montparnasse and Saint-Germain-des-Prés neighborhoods, offering easy access to numerous restaurants, cafés, theaters, cinemas, renowned luxury boutiques, and cultural landmarks.

The Paris campus is the historic site of FERRANDI Paris, with over 100 years of excellence in culinary and hospitality education. Nestled near iconic landmarks such as the Sorbonne, Café de Flore, Procope, Lutetia, Bon Marché, and the Luxembourg Gardens, the Paris campus offers an exceptional 25,000 m² workspace in the heart of the city.

Students at FERRANDI Paris's Paris campus benefit from an unparalleled network of restaurants and hotels for internships and apprenticeships: 134 Michelin-starred establishments, 12 palaces, 108 five-star hotels, and 634 four-star hotels.

The strong points

- A 25,000 m² campus located in the heart of Paris, close to the city's most iconic landmarks.
- 40 kitchens and technical laboratories.
- 2 application restaurants: *Le Premier* and **LE 28**
- 1 concept lab.
- 1 cafeteria and student lounge.
- 1 fitness center and gymnasium.
- 1 Resource Center with a collection of over 4,000 books.
- 1 tasting room.

SALLE DE DÉGUSTATION
CHAMPAGNE Nicolas Feuillatte





Dijon Campus

Dijon, the capital of the Burgundy-Franche-Comté region in eastern France, is a cultural destination par excellence. Officially recognized as a “City of Art and History” since 2008, Dijon boasts a 97-hectare preserved historic sector. Just outside the city center lies the beginning of the famous “Route des Grands Crus,” a world-renowned trail through Burgundy’s vineyards, listed as a UNESCO World Heritage Site.

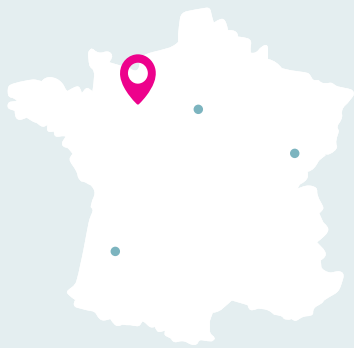
At the heart of this prestigious region, the International City of Gastronomy and Wine hosts exhibitions, events, a wine bar, restaurants, boutiques, a cinema complex, a four-star Hilton hotel, and, of course, a cutting-edge training campus.

Nestled within the iconic “Canon de Lumière” building, the brand-new Dijon campus spans 850 m². It features two state-of-the-art laboratories—one for cuisine and one for pastry—with stunning views over the city center of Dijon and its surrounding vineyards. A unique location for students to immerse themselves in the world of gastronomy and fine wine.

The strong points

- **A 850 m² campus** located in the heart of the International City of Gastronomy and Wine, offering breathtaking views of Dijon’s city center.
- **2 custom-designed** laboratories accommodating up to 110 participants, ideal for culinary and pastry training.
- **Part of a 70,000 m² gastronomic hub**, featuring restaurants, wine cellars, a cinema complex, training centers, exhibitions, and dedicated event spaces.
- A major cultural project celebrating the “French Gastronomic Meal”, recognized as part of UNESCO’s Intangible Cultural Heritage of Humanity.





Rennes Campus

Known for its medieval half-timbered houses and its immense cathedral, Rennes is also a metropolis in full economic, demographic and tourist expansion.

Rennes is a city where each era has left its mark : the Middle Ages on its half-timbered facades, the 18th century on its Parliament and Town Hall squares, the 60s on its iconic Maillols Towers...

Rennes regularly tops the list of cities where it's good to live, study and work. Rennes also stands out for its proximity to the sea. Just 50 minutes from the Breton coast, Rennes offers a long stretches of beach and wide variety of seafood. These include Plage de l'Ecluse, considered one of the most beautiful beaches in France, and Plage de Saint-Malo, which stretches over 2 kilometers. The Brittany region currently boasts 867 hotels. These include emblematic hotels such as the Grand Hotel des Termes, the Balthazar Hotel and Spa MGallery, the CastelBrac...

FERRANDI Paris, in partnership with the Ile-et Vilaine Chamber of Commerce and Industry, is located in a land of renowned chefs and top-of-the-range establishments, but also in a dynamic studentcity that encourages international exchanges and has established numerous European partnerships.

The strong points

- **4 brand** new kitchens and pastry laboratories.
- **1** application restaurant : L'Hermine.
- **An application shop** also open to the public.
- **A co-working space and a foyer**, a place of relaxation and conviviality for student
- **2** students spaces.
- **An exclusive partnership with the 5* Le Balthazar hotel** in Rennes. This establishment is officially the training hotel for students in Hotel and Restaurant Management at the FERRANDI Paris Campus in Rennes.





Bordeaux Campus

At the top of the list of the most attractive cities in France, Bordeaux has become the playground of great chefs. Starred restaurants and top-of-the-range hotels rub shoulders and form a network of choice partners.

In Bordeaux, students in Culinary Arts and Entrepreneurship as well as students in Hospitality Management are welcomed on two campuses: the Campus du Lac (CCI Bordeaux Gironde Training Center) on a highly equipped technical platform and the Premium Space, Place de la Bourse.

Bordeaux is famous for its Gothic cathedral of Saint-André and its art museums such as the Musée des Beaux-Arts de Bordeaux. The Place de la Bourse, at the centre of which stands the Trois Grâces fountain. The Bordeaux campus is a reflection of the city : rich in gastronomic knowledge and history, but also rich in modernity.

Bordeaux is also known for its vineyards. It is considered the largest and oldest in the world, and some of the wines produced here are among the most famous and expensive in the world. The Bordeaux vineyards are home to no fewer than 6,000 different winemakers.

Located just 30 minutes from the beach at Arcachon, Bordeaux is distinguished by its proximity to the sea. What's more, its proximity to the Pyrenees mountains makes Bordeaux one of France's most popular cities.

The strong points

- **4,000 m²** of advanced technical facilities, including 8 culinary and pastry laboratories.
- **1 120-seat** amphitheater with a demonstration kitchen.
- **1** sensory analysis laboratory for in-depth flavor exploration.
- **2** application restaurants for real-world training.
- Dedicated student spaces and communal areas.
- **1 FABLAB**, a space equipped with cutting-edge digital design and manufacturing tools.
- **1 video studio**, or recording and broadcasting lectures, creating e-learning modules, and producing industry-focused reports with food professionals.
- **Over 350 m²**, of classroom space at the Place de la Bourse campus.







Label *“Bienvenue en France”*

A mark of confidence, the « Bienvenue en France » label certifies the quality of the welcome given to international students on our campuses. This label confirms FERRANDI Paris' commitment to welcoming and supporting its international students to ensure the best possible integration and well-being on our campuses.

The label is part of France's national attractiveness strategy for international students, and distinguishes French higher education establishments that develop and promote reception services for international students.

It is awarded for a period of 4 years, following evaluation of five criteria:

- Quality and accessibility of information.
- Quality and accessibility of reception facilities.
- Accessibility and support for students.
- Accommodation and quality of campus life.
- Quality of post-graduation follow-up.

FERRANDI Paris recognizes that settling in France can be complicated. This is why we are devoted to help you every step of the way, from obtaining your Visa, to opening a bank account, finding housing and so on.

VISA

Non-EU citizens are required to apply for a student visa (VLS-TS) for the Intensive & Advanced Professional Programs. Upon admission to the program, we will provide you with the enrollment documents that you will need as part of your visa application.

Scholarships

FERRANDI Paris does not offer scholarships for international students. However, scholarships are available through Campus France and the Foreign Ministry's scholarship programs.

Below, you'll find various scholarship options to help you pursue your dreams and enroll in a program at FERRANDI Paris! Pursue your dreams and follow a program in FERRANDI Paris!

1. "Campus Bourses": An online tool to help you find funding

Campus Bourses is an online tool created by Campus France, a public institution dedicated to promoting French higher education abroad and supporting international students and researchers in France. This tool provides a comprehensive list of scholarships offered by governments (French and foreign), regional authorities, companies, foundations, and higher education institutions.

FIND FUNDING :

<https://campusbourses.campusfrance.org/#/catalog>

2. The Foreign Ministry's Scholarships

The French Foreign Ministry offers scholarships to foreign students.

- Find out more on the scholarship programmes you are eligible for :

<https://www.diplomatie.gouv.fr/en/coming-to-france/studying-in-france/finance-your-studies-scholarships/>

- Find out more about scholarships for foreign students :

<https://www.campusfrance.org/en/bursaries-foreign-students>

CAREER CENTER

Building your professional path includes finding internships, work-study programs, and ultimately, a job after graduation. From the moment you are admitted to the school, our Career Center will be by your side to support your career planning and job search in France and abroad.

- Guidance on company selection: We help you choose companies that align with your profile, educational background, and professional experience.

- Preparation for success: We prepare you thoroughly to maximize your chances of being selected.

- Support during training: Should challenges arise during your internship or apprenticeship in France or abroad, we're here to help.

- Facilitated entry into the job market: Benefit from our extensive network to smoothly transition into your career.

Student life

As a FERRANDI Paris student, you have the chance to join a variety of associations and clubs that enrich your campus experience:

- The Student Association which lead the main afterworks and student activities.
- The «Association sportive» (Sport association) which allows you to work out in our gym campus and enjoy several activities such as our annual ski event, karting or attend the Foulées de FERRANDI Paris, the annual jogging.
- The «Cercles d'intérêt» or «committee clubs» such as Wine/Cocktails clubs, French gastronomy club, Entrepreneurship & Leadership club, Music club, Voyage club and more!



• At FERRANDI Paris, we encourage students to actively participate in shaping student life. In our Entrance room—a welcoming space for students to relax and connect—you'll have the chance to discuss ideas and initiatives to enhance our community.

• We also celebrate the rich diversity and cultures of our students. Every few months, students organize cultural and culinary events that showcase the flavors and traditions of their home countries, creating unique opportunities to share and learn.



EDUCATIONAL VISIT TO CHAMPAGNE NICOLAS FEUILLATTE



Programs designed for your goals

Training in GASTRONOMY & CULINARY ARTS

Introduction to the Fundamentals

(2 weeks - 70 hours)

French Cuisine • French Pastry • Bread Baking • Chocolate & Confectionery

- P.16 -

Intensive Professional Programs

(16 weeks - 560 hours / 12 weeks - 420 hours)

French Cuisine • French Pastry • Bread Baking & Viennoiseries

- P.18 -

Advanced Professional Programs

(8 weeks - 280 hours)

French Cuisine • French Pastry

- P.22 -

Bachelor in Culinary Arts & Entrepreneurship

(3 years)

French Cuisine • French Pastry

- P.24 -

Training in HOSPITALITY MANAGEMENT

Bachelor in F&B and Hospitality Management

(3 years)

- P.26 -

MSc in Hospitality Management

(2 years)

Full Time • Executive

- P.29 -

Introduction to the *Fundamentals*

*French Cuisine • French Pastry • Bread Baking
Chocolate & Confectionery*

A CULINARY ADVENTURE FOR FOOD ENTHUSIASTS: EXPLORE FRENCH GASTRONOMY IN THE HEART OF PARIS

Our Introduction to the Fundamentals programs are crafted for food enthusiasts, aspiring entrepreneurs or professionals to dive into the world of French gastronomy.

In these immersive, hands-on courses, you won't just learn the essentials—you'll experience them. Guided by expert chefs, you'll master professional techniques, explore the rhythms of a true French kitchen, and bring iconic French recipes to life.

Intakes:

Summer and Winter sessions every year

Check out dates at www.ferrandi-paris.com



Introduction to the Fundamentals of French Cuisine

(2 weeks – 70 hours)

Campus of Paris

- Manage your own station.
- Master core techniques – preparing, cooking, seasoning and plating with finesse.
- Acquire professional vocabulary.
- Know your ingredients – select and understand quality.

Introduction to the Fundamentals of French Pastry

(2 weeks – 70 hours)

Campus of Paris

- Manage your own station.
- Master the pastry essentials – doughs, creams, and biscuits.
- Create professional entremets and decorations – layer with precision and add beautiful finishing touches.
- Know your ingredients – select and understand quality.



Introduction to the Fundamentals of Bread Baking

(2 weeks – 70 hours)

Campus of Paris

- Manage your own station.
- Learn professional techniques, from fermentation to kneading, proofing, and beyond.
- Master iconic French viennoiseries and recipes like croissants, brioches, sourdough bread and baguettes.
- Know your ingredients and equipment : understand the essentials of raw materials and tools.

Introduction to the Fundamentals of Chocolate and Confectionery

(2 weeks – 70 hours)

Campus of Paris

- Master the Basics : create ganache, praliné, nougat, caramels, pâte de fruit, and more.
- Learn essential techniques, from crystallization to dipping and production.
- Develop your decorative skills.

• Contact us for more information: ferrandi-international@ferrandi-paris.fr or +33 (0)1 49 54 28 00

Intensive Professional Programs

French Cuisine • French Pastry • Bread Baking and Viennoiseries



FROM PASSION TO PROFESSION: INTENSIVE TRAINING FOR ASPIRING CHEFS

Designed for passionate international candidates ready to dive into the culinary world, these programs provide everything you need to launch your career—whether you're aiming to work in a professional kitchen, a pastry lab, or start your own venture in France or abroad.

True to FERRANDI Paris's hands-on teaching style, most of your time will be spent practicing techniques and perfecting recipes, giving you the solid foundation to succeed in this vibrant industry

Intakes:

Two sessions each year, prices and dates available at www.ferrandi-paris.com

PROFESSIONAL IMMERSIONS IN THE CULINARY WORLD

- **10 years of excellence** : a trusted choice for culinary mastery.
- **Strong alumni network** : 1,500+ graduates launching successful careers.
- **Career-ready skills** : everything you need to start your culinary journey, in France or abroad.
- **Hands-on learning** : focused on practicing techniques and crafting recipes.
- **Personalized learning** : small classes of up to 14 students, taught in English.
- **Deep dive into French gastronomy** : explore French food culture through chef demos, industry visits, and meetings with top producers.
- **Real-world experience** : complete your program with an optional 3-to 6-month internship in prestigious kitchens, restaurants, or boutiques.
- **Creativity Project** : Craft your own pastry masterpiece, presented to a panel of judges as your final exam.

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Intensive Professional Program

In French Cuisine



(16 weeks – 560 hours)
+ optional 3-month internship

Campus of Paris & Dijon

- **Master Core Culinary Skills**, from knife techniques and ingredient knowledge to food safety, cooking methods, and elegant plating.
- **Explore French Regional Cuisine** : explore local specialties, products, and wine pairings.
- **Discover French Pastry** : learn doughs, creams, plated desserts, and entremets.
- **Appreciate French Wine** : discover regions, terroirs, tasting, and pairing essentials.
- **Professional French** : beginner to intermediate levels, covering essential grammar and culinary vocabulary.
- **Culinary Conferences & Visits** : attend artisan workshops, themed conferences, visit Rungis (the world's largest wholesale market), and other activities.
- **Guest Chef Demonstrations** : meet renowned chefs and learn their recipes, tips, and techniques through exclusive demos...
- **Participate in a real service** at Ferrandi's restaurant «Le Premier» by creating a tasting menu using the techniques learned in class.



“My experience at FERRANDI Paris went beyond learning how to cook. I learned how to become a Chef. I left FERRANDI Paris feeling prepared to further my career in cuisine”

Zach Sperber, Intensive Professional Program in French Cuisine, class of 2018.

Zach was able to land two internships in France with the help of the school's career service: at 3 Michelin-stars restaurant 1947, in Courchevel, and at the high-end Parisian bistro, Allénothèque.

Back to the United States, Zach Sperber is now the Executive Chef at Moxie's, a popular Canadian chain of upscale casual dining restaurants in Chicago. He attributes a lot of his leadership skills and professionalism to his education at FERRANDI Paris, and has been successfully managing his team with the skills that he learned at the school.

Intensive Professional Program *In French Pastry*



(16 weeks – 560 hours)
+ optional 3-month internship

Campus of Paris & Dijon

• Master the Art of French Pastry

- Pastry Techniques: Master the fundamentals, from tart crusts and puff pastry to pâte à choux, creams, icings, and glazes.
- Decorating Skills: Learn techniques to craft visually stunning tarts, entremets, petit-fours, and gateaux de voyage.
- Modern & Traditional Creations: Explore everything from classic recipes to contemporary pastries, including chocolate bonbons, frozen desserts, and French confectioneries.

• Expand Your Expertise

- Dessert & Beverage Pairing: Discover how to pair desserts with wines and other beverages for a refined dining experience.
- Applied Art: Develop your artistic skills through drawing and painting, applying them to pastry design for truly unique creations.

• **Professional French** : beginner to intermediate levels, covering essential grammar and culinary vocabulary.

• **Culinary Conferences & Visits** : attend artisan workshops, themed conferences, visit Rungis (the world's largest wholesale market), and other activities.

• **Guest Chef Demonstrations** : meet renowned chefs and learn their recipes, tips, and techniques through exclusive demos...

• **Participate in a real service** at Ferrandi's restaurant «Le Premier» by creating a tasting menu using the techniques learned in class.



“Before coming to FERRANDI Paris, I was a wrestler who didn’t know how to make cookies! Now I am a Chef at Ladurée”.

Magomet Albotov, Intensive Professional Program in French Pastry, Class of 2015. During his time in France, Magomet did two internships to develop the skills he acquired at FERRANDI Paris, first at La Grande Epicerie, then at Sebastian Gaudard.

After returning to his home-country Russia, Magomet got a job as Chef de Partie at the prestigious Ladurée. 2 and a half years later, he was the first Russian Pastry Chef at the maison, and now manages a team of 12 Sous-Chefs.

• Contact us for more information: ferrandi-international@ferrandi-paris.fr or +33 (0)1 49 54 28 00 •

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Intensive Professional Program

In Bread Baking & Viennoiseries

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(12 weeks – 420 hours)
+ optional 2-month internship

Campus of Paris

• Fundamentals of Breads and Viennoiseries

- Traditional breads and production method
- French regional breads
- Grain-based breads (ex : rye, bran...)
- Snacking: turn your bread into a three-star sandwich
- International breads: focaccia, cornbread, pretzels, naan, pita...
- Organic breads
- Festive and party breads: pain surprise, sandwich breads, rolls...
- Fancy and flavored breads: roquefort puff bread, charcoal zebra bread, tumeric swirl bread, curry bread...
- Trendy breads: cinnamon rolls, Bicolore Croissant, Cross lamination Croissant...
- Viennoiseries: croissants, chocolate bread, brioche, Danish...

• Professional Excursions

- Visits to local bakeries: Understand what a French bakery is all about.
- Guest Chefs: 2 démos with guest chefs (MOF, palace chef...) to dream higher!



“In this business, you will need to sacrifice a lot. There will always be doubt, especially your own internal doubt of “Am I good enough? What am I doing? There are enough bakeries out there!” but if you trust your gut and find the place to start - and FERRANDI Paris is a fantastic place to start! – then you will succeed”.

Regina Domingues Echeverriais, Intensive Professional Program in Bread Baking, Class of 2018.

After graduating at La Galerie des Pains in France, where she made breads from scratch and learned the logistics related to running a bakery, Regina went back to her home-country, Mexico and opened her own bakery in Mexico City, Cayetana. Regina is now a sous chef at ‘Mon Ami Gabi’ in Chicago.

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Advanced Professional Programs



Intakes:
*Around September and April
every year, for details and
tuition fees :*
www.ferrandi-paris.com

FOR CULINARY PROFESSIONALS

These programs, fully taught in English, have been designed for aspiring or experienced restaurant entrepreneurs in taking their culinary knowledge and skills to the next level. Through a mix of expert insights and hands-on practice with high-level chefs, you will develop the tools and knowledge to take your career to a higher level. A team of esteemed chefs and experts, chosen for their distinctive culinary styles, will contribute their individual expertise.

An optional 2-to-4 month internship will complete these programs and enable you to put into practice the complex skills and techniques you have gained throughout the program in a palace, restaurant or high-end boutique.

Advanced Professional Program in French Cuisine

(8 weeks – 280 hours)

+ optional 2-to-4 month
internship

Campus of Paris

• Retracing the History of French Gastronomy and Culinary Arts

Important figures, past and present, hospitality, culinary arts and gastronomy, symbolic french dishes.

• Culinary Trends

• Creative Plating

Contemporary plating styles and techniques, choosing tableware and enhancing dishes.

• Guest speakers

Guest speakers, experts in their field, share their knowledge on specialized topics (foie gras, caviar, fish, spices, etc.)

• Revisiting the Classics

An exercise to stimulate culinary creativity.

• Culinary Modules

Amuse-Bouche, Appetizers, Meats & Fish, Healthy & Natural Cooking.

Advanced Professional Program in French Pastry

(8 weeks – 280 hours)

+ optional 2-to-4 month
internship

Campus of Paris

• Culinary Modules

Contemporary Tarts, Petits-fours, Individual Cakes (Petits-Gateaux), Ice-Creams and Ice-Cream Based Desserts, Viennoiseries and Danishes.

• Chocolate Work

Create a range of chocolate bonbons and sculptures.

• Artistic Sugar Work

Learn the techniques to pull and pour sugar and make sugar decorations.

• Plated Desserts

Create and realize four plated desserts for one of our application restaurants and make plated desserts.

• Culinary Creativity

Invent a range of individual pastries designed to be sold in a Pop Up store.



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Bachelor in Culinary Arts & Entrepreneurship *in French Cuisine or French Pastry*

In partnership with



Campus of Paris & Rennes



This prestigious program combines managerial skills and technical expertise either in French Cuisine or in French Pastry. After completing this program you will be able to pursue your passion anywhere in the world.

FERRANDI Paris is the starting point/launchpad of renowned professionals in the world of gastronomy and hotel management, in France and internationally.

- The First Bachelor in Culinary Arts recognized by the State.
- A personalized program: access to a career center and trainings in small groups.
- A hands-on approach to learning
- A high-level faculty: all teachers are from the professional world.
- Human values and a vibrant community life.
- A unique international network of alumni.
- Training oriented towards entrepreneurship (a third of alumni over the last 10 years are business owners).

Intakes:

*Around September each year,
for details and tuition fees :
www.ferrandi-paris.com*

THE OBJECTIVES OF THE TRAINING

Define and understand the basic concepts and fundamental tools of business management.

- Use these concepts and tools to put together a coherent and socially responsible business plan.
- Master culinary fundamentals and techniques.
- Utilize all techniques to offer new culinary creations.
- Know how to work in a team respectfully and effectively, whatever the role, by adapting your managerial posture.
- Adapt, analyze and correct operational and relational behavior according to the situation.
- Master the profession to the point where you can push boundaries and reshape established norms
- Understand your place and responsibilities as a professional, particularly from the point of view of sustainable business development.

1st year of Bachelor's degree

MANAGEMENT OF A BUSINESS UNIT	PRACTICE OF CULINARY ARTS	PROFESSIONAL EXPERIENCE
<ul style="list-style-type: none">- Finance and accounting- Management- Statistical tools- Marketing- English	<ul style="list-style-type: none">- Master the culinary fundamentals- Event project management	<ul style="list-style-type: none">3-to 4-month internship

2nd year of Bachelor's degree

MANAGEMENT OF A BUSINESS UNIT	PRACTICE OF CULINARY ARTS	PROFESSIONAL EXPERIENCE
<ul style="list-style-type: none">- Finance and accounting- Human Ressource Management- Marketing- Entrepreneurship- English	<ul style="list-style-type: none">- Fundamentals and Creativity- Event project management	<ul style="list-style-type: none">5-to 6-month internship

3rd year of Bachelor's degree

MANAGEMENT OF A BUSINESS UNIT	PRACTICE OF CULINARY ARTS	PROFESSIONAL EXPERIENCE
<ul style="list-style-type: none">- Entrepreneurial Finance- Management and Leadership- Marketing and Innovation- Entrepreneurship and Business Plan- Business Game- Sustainable Development	<ul style="list-style-type: none">- Management of a pop-up restaurant concept	<ul style="list-style-type: none">5-to 6-month internship

For your information, some of your classes might take place in Saint-Gratien (an hour away from Paris Campus)

• Contact us for more information: ferrandi-international@ferrandi-paris.fr or 33 (0)1 49 54 28 00 •



Bachelor in F&B & Hospitality Management

In partnership with



VISA BAC+3



Campus of Paris, Bordeaux & Rennes

The Bachelor's degree in F&B and Hospitality Management prepares you for the international hospitality world, in operational management positions such as Food & Beverage Manager, Room Division Manager (Front Office & Housekeeping), Revenue Manager, Marketing Manager. The Bachelor's degree in F&B and Hospitality Management prepares you for the international hospitality world, in operational management positions such as Food & Beverage Manager, Room Division Manager (Front Office & Housekeeping), Revenue Manager, Marketing Manager.

You can apply to join the Bachelor in Hospitality Management in the 1st, 2nd, or 3rd year of the program.

To check eligibility and application process, please visit www.ferrandi-paris.com/en.

Or get in touch with us at ferrandi-international@ferrandi-paris.fr

EDUCATIONAL PRIORITIES

- An active, hands-on approach to education (learning by doing), based on individual support and the transmission of knowledge by the teaching staff.
- Expert teachers, from the professional world, are committed to transmitting their knowledge and sharing their expertise with students on a daily basis.
- Complementarity and balance between the managerial and technical content to develop the profiles of managers/technicians who respect their environment.
- The highest standards for both interpersonal and professional skills and technical expertise are required at all times, to allow each individual to develop his or her personality and creativity

PROGRAM OBJECTIVES

- Develop and master knowledge in the field of management in order to manage and grow a company in the F&B and hospitality sector.
- Gain the interpersonal skills needed for the hospitality industry, both in terms of service and managing intercultural teams.
- Learn how to interact reasonably and respectfully on the personal and professional levels with others and their environment.

First year of Bachelor's degree

BUSINESS UNIT MANAGEMENT

- Finance and accounting
- Management
- Statistical tools for managers
- Hospitality & Tourism economy
- Marketing
- English

OPERATIONS MANAGEMENT

- Customer Relationship Services
- Event project management (External outings, organization of competitions).
- 4-day hotel immersion with Parisian luxury hotels, exploring key hospitality roles through an innovative, hands-on approach.

PROFESSIONAL EXPERIENCE

3-to 4-month internship
Placement support to find an internship

Second year Bachelor's degree

BUSINESS UNIT MANAGEMENT

- Finance and accounting
- Human resources management
- Marketing and development
- Hospitality management
- English
- Creativity
- Written and oral communication

OPERATIONS MANAGEMENT

- Hospitality techniques
- Organization of one event
- Management of catering services

PROFESSIONAL EXPERIENCE

4-to 5-month internship

Semester exchange possible in the 2nd or 3rd year

Third year of Bachelor's degree

COMMON CORE

- Marketing
- Data Analytics / Statistics
- Digital Marketing
- E-Distribution
- Revenue management
- Management (level 3: Leadership and team management/ Recruitment and team retention policy)
- Finance and accounting
- Corporate Social Responsibility
- Introduction to research
- Business game
- Law (Level 2: Corporate law/ Labour law)
- Meetup
- Public & Press relations
- Cultural diversity
- The evolution of different types of tourism
- Strategy & entrepreneurship
- English

PROFESSIONAL EXPERIENCE

Semester exchange possible in the 2nd or 3rd year
4-to 5-month internship

A SPECIALIZATION OF YOUR CHOICE

Luxury and Hotel Chain Management

- Consulting project in the hospitality industry
- Knowledge of the art of luxury
- Team and facilities management
- Management and sustainable development

F&B Entrepreneurship & Events

- Restaurant concept creation or Consulting project in F&B or Events
- Team and structure management
- Managing and entrepreneurial approach

Luxury Hotel, Resort & Park Management

- Consulting Project
- Resort Park and Leisure Management
- Team and Structure Management
- Resort and Leisure Sales and Marketing

Luxury Hotel Spa & Thalasso Management

- Consulting project in Spa and Thalasso Management
- Spa & Thalasso environment and Management
- Team and structure management
- Spa and Thalasso marketing

Wine Management & Tourism

- Consulting project in the wine industry or restaurant
- Knowledge of wines, spirits and beverages
- Procurement & supply management
- Wine industry management

For your information, some of your classes might take place in Saint-Gratien (an hour away from Paris Campus) from 3 to 4 weeks.

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HOTEL LUTETIA

MSc In Hospitality Management

24-MONTHS PROGRAM

- Track 1 : Full time / Daytime classes
- Track 2 : Executive (part-time) track

*Beginning of the classes : September or January
(only for M1 in full-English on the Campus of Paris)*

The F&B, Hospitality and Tourism world needs visionary leaders with an entrepreneurial spirit and an understanding of sustainable development and CSR issues, who are prepared to handle the digitalisation of work and enhance the customer experience!

FERRANDI Paris' Master of Science in Hospitality Management is a one or two-year program, offered full time or as an executive education programme, which awards students a Master's level degree. It aims to train future managers of international hotel groups. This professional training program provides students with a strategic overview of the F&B, Hospitality and Tourism sector and allows them to gain complementary strategic and operational skills for their roles as managers.

The executive program is especially well-suited to candidates who are reorienting their careers and/or seeking employment who wish to gain a comprehensive overview of management in the F&B, Hospitality and Tourism sector, for foreign or French-speaking individuals based in France or abroad. The Executive format is ideal for France or Europe based candidates who are working and can make themselves available to follow courses two evenings a week and once Saturday a month. The two-year program, which may be either bilingual or entirely in English, has a strong international focus with study trips combined with one or more internships for a minimum duration of 20 to 26 weeks. The flexible, personalised study program may be tailored to candidates' needs, with specially-designed schedules and customized specialisations.

Campus of Paris, Bordeaux & Rennes

In partnership with



PROGRAM OBJECTIVES

1.

Train top managers and/or senior executives who help shape companies' overall policy guidelines.

2.

Gain the strategic skills and executive competencies to manage and grow a company.

3.

Understand international and intercultural management needs.

4.

Develop the ability to interact reasonably and respectfully on the personal and professional levels with individuals and the environment.

EDUCATIONAL PRIORITIES

FERRANDI Paris' Master of Science in Hospitality Management program is taught by expert industry insiders who are committed to sharing their knowledge and experience with students. It allows you to:

- Become an expert in your area of specialisation.
- Benefit from support for your career development.
- Build skills in a specific area of hospitality management to boost your career.
- Develop a broad overview of a company and strengthen your leadership skills.
- Complete an internationally-oriented program.
- Choose between a bilingual or entirely English program, offered in the heart of Paris.
- Access a prestigious training program with greater flexibility.
- Study part-time, allowing you to combine the program with full-time work without disturbing your professional or personal life.

MSc 1st year - 12 months

Modules



BUSINESS DEVELOPMENT	PERFORMANCE & BUSINESS	OPERATIONS MANAGEMENT	MANAGEMENT & LEADERSHIP
<ul style="list-style-type: none"> • International Hospitality Business • Managing human-digital relationships & brand value • Hospitality Strategic management • Hotel Development Strategies • Tourism and Hospitality Investment • Asset Management 	<ul style="list-style-type: none"> • Marketing management • Hospitality Financial Accounting • Revenue management • Financial management • E-distribution • Corporate Finance in the hotel industry 	<ul style="list-style-type: none"> • Hotel operations • Trends in Hospitality and food & beverage • Sustainability in Hospitality and Food & Beverage • Project Management • Lean Management 	<ul style="list-style-type: none"> • Geopolitics • Process of innovation in hospitality & Tourism • Multicultural talent & Change Management • Human Resource Management • Corporate governance and Ethics • International Consultancy Project

MSc 2nd year - 12 months

Modules



STRATEGIC MANAGEMENT & GENERAL ORGANIZATIONAL STRUCTURE OF THE HOSPITALITY INDUSTRY	OPERATIONS MANAGEMENT AND FINANCIAL PERFORMANCE	HUMAN RESOURCE MANAGEMENT	SALES AND MARKETING STRATEGY
<ul style="list-style-type: none"> • Asset Management • International Hospitality Business • Tourism, Geopolitics and Emerging Country Trends • Financial Management • Managerial Accounting in the Hospitality Industry • Brand Management Strategies 	<ul style="list-style-type: none"> • Hotel Operations Advanced • Lean Management Advanced • Supply Chain Management in Hospitality Industry • Sustainable Hospitality Food & Beverage Operations Advanced 	<ul style="list-style-type: none"> • People Management & Leadership • Managing human-digital relationship • Customer Relationship Management • Luxury Services Management 	<ul style="list-style-type: none"> • Revenue management Advanced • Trends in Hospitality Food & Beverage Advanced • Multicultural talent & Change Management • Digital Marketing • E-business and Data Analytics

Experiential development

- Internship
- Career Booster
- Thesis : Business Research Technology + Thesis Defence
- Extracurricular activities

Study Abroad - Tourism and hospitality investment and development projects in Asia, Europe or North America

- **TRACK 1** : 4-to 6-month exchange program abroad
- **TRACK 2 & 3** : Three to four-day long mini study trips

Opportunities to meet experts affiliated with prestigious schools

Cases-Studies to address real-life situations, visits to hotels and managing projects for international hotel groups.

Courses and conferences are organised based on 2 major topics:

Hotel Development Strategies and Innovation in the Hospitality and Tourism Industry.

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FERRANDI Alumni

A powerful international network



The relationships developed with renowned professionals over the course of the school's long history help open doors for our students and ensure their success.

Studying at FERRANDI Paris allows you to connect with this one-of-a kind global community of distinguished professionals from the most prestigious venues.



Marie-Pascale RAGON
Alumni Relations and Events Manager

mpragon@ferrandi-paris.fr

The alumni network brings together 10,000 alumni who are committed to supporting FERRANDI Paris and the next generation of graduates. The association is highly active and develops numerous initiatives and proposals to bring together the FERRANDI Paris community, create networking opportunities and take the profession forward.

Accessible to FERRANDI Paris alumni and companies on ***ferrandalumni.fr***, the association allows you to:

- Contact other members,
- Browse, apply for and/or post job offers,
- Register for events, thematic professional workshops producer visits, annual gala,
- Receive newsletters with articles published regularly on new culinary trends, must-try hotels and restaurants, industry leaders to follow, interviews with alumni, and more.

Meeting, exchanging, inspiring, encouraging and sharing are the missions of the FERRANDI Paris alumni association.

Browsing the FERRANDI Paris alumni directory means travelling the world and visiting the most renowned establishments and historical hotels. By studying at FERRANDI Paris, you open the door to this prestigious world!

Our alumni are succesfull

BRUCE SHERMAN,

Chef and Partner,
North Pond, Chicago, IL, USA
1 Michelin star, Winner James Beard
“Diner’s choice” award 2018 and four
diamond award

CAROLINA BAZAN,

Restaurant Ambrosia, Santiago,
Chile, 33rd World’s Best Restaurants
Latin America’s Best Female Chef 2019

KRISTIN FREDERICK,

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

PATRICIA PETSCHENIG

& REMI SOULIER,
Chefs and founders, Parémi Bakery,
Vienna, Austria

SANJANA PATEL,

La Folie Pâtisserie, Mumbai, India,
“Pastry Queen of India”, 2015 and
participated in “World Pastry Queen 2016”

JACEK MALARSKI,

Founder, ukullusa Pastry shop,
Warszawa, Poland

TAKAYUKI HONJO

Restaurant ES, Paris, France
1 Michelin Star

LEONARDO PAIXAO,

Glouton, Belo Horizonte, Brazil
Chef of the Year Prazeres da Mesa,
50 Best Latin American Discovery,
Chef Revelation Guide 4 Rodas

MICHAEL ANTHONY,

Executive Chef & Partner,
Gramercy Tavern, New York, USA
1 Michelin star, James Beard
“Best Chef: New York City”, 2012
“Outstanding Chef” Award, 2015

And many more...



“ 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. ”

I have always been curious and fascinated by French gastronomy and desserts. It was at a crossroads of my career, in 2013, when 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. For six consecutive years Restaurant Ephernité has been nominated as one of the best French restaurants in Taipei by French Embassy for “Good France” the international awards, and has been recommended by Taipei Michelin Guide every year since 2018. Chef Vanessa HUANG has been named of Asia’s Top 9 female chefs by Michelin Guide in 2019.

Vanessa Huang

Chef-owner of restaurant “Ephernité”, Taipei, Taiwan



“ 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 has a 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.

Samer Kobeissi

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



For Carles Codina, former executive pastry chef at the brand-new Four Seasons Hotel Barcelona, the Intensive Professional Program in French Pastry at FERRANDI Paris was a great opportunity to learn from the best. Following his internship at the Mandarin Oriental, he then went on to a series of stints at top hotels and restaurants, both in Paris and at in home Spain, including the 3 Michelin-starred restaurant Sant Pau, as well as working under the 2011 World Champion of Pastry, Josep Maria Rodriguez. While his work is ‘not always easy’, he believes that hard work and motivation always pay off, leading you on to bigger and more exciting projects. Actually, he is executive pastry chef in The Mandarin Oriental in Hong-Kong.

Carles Codina

Executive pastry chef in The Landmark Mandarin Oriental, Hong-Kong



Online courses

FERRANDI Paris × FutureLearn

The collaboration between FERRANDI Paris and FutureLearn, an innovative international online learning platform, constitutes a significant advance in the implementation of the school's digital strategy.

FutureLearn is partnered with more than 250 universities, brands, and industry leaders to support more than 18 million learners around the world in developing their skills and achieving their personal and professional objectives. **This collaboration offers our students from all over the world the opportunity to benefit from the expertise and know-how of our school** in the fields of hospitality and entrepreneurship. Discover all FERRANDI Paris online courses on the Futurelearn platform.

- **FERRANDI Paris certificate.**
- **FORMAT :** Videos, podcasts, interactive activities, live session and social learning facilitated by experts.
- **AVAILIBLY :** throught the year.

FOOD CREATIVE MARKETING AND DESIGN

Immerse yourself in the rich world of French cuisine as you learn how to design, develop, and market a creative food brand.

- **PUBLIC:** This course is designed for anyone with an interest in food and hospitality. That includes food enthusiasts, foodpreneurs, food industry managers and students in food and hospitality programs.
- **DURATION:** 4 weeks – 3 hours/week.

OPTIMIZING REVENUE MANAGEMENT IN F&B

Turn strategy into success: Master restaurant revenue management and maximize your bottom line.

- **PUBLIC:** This course is designed for anyone with an interest in hospitality. That includes F&B managers, operational leaders and students in food and hospitality programs.
- **DURATION:** 4 weeks – 3 hours/week.

THE SECRETS OF OLIVE OIL : HISTORY, HEALTH AND GASTRONOMY

Learn about the history, the production and the origins of Olive Oil, the benefits of it on our health and how to use it in our kitchen but also how to recognize the quality of an oil.

- **PUBLIC:** This course is designed for anyone with an interest in gastronomy and health. That includes food or nutrution enthusiasts, foodpreneurs, food industry managers and students in food or nutrition programs.
- **DURATION:** 2 weeks – 2 hours/week.

Join FutureLearn today
www.futurelearn.com/partners/ferrandi-paris

Contact us for certificate and diploma FERRANDI Paris

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