



ÉCOLE DUCASSE MASTERCLASS

A two-week masterclass at École Ducasse - Paris Campus, which will immerse you in Alain Ducasse's philosophy and contemporary gastronomy. An exciting new ingredient in the Practical Arts semester of our Bachelor's degree in International Hospitality Business.

Launches September 2020

EXPERIENCE THE BEST OF DUCASSE

Founded in 1999 by the legendary chef Alain Ducasse, École Ducasse has become an internationally-renowned exponent of teaching culinary and pastry arts, with an outstanding portfolio of hands-on education and training programs.

Now a sister institution to Glion, École Ducasse has created an exclusive masterclass that forms part of the Practical Arts curriculum of our Bachelor's degree in International Hospitality Business.

The École Ducasse MasterClass will be taught to first-semester Bachelor's students from September 2020 intake onwards.

The Bachelor's Degree in International Hospitality Business (BBA)**



MasterClass at École Ducasse - Paris Campus

*Opportunity to study this semester on international exchange at another Sommet Education campus.

**BBA (Bachelor in Business Administration).



ÉCOLE DUCASSE MASTERCLASS HIGHLIGHTS

Across two immersive and energizing weeks, you will gain a unique insight into France's world-renowned gastronomic heritage; learning from influential chefs, food producers and restaurant directors – all of them at the forefront of culinary arts innovation.

You will acquire in-depth knowledge of different types of cuisine, while discovering new trends and innovations in gastronomy, service and beverage. At the same time, you'll be taught advanced sensorial analysis and food pairing skills.

The course includes lunches in signature Ducasse restaurants, visits to fresh produce markets and food production facilities, plus field trips to 5* Parisian hotels featuring Michelin-starred Ducasse restaurants.

Discover the universe of Ducasse in Paris

The masterclass will take place at the new École Ducasse - Paris Campus. This is scheduled to open in summer 2020 in Meudon, an affluent Parisian suburb nestling on the banks of the River Seine.

As a state-of-the-art center for culinary education, École Ducasse - Paris Campus incorporates technical areas for individual and collective cooking, together with two signature restaurants, a coffee bar and a boutique.

ALAIN DUCASSE – A LIFETIME OF CULINARY EXCELLENCE



Born in 1956 on a farm in the Landes region of France, Alain Ducasse discovered the tastes of local produce at an early age. Having trained with notable chefs including Michel Guérard, Gaston Lenôte, Alain Chapel and Roger Vergé, he earned his first three Michelin stars while heading Le Louis XV, the restaurant of the Hôtel de Paris in Monte Carlo. Throughout his career he has held 21 Michelin stars – one of only two chefs to achieve this feat.

Today, Alain Ducasse continues to set new standards in culinary and pastry arts, with his philosophies on responsible sourcing and natural, healthy ingredients inspiring a new generation of chefs and diners.

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

- Alain Ducasse



Click here for more information
on the Glion Bachelor's Degree
in International Hospitality Business

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