



ED  
ÉCOLE DUCASSE  
— MASTER MORE THAN COOKING —

## French & Italian Pastry Arts Diploma

ALMA  
LA SCUOLA INTERNAZIONALE DI CUCINA ITALIANA





Learn the Art of French and Italian pastry  
with École Ducasse and ALMA, The School  
of Italian Culinary Arts



# French & Italian Pastry Arts Diploma



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- Designed for professionals with **AT LEAST ONE YEAR OF EXPERIENCE** in pastry arts.
  - An **HANDS-ON PERSONALIZED TRAINING** to earn a prestigious joint diploma from two internationally recognized institutions.
  - **8 WEEKS** at The École Nationale Supérieure de Pâtisserie in France, and **8 WEEKS** at ALMA in the beautiful Ducal Palace of Colorno in Italy.
  - A **TWO-MONTH PROFESSIONAL INTERNSHIP** in one of the two countries.
  - The program is limited to a **MAXIMUM OF 12 STUDENTS**

Give you 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.



2 months in France

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# Program overview

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## Course overview in France

- French pastry arts fundamental techniques
- Chocolate and Confectionery
- French Bread
- Viennoiserie
- Healthy pastry
- Plated desserts
- Sugar artistic masterpieces

Field trip at Valrhona Chocolate Factory







2 months in Italy



# Program overview

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## Course overview in Italy

- Italian style small pastry products
- Baked cakes and biscuits
- Classic Italian desserts
- Chocolate, Italian pralines - artistic piece
- Gelato
- Great mother-yeast leavened products
- Plated desserts
- Pastry window for café/bars

Field trip at Barry Callebaut Chocolate Factory



# École Nationale Supérieure de Pâtisserie



For more than 35 years, the École Nationale Supérieure de Pâtisserie (ENSP) has been the leading vocational school, both in France and worldwide, for pastry, bakery, chocolate, confectionary and ice cream arts.

Step inside École Nationale Supérieure de Pâtisserie and watch exquisite pastry being created by masters of their craft. Our short film takes you into the lecture theaters and technical training laboratories of this world-leading pastry arts school. 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, 24 bedrooms, a 100-seat dining room and recreational facilities. Its unique family atmosphere encourages hands-on learning centered around shared passions.



# ALMA

LA SCUOLA INTERNAZIONALE DI CUCINA ITALIANA

## 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.



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.