



### **ENSP Pastry Campus**

Winter 2011: From January 10<sup>th</sup> to March 4<sup>th</sup>

Summer 2011: From July 4<sup>th</sup> to August 26<sup>th</sup>

Come join one of their international programs and discover the art of pastry and bakery in a unique and comfortable environment located in the heart of France. During two months, you will be taught by some of the best French pastry chefs who take pride in transmitting their know-how and knowledge to other professionals, future professionals and pastry lovers alike. Whether you are interested in the fundamental basics or the latest trends in French pastry, the ENSP is the ideal place to learn. Their international programs will spur your creativity and inspire you to thrive in the sweet world of pastry.

Enroll now! The number of participants is limited!

### **SUMMER/WINTER PASTRY CAMPUS PROGRAMS**

(2months each)

There are 3 distinct groups (for both the winter and summer Pastry Campus sessions) that can meet the needs of every pastry lover, from the beginner who would like to learn the fundamentals to the professional who would like to work on technique and creativity.

Regardless of the level, each group will have:

- An intensive 300 hour program
- Small international classes
- Classes 7 hours per day, 5 days a week for 8 weeks
- Classes given in English
- Mostly hands-on

## **INITIATION CAMPUS**

The emphasis for this group is on discovering the art of pastry. During the 8 weeks, the how and whys of the fundamental techniques and their current applications will be learned. The focus is on acquiring the traditional French bases for:

- Doughs and batters
- Creams
- Cakes
- Tarts
- Breads and Viennoiserie
- Ice creams and sorbets
- Chocolate
- Entremets

Students will also be initiated to some of the more modern trends for applying these techniques. By the end of the program, students can expect to be capable of successfully making a traditional range of French pastries (with the guidance of recipes). With more practice, they will be on their way towards autonomy.

## **ADVANCING CAMPUS**

This program is primarily destined for students who are currently attending (or recently graduated from) classes in a culinary school. The emphasis in this program is to review the basics of French pastry in order to improve and learn new pastry techniques while increasing speed, fluency and efficiency of gests. Students will be learning both traditional and modern techniques, processes and applications. The rhythm of the class will be much faster and the level of difficulty of the recipes will be more difficult than those of the Pastry Lover's Campus. Pre-existing experience in the field of pastry is required.

Subjects include:

- Doughs and batters
- Creams
- Cakes
- Breads and Viennoiserie
- Ice creams and sorbets
- Chocolate
- Entremets
- Plated desserts
- Sugar and chocolate decorations
- Sensorial analysis

Depending on the level and the speed of the students, if there is time, they will also have an initiation to:

- Sugar pulling and pastillage
- Chocolate creations

At the end of this program, students will have acquired rapidity, efficiency and autonomy in the fabrication processes. They should be able to make traditional and modern pastries starting from a list of ingredients and their quantities without the help of instructions. It is this autonomy which will open the door to personal creativity.

## **PERFECTING CAMPUS**

Creativity is the guiding principal of this program which is destined for professionals with at least 2 to 3 years experience in production. After a brief period of revision and homogenization of your personal savoir-faire, our pastry chefs will help you develop your own pastry personality. Because students will be coming from all over the world, it is important to verify if there are cultural differences in the fabrication processes.

Topics in this program will include:

- Sensorial analysis
- Revision of traditional French pastry
- Modern tarts
- Modern entremets
- New trends in chocolate candy
- New trends in plated desserts
- New trends in ice creams and sorbets
- Catering (savory verrines, petits fours etc)

For each of these topics, you will have ample opportunity to play with textures, flavors and colors to create your own deserts that reflect your personality and your culture. Sharing your culinary culture and becoming familiar with the cultures of the other participants will be an enriching part of this pastry experience. And of course, tasting is a must. The chef and your peers will give you feedback on your creations. In addition to the above topics, the program also includes the creation of artistic pieces such as:

- Sugar sculpture
- Chocolate sculpture
- Ice sculpture

At the end of this program, you will have a more developed sense of creativity and be more sensitive to the elements involved in creating an original harmonious desert.

## **WINTER & SUMMER CAMPUS - TUITIONS**

INITIATION CAMPUS - € 5,400

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PERFECTING CAMPUS - € 6,100

Fees include tuition, lesson materials, raw materials and ingredients, 2 kitchen vests with the ENSP logo, breakfast and lunch Monday through Friday and the transfers from St Etienne to Yssingaux at the beginning and end of the program.

Tuition does not include transportation, housing, 3rd party insurance and other personal expenses.

A down payment of € 1000 is required upon the acceptance of your application to reserve your place in the program.

Payment can be made by either bank transfer or credit card.

Feel free to contact us at [mbi@worldofmbi.com](mailto:mbi@worldofmbi.com) if you have any further questions about the ENSP Pastry Campus.