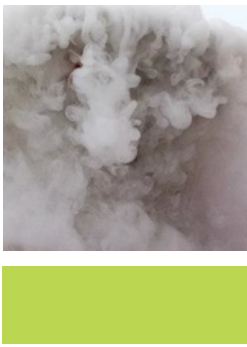




PARCOURS Creation & Development in Design & Culinary Art



Become culinary designer & stylist, set designer, packaging designer, project manager in the food industry.

A 650 hour course including :

Conferences and seminars presented by famous professionals :

- luxury food
- new trends
- beverages of the world
- truffles and caviar
- ...

Practical courses combining design and cooking

French as a foreign language course

Work experience

Creation of a culinary design project as a supervised project.

You are passionate by creativity, design, food and gastronomy, with a 2-year course after the baccalaureate, you can apply for this course.

YOUR FUTURE TASKS

- Design edible and marketable food items.
- Innovate in contents and food containers.
- Create micro-scenography of shop windows for food shops, photographs and videos related to the culinary design.

EDUCATION

- **UE1** : Knowledge of the food products, during conferences.
- **UE2** : Marketing and management techniques.
- **UE3** : Communication.
- **UE4** : Supervised project.
- **UE5** : French as a foreign language course.
- **UE6** : Work experience.
- **UE7** : The job of a culinary designer.
- **UE8** : Professional techniques.

UE1 to UE6 modules are common with the 4 courses. UE7 and UE8 are exclusives to Parcours 4

OUR PARTNER FIRMS

Coup de Pates - Ladurée - Fauchon
Lenôtre - Chefs & Flo

Designed by FLF Studio - www.facebook.com/FLFStudio



PÔLE UNIVERSITAIRE DE GASTRONOMIE
TÉL. 01 40 47 03 35
Lycée des Métiers de l'Hôtellerie Guillaume Tirel
237, bd Raspail - 75014 Paris
Métro Raspail ligne 4 & 6

THE LECTURERS

- 35 % of the lessons are taught by professionals, chefs, restaurant directors, business managers, winemakers, suppliers...
- Teachers-researchers and teachers from Cergy-Pontoise University and teachers in design of the École Supérieure des Arts Appliqués Duperré.

OUR TRAINING

- 12 months training.
- A 650-hour course from September to March.
- A 5-month work placement.

OUR PARTNERS

- Lycée des Métiers de l'Hôtellerie Guillaume Tirel, Paris, www.guillaumetirel.com
- École Supérieure des Arts Appliqués Duperré, Paris, www.duperre.org

Download the brochure
on our website



FRANÇAIS

ESPAÑOL

BRASILEIRO

For more information contact the P4 Manager via
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To register download the file
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