

New: Bachelor in Culinary Arts by Alain Ducasse Education

Date: 10 février 2016

Media: <https://coupecuit.wordpress.com>

For students willing to launch a career in the food-industry as a Chef, owner chef, or restaurant manager, I would like to present the bachelor degree course in culinary arts by Alain Ducasse Education (ADE).

The following chevron diagram provides a quick overview of the course:

Next intake: September 5, 2016

Enrollment deadline: March 31, 2016

Announcement of admission results : Mid-June 2016

Tuition: EUR 11,800 per year including taxes

Place: Centre de Formation d'Alain Ducasse – Argenteuil, France

WHY a bachelor in culinary arts at ADE?

- Alain Ducasse Philosophy and Excellence are highly regarded in the culinary world
- Active teaching methods and highly qualified faculty members
- Intensive hands-on practice and essential theories
- Internships provided in the Alain Ducasse Education network
- Small class setting limited to 10-12 students
- Available merit scholarships

For more information, please download the brochure at: <http://www.centreformation-alainducasse.com/~uk/index.php?page=bachelor>

For questions, you are most welcomed to send an email to sandy_gwee@yahoo.com.