

SCHOOLS
OF
EXCELLENCE
PROGRAMS
IN FRANCE

JOIN A
SCHOOL

in France



Introduction

English

For more than 30 years, the Paris Ile-de-France Chamber of commerce and industry through its department Join a School in France has been recruiting international students to join Top-Ranked Schools in France.

These Schools such as Ferrandi Paris, La Fabrique, ESIEE Paris, Gobelins and Isipca answer the expectations and needs of companies. *Learning by doing is our priority:*

- Internships
- Workshops
- Job fairs
- 200 machines in La Fabrique
- 35 kitchens or laboratories in Ferrandi Paris...

All the programs are taught in English.

To apply for one of the Schools of Excellence programs in France, please go to visit the website joinaschoolinfrance.com

Français

Depuis plus de 30 ans, la Chambre de commerce et d'industrie Paris Ile-de-France, à travers son service Join a School in France est en charge du recrutement international des étudiants pour des Écoles d'Excellence comme Ferrandi Paris, La Fabrique, ESIEE Paris, Gobelins et Isipca.

Ces écoles sont proches des entreprises et de leurs besoins en compétences. L'apprentissage du savoir-faire à la française tient une place prépondérante dans les programmes :

- Stages
- Ateliers
- Salons pour l'emploi
- 200 machines à La Fabrique
- 35 cuisines ou laboratoires à Ferrandi Paris...

Les formations sont enseignées en anglais.

Pour postuler à l'un des programmes des Écoles d'Excellence en France, rendez-vous sur le site joinaschoolinfrance.com

Summary

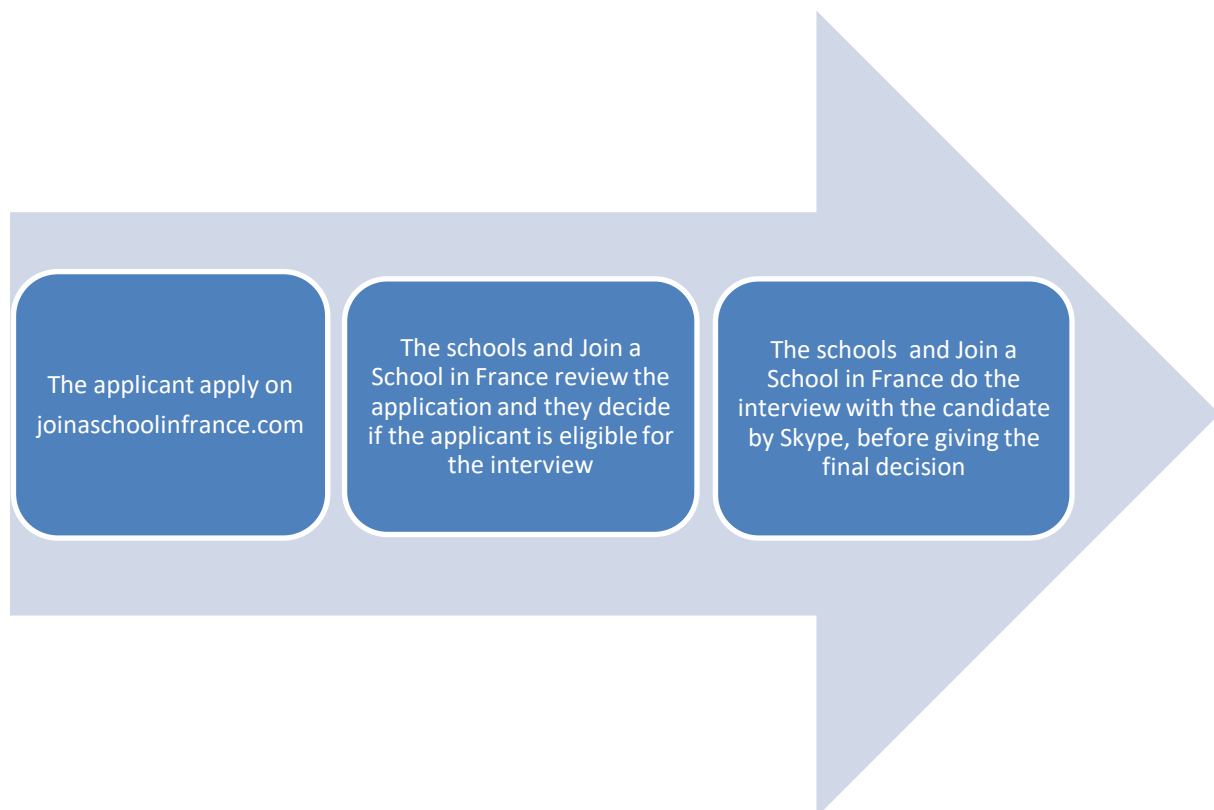
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Applicant selection process with



On joinaschoolinfrance.com, the applicant should fulfill the online application and provide the following elements:

- Identity documents
- Previous studies diploma
- Academic transcripts
- English test results (TOEFL 70, or IELTS 6/5,5, or equivalent, on average B2 level....)
- References
- Resumé
- Motivation letter



Bachelor in Food & Beverage and Hospitality Management with



Available in September 2021

FERRANDI
L'ÉCOLE FRANÇAISE DE GASTRONOMIE
PARIS

Key information

Language of instruction	English
Lenght	3 years
Diploma	Bachelor State Diploma (French Ministry of Higher Education, Research an Innovation) - ESCP Europe Business School Certificate
Tuition	15,000€/year
Pre-requisites	18 years of age minimum, High School diploma or equivalent
School information	Created in 1920 28 Rue de l'Abbé Grégoire, 75006 Paris

Program details

Objectives

- Master the disciplines of management to manage and develop a hotel business
- Develop inter-relational and professional skills in all operational functions
- Adopt a caring and respectful approach to peers and the environment

The 3rd and final year of the Bachelor program aims to put students in a real-life situation of managing and monitoring an activity. Students choose a major:

- F & B and Entrepreneurship Management,
- Hospitality Management
- Event Management

Internship: no internship

Professional opportunities: receptionist, accommodation manager, brigade chief, assistant manager, restaurant manager, restaurant sales manager, seminar and banquet coordinator, restaurant owner, food and beverage manager, market manager, income manager...

Partners: Valrhona, Silikomart, Elle & Vire...

Intakes: September 2021

To apply: joinaschoolinfrance.com

Master of Science in Hotel Management

with **ESCP**
EUROPE
BUSINESS SCHOOL



FERRANDI
L'ÉCOLE FRANÇAISE DE GASTRONOMIE
PARIS

Key information

Language of instruction	English or Bilingual French/English
Length	16 months including a 6 month internship
Diploma	Master of Science (MSc) / ESCP Europe Business School Certificate
Tuition	25,000€/year
Pre-requisites	Hold a Bachelor-level degree or equivalent
School information	Created in 1920 28 Rue de l'Abbé Grégoire, 75006 Paris

Program details

20 weeks

Semester 1 (8 weeks)
Fundamentals
management skills

Semester 2 (12 weeks)
Hospitality
Management Fall
1 month-long
educational trip to
Hong Kong

36 weeks

Semester 3 (12 weeks)
Hospitality
Management Spring

Semester 4 (24 weeks)
Hospitality
Management
Internship

Objectives:

- Master the management skills and other competencies needed to run a hotel business
- Become an international expert in the hotelier sector
- Acquire interpersonal skills relevant to their professional environment and their jobs
- Master techniques for resolving complex problems to develop skills independently

Internship: 6 months

Intakes: September 2019 – September 2020

To apply: joinaschoolinfrance.com

Intensive Professional Program in French Cuisine



Key information

Language of instruction	English
Length	11 months = 5 months (660 hours) + 3 to 6 month internship
Diploma	Certification
Tuition	23,000€
Pre-requisites	18 years of age minimum, High School diploma or equivalent
School information	Created in 1920 28 Rue de l'Abbé Grégoire, 75006 Paris

Program details

This 660-hour program includes the following modules:

- Fundamental Culinary Skills and Techniques
- French Regional Cuisine (8 menus)
- Guest Chef demonstrations
- French Pastry
- Wine appreciation
- Professional French
- Gastronomy-related conferences and visits
- Study Trip: 3 days trip to a French region or city to discover its history culture and gastronomy

Internship: 3 to 6 months

Partners: Valrhona, Silikomart, Elle & Vire...

Two intakes per year:

September 2019: courses run from September – January and internships take place between February and July

February 2020: courses run from February to June, 2020 and internships take place between July and January

To apply: joinaschoolinfrance.com

Intensive Professional Program in French Pastry



Key information

Language of instruction	English
Length	11 months = 5 months (660 hours) + 3 to 6 month internship
Diploma	Certification
Tuition	23,000€
Pre-requisites	18 years of age minimum, High School diploma or equivalent
School information	Created in 1920 28 Rue de l'Abbé Grégoire, 75006 Paris

Program details

This 660-hour program includes the following modules:

- Pastry Techniques
- Dessert and Beverage Pairing
- Guest Chef demonstrations
- Applied Art
- Creativity project
- Professional French
- Gastronomy-related conferences and visits
- Study Trip: 3 days trip to a French region or city to discover its history culture and gastronomy

Internship: 3 to 6 months

Partners: Valrhona, Silikomart, Elle & Vire...

Two intakes per year:

September 2019: courses run from September – January and internships take place between February and July

February 2020: courses run from February to June, 2020 and internships take place between July and January

To apply: joinaschoolinfrance.com

Intensive Professional Program in French Bread Baking



Key information

Language of instruction	English
Length	10 weeks (340 hours) + 2 month internship
Diploma	Certification
Tuition	12,000€
Pre-requisites	18 years of age minimum, High School diploma or equivalent
School information	Created in 1920 28 Rue de l'Abbé Grégoire, 75006 Paris

Program details

This program includes the following modules:

- Fundamentals of Breads and Viennoiseries
 - o Traditional breads and production methods
 - o French regional breads
 - o Grain-based breads (rye, bran ...)
 - o Special breads : Roquefort, chorizo, herbs, Beaujolais ...
 - o International breads : focaccia, cornbread, pretzels, naan, pita ...
 - o Organic breads
 - o Festive and party breads : pain surprise, sandwich breads, rolls ...
 - o Viennoiseries : croissants, chocolate bread, brioche, Danish ...
 - o Snaking
- Professional Excursions
 - o Rungis International Wholesale market, walking boulangerie tour, flour mill

Internship: 2 months minimum

Partners: Valrhona, Silikomart, Elle & Vire...

Two intakes per year:

September 2019: courses run from September – January and internships take place between February and July

February 2020: courses run from February to June, 2020 and internships take place between July and January

To apply: joinaschoolinfrance.com

Advanced Professional Program in French Cuisine

Key information

Language of instruction	English
Lenght	8 weeks (280 hours) + 2 month internship
Diploma	Certification
Tuition	13,750€
Pre-requisites	Culinary diploma or degree and 1 year industry experience, 2 years of industry experience (if no formal culinary training)
School information	Created in 1920 28 Rue de l'Abbé Grégoire, 75006 Paris

Program details

- Retracing the History of French Gastronomy and Table Arts : Important influencers, past and present ; service, table arts and gastronomy ; emblematic dishes
- Culinary Trends, Restaurant Management Basics
- Creative Plating: Contemporary plating styles and techniques, choosing tableware and valorizing dishes
- Culinary Creativity: The creative process, from inspiration to the creation of a new recipe
- Revisiting the Classics: An exercise to stimulate culinary creativity
- Culinary Modules: Amuse-Bouche, Appetizers, Meats & Fish, Healthy & Natural Cooking
- Recipe Creation: Throughout the program, participants will work on an individual recipe creation project, with input from experts and inspiration from the program content ; during the final week, participants will produce their recipes and present them to a jury

Instructors and Guest Chefs: Eric Trochon (MOF) and Romuald Fassenet (MOF)

Internship: 2 months minimum

Partners: Valrhona, Silikomart, Elle & Vire...

Intakes: April 2020

Advanced Professional Program in French Pastry



Key information

Language of instruction	English
Length	8 weeks (280 hours) + 2 month internship
Diploma	Certification
Tuition	13,750€
Pre-requisites	Culinary diploma or degree and 1 year industry experience, 2 years of industry experience (if no formal culinary training)
School information	Created in 1920 28 Rue de l'Abbé Grégoire, 75006 Paris

Program details

Throughout the program, participants will work towards the final Creativity Pop-Up, building on new skills and techniques as well as the different approaches and personalities of the teaching team. This project will involve the development in teams of a range of boutique products that will be offered for sale at the end of the program.

Modules:

- Contemporary Tartes
- Petits-fours
- Modern Entremets
- Individual Cakes (Petits-Gateaux)
- Chocolate Sculptures
- Chocolate Bonbons
- Artistic Sugar
- French-Style Wedding Cakes
- Viennoiseries
- Ice-Creams and Ice-Cream Based Desserts
- Plated Desserts

Instructors and Guest Chefs: Jérôme Chaucesse (MOF Pâtissier Confiseur 2015), Franck Wenz...

Internship: 2 months minimum

Partners: Valrhona, Silikomart, Elle & Vire...

Intakes: April 2020

To apply: joinaschoolinfrance.com

Combined Intensive Professional Programs in French Cooking & in Pastry



Key information

Language of instruction	English
Lenght	16 months = 5 months (660 hours) + 5 months (660 hours) + 3 to 6 month internship
Diploma	Certification
Tuition	43,700€
Pre-requisites	18 years of age minimum, High School diploma or equivalent
School information	Created in 1920 28 Rue de l'Abbé Grégoire, 75006 Paris

Internship: 3 to 6 months

Partners: Valrhona, Silikomart, Elle & Vire...

Two intakes per year: September 2019 and February 2020

To apply: joinaschoolinfrance.com

Combined Intensive Professional Programs in French Pastry & in Bread Baking



Key information

Language of instruction	English
Lenght	14 months = 5 months (660 hours) + 10 weeks (340 hours) + 3 to 6 month internship
Diploma	Certification
Tuition	33,250€
Pre-requisites	18 years of age minimum, High School diploma or equivalent
School information	Created in 1920 28 Rue de l'Abbé Grégoire, 75006 Paris

Internship: 3 to 6 months

Partners: Valrhona, Silikomart, Elle & Vire...

Two intakes per year: September 2019 and February 2020

To apply: joinaschoolinfrance.com

Combined Intensive & Advanced Track Programs in French Cooking



Key information

Language of instruction	English
Lenght	12 months = 5 months (660 hours) + 2/3 month internship + 8 weeks (280 hours) + 2 month internship
Diploma	Certification
Tuition	34,900€
Pre-requisites	18 years of age minimum, High School diploma or equivalent
School information	Created in 1920 28 Rue de l'Abbé Grégoire, 75006 Paris

Internship: 4 to 5 months

Partners: Valrhona, Silikomart, Elle & Vire...

Intakes: September 2019 – September 2020

To apply: joinaschoolinfrance.com

Combined Intensive & Advanced Track Programs in French Pastry



Key information

Language of instruction	English
Lenght	12 months = 5 months (660 hours) + 2/3 month internship + 8 weeks (280 hours) + 2 month internship
Diploma	Certification
Tuition	34,900€
Pre-requisites	18 years of age minimum, High School diploma or equivalent
School information	Created in 1920 28 Rue de l'Abbé Grégoire, 75006 Paris

Internship: 4 to 5 months

Partners: Valrhona, Silikomart, Elle & Vire...

Intakes: September 2019 – September 2020

To apply: joinaschoolinfrance.com


Master Manager-développeur produit de la mode et de l'habillement



Informations clés


Langue d'enseignement	Français (French)
Durée	2 ans (dont un stage de 2 mois)
Diplôme	Titre RNCP de niveau 1 (Bac +5)
Frais	€8,200 - deuxième année €8,200 - troisième année (gratuité alternance)
Pré-requis	BAC +2 (en année 1) / BAC +3 (en année 2)
Information école	Créé en 1945 8 avenue de la Porte de Champerret, Paris

Contenu du programme

 **Spécialisation:**
Chaine et Trame (temps plein) ou Maille (alternance)

Année 2 8 semaines de stage minimum en unité de production

Cours: Technologie produit (processus de conception, de développement et de production)
Projet pédagogique de la Mini Entreprise

 **Alternance pour tous les étudiants**
(3 semaines entreprise/1 semaine école)

Année 3 Management Produit
Enseignement fondamental
Projet de fin d'études
Options (Accessoires, Maille, Lingerie-corsetterie,)

Stages : 2 mois de stage minimum

Opportunités professionnelles : Directeur sourcing achat, Responsable qualité, Chef de projet

Partenaires (à titre indicatif) : Agnès B., Berlutti, Caroll, Celine, Chanel, Chloé, Courrèges, Dior, Etam, Gerard'darel, Hermès, Jennyfer, Lacoste, Lectra, Louis Vuitton, Petit Bateau, Sandro, Tara Jarmon, Yves Saint Laurent, Zara...

Rentrée : Septembre 2019 – September 2020

To apply: joinaschoolinfrance.com

MSc in Fashion Product Development

with institut FRANÇAIS de la MODE



Key information

Language of instruction	English
Lenght	1 year (including a 6 month internship)
Diploma	MSc – A 60-Credit Graduate Program
Tuition	€9,500
Pre-requisites	Undergraduate level: a 3 or 4-year Bachelor's Degree in Fashion Design, Fashion & Luxury Management, Art & Design, Textile Technology or any other relevant Undergraduate Degree from a Business School. A strong interest in Fashion Proficiency in English is required: IELTS: 6.5 or TOEFL iBT: 85 or TOEIC: 850
School information	Created in 1945 8 Avenue de la Porte de Champerret, Paris

Program details



6 months: October 2019 to March 2020

Core Courses:

Courses

- Fashion Industry
- Textile Materials & Product Lines
- Industrialization Process
- Collection Management
- Supply Chain, Production & Quality
- Management
- Career Prospects in Fashion Industry



6 months: April to September 2020

Practice

Internship/Work Placement in France or another European country for a Fashion brand including a project in a relevant area to the program

Internship: 6 months

Professional areas: Product Development, Production Management, Quality Control/Management

Partners: Agnès B., Berlutti, Caroll, Celine, Chanel, Chloé, Courrèges, Dior, Etam, Gerard'darel, Hermès, Jennyfer, Lacoste, Lectra, Louis Vuitton, Petit Bateau, Sandro, Tara Jarmon, Yves Saint Laurent, Zara...

Intakes: October 2019 – October 2020

To apply: joinaschoolinfrance.com

M.Sc. of Management of Technologies


Information Systems



Key information


Language of instruction	English
Length	1 year (12 months) + 6 month internship
Diploma	The M.Sc. MOTIS is accredited by the Commission of Grandes Ecoles (CGE). It is the 8 th best Master in Management of Information Systems according to the ranking Eduniversal 2019
Tuition	€10,200 for students from non-partner universities €8,200 for students from partner universities
Pre-requisites	4-year Degree from a university outside France (Bachelor's degree, Licence, Master...)
School information	Created in 1904 ESIEE Paris, 2 Boulevard Blaise Pascal, 93160 Noisy-le-Grand

Program details



Semester 1 and 2

- Management
- Management of Technology
- Information Systems
- French touch
- Project work



Semester 3

- 6-month internship in France or abroad
- Master's thesis

Internship: 6 months

Professional opportunities: SAP HR systems consultant - SAP Hana Solution architect - Change Management Consultant - IT Demand Analyst - Agile Project Manager - Business Solutions Software Consultant - HRM Information Systems Consultant - Innovation Manager - Reporting Architect - Consultant for New Business & Innovation - Software R&D Engineer

Intakes: September 2019 – September 2020

To apply: joinaschoolinfrance.com

International Master of Computer Science For Intelligent Systems



Key information

Language of instruction	English
Length	2 years including a 6 month internship
Diploma	Master/Diplôme d'Ingénieurs (CTI)
Tuition	€8.100 per year
Pre-requisites	4-year Degree from a university outside France (Bachelor's degree, Licence, Master...).
School information	Created in 1904 ESIEE Paris, 2 Boulevard Blaise Pascal, 93160 Noisy-le-Grand

Program details



Semester 1 and 2

Technical courses: Embedded and Real-time computing, Image Analysis, Machine Learning, Networking
Management courses
French courses
3-month internship or project



Semester 3 and 4

Technical courses: Embedded and Real-time computing, Image Analysis, Machine Learning, Networking
Internet of Things (optional)
IT security (optional)
Computer Vision or Interview Hacking (optional)
Management courses
French courses
6-month Internship in company, industry or lab

Internship: 6 months

Professional opportunities: Automotive and aeronautic industry - Embedded Systems - Automation and control – Telecommunications - Internet of Things - Data Analysis - Digital imaging - Geographic information systems - Virtual reality – Industrial – vision

Intakes: September 2019 – September 2020

To apply: joinaschoolinfrance.com

Bachelor of Arts in Animation

Available in September 2020



Key information

Language of instruction	English
Lenght	3 years
Diploma	Bachelor of Arts
Tuition	€13,000
Pre-requisites	Hold a High School diploma or equivalent
School information	Created in 1975 73 Boulevard Saint-Marcel, 75013 Paris

To apply: joinaschoolinfrance.com

Coming soon

Contact us

joinaschoolinfrance.com

joinaschoolinfrance@cci-paris-idf.fr



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