



ÉCOLE DUCASSE

ISH GURUGRAM CAMPUS



MASTER MORE THAN COOKING

- DIPLOMA PROGRAMS -



INDIAN
SCHOOL OF
HOSPITALITY

“I have always endeavored to pass on my vision of culinary and pastry arts. I share my know-how with all young people craving for learning, career-changers and professionals willing to strengthen their skills, with a single motto in mind: excellence in practice.”

ALAIN DUCASSE



1999

Since its foundation in 1999, École Ducasse has become an internationally-renowned exponent of teaching culinary and pastry arts, driven by the vision and energy of the iconic chef Alain Ducasse.

Now part of Sommet Education, the world-leading hospitality management education group, we are delighted to bring our French savoir-faire and knowledge in culinary and pastry arts to a wider audience.

Inside this brochure you will find an outstanding portfolio of hands-on education and our training program in culinary arts. Our diploma programs are taught at Indian School of Hospitality, a brand new state-of-the-art École Ducasse campus located in Gurugram.



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SCHOOLS TOUCHED BY GENIUS



01

As a chef, Alain Ducasse has achieved global renown by never settling for second-best. École Ducasse follows this same single-minded approach to the quality of teaching it provides. Meilleurs Ouvriers de France, World Champions, renowned chefs and pastry chefs, craftsmen, hospitality experts – our teams bring together a unique mix of expertise.

This is how École Ducasse has become an established reference point for excellence in education and training. We are ready to help you enhance your talent, cultivate your identity, and meet the high expectations of our industry.

E X C E L L E N C E



E C N E L L E C X E

Why choose École Ducasse?

At École Ducasse, our mission is to pass on Chef Alain Ducasse's culinary savoir-faire and philosophy to everyone. We offer a complete range of educational programs, from intensive entrepreneurial training courses to Bachelor degrees. We train students from all over the world, helping them to become the next generation of key stakeholders in international gastronomy.

Our programs are delivered by passionate and highly qualified professionals, who know that an effective training requires a personalized follow-up. These courses create a strong social experience and stimulate mutual help, shared best practices and team cohesion – all values which are inherent in our industry.

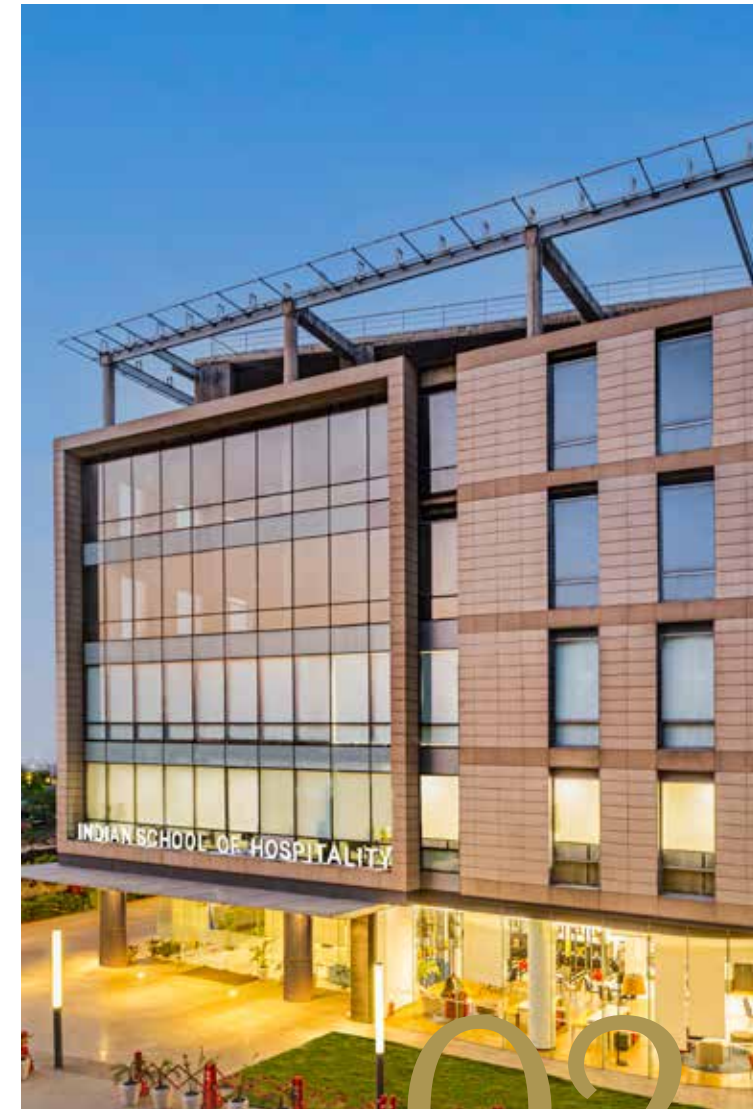
Key features

- 3 schools with complementary know-how
- More than 1,500 bachelor and career-changer Alumni
- 60+ nationalities enrolled in our schools
- 6 international academic partners
- High levels of practical, hands-on instructions
- Unique teaching methods and pedagogical content
- Highly qualified faculty members
- Industry-aligned program content



École Ducasse ISH Gurugram Campus

INDIAN SCHOOL OF HOSPITALITY



02

Master more than cooking with École Ducasse in India



The École Ducasse campus at ISH is India's international hub of learning for culinary arts education. Some of the brightest, most competent students from the region apply for our culinary programs every year. The École Ducasse curriculum blends culinary mastery with practical business skills. Our Diploma programs promise to equip students with the skills they require to become culinary entrepreneurs and professionals. A significant part of the programs focus on practical immersion and building life skills. Our students get the opportunity to intern with global hospitality and F&B brands to launch their culinary journey upon completion of the programs.



PROGRAM GUIDE



03

DIPLOMA PROGRAMS

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Short-term programs for culinary and pastry enthusiasts, career-changers, entrepreneurs and anyone interested in working in the gastronomic universe.

ADMISSION REQUIREMENTS:

Higher Secondary School or State Boards, CBSE and ICSE Certificate with 50% marks in 12th standard with English



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THE ÉCOLE DUCASSE ADVANTAGE

Our international diploma programs are for all those passionate about culinary and pastry arts. Whether you've finished high school, you're a chef keen on learning more about culinary business management or planning to change your career - our programs allow you to enhance your skills with a single motto in mind: excellence in practice.

You will begin the program with an introduction to culinary operations before moving on to learn complex techniques. The curriculum is designed to teach you about natural and healthy cuisines. The first semester will also guide you on relevant food safety and hygiene practices.

The program includes rigorous internship/s with leading restaurants, hotels and F&B brands. Every student is assigned an internship in line with their Individual Education Plan (IEP) based on their academic performance. You benefit from our strong industry connect and will have the opportunity to network with culinary experts from around the world. Our unique teaching methods help students and young professionals to excel at culinary and pastry arts. With a 15:1 student-faculty ratio, we deliberately keep our classes small so that you experience more of an immersive form of learning.

Since its creation, École Ducasse has made a significant international impact and keeps on building its network of schools with campuses all over the world. Our programs offers global opportunities through articulation pathways to École Ducasse campuses in France and Singapore's At-Sunrice GlobalChef Academy, Asia's leading culinary arts institute..

Our program will nurture your entrepreneurial spirit and teach you how to manage a business. You will develop an eye for detail, learn the art of plating, and work with precision and speed as you take on the heat in the kitchen.



Culinary Arts Diploma - (India & Paris Campus)

DURATION:

3 months at École Ducasse ISH Gurugram campus.

9 months at École Ducasse Paris campus including 4.5 month paid internship in France.

WHERE TAUGHT:

École Ducasse ISH Gurugram Campus, with articulation to École Ducasse Paris Campus

TEACHING LANGUAGE:

English

OVERVIEW:

Step into the dynamic world of food with our 12-month Culinary Arts Diploma. The intensive program begins in India and continues in École Ducasse, Paris, which is the global reference point for excellence in culinary arts. It ends with a professional internship that allows students to explore a range of careers, both inside and outside the kitchen.

The program is an exciting blend of skills, innovation and practical knowledge and allows students to train with the world's finest chefs. It covers a wide range of topics that move from the fundamentals of cooking to advanced culinary techniques. While our curriculum is rooted in French techniques, the approach is certainly global and offers an understanding of international food.

JOB AND CAREER OPPORTUNITIES:

The diploma allows students to pursue a diverse range of careers and excel in a specialisation of their choice. The career landscape for diploma graduates includes:

- Professional chef
- Culinary entrepreneurship
- Food nutrition
- F&B management
- Events and catering
- Franchise management
- Culinary consulting
- Food research and product development
- Food stylist



PROGRAM STRUCTURE:

Foundation Modules at ISH

- Introduction to Culinary Operations
- Fundamental Culinary Techniques
- Basics of Indian Cuisine
- Food Safety & HACCP
- Restaurant/Culinary Immersion
- Applied Mathematics and Software Tools
- Internship

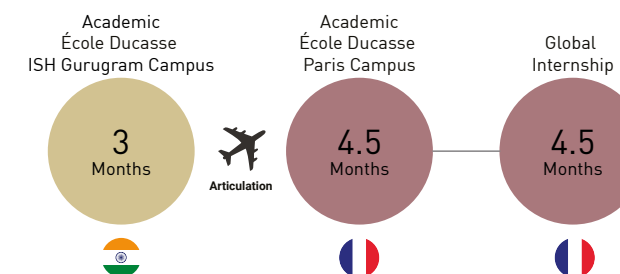
Culinary Specialisation

Culinary Arts Diploma (RNCP certification "Chef de partie specialized in gastronomic restaurant" + Ducasse certification)

- Culinary Arts Fundamentals
- Bistronomy & traditional cuisine
- Contemporary cuisine
- Mediterranean cuisine
- Natural & healthy cuisine
- Pastry Arts Fundamentals
- Restaurant Immersion
- Final evaluation
- Management of business unit
- Internship needed for certification (13 weeks)
- Extra Internship (1 week)

Global Articulation Pathway to École Ducasse Paris Campus

The Culinary Arts Diploma at École Ducasse follows an international curriculum. Students enrolling in this program begin the program at the École Ducasse ISH Gurugram campus and then articulate to École Ducasse Paris, located in France.



French Pastry Arts Diploma - (India & Paris Campus)

DURATION:

3 months at École Ducasse ISH Gurugram campus.

9 months at École Nationale Supérieure de Pâtisserie (ENSP) including 4.5 month paid internship in France.

WHERE TAUGHT:

École Ducasse ISH Gurugram Campus, with articulation to École Nationale Supérieure de Pâtisserie (ENSP)

TEACHING LANGUAGE:

English

OVERVIEW:

The most intensive pastry arts program allows students to build a solid foundation in India before transferring to ENSP, France — the global reference for pastry, bakery, chocolate, and confectionary arts.

The 12-month French Pastry Arts Diploma centres on hands-on learning and immersive experiences. It allows students to train with the country's finest pastry chefs and incorporates an interesting blend of skills, innovation and practical knowledge. The career-enhancing program ends with a 4.5-month professional internship in one of the world's finest restaurants or hotels.

JOB AND CAREER OPPORTUNITIES:

The diploma allows students to pursue a diverse range of careers and excel in a specialisation of their choice. The career landscape for diploma graduates includes:

- Pastry chef
- Pastry design and decoration
- Chocolate making and confectionary
- Events and catering
- Culinary entrepreneurship
- Franchise management
- Culinary consulting
- Food research and product development
- Food stylist



PROGRAM STRUCTURE:

Foundation Modules at ISH

- Introduction to Bakery Operations
- Fundamental Bakery Techniques
- Basic Cakes
- Fundamentals of Patisserie
- Food Safety & HACCP
- Restaurant Immersion
- Applied Mathematics and Software Tools
- Internship

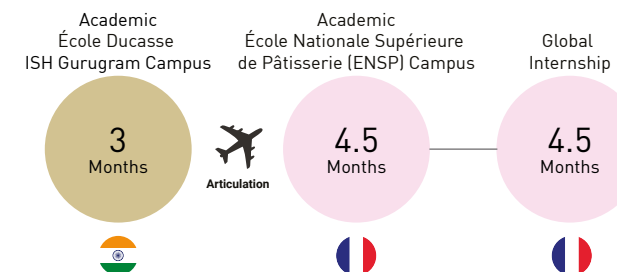
Pastry Specialisation

French Pastry Arts Diploma (at École Nationale Supérieure de Pâtisserie (ENSP) - Ducasse certification)

- French pastry arts fundamentals
- Chocolate & confectionery
- Ice cream
- Bread & viennoiseries
- Plated desserts
- Entremets
- Healthy desserts
- Petit fours & Travel cakes
- Croquembouche & buffet
- Food science
- Food photography
- French class
- Internship needed (8 weeks)
- Extra Internship (1+ 1/2 months)

Global Articulation Pathway to École Nationale Supérieure de Pâtisserie (ENSP)

The French Pastry Arts Diploma at École Ducasse is a program with an international curriculum. Students enrolling in this diploma program begin the program at École Ducasse ISH Gurugram campus and then articulate to École Nationale Supérieure de Pâtisserie (ENSP), the leading vocational school for pastry, bakery, chocolate and confectionery arts.



Diploma in Culinary Arts - (India & Singapore Campus)

DURATION:

9 months program at École Ducasse ISH Gurugram campus including 3 months internship in India.

9 months program at At-Sunrice GlobalChef Academy Singapore campus including 6 months internship in Singapore*

*students will receive 1200 Singapore dollars per month during this time.

WHERE TAUGHT:

École Ducasse ISH Gurugram Campus, with articulation to At-Sunrice Singapore

TEACHING LANGUAGE:

English

OVERVIEW:

The 18-month diploma program is suitable for anyone passionate about cooking! Whether it's students fresh out of school, career changers, or professional chefs — our campus allows them to build a base in India before transferring to At-Sunrice GlobalChef Academy.

The immersive course helps students refine their culinary skills, create exquisite dishes and work with unique ingredients. They discover various techniques and develop their creative flair while experimenting with recipes. Considerable attention is also given to selecting the right produce, and cooking with natural, local ingredients. Moreover, international transfer options allow students to complete their education in Singapore and explore a wide range of careers through professional internship.

JOB AND CAREER OPPORTUNITIES:

The diploma allows students to pursue a diverse range of careers and excel in a specialisation of their choice. The career landscape for diploma graduates includes:

- Professional chef
- Culinary entrepreneurship
- Food nutrition
- F&B management
- Events and catering
- Franchise management
- Product development
- Culinary consulting
- Food research and development
- Food styling, photography and journalism



PROGRAM STRUCTURE:

Foundation Modules at ISH

- Introduction to Culinary Operations
- Fundamental and Intermediate Culinary Techniques
- Basics of European & Asian Cuisine
- Food Safety & HACCP
- Restaurant/Culinary Immersion
- Applied Mathematics and Software Tools
- Internship

Culinary Specialisation

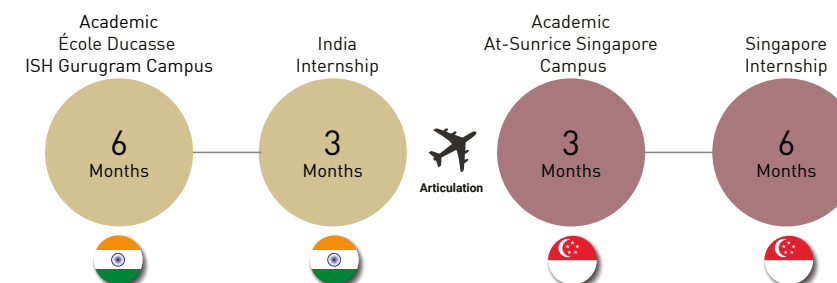
Diploma in Culinary Arts (WSQ certification from At-Sunrice Singapore + Ducasse certification)

- Advance Culinary Techniques
- Contemporary Cuisine
- Lo Mein and Lo Mein Dishes
- Natural & healthy Cuisine
- Pastry Arts Fundamentals
- Spice Odyssey
- Management of business unit
- Internship needed for certification (24 weeks)

Global Articulation Pathway to At-Sunrice Singapore

Students of the programme will have the opportunity to deepen their studies with At-Sunrice by undertaking 3 months of studies, followed by 6 months of overseas industrial attachment with a leading brand in Singapore.

Alternatively, students can opt to complete the programme after the first 9 months at the Indian School of Hospitality in Gurugram, India, followed by a curated internship experience for 3 months.



Diploma in Pastry & Bakery - (India & Singapore Campus)

DURATION:

9 months program at École Ducasse ISH Gurugram campus including 3 months internship in India.

9 months program at At-Sunrice GlobalChef Academy Singapore campus including 6 months internship in Singapore*

*students will receive 1200 Singapore dollars per month during this time.

WHERE TAUGHT:

École Ducasse ISH Gurugram Campus, with articulation to At-Sunrice Singapore

TEACHING LANGUAGE:

English

OVERVIEW:

The 18-month diploma is suitable for anyone with a passion for pastry arts — students fresh out of school, career changers and even professional chefs. It helps students to build a strong foundation within the country before continuing their education At-Sunrice GlobalChef Academy. This way, they gain internationally-recognized qualifications that are valued the world over.

The career-enhancing program allows students to refine their patisserie skills, and create specialized desserts, including chocolate and sugar sculptures. They get to experiment with recipes, develop a menu using fresh, seasonal produce and create specialised desserts including chocolate and sugar sculptures. The program ends with a professional internship with one of the world's finest restaurants or hotels.

JOB AND CAREER OPPORTUNITIES:

The diploma allows students to pursue a diverse range of careers and excel in a specialisation of their choice. The career landscape for diploma graduates includes:

- Pastry chef
- Pastry design and decoration
- Chocolate making and confectionary
- Food research and development
- Catering and events
- Culinary entrepreneurship
- Food styling, photography and journalism



PROGRAM STRUCTURE:

Foundation Modules at ISH

- Introduction to Bakery Operations
- Fundamental Bakery Techniques
- Basic Cakes & Cookies
- Fundamentals of Patisserie
- Food Safety & HACCP
- Restaurant Immersion
- Applied Mathematics and Software Tools
- Internship

Pastry Specialisation

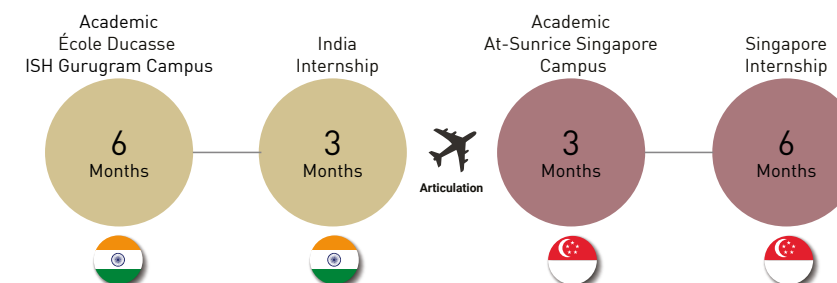
Diploma in Culinary Arts (WSQ certification from At-Sunrice Singapore + Ducasse certification)

- Chocolate & confectionery
- Ice cream & Sorbets
- Bread & viennoiseries
- Plated desserts
- Entremets
- Asian desserts
- Petit fours & Travel cakes
- Croquembouche & buffet
- Internship needed for certification (24 weeks)

Global Articulation Pathway to At-Sunrice Singapore

Students of the programme will have the opportunity to deepen their studies with At-Sunrice by undertaking 3 months of studies, followed by 6 months of overseas industrial attachment with a leading brand in Singapore.

Alternatively, students can opt to complete the programme after the first 9 months at the Indian School of Hospitality in Gurugram, India, followed by a curated internship experience for 3 months.



Diploma Student Graduate Profile

The École Ducasse diploma programs are designed to help prepare aspirants for the world of exceptional culinary experiences. Along with classic culinary techniques, students master contemporary cooking skills, gain business management skills and build a strong foundation that prepares them for careers in international markets.

Our programs combine technical, managerial and entrepreneurial skills with practical, hands-on training. Both our programs offer career-changers and food enthusiasts the perfect platform to establish themselves in the global hospitality and F&B industry, and pursue thriving careers in culinary and pastry arts.



École Ducasse
PARIS CAMPUS



04

□ new benchmark in gastronomy education



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The new flagship campus of École Ducasse occupies a purpose-built 5,000 sq. m space in Meudon – an affluent Parisian suburb that is just 10km from the heart of France’s capital. Nestling on the banks of the River Seine, Meudon has been home to a number of celebrated artists, including sculptor Auguste Rodin.

As a state-of-the-art center for culinary education, the new Meudon campus incorporates six technical kitchens for individual cooking and brigade set-up, a pastry lab, a bakery lab, an innovation lab and two signature restaurants that will be open to the public. In keeping with chef Alain Ducasse’s philosophy of local sourcing, the campus also boasts its own vegetable and herb gardens.



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École Ducasse
ÉCOLE NATIONALE
SUPÉRIEURE
DE PÂTISSERIE



05

□ global reference for pastry arts

The École Nationale Supérieure de Pâtisserie is located in Yssingeaux, in France's Auvergne region. Founded in 1984, it is the school of reference in France – and globally – for professionals in pastry, bakery, chocolate, confectionary and ice cream arts.

Housed within the Château de Montbarnier, the school successfully combines heritage and modernity, offering a unique family atmosphere. It hosts a number of prestigious culinary events each year, including the selection rounds for the Un des Meilleurs Ouvriers de France competition and the Festival National des Croquembouches.





Singapore

AT-SUNRICE
GLOBALCHEF
ACADEMY



06

Asia's leading culinary arts institute

Indian School of Hospitality and At-Sunrice GlobalChef Academy share a vision of helping chefs develop their passion that meet the needs of a global industry. The practical and academic courses celebrate the heritage of oriental cuisine while echoing trends in contemporary gastronomy and the philosophy of the institute.

Located in the heart of Singapore, it's the ideal school for students to round up their education and enrich their knowledge in the culinary world. Here, they develop their skills and prepare to move successfully into careers suited to them. The diploma programs teach students the art of balancing complex flavours like sweet, salty, spicy and umami. They also learn to prepare classic Asian food before advancing to contemporary cuisine and fusion dishes. With a keen focus on oriental cuisine, students create various kinds of noodles, dim sums, soups and broths. By the end of the rigorous course, they even learn to make and plate Singapore's heritage cuisine. At the same time, the pastry program allows them to explore the sweeter side of the profession and pursue careers as professional pastry chefs, chocolatiers, and artisanal bakers.



Entry criteria

The minimum eligibility to apply to École Ducasse India for diploma programs is as follows:

- Students should be at least 18 years old
- Students should have completed high school or graduation in any stream
- IELTS 5.5 / TOEFL 46-59 / WPLN Level 5 or at least 75% in English in XIIth standard exams

The offer of admission is subject to verification of original certificates/transcripts at the time of admission. If any candidate is found ineligible at a later date even after admission to the Institute, his/her admission will stand cancelled.

During the personal interview, candidates will be reviewed on

- Academic potential
- Leadership potential
- Interpersonal skills
- Motivation for culinary arts or pastry arts

Applying to our programs

We've streamlined our application process to make it simple, seamless and stress-free. The most important part of our admissions process for us is getting to know you and learning how you'll be the right fit for the exciting world of culinary and pastry arts.

DISCOVER THE COURSE:

Find out everything about our programs or simply get in touch with our Admissions Team.

APPLY ONLINE:

Make your application online by visiting www.ish.edu.in.
[Application fees applicable]

MEET US FOR INTERVIEWS:

If your application is approved, you'll meet us for a series of interviews including an aptitude test. Post this, there will be a final selection round with the Dean.

HEAR BACK FROM US:

Following your interviews, we'll get back to you with an admission decision. You may then secure your seat through the payment of admission fee.

ACCOMMODATION AND DEPOSITS:

Upon acceptance, you'll need to secure accommodation if required and submit a deposit towards the same.

BEGIN YOUR ISH JOURNEY:

Once your payments, accommodation, and acceptance is secured, you're ready to begin your ISH experience.

Intake: 2024

Program fee (École Ducasse)

		Programme fee	Compulsory half-board	Compulsory learning resources
Option 1	Foundation Modules at École Ducasse ISH Gurugram Campus	INR 2,95,000	INR 11,500	
	Culinary Arts Diploma at École Ducasse Paris	EUR 22,050	EUR 1,630	EUR 940
Option 2	Foundation Modules at École Ducasse ISH Gurugram Campus	INR 2,95,000	INR 11,500	
	French Pastry Arts Diploma at École Nationale Supérieure de Pâtisserie	EUR 17,850	on actuals	EUR 1,490

Please note the following regarding the fee structure:

- The above options do not include living expenses. There are various accommodation choices available when studying in India and France. Please speak with the Admissions Team for details and costing.
- To confirm your enrolment at ISH, you are required to pay a non-refundable acceptance fee of INR 1,25,000 which will then be adjusted against your programme fee.
- The fees shown in the table above for the Diploma programs at École Ducasse Paris and at École Nationale Supérieure de Pâtisserie are shown as an indicative guideline only. The Euro (EUR) fees indicate the compulsory fees that would be payable by students if they were articulating to Europe in 2022. All fees are normally subject to an annual review. When selecting either option, students in India are guaranteed to benefit from a 30% reduction of the tuition fees of the applicable program for the intake in which they start at École Ducasse in France and, as for all students, they will be required to pay the full compulsory half-board and academic expenses in effect at the time of their study in Europe.
- On actuals refers to meal prices paid by students as per their own choice and preference.
- The programme fee for India is inclusive of taxes.

Intakes

March
September

Intake: 2024

Program fee (Ct-Sunrice Singapore)

	École Ducasse ISH Gurugram Campus 9 month Programme	École Ducasse ISH Gurugram Campus + AtSunrice GlobalChef Academy, Singapore - 18 month Programme			
	ICAP	DICA India - 9 months	DICA Singapore - 9 months	DIPB India - 9 months	DIPB Singapore - 9 months
Academic Expenses					
Programme Fees	6,73,305	7,36,677	S\$ 11,626	7,22,134	S\$ 12,380
Administration Charge (Non Refundable)	25,000	25,000		25,000	
Total Fee Payable	6,98,305	7,61,677		7,47,134	
GST 18%	1,25,695	1,37,102		1,34,484	
ISH Starter Kit	35,000	35,000		35,000	
Total (inclusive of all taxes)	8,59,000	9,33,779	S\$ 11,626	9,16,618	S\$ 12,380
Living expenses (Annual)					
Student Accommodation in Singapore per month			Approx S\$ 600		Approx S\$ 600
Managed Student Accommodation ISH	1,44,000	1,44,000		1,44,000	
Meal Plan - Compulsory Half Board*	19,160	19,160		19,160	

Contacts

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INDIAN
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