



ALMA
THE SCHOOL OF ITALIAN CULINARY ARTS

French & Italian Pastry Arts Diploma

3rd Edition

ED
ÉCOLE DUCASSE
MASTER MORE THAN COOKING





Learn the Art of French and Italian pastry
with École Ducasse and ALMA

French & Italian Pastry Arts Diploma



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- A HANDS-ON PERSONALIZED TRAINING to earn a prestigious joint diploma from two internationally recognized institutions.
 - 4 WEEKS at ALMA in the beautiful Ducal Palace of Colorno in Italy, and
 - 4 WEEKS at École Ducasse - École Nationale Supérieure de Pâtisserie Française, in the iconic Chateau de Montbarnier located at Yssingaux in France.

Take the chance to fully immerse yourself in the culture and techniques that make French and Italian pastry renowned throughout the world: a full range of the best French and Italian pastry techniques and dessert arts creation — from traditional biscuits, tarts and cakes to chocolates, gelato and beyond. You'll learn from world-leading pastry chefs and masters of their craft in highly practical, hands-on lessons designed to take you far beyond the fundamentals of pastry arts.

Course Overview

- Immersive experience with 90% of lab workshops
- Short and intensive program | a true Master Class in the Pastry Arts
- Insights on new Pastry trends
- Develop the skills to prepare emblematic and modern pastries
- Demonstrations by renowned chefs and experts
- Applied theory spread throughout the course



One month in Italy

Program overview

Course overview in Italy

- Classic Italian desserts
 - Italian pralines
 - Gelato
 - Bread and mother-yeast
 - Great mother-yeast leavened products
 - Food studies
 - Field trip
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One month in France

Program overview

Course overview in France

- Tradition & evolution
 - Modern tarts and entremets
 - Traditional bread (French baguette, brioches, ...)
 - Viennoiseries (croissants and pains au chocolat, ...)
 - Plated desserts
 - Sugar artistic masterpieces
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École Ducasse - École Nationale Supérieure de Pâtisserie



École Ducasse is a globally recognized culinary and pastry arts school driven by the vision of Chef Alain Ducasse.

For close to 40 years, École Ducasse - École Nationale Supérieure de Pâtisserie Campus (ENSP), has been the leading vocational school, both in France and worldwide, for pastry, bakery, chocolate, confectionary and ice cream arts.

Housed in the imposing Château de Montbarnier, in the village of Yssingeaux since 1984, ENSP offers an enticing mix of heritage and modernity, charm and functionality, diversity and harmony.

It has nine laboratories, an 84-seat lecture theatre, a 100 seat dining room and recreational facilities. Its unique family atmosphere encourages hands-on learning centered around shared passions.

ALMA

THE SCHOOL OF ITALIAN CULINARY ARTS

ALMA - The School of Italian Culinary Arts



ALMA - The International School of Culinary Arts is recognized as the world's leading educational and training centre for the Italian food and beverage and hospitality sectors at an international level. ALMA trains cooks, pastry chefs, bakery chefs, sommeliers, professional waiting staff, restaurant managers, pizza chefs, pasta chefs and gelato artisans. ALMA is based in the heart of the Food Valley, in the beautiful Ducal Palace of Colorno, a few kilometres from Parma. The Courses and Masters by ALMA are exclusively professional in nature. The standard of teaching is upheld by a teaching staff; moreover, every week the team is joined by a visiting professor, including chefs with one or more Michelin stars, master pastry chefs and F&B managers from large hotel and catering establishments. Unique to ALMA are the tailored courses it runs in Italy and abroad, both for professional training and for corporate team-building activities, ensuring ongoing professional development.

Programmes details

PRICE

18 700 € VAT included.

Price includes:

- Application Fees of 100€ (non refundable)
- Tuition Fees
- Other costs: learning resources (equipment and uniform) and food and beverage prepaid (one meal per day)
- Accommodation
- Transportation from ALMA to ENSP

Price does not include:

- Transportation others than stated above
- Personal expenses
- Visa application fees (if needed)
- Health insurance
- Any other expenses not included in the enrolment form
- Transfer to arrive at ALMA



Program schedule



June 6th Arrive at ALMA
June 9th Induction Day and Start of the training
July 4th End of the training

July 6th Transfer from Alma to École Ducasse ENSP



July 7th Start of the training
August 1st End of the training
August 2nd Departure to Lyon St-Exupéry Airport



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SERVICE INCLUDED

The course grants access to the following services:

- Learning resources (equipment and uniform - including safety shoes)
- Housing in both countries including utilities and maintenance (***shared bedrooms in fully furnished shared apartments****)
- One meal per day during the school days
- Field trips
- Transfer from Italy to France
- Airport transfer from École Ducasse ENSP to Lyon Airport

**A deposit of 200€ for each housing will be required in case of damages, and it is refundable after the course is finished and the apartment is inspected.*





Take your pastry skills to the next level

click [**here**](#) or scan the QR code
to discover more about the program and reserve your place.