

“
GOOD
CUISINE
IS THE
FOUNDATION
OF GENUINE
HAPPINESS”

Auguste Escoffier, 1846-1935



IDE

Institut Disciples Escoffier

Hong Kong

Welcome to IDE!

Disciples Escoffier International, founded in France in 1954, is an association dedicated to the culinary arts. Now counting over 30'000 "Disciples" in 30 countries, it has become the world's largest chef association. Our tight-knit "family" includes some of the most respected chefs in the fine dining industry.

Our core mission and philosophy is driven by the legacy of Auguste Escoffier (1846-1935), the legendary "King of Chefs and Chef of Kings", widely considered as the father of modern French cuisine.

Today, the "Escoffier spirit", as the Disciples Escoffier chefs like to call it, means fostering the transmission of knowledge to new generations of chefs, striving to be at the forefront of culinary innovation, and supporting food-related charitable activities.

To further the spirit of knowledge transmission, the Institut Disciples Escoffier (IDE) was born. Today it is our professional culinary school, with several locations across Asia and Europe.

We strive to uphold the highest professional and academic standards, to prepare our students for demanding careers within luxury hospitality groups and fine dining establishments.

As such, we are accredited by the French Ministry of Education, and work on a regular basis with celebrated international chefs. In Hong Kong, we are honoured to pursue our partnership with the Towngas Cooking Centre, one of the most reputable and well-established culinary centers in Hong Kong.

We seek to continue inspiring new careers, and strive to share with students our passion and know-how for fine cuisine and French gastronomy.



Robert Fontana,

Founder & CEO
Maitre Cuisinier de France

Why study at IDE?



Enroll in programs of excellence with individualized support

- Intensive programs with high academic standards
- Class size limited to 16 students to allow for personalized coaching
- Each class is taught by a Master Teacher and Teaching Assistant
- Objective to facilitate your entry into the F&B industry



Study in state-of-the-art facilities:

- Advanced practical classrooms for culinary arts, bakery and pastry
- Self-contained individual workstations for each student
- Professional-grade kitchen and equipment
- Demonstration areas with mounted mirrors or AV system



Learn from our Master Chef Instructors and celebrated Guest Chefs:

- Our Master Teachers are classically trained in French cuisine, bakery and pastry
- World-class professionals with experience in luxury hotels or fine dining restaurants
- Sharing with you their specialized know-how and passion
- International Guest Chefs are also often invited to host exceptional workshops



Join the world's largest chef association:

- Disciples Escoffier International: 30'000 chefs in 30 countries
- Graduates may join as members
- Find friendly and knowledgeable support in many cities around the world
- On-going source of contact and potential employment opportunities



Earn a French national certificate:

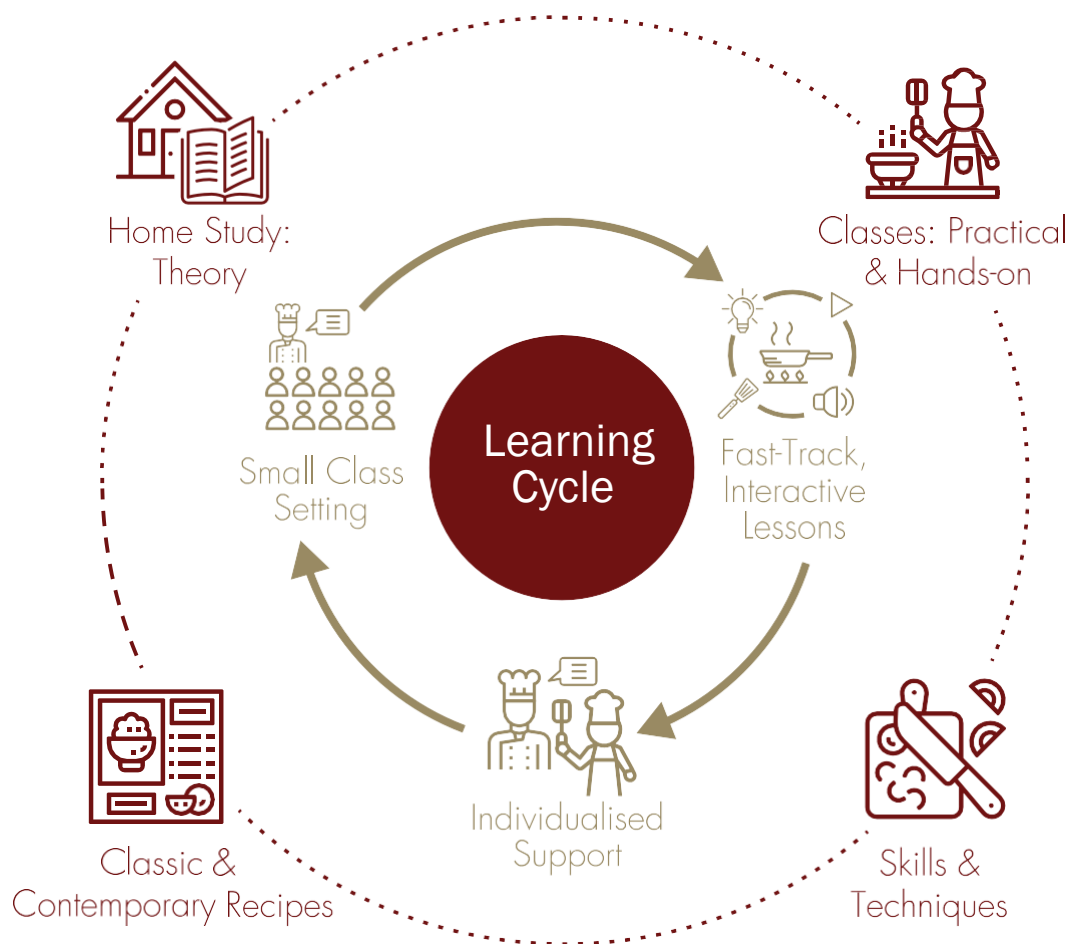
- IDE is accredited by the French government for the Double Certification programs
- Gain a Level 3 French National Certificate
- An official recognition synonymous with outstanding quality
- Enhancing your career international opportunities



Enjoy a once-in-a-lifetime experience!

- Challenge yourself and broaden your horizons
- Many graduates keep in touch with their instructors, and come back to visit
- Develop lifelong friendships with other students

**Disciples Escoffier International is the
world's largest chef association.**



Disciples Escoffier Diploma in Cuisine

7 Months | 432 Hours | 2 Days per week



Entry requirements

Open to Beginners

(18+ year old/English speakers)



Tuition fees

HKD 199'900



Certification

French National
Certificate in Cuisine

PROGRAM FEATURES:

A comprehensive program specializing in traditional French culinary training, designed for French food lovers, epicureans and restaurants owners-to-be. Graduates will be awarded the national qualification in French Cuisine, accredited by the French government.

COURSE CONTENT – FUNDAMENTAL LEVEL:

- French culinary terms & definition
- Organization, hygiene and safety in the kitchen
- Professional knife handling and introduction to diverse cutting style
- Basic French cuisine techniques on stocks, sauces, vegetables, meat, fish, basic pastry, cooking methods, storage, work organization
- Study of Le Guide Culinaire Escoffier recipes
- Product origins and influences on French regional cuisine
- Technical cutting style and plating decoration
- Deepening professional kitchen skills
- Amplification on taste and use of seasoning, flavorings and spices

COURSE CONTENT – ELABORATE LEVEL:

- Recipe production with the best quality and rare produce
- Training of personal creativity
- Team management & Supply management
- Mastery of development technical knowledge
- Simplicity, and elegance of plating
- Menu creation and application
- Combination flavor, color and texture
- Gala dinner event organization



Disciples Escoffier Diploma in Pastry

7 Months | 432 Hours | 2 Days per week



Entry requirements

Open to Beginners

(18+ year old/English speakers)



Tuition fees

HKD 169'900



Certification

French National
Certificate in Pastry

PROGRAM FEATURES:

A comprehensive training program on the interpretation of traditional, classic and regional French pastry recipes and their contemporary adaptation worldwide. Train with well accomplished French master pastry chefs on the advanced and creative use of simple pastry ingredients.

COURSE CONTENT – FUNDAMENTAL LEVEL:

- French pastry terms & definition
- Organization, hygiene and safety in the kitchen
- Basic skills on basic dough, yeast dough, pâte à choux, basic cream, mousse cake, ganache, tart and pie, work organization
- Theoretical explanation on hygiene, type of flour, dairy product, sugar, thickener agent, chocolate, fruits and more
- Product origins and influences on French regional pastry
- Decoration of cakes, creating traditional desserts
- Deepening professional pastry skills
- Amplification on taste and how to combine texture in a cake

COURSE CONTENT – ELABORATE LEVEL:

- Recipe production with advanced techniques
- Training of personal creativity
- Pastry laboratory management & Supply management
- Mastery of development technical knowledge
- Simplicity, and elegance of decoration
- Pastry restaurant plating, buffet concept, cake shop
- Fine French bakery products
- Graduation tea session event organization



Grand Chef Program

5 Months | 168 Hours | 1 Day per week



Entry requirements

Open to Professional chefs

(3-year experience/English speakers)



Tuition fees

HKD 98'000



Certification

French National Certificate in Cuisine

PROGRAM FEATURES:

This program is tailor-made for professional chefs who want to enhance their skills in French cuisine, incorporating new techniques, organization, teamwork, creativity, taste development, kitchen management, hygiene, and plating. Our program emphasized restaurant management, the use of luxury ingredients, and the preparation of recipes by renowned chefs, utilizing modern techniques.

COURSE CONTENT:

- Recipe production with the best quality and rare produce
- Advanced professional chef technique
- Taste sensitive development
- Personal creativity enhancement
- Organization in the kitchen and teamwork
- Fine dining (star Michelin chef recipes) focus on the main ingredients
- Development of techniques and knowledge
- Management and operation of a restaurant
- Gastronomic plating influenced by global cuisines
- Guest chef demonstrations and guest supplier's explanation and degustation
- Intensive application of menus based of classical French gastronomy
- New techniques sous-vide, slow cooking, siphons, spherification, etc.
- Theoretical courses: crust, bread crumbed, savory cream, spices, marinate, stuff, cheese...





Student Experience: Alumni Testimonials

Angus Yung

Restaurant Owner

"During the IDE program, I had a chance to learn from different chefs, some even were Michelin star chefs. Although there are many cook books, it may give you details to cook, none of it tells you the reason behind why certain things should be done properly."



Terry Yeung

Chef

"For almost 30 years' experience in a kitchen, my relatives encouraged me to join Ide because they wanted me to overstep my marks as a chef with French cuisine. I wanted to improve my knowledge and techniques, I want to be a better chef."



Veronica

Hospitality Management

"I have a degree in hotel management. I work in the hospitality management and I enrolled the Pastry because I realized that I really want to bake cake. IDE provides knowledges that you cannot learn from yourself. Now I can show my skills to my relatives and I am proud of myself."

Jenny Shen

Co-founder of a Concept Cooking School

"The IDE programs have been a life changing experience, after going through 18 months of rigorous training (Cuisine & Pastry), not only was I technically competent but also became profoundly passionate about French food education. Thus when school was suspended in 2022 due to the pandemic, I co-founded FoodPLUS, a STEAM concept cooking school, aspiring to provoke curiosity and creativity via cooking with children."

“ I wanted to
improve my
knowledge and
technique ”



How to Apply

Applications can be made to Institut
Disciples Escoffier in Hong Kong

WhatsApp:
(+852) 5319 9558

Email:
icde.zh@institutescoffier.com

9/F, Lee Theatre Plaza,
99 Percival Street, Causeway Bay, Hong Kong

1/F, Chinachem Leighton Plaza,
29 Leighton Road, Causeway Bay, Hong Kong

 Disciples Escoffier Professional Diploma

 @institut_disciples_Escoffier

 <https://www.institutescoffier.com/>
<https://www.towngascooking.com/en/diploma/>

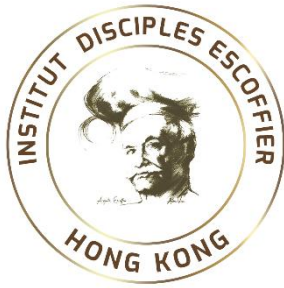


IDE

Institut Disciples Escoffier



Continue your studies in France
Get a professional bachelor's degree in one year



Prerequisites in Hong Kong

- Have a two-year undergraduate degree or above
- Have completed the Diploma Program in Cuisine, Bakery or Pastry at Institut Disciples Escoffier
- Be fluent in English (IELTS 6.0+ or TOEFL 72-80) or in French (DELF B1)



Two options in France



Bachelor's Degree in Food Service Management with Culinary Arts

Location: Gennevilliers Paris, France

Duration: 7 months studies + 5 months paid internship

Teaching language: French



Bachelor's Degree in Sweet Culinary Arts & Entrepreneurship

Location: Bordeaux, France

Duration: 6 months studies + 4 months paid internship

Teaching language: English or French

