ÉCOLE DUCASSE

MASTER MORE THAN COOKING

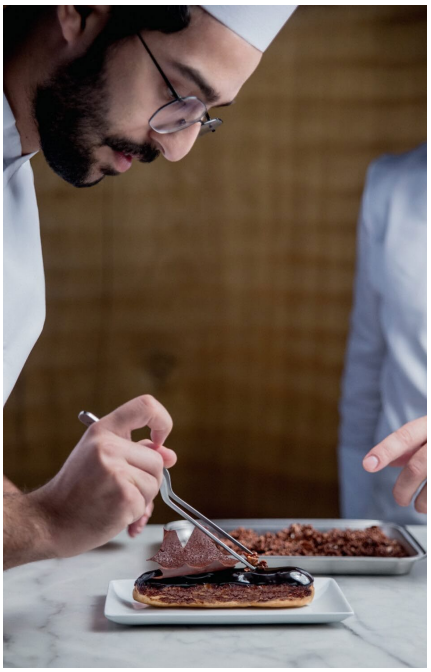
French & Italian Pastry Arts Diploma

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



- 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.
- 4 WEEKS at The École Nationale Supérieure de Pâtisserie in France, and 4 WEEKS at ALMA in the beautiful Ducal Palace of Colorno in Italy.
- A ONE-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.

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.