

BACHELOR'S

IN INTERNATIONAL

PASTRY MANAGEMENT

3-YEAR UNDERGRADUATE > 180 ECTS



REVEAL YOUR INNER PASTRY ARTIST

One of France's most renowned delicacies, patisserie is experiencing a boom in popularity all over the globe. Elevated to the level of an art and synonymous with emotion, it requires refinement and aesthetics along with great technicality and creativity.

Our 3-year State-approved Bachelor's degree will immerse you in an innovative vision of the patisserie professions. It will prepare you to become an expert in pastry, bread-making, viennoiserie, chocolate and confectionery, and equip you with the know-how, techniques and managerial skills to take on a senior position in France or internationally,

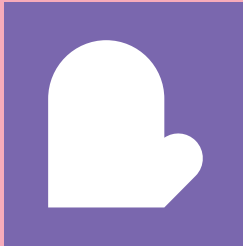
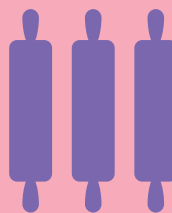
or to create your own business as an entrepreneur.

Resolutely experiential, our educational approach alternates practical and academic lessons. 50% of your training is dedicated to professional experience in our pastry, bread-making and chocolate laboratories and our training restaurants. You will master the fundamentals of traditional French pastry as well as the complexity of contemporary desserts. Your course will also incorporate creative and collective projects that will develop your team spirit, interpersonal skills and initiative.



FOCUS ON THE CREATIVE PALETTE MODULE

Because modelling, like patisserie, is an invitation to connect with and reveal your sensitive side, the creative palette module takes its rightful place within the International Bachelor of Pastry Management. Using clay, our students explore their creativity and identity to the full to then transfer them the world of pastry.



¹ State-approved Bachelor's in International Culinary Arts Management

YEAR 1

YEAR 2

YEAR 3

FOUNDATION

CONSOLIDATION & CREATIVITY

ADVANCED TRAINING & SPECIALISATION

SEMESTER 1

PASTRY COURSES & MODULES

- Production Organisation & Management
- Fundamentals of Management
- Food Science
- Creative palette (drawings, sketches, modelling)
- Fundamentals of pastry techniques

PASTRY COURSES & MODULES

- Consumer behaviour
- Accounting management
- Fundamentals of HR professions & employment law
- R&D Seminar
- Advanced pastry techniques

COURSES

- Experiential marketing
- Purchasing Management & Negotiation
- Performance management
- Ethical management

PLACEMENT
14 WEEKS

PROFESSIONAL EXPERIENCE

- Specialisation Restaurant Patisserie or Retail Patisserie
- Choice of elective: Chocolate or Ice cream

SEMESTER 2

PASTRY COURSES & MODULES

- Purchasing & Supply Management
- Strategic & operational marketing
- Introduction to CSR
- Pastry Techniques and Service Management
- Bread-making and Viennoiserie

PASTRY COURSES & MODULES

- Chef Branding & Packaging
- Cost analysis
- Creative palette (colour, modelling and production)
- Applied pastry techniques & creative project

COURSES

- Loyalty & Customer Relations
- Strategic management of human resources
- Business creation & management
- Pastry & Beverage Pairing

PROFESSIONAL EXPERIENCE

- Stock office
- Service
- Restaurant desserts
- Tea room

PROFESSIONAL EXPERIENCE

- Restaurant patisserie (Saisons Restaurant 1* and L'Institut)
- Retail patisserie

PROJECT
Creating Recipes

PLACEMENT
14 WEEKS

PLACEMENT/ EMPLOYMENT

SUPPORT FROM A TALENT MANAGER

CAREER SERVICE & ACCESS TO THE ALUMNI NETWORK

Examples of courses, non-exhaustive list.

OUR SPECIALISATIONS

In the 3rd year, you will choose between two specialisations with an additional 2-week elective: chocolate or ice cream.

RETAIL PATISSERIE

Develop an innovative range of individual desserts, tarts and artistic pieces and learn the techniques of making, assembling and displaying pastries for retail.

RESTAURANT PATISSERIE

Produce restaurant desserts (desserts, cakes, coulis, hot and cold desserts, sweets, buffet and plated desserts).



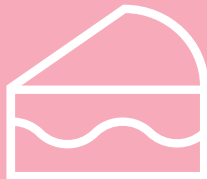
FOCUS ON THE CREATIVE PROJECT

In the 3rd year, you complete the "creation of recipes" project, which will allow you to define, in a few weeks, your culinary identity by stimulating your creativity. There are several steps to achieving this: ideation lessons, innovation modules, laboratory trials then realisation and final creation with tasting of your patisserie by a jury of professionals.

WHAT NEXT?

You will have the choice of a wide variety of careers at the heart of our professions: entrepreneur, pastry chef, pastry chef de partie, restaurant pastry chef, private pastry chef, chocolatier-confectioner chef, retail pastry chef, catering pastry chef, bread-maker, product development manager, etc.

Are you dreaming of an incredible future? Become a trainer, consultant, ice cream maker, culinary journalist, chocolate artist, etc.





JOB FOCUS PASTRY CHEF

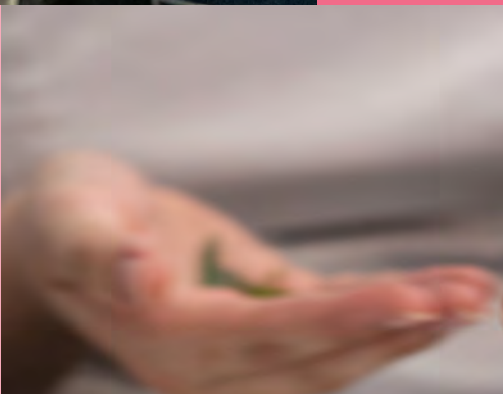
The role of pastry chef combines technical skills and creativity. They conceive and create all kinds of cakes and pastries. To ensure the success of their establishment, the pastry chef must work on both the flavour of their preparations and the visual presentation. They must be skilled in creating both the great classics of patisserie, and their own creations while remaining attentive to their clientele and trends in terms of flavours and seasonality.

"Organisation, precision, finesse and creativity are the watchwords of a pastry chef... We are veritable chemists. Pleasure and indulgence are essential."

Fabien Brunet,
Pastry chef-trainer
at Institut Lyfe

"Thanks to the institute, the quality of its training and its reputation, I was able to work alongside great pastry chefs (Bernachon, Guy Lassausaie, Cyril Lignac, etc.) once I finished my studies. I then decided to open a bakery in Lyon with my husband. I still sometimes wear the institute jacket in the shop, some customers see it as a real guarantee of quality."

Laure Martin,
graduate,
CEO of Pain-tisserie



ASK ME!

Want to know more?
Ask our ambassadors

