

P 2

PARCOURS European & French Gastronomic Culture



Training foreign students in French and European gastronomy.

A 650 hour course including :

- Conferences and seminars presented by famous professionals:
  - luxury food
  - new trends
  - beverages of the world
  - truffles and caviar
  - ...
- Managing of our Pixel Bistro restaurant (creation of menus, customer prospecting, purchase management, staff management, production, service...)
- French as a foreign language course
- Sancerre and Champagne vineyard tour
- Common courses with the French students of the P1 and P3
- Organization of the forum «Patrimoine en Bouche» as a supervised project

You are a foreign student, with A2 French level (Common European Framework of Reference for Languages), with a 2-year course after the baccalaureate and passionate by the French gastronomy, you can apply for this course.

## 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** : Hospitality and catering jobs and gastronomy culture.
- **UE8** : Professional techniques.

UE1 to UE6 modules are common with the 4 courses.

UE7 and UE8 are exclusives to Parcours 2.

## OUR PARTNERS

- Lycée des Métiers de l'Hôtellerie Guillaume Tirel, Paris, [www.lyceeguillaumetirel.fr](http://www.lyceeguillaumetirel.fr)

## OUR PARTNER FIRMS

Accor - Lenôtre - Plaza Athénée  
Fauchon - Potel & Chabot  
Hilton - Lasserre - Hôtel de Crillon  
Méridien - Compass  
Trianon Palace - Intercontinental ...

## 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.

## OUR TRAINING

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

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PÔLE  
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DE GASTRONOMIE

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