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CONTINUE THE STUDIES IN FRANCE

**GET A BACHELOR'S DEGREE IN  
ONE YEAR**



INSTITUT  
CULINAIRE  
DE FRANCE

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# INSTITUT CULINAIRE DE FRANCE

- A private higher education institution
  - In association with the world-renowned pastry chef Pierre Hermé
  - Dedicated to pastry, bakery, chocolate, confectionery, ice cream and confectionery arts management
  - Located in Bordeaux, France
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# PIERRE HERMÉ

CHAIRMAN OF THE TEACHING COMMITTEE  
INSTITUT CULINAIRE DE FRANCE

- The World's Best Pastry Chef in 2016 by the Academy of the World's 50 Best Restaurants
- Ranked the fourth most influential French person in the world by Vanity Fair
- Ranked the fourth favorite entrepreneur of the French in 2021 by the magazine Forbes
- Called "the Picasso of Pastry" by Vogue
- Written or co-written over 40 books







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# KEY FOR SUCCESS

- Renowned teachers, including the Executive Pastry Chef Kyung-Ran Baccon who was the World Pastry Championship silver-medallist (SIGEP Rimini 2012) and finalist Pastry Meilleur Ouvrier de France (Best Artisan of France) in 2015
  - State-of-the-art facilities and equipment
  - Belonging to Galileo Global Education, Europe's leading higher education group, thus benefit from high-level cross-disciplinary teaching
  - A network of specialists and companies in the hospitality sector, the institute is well connected with the largest food retail groups and the most distinguished artisan bakeries and confectionery arts
  - Students from all over the world, this cultural diversity is a wealth for the students and the institution as well
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## BACHELOR'S DEGREE IN SWEET CULINARY ARTS & ENTREPRENEURSHIP

### 2 OPTIONS:

- Pastry & Entrepreneurship
- Chocolate / Confectionery & Entrepreneurship



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# PROGRAM HIGHLIGHTS

- Designed to train ambitious entrepreneurs in the fields of pastry, chocolate, confectionery, ice-cream and baking
  - This course enables students to refine their skills in chocolate, confectionery, ice-cream and baking arts while developing a strategic vision and competencies in management, marketing, and communication.
  - Graduates can pursue careers as entrepreneurs, culinary consultants, or managers in the sweet culinary sector.
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# TRAINING PROGRAM

10 MONTHS  
(6 MONTHS STUDIES  
+ 4 MONTHS PAID  
INTERNSHIP)

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SKILLS BLOCS	MODULES	HOURS
UE1 – Professional training	<ul style="list-style-type: none"><li>▫ Practical laboratory training</li><li>▫ 3D printing</li><li>▫ Allergens - Diets</li><li>▫ Product knowledge</li><li>▫ Resonant and sustainable patisserie</li><li>▫ Healthier patisserie</li><li>▫ F&amp;B management</li></ul>	323H50 17 crédits ECTS
UE2 – Business management	<ul style="list-style-type: none"><li>▫ Business Plan</li><li>▫ Merchandising</li><li>▫ Macro and micro businesses</li></ul>	49 H 10 crédits ECTS
UE3 – Business environment	<ul style="list-style-type: none"><li>▫ Sociology of organizations</li><li>▫ HR management</li><li>▫ Marketing and communication</li></ul>	49 H 8 crédits ECTS
UE4 – Communication	<ul style="list-style-type: none"><li>▫ Consumer behaviour</li><li>▫ Business English</li><li>▫ Packaging</li><li>▫ Sales techniques</li></ul>	94H50 16 crédits ECTS
UE5 – Culinary culture	<ul style="list-style-type: none"><li>▫ Luxury code</li></ul>	17H50 2 crédits ECTS
UE 6- School life and professionalization	<ul style="list-style-type: none"><li>▫ Orientation</li><li>▫ Focus</li><li>▫ Career management</li><li>▫ Theoretical and practical part-time courses</li><li>▫ Period in a company (4 months compulsory)</li></ul>	603H 8 crédits ECTS
TOTAL FORMATION With 4 months of internship		1136H50 60 crédits ECTS





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# PREREQUISITES

- Have a two-year undergraduate degree or above
  - Have completed IDE's Diploma Program in Bakery or Pastry (Certificat de Compétences Professionnelles Level 3)
  - Be fluent in English (IELTS 6.0+ or TOEFL 72-80)
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# FEES

- Tuition fees: EUR 12,000
- Registration fees: EUR 450
- Student kit (tools and uniforms) : EUR 750
- Living cost: Approx. EUR 900 per month
- During the internship in France, students receive a salary of approximately 605 euros per month, which can partially compensate the living costs.



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# APPLICATION PROCESS

**Step 1: Application:** Submit your application documents to IDE who will transmit to the Institut Culinaire de France.

**Step 2: Appointment:** Book an appointment with the admissions department of the Institut Culinaire de France via their English website <https://www.institutculinaire.fr/en>

**Step 3: Interview:** You will be offered an interview within 48 hours to assess your motivation.

**Step 4: Admission:** If you are accepted onto the course, you will receive an enrolment form, to be completed and returned to the Institut Culinaire de France.

*Nota: IDE assists students in submitting their applications, but the final decision on admission remains with the Institut Culinaire de France.*

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# DOCUMENTS AND TIMETABLE

## **Application documents:**

- Qualifications corresponding to the prerequisites
- Transcripts
- An up-to-date CV in English
- A cover letter in English
- A photocopy of your passport

## **Timetable:**

Submit your application documents to IDE: no later than 31 May 2025

Start the visa application process: no later than 23 June 2025 (the processing time takes minimum: 6-8 weeks, it's best to start the process at least 3 months before your departure)

Beginning of the courses in France: Monday 25th August 2025

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# THANK YOU

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