

## Bachelor's Degree in Culinary Arts and Entrepreneurship

### Cuisine or Pastry option

Full time training only

#### TYPE OF DIPLOMA

Three-year Program certified by the French Ministry of Higher Education

#### NEXT INTAKE

September 2024.  
Parallel registration from November 17, 2023 to May 17, 2024.

#### PARTNERS

- ESCP Business School
- Campus du Lac - CCI Bordeaux Gironde
- CCI Ile-et-Vilaine

#### APPLICATION PROCESS

- Be under 30 years old on January 1st of the year of registration.
- Application through Parcoursup for French and European students.
- International students can apply to join the Bachelor in the 1st, 2nd or 3rd year through the website.
- Admission process (1st year : preselection on documents, online multiple choice exercise, online interview ; 2nd and 3rd year : online interview only).
- After admission, the candidate file is confirmed and created.

#### LEVEL OF EDUCATION

Level 6

#### DURATION OF THE PROGRAM

3 years

LANGUAGES : Full English

#### FREQUENCY FOR FULL-TIME TRACK

Academic period and compulsory internships in France and abroad (3 to 4 months on 1st year; 4 to 5 months on 2nd and 3rd year)

#### OBJECTIVES

- Define and understand the basic concept and fundamentals tools of business management.
- Use these concepts and tools to put together a coherent and socially responsible business plan.
- Master the cuisine fundamentals and techniques.
- Mobilize all techniques to offer new culinary creations.
- Know how to work in an intercultural team in a respectful way, no matter your role.
- Adapt, analyze and improve operational and relational behavior depending on the situation.
- Understand your role and your responsibilities as a professional when it comes to sustainable development in a business environment.

#### LOCATION

Paris campus

#### ACCESS FOR THE DISABLED

Training sites are accessible to people with reduced mobility

#### ADMISSION CONDITIONS

- High School diploma
- Foreign diploma equivalent to the French High School diploma / Parallel admission in the second and third year under the conditions of ECTS point and professional experience in the gastronomy sector.

#### EDUCATIONAL CONTENT (non-exhaustive list)

Year 1 : Culinary fundamentals, Administrative and Accounting management, Stress management, Marketing / Year 2 : Culinary creativity, Sommelier, Finance, Entrepreneurship, Law, Management and HR, Marketing / Year 3 : Entrepreneurial finance, Management and Leadership, Marketing and Innovation, Entrepreneurship and Business, Business game, CSR policy.

## METHODS AND USED MEANS

- Support in finding internships (career center)
- Theoretical courses and practical work
- Masterclasses by professionals of the sector
- Quizzes, role-playings, challenges, group projects, research work
- Real-life professional situations, case studies
- Creation of business plan

## ASSESSMENT METHODS

- Continuous assessment of acquired knowledge in each module and/or final exams
- Written tests, practical tests, oral tests
- Memorandum presentation and entrepreneurial project

## VAE

This training is accessible through the Validation of Acquired Experience (VAE).  
[vae-ferrandi@ferrandi-paris.fr](mailto:vae-ferrandi@ferrandi-paris.fr)  
For prices, check our website.

## RNCP CODE AND LINK TO THE SHEET

[36266](#)

## CERTIFICATION WORDING

Culinary Arts and Entrepreneurship

## NAME OF CERTIFIER

FERRANDI-CCI PARIS ILE  
DE France/MINISTERE DE  
L'ENSEIGNEMENT SUPERIEUR ET DE LA  
RECHERCHE

## REGISTRATION DUE DATE

31/08/2026

## CONTACT

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## ACHIEVED RESULTS

**100%**

Exam pass rate in 2023

Presentation rate for the  
2023 exam: 100%

**97,5%**

7-month integration rate  
for outgoing learners  
in 2022

Integration rate in the  
targeted profession of  
learners leaving in 2022:  
94%

**89,7%**

Overall satisfaction rate of outgoing learners in 2022

## CAREER PROSPECTS

The diploma holder can access different positions in a restaurant as a chef, pastry chef, restaurant manager, project manager in hotel/restaurant development/agri-food industry, culinary consultant, ect.

After a few years, it is possible to be in charge of one or many establishments or join the general management of a group.

## FURTHER TRAINING

MSc in Hospitality Management at FERRANDI Paris

## ADMISSION FEES

Year 1, 2 and 3 : 14 500 euros per year

To know more about additional costs, refer to the 2024 financing and recruitment terms and conditions.