

# ADVANCED DIPLOMA IN PATISSERIE & GASTRONOMIC CUISINE

1-Year  
Programme

KPT/JPS (R/811/5/0204) (A10390) 10/19

Baccalauréat Professionnel Restauration - Cuisine (BacPro)

## INTAKE: MARCH & AUGUST

This programme is designed to develop a highly skilled qualification in the field of culinary production, with technical and technological strengthening adapted to methods, techniques and material used today in the sector of up-market catering. Through this programme, student able to gain the autonomy and the mastery of the gastronomic production components taking into account the evolution and trends in modern cuisine, at managing positions in worldwide establishments.

### Year 1

#### Core Modules

- Principles of Modern Gastronomic Cuisine
- Cuisines des Grands Chefs
- Professional Pâtisserie and Boulangerie
- Advanced Pâtisserie and Boulangerie
- Applied Gastronomic Management

- MPU1
- MPU2
- MPU3
- MPU4

#### Industrial Training

50 Credit Hours

