

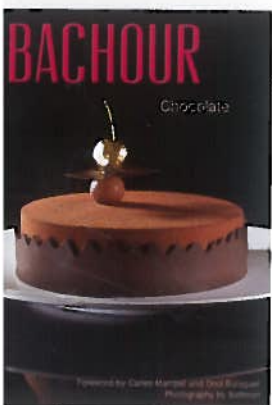
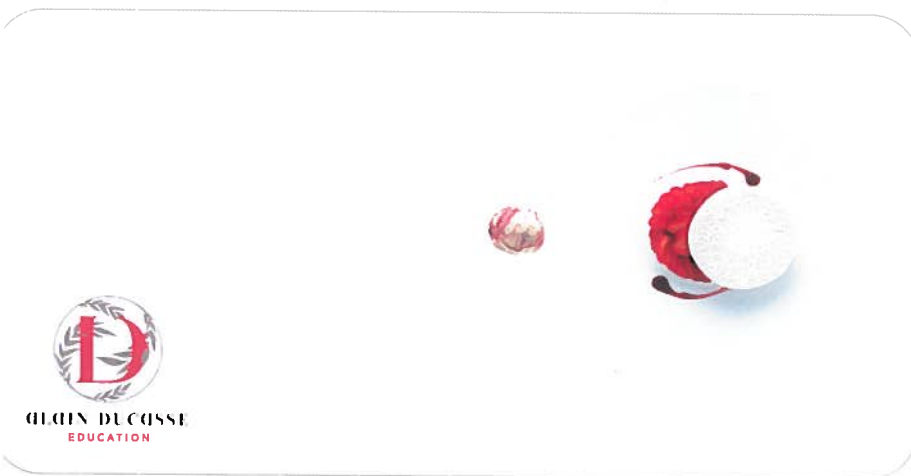
PASTRY ARTS DIPLOMA FOR RESTAURANT, by Alain Ducasse Education

A clear indication of the growing importance of haute pâtisserie in gastronomy is that an institution as prestigious as Alain Ducasse Education be interested in pastry training in the field of restaurants. "Pastry Arts Diploma for Restaurant" is an intensive six-month course that Alain Ducasse Education will conduct starting in September 2016 and aims

at specialized training for pastry professionals adapted to the world of restaurants. The program is divided into two parts, three months of training (500 hours) and 3 months of internship in a French restaurant to make use of the acquired knowledge. As for the training content, the following will be taught: Fundamentals of Pastry, Bread for Restaurant, Viennoiseries, Reinterpretation of Classic French Desserts, Small Cakes & Petits Fours, Ice Cream, Bistro Desserts, Signature Collection / Alain Ducasse Desserts, Chocolate & Confectionery, Kitchen Operation Management, Professional Communication, Fields Trips ...

The course will take place at Ecole Nationale Supérieure de Pâtisserie, located in Yssingaux (France) from September 5, 2016 to March 24, 2017. The cost is 17,500€ including tuition, complete uniform, material, and VAT, and will be taught entirely in English.

For more information: international@ducasse.com



Antonio Bachour's third book Takes On chocolate. 300 pages that cover his latest creations with very detailed explanations under the supervision of Luciana Bianchi and photographs by Alan Battman.



30 step-by-step desserts in Claire Heitzler Pâtissière. The chef's imagination is reflected in this book, where she thoroughly scrutinizes a selection of unforgettable desserts.



"Pâtisseries et Gourmandises, tendances et traditions": Stéphane Glacier's new book. Pâtes à choux, Tartes et Tartelettes, et petits entremets gâteaux and many more inspiring creations appear within the pages of this book written by the French MOF.

FIDBITS