

Ecole Supérieure de Cuisine Française - Paris

Institution's profile

Founded in 1983 by the Paris Chamber of Commerce and Industry, the École Supérieure de Cuisine Française (ESCF) offers high-level training combining the mastery of the most advanced techniques in culinary production and that of sales and management techniques aimed at creating or taking over a food-service enterprise.

The École Grégoire is devoted to the craft industry, interior decoration and point-of-sale advertising sectors.

Initial training: from the CAP and BEP vocational certificate programmes to the vocational baccalauréat, the École Grégoire trains 300 young people a year for occupations in the traditional crafts, interior decoration and point-of-sale advertising.

FORMAdéco: the École Grégoire has set up a modular training programme in interior design and decoration known as FORMAdéco, the Grégoire workshops.

École Ferrandi: the food trades are complimentary. The École Ferrandi training programmes, conducted for the most part through apprenticeships, prepare for the CAP and BEP vocational certificates and the vocational baccalauréat.

These programmes are organized around three activity sectors:

- **Hotel and Catering**
 - Kitchen
 - Restaurant (table service)
 - Food service
- **Food Distribution**
 - Food businesses technician
 - Section supervisor
- **Food Business**
 - Bakery
 - Confectionery-Ice-cream-Chocolates-Sweetshop
 - Confectionery-Caterer
 - Fish shop
 - Butcher shop/Delicatessen-Caterer



Photograph provided by the institution

Main fields of study

The ESCF offers 2 years of training for "head chefs, caterers, reception organizers, restaurant managers, company cooks", in an integrated approach applied to the programme's three options:

- Restaurant owner
- Caterer-Reception Organizer
- Restaurant Manager

This programme is accredited at Level III (2 years of post-secondary study) for the Restaurant Owners and Caterers-Reception Organizers options.

Continuing training

The ESCF provides considerable continuing training aimed at developing a wide range of skills in all kinds of food-service activity: traditional, specialized, institutional.

Strengths

The ESCF benefits from a network of associated professors who are located in all of France's regions and recognized by such prestigious awards as the Michelin stars, Best Workers in France or Famous Caterers. These top-level chefs come to the school every week to present demonstrations and work with the students and also receive the students for long-term work placements (2 placements of 6 months each). In addition, ESCF sections profit from the interventions of specialists and practitioners in the areas of business administration, company management and engineering.

Location

Paris, two minutes from Saint-Germain-des-Près.

Institution's
website

<http://www.escf.ccip.fr>

Identity form

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| Precise name of the institution : | ■ Ecole Supérieure de Cuisine Française (ESCF) |
| Type of institution : | ■ Chamber of Commerce and Industry |
| City where the main campus is situated : | ■ Paris |
| Type and level of qualifications awarded : | ■ Other diplomas |
| French language courses for international students : | ■ Yes |
| Study programmes for international students : | ■ Yes |
| Training programmes in English : | ■ Yes |
| Postal address : | ■ 28, rue de l'Abbé Grégoire - 75006 Paris |