



ÉCOLE DUCASSE

MASTER MORE THAN COOKING



MASTERCLASS



« I have always run on my vision of culinary and pastry arts. I share my know-how with all young people who have a craving for learning, both career-changers and professionals willing to strengthen their skills, with a single motto in mind: excellence in practice. »

OLIVIERO TOSCANI



TABLE OF CONTENTS

- Page 4 -

ÉCOLE DUCASSE

- Page 6 -

OUR MASTERCLASSES

- Page 8 -

OUR MODULES

Culinary arts module content	.11
Signature	.12
Naturalness	
by Alain Ducasse	.14
Product oriented	.16
Techniques	.21
New trends	.25
Hotel restaurant -	
Banqueting and catering	.26
Street food	.30
Pastry arts module content	.33
Signature	.34
Traditional	
and innovative pastry	.38
Healthy pastry	.44
Ice cream	.46
Chocolate	.48
French confectionery	.50
Bakery	.52
Presentation piece	.54

- Page 57 -

CONTACT



ÉCOLE DUCASSE



Established in 1999, École Ducasse is a globally recognized reference point for excellence in culinary and pastry arts education. Sharing the expertise and philosophy of the iconic Chef Alain Ducasse, we offer excellence in practice.

At the roots of École Ducasse is a passion for culinary and pastry arts, and the desire to reveal the original taste of products, to exalt their flavors, and to satisfy our guests.

At École Ducasse, our mission is to pass on Chef Alain Ducasse's culinary savoir-faire and philosophy to everyone. We offer a complete range of educational programs, from intensive entrepreneurial training courses to Bachelor degrees. We train students and professionals from all over the world, helping them to become the next generation of top Chefs. Our programs are delivered by passionate and highly qualified professionals, who know that an effective training requires a personalized follow-up.

We are ready to help you enhance your talent, cultivate your identity, and meet the high expectations of our industry.



OUR MASTERCLASSES



Ecole Ducasse Masterclasses are designed to provide you with additional support to reach the industry's highest standards, while keeping your own culinary identity.

Our expertise is at your fingertips to create an exclusive training experience. You may choose from our various catalog themes that can be taught on your premises or at our schools in France. Our dedicated team will then tailor a training program based on your specific objectives, program type (demo/ hands-on/ tasting) and duration.

Our Masterclasses impart not only the latest culinary innovation and techniques, but also the importance of produce quality to respond to ever-changing hospitality industry demand. They provide the opportunity for participants to bring out their talent in culinary and pastry arts.

Reach excellence with École Ducasse, a flexible solution to train participants on a specific culinary or pastry expertise.

Benefit from a tailored training program designed around your needs.

Signature:

- P.12 . 3-star starters and main courses
- P.13 . Best-of international Alain Ducasse

Naturalness by Alain Ducasse:

- P.14 . Fish, vegetables and cereals trilogy
- P.15 . Indulgent flexitarian diet

Product oriented:

- P.16 . Back from the market
- P.17 . Poultry and meat
- P.18 . Fish and shellfish
- P.20 . Vegetables

Techniques:

- P.21 . Broths, gravies, sauces and seasonings
- P.22 . Sous-Vide method: set up, production and sending out

New trends:

- P.25 . French bistros

Hotel Restaurant - banqueting and catering:

- P.26 . Brunch and breakfast
- P.27 . Cocktails, banquets and seminars
- P.28 . Contemporary buffet for 5* city resort hotels
(Hot & Cold).

Street food:

- P.30 . Best-of international street food
- P.31 . New trends of healthy and fast casual street food

Signature:

- P.34 . M.O.F à la carte
- P.35 . Best of Alain Ducasse Desserts
- P.36 . French tea time - École Ducasse

Traditional and innovative pastry:

- P.38 . Fundamental pastry techniques
- P.39 . Tarts & entremets
- P.40 . Sweet snacking / Petit gateaux
- P.41 . Plated desserts – desserts de restaurant
- P.42 . Classics revisited

Healthy pastry:

- P.44 . New sugar usage in pastry
- P.45 . Gluten and lactose free pastry

Ice cream:

- P.46 . Ice cream & frozen entremets

Chocolate:

- P.48 . Chocolate pieces, bonbons and bars
- P.49 . Around chocolate

French confectionery:

- P.50 . Confectionery, between tradition and innovation

Bakery:

- P.52 . French bread and viennoiserie

Presentation piece:

- P.54 . Artistic sugar piece, artistic chocolate piece
& croquembouche



CULINARY ARTS MODULE CONTENT

SIGNATURE



3 - STAR STARTERS AND MAIN COURSES

Recipes specifically selected to develop
the participants knowledge of Haute Cuisine

Perfect the development, ingredients combinations
and balance of menus using high quality produce.

Understand the methodologies employed in 3-star
restaurants with recipes from Alain Ducasse
au Plaza Athénée in Paris, Alain Ducasse à l'Hôtel
de Paris in Monaco and Alain Ducasse at The
Dorchester in London.

Review produce properties, broths, gravies, sauces,
set up, cooking methods and plating.



BEST-OF INTERNATIONAL ALAIN DUCASSE

A culinary mix designed to meet the expectations
of a cosmopolitan clientele

Design a suitable menu for an international
clientele in a high-quality manner.

Prepare recipes from Alain Ducasse restaurants in
various countries and regions of the world: USA,
Asia, Eastern and Western Mediterranean, etc.

Master countries' specific techniques, preparations,
set up, cooking methods and regeneration.



FISH, VEGETABLES AND CEREALS TRILOGY

Revealing the natural character of produce

Master and be inspired by techniques specific to Naturalness cuisine.

Elaborate seasonal recipes and seasonings, inspired by the fish, vegetables and cereals trilogy, revealing the produce's original flavors.

Apply cutting-edge cooking methods: lacto-fermentation, use of smokehouse and big green egg, coction of bran, extraction of juices, steam cooking, low temperature, etc.



INDULGENT FLEXITARIAN DIET

A more veggie and conscious menu

Create a menu adapted to health-conscious consumers and new trends: flexitarian diet, vegetarian, gluten-free, etc.

Elaborate healthy and balanced recipes enhancing produce to create tasty combinations.

Use of different cereals, gluten-free flours, super foods and nutraceuticals.

Limited use of products of animal origin: less quantity, more quality.

Reduced use of salt, sugar and fat.

PRODUCT - ORIENTED



BACK FROM THE MARKET

A savoury menu over the seasons

Design a menu adapted to the current trend and season.

Master the basic techniques and produce properties to develop a savoury and diversified offer of starters and main courses.

Know the seasonality of products in order to improve quality and profitability.

Elaborate recipes enhancing seasonal and local produce and culinary traditions.

Methodology for the preparation of bases, juices, sauces and preliminary preparations.

Use of cooking techniques, regeneration, plating and sending out.



POULTRY AND MEAT

Improving and perfecting techniques

Prepare famous French recipes using poultry and meat (as well as seasonal game animals and fowl).

Understand produce properties and make the best use of it to reduce costs, optimize output and improve the quality of dishes.

Master preliminary and specific preparations (boning, stuffing, trimming, etc.), curing, storage, butchery, cooking methods, gravies, sauces and seasonings.

PRODUCT - ORIENTED



FISH AND SHELLFISH

Improving and perfecting techniques

Elaborate recipes using seasonal sea and freshwater fish and shellfish.

Optimize produce to reduce waste and improve the quality of dishes.

Master preliminary and specific preparations (stuffing, etc.), storage, dressing, filleting, cuts, sauces, seasonings and cooking methods.



PRODUCT - ORIENTED



VEGETABLES

Notions of different plant-based categories and their preparation

Review and improve knowledge and skills in receiving, storing, and using plant-based produce and grains.

Create complete vegetarian dishes or limited animal protein dishes, adaptable to various menus and clientele.

Adapt techniques, cutting and cooking methods to streamline food costs.

TECHNIQUES



BROTHS, GRAVIES, SAUCES AND SEASONINGS

The hallmarks of dishes on any menu

Improve dishes with high-quality broths, sauces, gravies and seasonings for different produce categories (meat, poultry, fish, shellfish and vegetables).

Learn various preparation techniques adaptable to different catering concepts, menus, or clientele.

Master organization, hygiene standards, storage and preservation.

TECHNIQUES



SOUS-VIDE METHOD

SET UP, PRODUCTION AND SENDING OUT

Master, practice, and understand benefits of sous-vide method

Optimize kitchen staffs time management, output and productivity.

Know various implementation, preparation and preservation options to respect ingredients and flavors.

Learn how to use sous-vide equipment and comply with hygiene legislation.

Master various levels of cooking (preservation and/or precision), storage, regeneration and sending out.





NEW TRENDS



FRENCH BISTROS

A modern approach to French classics

Re-interpret bistro cuisine classics and French regional recipes with emphasis on culinary traditions.

Learn broths, stocks and sauces methods, preparation and cooking techniques, reheating and plating.

Master techniques and optimize methodology to improve in quality, productivity and efficiency.



BRUNCH AND BREAKFAST

Various combinations for indulgent mornings

Preparation of savoury hot and cold recipes, inspired by new brunch and breakfast trends.

Master the preparation and presentation, while reflecting on the organization and cost management.

Develop a range of various and innovative recipes around eggs, salads and breads.

Use of fresh products and enhance semi-elaborated quality products.

Apply organizational methodologies and special techniques for brunch and breakfast offers.



COCKTAILS, BANQUETS AND SEMINARS

Recipes specifically established for successful cocktails, banquets and seminars

Work around tastes and texture with a modern presentation.

Master preparation techniques and staff organization to monitor the meals' quality for an event.

Adapt the serving methods and techniques for a cocktail reception.

Reinterpret the French and international cuisine classics in a 'finger food' format for innovative cocktails.

RESTAURANT - BANQUETING AND CATERING



CONTEMPORARY BUFFET FOR 5* CITY RESORT HOTELS (HOT & COLD).

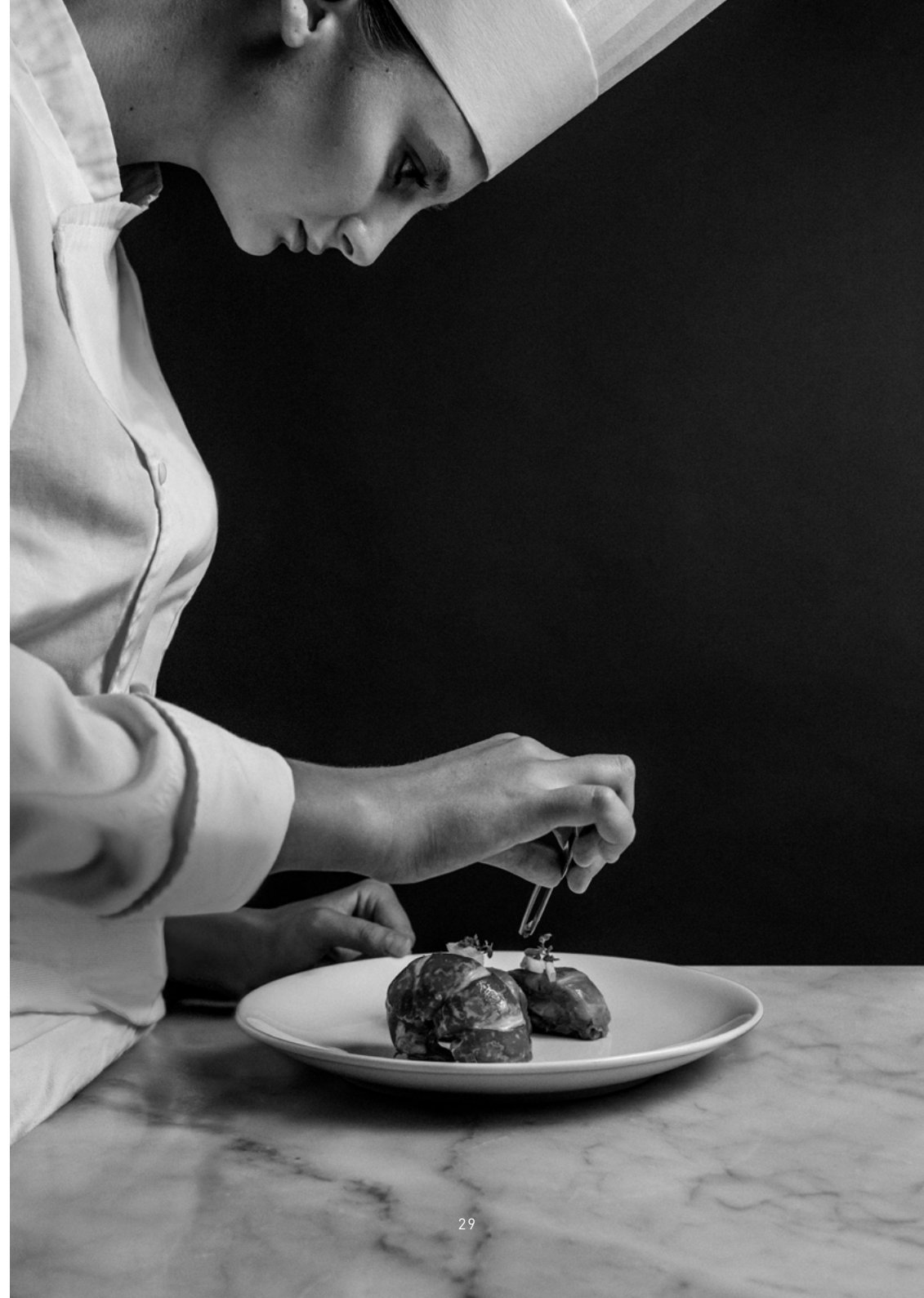
Design a contemporary buffet for 5* hotels

To discover traditional recipes in line with local products to make creative buffets through Alain Ducasse's philosophy.

Enhancing the value of the products at each stage of the process (including cutting techniques, cooking methods, seasoning, etc).

Quality control of the products.

Adapt the serving methods and techniques for a successful contemporary buffet.



STREET FOOD



BEST-OF INTERNATIONAL STREET FOOD

Innovation and expertise applied to current fast food trends

Immerse in the current international street food trends and master the classics.

Create innovative recipes: burger, sandwich, salad, buddha bowl, soups, pasta box, tart, small portioned hot meals.

Enhance fresh and semi-elaborated produce, improve organizational methods and master techniques to optimize productivity and efficiency.



NEW TRENDS OF HEALTHY AND FAST CASUAL STREET FOOD

Organization, production, and re-heating large volumes

Create a healthy menu offering inspired by key street food trends.

Enhance fresh and semi-elaborated produce, improve organizational methods and master techniques to optimize productivity and efficiency.

Create trendy and healthy recipes: salad bar, buddha bowl, small portioned hot vegetarian meals, soup, smoothie, pasta box, tart, sandwich, etc.

Use of cereals and gluten free flour, super food and medicinal ingredients.



PASTRY ARTS MODULE CONTENT

SIGNATURE



M.O.F À LA CARTE

Rigor, simplicity, and the utmost respect for tradition

Ice cream, pastry, chocolate, confectionery.
Select a module and be trained by a M.O.F.

Re-interpret the pastry classics signed by
Meilleurs Ouvriers de France Chefs.

Master techniques from the elite of the French
pastry scene.



BEST OF OLD FASHIONED DESSERTS

A pastry mix designed to meet the expectations
of a cosmopolitan clientele

Structure a dessert menu based on three themes:
Bistro, Gastronomic and Trends (Naturalness).

Make plated desserts and cooked desserts with
seasonal produce.

Adapt preparation and cooking techniques
to enhance desserts' presentation, appearance
and quality, while respecting produce properties.



FRENCH TEA TIME

For an elegant and tasty afternoon

Create a complete Tea Time trolley and assortment.

Elaborate modern small cakes, petit-fours, small tarts and pound cakes with fruits and chocolate.

Acquire techniques with the aim of creating delicate design and enhancing taste.



TRADITIONAL AND INNOVATIVE PASTRY



FUNDAMENTAL PASTRY TECHNIQUES

Basic notions on different pastry preparations

Master basic techniques to make creative, simple desserts with emphasis on taste and visual aspect.

Understand technologies and master production and assembling methods to make accessible but high quality pastries.

Elaborate dough, mousses, creams, biscuits, ice-cream and icy textures.



TARTS & ENTREMETS

Traditional and modern creations designed for success

Understand pastry fundamentals and learn new techniques.

Master new finishing techniques and discover current trends in cake design.

Prepare various tasty and contemporary tart and entremet recipes.

TRADITIONAL AND INNOVATIVE PASTRY



SWEET-SNACKING PETITS GÂTEAUX

Innovation and expertise applied to take-away pastries

Prepare various finger food recipes: brownie, cereal bars, tarts, etc.

Revisit classic recipes and adapt them for different tasting settings (restaurant or take-away).

Discover new trends to boost a desserts menu.



PLATED DESSERTS – DESSERTS DE RESTAURANT

A pastry mix designed for restaurant menus

Master Palace/Restaurant technics of finishing.

Know the distinctive features and specificities of plated desserts.

Adapt preparation and cooking techniques to enhance plated desserts' presentation, appearance and quality.



CLASSICS REVISITED

Re-interpret the French pastry classics

Enhance classic recipes between tradition and evolution.

Master the techniques to elaborate the most famous French desserts.

Discover how French pastry become an Art.



HEALTHY PASTRY



NEW SUGAR USAGE IN PASTRY

A new approach to pastry conception

Develop a wide range of tasty and healthy restaurant pastries by using new sugar types: reduced fruit juice, maltitol, stevia, agave syrups, or honeys.

Discover and understand which sugar type is the most adapted to elaborate different light and tasty recipes.



GLUTEN AND LACTOSE FREE PASTRY

Design pastries for everyone

Make innovative gluten and lactose free restaurant pastries to create a healthy and tasty offering.

Elaborate adapted recipes for consumers or those with celiac disease.

Discover and learn about the most adapted raw produce substitutes.

ICE CREAM



ICE CREAM AND FROZEN ENTREMETS

Learn how to develop a wide range of frozen desserts

Master ice cream technology fundamentals to be more independent and creative.

Make a wide range of ice creams, sorbets, frozen entremets and roll cakes using different components.

Critical analysis of physico-chemical reactions through tasting and observations.



CHOCOLATE



CHOCOLATE PIECES, BONBONS AND BARS

Learn how to present a wide range of chocolate pieces, bonbons and bars

Master chocolate technology fundamentals to create new recipes.

Elaborate a wide range of different bonbons with ganache, praline, double layers, marzipan, etc.

Optimize production and master finished products, freezing processes.



GROUND CHOCOLATE

Reinterpretation of iconic chocolate desserts

Acquire knowledge on chocolate: variety of beans, origins, flavours, new trends.

Master tempering techniques of chocolate and the making of simple chocolate decorations.

Make chocolate desserts according to different concepts: gastronomic, revisited classics, small cakes, tea-time cakes.

Creation of a chocolate snack offer (bars, finger food format).

Work around textures and combination of original flavours.



CONFECTIONERY BETWEEN TRADITION AND INNOVATION

A modern approach to confectionery classics

Create a wide range of confectionery products easy to reproduce with your teams.

Make different traditional and trendy recipes such as Haribo® candies, marshmallows, fruit jellies, caramels, fudges, fondant and coated nougat.





THE SECRETS OF FRENCH BREAD AND VIENNOISERIES

The secrets of French bread and viennoiseries

Make a wide range of breads, brioches, croissants, and sourdough bread.

Master slow-rising and delayed-checking methods for streamlined production.

Learn different polish and natural yeast production methods.



PRESENTATION PIECE



ARTISTIC PIECES

Master various techniques of sugar, chocolate and croquembouche sculpture making

Elaborate and carry out festive, themed and artistic pieces.

Learn the texture and finishing tricks behind the small details.

Master spun, bubbles, pulled sugar/chocolate, soufflé, modèle, ribbon, figurines.



E X C E L L E N C E



E X C E L L E N C E

CONTACT

Our teams are at your disposal for any questions concerning training, financing or for any request for a quotation.

Thibaut Damico
+33 (0) 6.50.16.53.30
thibaut.damico@ecoleducasse.com

ÉCOLE NATIONALE SUPÉRIEURE DE PÂTISSERIE
125 All. du Château de Montbarnier,
43200 Yssingaux

Cécile Salle
+33 (0)7.63.18.92.21
cecile.salle@ecoleducasse.com

PARIS CAMPUS
16-20, Av. du Maréchal Juin
92190 Meudon

