



ÉCOLE DUCASSE

MASTER MORE THAN COOKING



2022-2023 TUITION FEES

Essentials - CAP - Diploma - Expert Diploma - Bachelor



ESSENTIALS PROGRAMS

Culinary Arts Essentials – 9-10 weeks

WHERE TAUGHT:	TEACHING LANGUAGE:	FEES:	INTAKES IN FRENCH:	INTAKES IN ENGLISH:
Paris Campus	French or English	TOTAL €: 9 900**/12 900***	30 May 2022 29 August 2022 24 October 2022 2 January 2023	6 March 2023 2 May 2023 11 September 2023
Paris Studio	French	TOTAL €: 9 660**/12 660***	February 2023	27 June 2022 3 July 2023

French Chocolate & Confectionery Arts Essentials – 8 weeks

WHERE TAUGHT:	TEACHING LANGUAGE:	FEES:	INTAKES IN ENGLISH:
École Nationale Supérieure de Pâtisserie	English	TOTAL €: 8 900	16 June 2022 15 June 2023

French Pastry Arts Essentials – 8 weeks

WHERE TAUGHT:	TEACHING LANGUAGE:	FEES:	INTAKES IN FRENCH:	INTAKES IN ENGLISH:
Paris Campus	English or French	TOTAL €: 6 900**/8 900***	30 May 2022 29 August 2022 2 January 2023 6 March 2023	2 May 2023 28 August 2023 23 October 2023
École Nationale Supérieure de Pâtisserie	English	TOTAL €: 8 900		16 June 2022 15 June 2023

French Bakery Arts Essentials – 8 weeks

WHERE TAUGHT:	TEACHING LANGUAGE:	FEES:	INTAKES IN FRENCH:	INTAKES IN ENGLISH:
École Nationale Supérieure de Pâtisserie	French or English	TOTAL €: 7 900**/ 8 900***	9 May 2022 9 May 2023	16 June 2022 15 June 2023

Essentiels des Arts de l'Hospitalité et de la Sommellerie – 8 weeks

WHERE TAUGHT:	TEACHING LANGUAGE:	FEES:	INTAKES IN FRENCH OR ENGLISH:
Paris Campus	French or English	TOTAL €: 7 000**	20 February 2023

CDP PROGRAMS

CDP Pâtissier – 8 months

WHERE TAUGHT:	TEACHING LANGUAGE:	FEES:	INTAKES IN FRENCH:	
École Nationale Supérieure de Pâtisserie	French	TOTAL €: 12 990	18 July 2022 19 September 2022 6 February 2023	17 July 2023 18 September 2023

CDP Pâtissier – 9 months

WHERE TAUGHT:	TEACHING LANGUAGE:	FEES:	INTAKES IN FRENCH:	
École Nationale Supérieure de Pâtisserie	French	TOTAL €: 15 990	20 June 2022	19 June 2023

CDP Chocolatier-Confiseur – 8 months

WHERE TAUGHT:	TEACHING LANGUAGE:	FEES:	INTAKES IN FRENCH:	
École Nationale Supérieure de Pâtisserie	French	TOTAL €: 12 990	19 September 2022	18 September 2023

CDP Glacier – 8 months

WHERE TAUGHT:	TEACHING LANGUAGE:	FEES:
École Nationale Supérieure de Pâtisserie	French	TOTAL €: 12 990

DIPLOMÉ PROGRAMS

Diplôme de Cuisine – 35 weeks

WHERE TAUGHT:	TEACHING LANGUAGE:	FEES:	INTAKES IN FRENCH:	
Paris Campus	French	TOTAL €: 23 500**/31 500***	8 Septembre 2022 9 February 2023	7 September 2023

Culinary Arts Diploma – 35 weeks

WHERE TAUGHT:	TEACHING LANGUAGE:	FEES:	INTAKES IN ENGLISH:	
Paris Campus	English	TOTAL €: 23 500**/31 500***	08 September 2022 2 March 2023	14 September 2023

French Pastry Arts Diploma – 30 weeks

WHERE TAUGHT:	TEACHING LANGUAGE:	FEES:	INTAKES IN ENGLISH:	
École Nationale Supérieure de Pâtisserie	English	TOTAL €: 24 900	01 September 2022 12 January 2023	2 March 2023 31 August 2023

EXPERT DIPLOMÉ PROGRAM

Expert Diploma in French Pastry Arts – 12 weeks

WHERE TAUGHT:	TEACHING LANGUAGE:	FEES:	INTAKES IN ENGLISH:	
École Nationale Supérieure de Pâtisserie	English	TOTAL €: 11 900	16 June 2022 16 February 2023	20 April 2023 15 June 2023

École Ducasse reserves the right to review and modify the fees and Terms and Conditions of each year at any time and without prior notice. To maintain the standards expected from the institution, the fees are reviewed annually.

Programs taught at Paris Campus include tuition, food and beverage prepaid, learning resources and application fees.

Programs taught at École Nationale Supérieure de Pâtisserie include tuition, learning resources and application fees.

* Non refundable / ** EU fees / *** Non EU fees

BACHELOR PROGRAMS

Bachelor in Culinary Arts – 3 years

WHERE TAUGHT:

Paris Campus

TEACHING LANGUAGE:

English

INTAKES IN ENGLISH:

05 September 2022
13 February 2023
28 August 2023

PARIS CAMPUS	YEAR 1	YEAR 2	YEAR 3	TOTAL €
Application fees	200*	-	-	200*
Registration fees	1 000*	-	-	1 000*
Tuition Fees	12 804**/16 137***	12 803**/16 137***	12 803**/16 136***	38 410**/48 410***
Learning resources	1 600	760	620	2 980
On site catering fees	1 430*	1 430*	2 000*	4 860*
TOTAL €	17 034**/20 367***	14 993**/18 327***	15 423**/18 756***	47 450**/57 450***

Bachelor in French Pastry Arts – 3 years

WHERE TAUGHT:

Paris Campus

TEACHING LANGUAGE:

English

INTAKES IN ENGLISH:

05 September 2022
13 February 2023
28 August 2023

 École Nationale Supérieure
de Pâtisserie

French or English

**INTAKES IN FRENCH
OR ENGLISH:**

29 August 2022
28 August 2023

PARIS CAMPUS	YEAR 1	YEAR 2	YEAR 3	TOTAL €
Application fees	200*	-	-	200*
Registration fees	1 000*	-	-	1 000*
Tuition Fees	12 804**/16 137***	12 803**/16 137***	12 803**/16 136***	38 410**/48 410***
Learning resources	1 600	760	620	2 980
On site catering fees	1 430*	1 430*	2 000*	4 860*
TOTAL €	17 034**/20 367***	14 993**/18 327***	15 423**/18 756***	47 450**/57 450***

ÉCOLE NATIONALE SUPÉRIEURE DE PÂTISSERIE	YEAR 1	YEAR 2	YEAR 3	TOTAL €
Application fees	200*	-	-	200*
Registration fees	1 000*	-	-	1 000*
Tuition Fees	12 837**/16 170***	12 837**/16 170***	12 836**/16 170***	38 510**/48 510***
Learning resources	1 300	470	420	2 190
TOTAL €	15 337**/18 670***	13 307**/16 640***	13 256**/16 590***	41 900**/51 900***

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Programs taught at École Nationale Supérieure de Pâtisserie include tuition, learning resources and application fees.

* Non refundable / ** EU fees / *** Non EU fees

CONTACTS

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