



ÉCOLE DUCASSE

ISH GURUGRAM CAMPUS



MASTER MORE THAN COOKING

- POSTGRADUATE CERTIFICATE PROGRAMS -
- PROFESSIONAL PATHWAY PROGRAMS -
- SHORT-TERM PROGRAMS -



INDIAN
SCHOOL OF
HOSPITALITY

“I have always endeavored to pass on my vision of culinary and pastry arts. I share my know-how with all young people craving for learning, career-changers and professionals willing to strengthen their skills, with a single motto in mind: excellence in practice.”

ALAIN DUCASSE



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Since its foundation in 1999, École Ducasse has become an internationally-renowned exponent of teaching culinary and pastry arts, driven by the vision and energy of the iconic chef Alain Ducasse.

Now part of Sommet Education, the world-leading hospitality management education group, we are delighted to bring our French savoir-faire and knowledge in culinary and pastry arts to a wider audience.

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Inside this brochure you will find an outstanding portfolio of hands-on education and our training program in culinary arts. Our diploma programs are taught at Indian School of Hospitality, a brand new state-of-the-art École Ducasse campus located in Gurugram.

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SCHOOLS TOUCHED BY GENIUS



As a chef, Alain Ducasse has achieved global renown by never settling for second-best. École Ducasse follows this same single-minded approach to the quality of teaching it provides. Meilleurs Ouvriers de France, World Champions, renowned chefs and pastry chefs, craftsmen, hospitality experts – our teams bring together a unique mix of expertise.

This is how École Ducasse has become an established reference point for excellence in education and training. We are ready to help you enhance your talent, cultivate your identity, and meet the high expectations of our industry.

E X C E L L E N C E



E X C E L L E N C E

Why choose École Ducasse?

At École Ducasse, our mission is to pass on Chef Alain Ducasse's culinary savoir-faire and philosophy to everyone. We offer a complete range of educational programs, from intensive entrepreneurial training courses to Bachelor degrees. We train students from all over the world, helping them to become the next generation of key stakeholders in international gastronomy.

Our programs are delivered by passionate and highly qualified professionals, who know that an effective training requires a personalized follow-up. These courses create a strong social experience and stimulate mutual help, shared best practices and team cohesion – all values which are inherent in our industry.

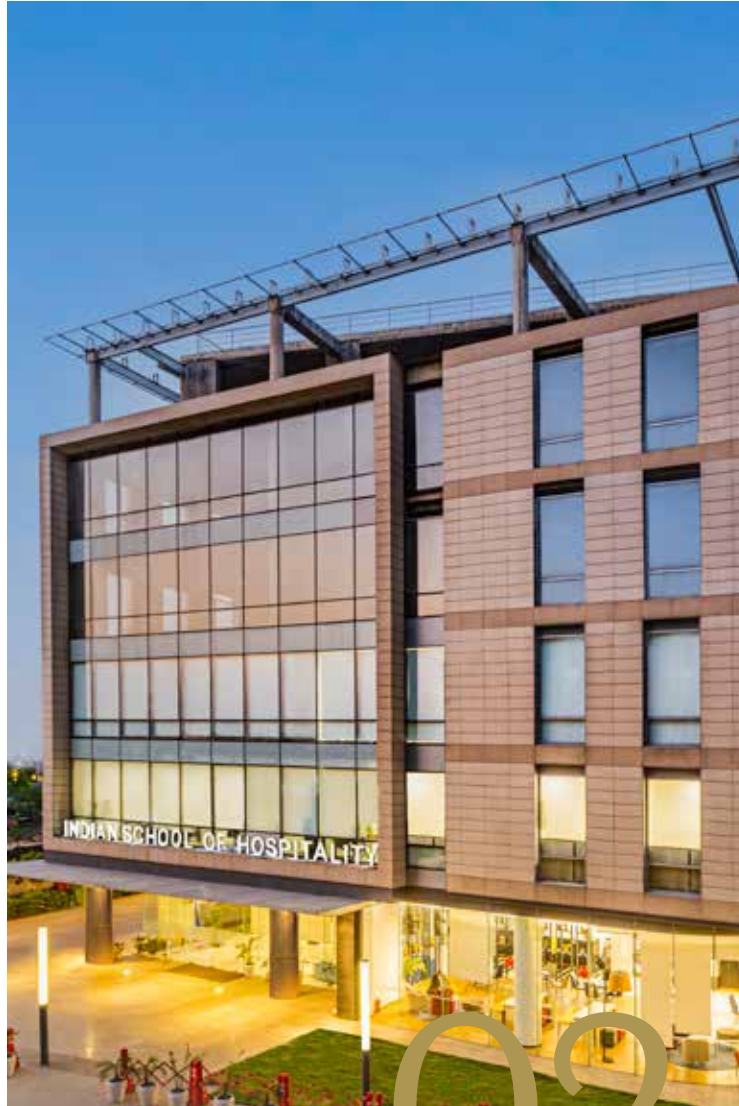
Key features

- 3 schools with complementary know-how
- More than 1,500 bachelor and career-changer Alumni
- 60+ nationalities enrolled in our schools
- 6 international academic partners
- High levels of practical, hands-on instructions
- Unique teaching methods and pedagogical content
- Highly qualified faculty members
- Industry-aligned program content



École Ducasse ISH Gurugram Campus

INDIAN SCHOOL OF HOSPITALITY



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Master more than cooking with École Ducasse in India



The École Ducasse campus at ISH offers India's most structured portfolio of culinary and pastry education. Students can choose between AICTE-approved Postgraduate Certificate Programs and industry-integrated Professional Pathway Programs.

The Postgraduate Certificate builds culinary or pastry specialisation alongside business and management skills, preparing students for leadership in the food and beverage industry. The Professional Pathway Programs focus on skill enhancement and practical immersion, enabling students to build strong foundations through applied learning.

Both formats include internship opportunities with global hospitality and F&B brands, helping students transition directly into high-growth culinary careers.



PROGRAM GUIDE



CULINARY AND PASTRY EDUCATION PROGRAMS

Career-focused programs designed for hospitality graduates, culinary enthusiasts, working professionals and career-changers who seek to specialise in the culinary or pastry arts.

Postgraduate Certificate Programs

- AICTE-approved
- Specialisations: Culinary Arts, Bakery and Pastry Arts

Professional Pathway Programs

- Culinary Arts
- Bakery and Pastry Arts

Short-Term Programs

- For enthusiasts, career-changers, and professionals

ADMISSION REQUIREMENTS:

For Postgraduate Certificate Programs:

Recognised undergraduate degree in any stream from a UGC-approved university.

For Professional Pathway Programs:

Eligibility depends on the program track.

- Selected programs require an undergraduate degree in any stream
- Others require completion of Class 12 (CBSE, ICSE, or State Board) with 50% marks and English as a subject

For Short-Term Programs:

Open to all learners above 18 years of age with an interest in culinary or pastry arts.



THE ÉCOLE DUCASSE ADVANTAGE

Our programs cater to a wide range of learners, from recent graduates to working professionals. Students can pursue:

- **Postgraduate Certificate in Culinary Arts**
- **Postgraduate Certificate in Bakery and Pastry Arts**
(both AICTE-approved)

Or opt for:

- **Professional Pathway, Culinary Arts Program**
- **Professional Pathway, Bakery and Pastry Arts Program**

Each format builds on École Ducasse's core philosophy of excellence in practice.

The Postgraduate Certificate includes business management, entrepreneurship, kitchen operations, and culinary innovation. The curriculum equips students with leadership readiness and strategic thinking.

The Professional Pathway Programs provide technical mastery through foundational modules and intensive kitchen training. Students work on natural and healthy cuisine, food safety, and core culinary or pastry techniques.

Internships are aligned with each student's Individual Education Plan (IEP) and delivered in collaboration with leading restaurants, hotels, and F&B brands. With a 15:1 student-faculty ratio, immersive training remains central to all formats.

Eligible students can choose global articulation options to continue their learning at École Ducasse campuses in France or Singapore's At-Sunrice GlobalChef Academy.



Postgraduate Certificate in Management (AICTE Approved)

Specialisation in Culinary Arts

PROGRAM DESIGN (1 YEAR, 2 SEMESTERS):

Duration: 12 months
(9 months campus + 3 months internship)

Credits: 45 total
Core management: 12
Culinary specialisation: 25
Internship: 8

WHERE TAUGHT:

École Ducasse ISH Gurugram Campus.

AWARDED BY:

Indian School of Hospitality,
approved by AICTE

WHAT THIS PROGRAM IS

This program blends advanced culinary craft with business and management. You learn how to master kitchen technique, run operations with discipline, and build food ventures that scale.

WHY THIS MATTERS NOW

India's food economy is growing across QSR, cloud kitchens, premium dining, catering, and experience-led formats. Employers and investors are seeking talent that can combine culinary skills with operational control, brand building, and financial clarity. This program prepares you to deliver in that environment.

THIS PROGRAM EQUIPS YOU TO

- Apply advanced culinary techniques to design, test, and deliver consistent dishes.
- Run immersive kitchen operations with speed, safety, yield control, and cost efficiency.
- Manage F&B service operations to ensure a seamless guest experience.
- Design menus and products aligned to nutrition, health, and consumer trends.
- Build operational excellence in supply chain, procurement, and vendor management.
- Lead teams and innovate in recipes, processes, and service delivery.
- Implement HACCP and food safety systems for compliance and audits.
- Plan kitchens and ventures that scale profitably with clear financial logic.
- Build food brands that stand out, using digital platforms and performance marketing.

YOUR CAPABILITY STACK

You graduate with:

- **Culinary proficiency** through labs and service simulations.
- **Operational discipline** across production, supply chain, and audits.
- **Financial fluency** for pricing, costing, and contribution analysis.
- **Venture skills** for conceiving, testing, and launching ideas.
- **Communication skills** to engage teams, partners, and customers.



WHAT YOU STUDY

Specialisation: Culinary Arts

- Applied culinary techniques
- Immersive culinary operations
- F&B service operations
- Nutrition and menu design
- Operational excellence and supply chain
- Kitchen management and innovation
- HACCP and food safety

Core business & management

- Entrepreneurship and new venture creation
- Finance and performance management
- Digital brand management and marketing technology
- Leadership and people management

Skill workshops

- AI for professional impact
- Excel for business intelligence
- Negotiation skills
- Business communication

Value-added courses

- Business ethics and values
- Personal branding
- Leading self

HOW YOU WILL LEARN

- Project-based learning that links theory to kitchen and business cases.
- Practical labs and service simulations in culinary arts.
- Live assignments and venture-building projects.
- Workshops in AI for impact, Excel for planning, negotiation, and communication.
- Faculty mentorship and a three-month industry internship.

WHO THIS PROGRAM IS FOR

- Graduates aspiring for careers in culinary arts or food businesses.
- Entrepreneurs and intrapreneurs planning to launch or scale formats.
- Family-business participants aiming to professionalise ventures.
- Creators pursuing roles in product development, catering, or events.

WHERE THIS CAN TAKE YOU

- Premium hotels, restaurant groups, catering leaders, and large F&B brands.
- Entrepreneur in QSR, cloud kitchens, or catering.
- Roles in F&B management, franchise operations, or consulting.
- Careers in product development, food styling, or nutrition-led ventures.

WHERE ISH MAKES THE DIFFERENCE

- Deep industry connections across India and the Middle East, with students interning and working at premium hotels, restaurant groups, catering companies, and large F&B brands.
- Alumni who have launched their own **cloud kitchens, catering formats, and food ventures**, proving entrepreneurship is a strong outcome of this program.
- **Global opportunities**, with students securing professional pathways in Dubai and other international markets.
- Integration of **craft with management and entrepreneurship**.
- Hands-on **kitchen immersion and simulations**.
- Workshops that build **digital fluency and decision-making**.
- Three-month internship that strengthens **networks and employability**.
- Backed by ISH's reputation and Sommet Education's global network, your career pathways extend far beyond the classroom.

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WHAT YOU GRADUATE WITH

- A **portfolio** showcasing culinary work, processes, and business projects.
- Evidence of **operational and financial capability** through assignments and internships.
- Skills to run kitchens, maintain consistency under service pressure, manage cost and quality, and scale ventures.
- Confidence to launch a business, lead in F&B operations, or expand family businesses.

ADMISSIONS

- **Eligibility:** Bachelor's degree from a recognised university in any discipline.
- **Minimum marks:** 50% aggregate (47.5% for SC/ST/Differently Abled candidates of Haryana).
- **Process:** Application review and interview. Internship and lab performance contribute to final evaluation.

Postgraduate Certificate in Management (AICTE Approved)

Specialisation in Bakery and Pastry Arts

PROGRAM DESIGN (1 YEAR, 2 SEMESTERS):

Duration: 12 months
(9 months campus + 3 months internship)

Credits: 45 total
Core management: 12
B&P specialisation: 25
Internship: 8

WHERE TAUGHT:

École Ducasse ISH Gurugram Campus.

AWARDED BY:

Indian School of Hospitality,
approved by AICTE

WHAT THIS PROGRAM IS

This program blends professional bakery and patisserie craft with management and entrepreneurship. You learn how to master pastry techniques, manage bakery operations, and create ventures that scale.

WHY THIS MATTERS NOW

India's bakery and patisserie market is expanding rapidly across craft bakeries, premium patisserie, QSR, cloud kitchens, health-forward desserts, and experience-led formats. Businesses seek professionals who can combine creative skill with operational discipline, brand positioning, and financial insight. This program builds that capability.

THIS PROGRAM EQUIPS YOU TO

- Apply advanced bakery and patisserie techniques to design, test, and deliver consistent products.
- Run immersive bakery and patisserie operations with speed, safety, yield control, and cost efficiency.
- Manage F&B service operations to ensure quality and customer satisfaction.
- Design products and menus aligned to nutrition, innovation, and consumer trends.
- Drive operational excellence in supply chain, procurement, and production.
- Lead bakery teams and innovate in recipes, presentation, and processes.
- Implement HACCP and food safety systems for compliance and credibility.
- Plan bakeries and patisseries for profitable growth with strong financial clarity.
- Create Patisserie brands that connect with customers through digital storytelling and marketing tools.

YOUR CAPABILITY STACK

You graduate with:

- **Bakery & patisserie** proficiency through labs and service simulations.
- **Operational discipline** for production, audits, and supply chain.
- **Financial fluency** for pricing, costing, and growth decisions.
- **Venture skills** for product conceiving, testing, and market launch.
- **Communication skills** for teams, partners, and customers. rough labs and service simulations.



WHAT YOU STUDY

Specialisation: Culinary Arts

- Applied bakery and patisserie techniques
- Immersive bakery & patisserie operations
- F&B service operations
- Nutrition and menu design
- Operational excellence and supply chain
- Kitchen management and innovation
- HACCP and food safety

Core business & management

- Entrepreneurship and new venture creation
- Finance and performance management
- Digital brand management and marketing technology
- Leadership and people management

Skill workshops

- AI for professional impact
- Excel for business intelligence
- Negotiation skills
- Business communication

Value-added courses

- Business ethics and values
- Personal branding
- Leading self

HOW YOU WILL LEARN

- Project-based learning that connects theory with bakery and business cases.
- Practical labs and service simulations in bakery and patisserie.
- Live business assignments and venture projects.
- Workshops in AI, Excel, negotiation, and communication.
- Faculty mentorship and a three-month internship.

WHO THIS PROGRAM IS FOR

- Graduates aspiring for careers in bakery, patisserie, or food businesses.
- Entrepreneurs and intrapreneurs planning to launch or scale patisserie or bakery formats.
- Family-business participants aiming to professionalise ventures.
- Creators pursuing careers in product development, catering, or styling.

WHERE THIS CAN TAKE YOU

- Professional patissier in craft or premium kitchens.
- Entrepreneur in bakery, cloud kitchens, or specialty patisserie ventures.
- Roles in F&B management, franchise operations, or consulting.
- Product development, catering, food styling, or dessert innovation.

WHERE ISH MAKES THE DIFFERENCE

- Deep industry connections with leading **patisseries, boutique bakeries, dessert houses, hotels, and QSR brands** across India and the Middle East.
- Alumni who have launched **their own patisseries, bakeries, and dessert brands**, showing how the program directly enables entrepreneurial success.
- **Global opportunities**, with recent students pursuing professional placements and roles in Dubai and other international markets.
- Integration of **craft with management and entrepreneurship**.
- Hands-on **kitchen immersion and simulations**.
- Workshops that build **digital fluency and decision-making**.
- Three-month internship that strengthens **networks and employability**.
- Backed by ISH's reputation and Sommet Education's global network, your career pathways extend far beyond the classroom.

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WHAT YOU GRADUATE WITH

- A **portfolio** of bakery and patisserie work, processes, and projects.
- Evidence of **financial and operational readiness** through assignments and internships.
- Skills to run bakeries and patisseries with consistency under demand pressure, manage cost and quality, and grow ventures.
- Confidence to launch a patisserie, lead in F&B operations, or expand family businesses.

ADMISSIONS

- **Eligibility:** Bachelor's degree from a recognised university in any discipline.
- **Minimum marks:** 50% aggregate (47.5% for SC/ST/Differently Abled candidates of Haryana).
- **Process:** Application review and interview. Internship and lab performance contribute to final evaluation.

École Ducasse
PARIS CAMPUS



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A new benchmark in gastronomy education



The new flagship campus of École Ducasse occupies a purpose-built 5,000 sq. m space in Meudon – an affluent Parisian suburb that is just 10km from the heart of France's capital. Nestling on the banks of the River Seine, Meudon has been home to a number of celebrated artists, including sculptor Auguste Rodin.

As a state-of-the-art center for culinary education, the new Meudon campus incorporates six technical kitchens for individual cooking and brigade set-up, a pastry lab, a bakery lab, an innovation lab and two signature restaurants that will be open to the public. In keeping with chef Alain Ducasse's philosophy of local sourcing, the campus also boasts its own vegetable and herb gardens.



École Ducasse

ÉCOLE NATIONALE
SUPÉRIEURE
DE PÂTISSERIE



□ global reference for pastry arts

The École Nationale Supérieure de Pâtisserie is located in Yssingeaux, in France's Auvergne region. Founded in 1984, it is the school of reference in France – and globally – for professionals in pastry, bakery, chocolate, confectionary and ice cream arts.

Housed within the Château de Montbarnier, the school successfully combines heritage and modernity, offering a unique family atmosphere. It hosts a number of prestigious culinary events each year, including the selection rounds for the Un des Meilleurs Ouvriers de France competition and the Festival National des Croquembouches.



Culinary Arts Diploma - (India & Paris Campus)

DURATION:

3 months at École Ducasse ISH Gurugram campus.

9 months at École Ducasse Paris campus including 4.5 month paid internship in France.

WHERE TAUGHT:

École Ducasse ISH Gurugram Campus, with articulation to École Ducasse Paris Campus

TEACHING LANGUAGE:

English

OVERVIEW:

Step into the dynamic world of food with our 12-month Culinary Arts Diploma. The intensive program begins in India and continues in École Ducasse, Paris, which is the global reference point for excellence in culinary arts. It ends with a professional internship that allows students to explore a range of careers, both inside and outside the kitchen.

The program is an exciting blend of skills, innovation and practical knowledge and allows students to train with the world's finest chefs. It covers a wide range of topics that move from the fundamentals of cooking to advanced culinary techniques. While our curriculum is rooted in French techniques, the approach is certainly global and offers an understanding of international food.

JOB AND CAREER OPPORTUNITIES:

The diploma allows students to pursue a diverse range of careers and excel in a specialisation of their choice. The career landscape for diploma graduates includes:

- Professional chef
- Culinary entrepreneurship
- Food nutrition
- F&B management
- Events and catering
- Franchise management
- Culinary consulting
- Food research and product development
- Food stylist



PROGRAM STRUCTURE:

Foundation Modules at ISH

- Introduction to Culinary Operations
- Fundamental Culinary Techniques
- Basics of Indian Cuisine
- Food Safety & HACCP
- Restaurant/Culinary Immersion
- Applied Mathematics and Software Tools
- Internship

Culinary Specialisation

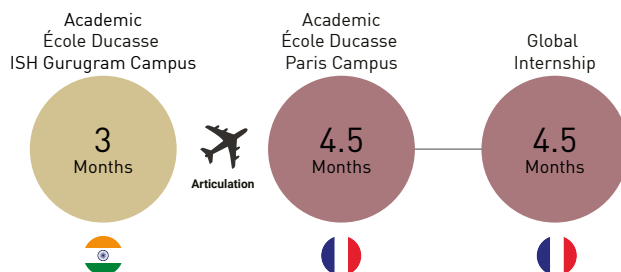
Culinary Arts Diploma (RNCP certification “Chef de partie specialized in gastronomic restaurant” + Ducasse certification)

- Culinary Arts Fundamentals
- Bistronomy & traditional cuisine
- Contemporary cuisine
- Mediterranean cuisine
- Natural & healthy cuisine
- Pastry Arts Fundamentals
- Restaurant Immersion
- Final evaluation
- Management of business unit
- Internship needed for certification (13 weeks)
- Extra Internship (1 week)

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Global Articulation Pathway to École Ducasse Paris Campus

The Culinary Arts Diploma at École Ducasse follows an international curriculum. Students enrolling in this program begin the program at the École Ducasse ISH Gurugram campus and then articulate to École Ducasse Paris, located in France.



French Pastry Arts Diploma - (India & Paris Campus)

DURATION:

3 months at École Ducasse ISH Gurugram campus.

9 months at École Nationale Supérieure de Pâtisserie (ENSP) including 4.5 month paid internship in France.

WHERE TAUGHT:

École Ducasse ISH Gurugram Campus, with articulation to École Nationale Supérieure de Pâtisserie (ENSP)

TEACHING LANGUAGE:

English

OVERVIEW:

The most intensive pastry arts program allows students to build a solid foundation in India before transferring to ENSP, France — the global reference for pastry, bakery, chocolate, and confectionary arts.

The 12-month French Pastry Arts Diploma centres on hands-on learning and immersive experiences. It allows students to train with the country's finest pastry chefs and incorporates an interesting blend of skills, innovation and practical knowledge. The career-enhancing program ends with a 4.5-month professional internship in one of the world's finest restaurants or hotels.

JOB AND CAREER OPPORTUNITIES:

The diploma allows students to pursue a diverse range of careers and excel in a specialisation of their choice. The career landscape for diploma graduates includes:

- Pastry chef
- Pastry design and decoration
- Chocolate making and confectionary
- Events and catering
- Culinary entrepreneurship
- Franchise management
- Culinary consulting
- Food research and product development
- Food stylist



PROGRAM STRUCTURE:

Foundation Modules at ISH

- Introduction to Bakery Operations
- Fundamental Bakery Techniques
- Basic Cakes
- Fundamentals of Pâtisserie
- Food Safety & HACCP
- Restaurant Immersion
- Applied Mathematics and Software Tools
- Internship

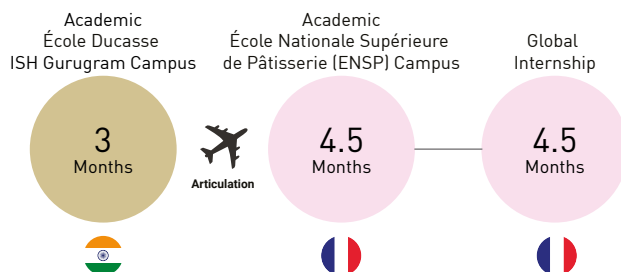
Pastry Specialisation

French Pastry Arts Diploma (at École Nationale Supérieure de Pâtisserie (ENSP) - Ducasse certification)

- French pastry arts fundamentals
- Chocolate & confectionery
- Ice cream
- Bread & viennoiseries
- Plated desserts
- Entremets
- Healthy desserts
- Petit fours & Travel cakes
- Croquembouche & buffet
- Food science
- Food photography
- French class
- Internship needed (8 weeks)
- Extra Internship (1+ 1/2 months)

Global Articulation Pathway to École Nationale Supérieure de Pâtisserie (ENSP)

The French Pastry Arts Diploma at École Ducasse is a program with an international curriculum. Students enrolling in this diploma program begin the program at École Ducasse ISH Gurugram campus and then articulate to École Nationale Supérieure de Pâtisserie (ENSP), the leading vocational school for pastry, bakery, chocolate and confectionery arts.





Singapore

AT-SUNRICE
GLOBALCHEF
ACADEMY



Asia's leading culinary arts institute

Indian School of Hospitality and At-Sunrice GlobalChef Academy share a vision of helping chefs develop their passion that meet the needs of a global industry. The practical and academic courses celebrate the heritage of oriental cuisine while echoing trends in contemporary gastronomy and the philosophy of the institute.

Located in the heart of Singapore, it's the ideal school for students to round up their education and enrich their knowledge in the culinary world. Here, they develop their skills and prepare to move successfully into careers suited to them. The diploma programs teach students the art of balancing complex flavours like sweet, salty, spicy and umami. They also learn to prepare classic Asian food before advancing to contemporary cuisine and fusion dishes. With a keen focus on oriental cuisine, students create various kinds of noodles, dim sums, soups and broths. By the end of the rigorous course, they even learn to make and plate Singapore's heritage cuisine. At the same time, the pastry program allows them to explore the sweeter side of the profession and pursue careers as professional pastry chefs, chocolatiers, and artisanal bakers.



Diploma in Culinary Arts - (India & Singapore Campus)

DURATION:

9 months program at École Ducasse ISH Gurugram campus including 3 months internship in India.

9 months program at At-Sunrice GlobalChef AcademySingapore campus including 6 months internship in Singapore*

*students will receive 1200 Singapore dollars per month during this time.

WHERE TAUGHT:

École Ducasse ISH Gurugram Campus, with articulation to At-Sunrice Singapore

TEACHING LANGUAGE:

English

OVERVIEW:

The 18-month diploma program is suitable for anyone passionate about cooking! Whether it's students fresh out of school, career changers, or professional chefs — our campus allows them to build a base in India before transferring to At-Sunrice GlobalChef Academy.

The immersive course helps students refine their culinary skills, create exquisite dishes and work with unique ingredients. They discover various techniques and develop their creative flair while experimenting with recipes. Considerable attention is also given to selecting the right produce, and cooking with natural, local ingredients. Moreover, international transfer options allow students to complete their education in Singapore and explore a wide range of careers through professional internship.

JOB AND CAREER OPPORTUNITIES:

The diploma allows students to pursue a diverse range of careers and excel in a specialisation of their choice. The career landscape for diploma graduates includes:

- Professional chef
- Culinary entrepreneurship
- Food nutrition
- F&B management
- Events and catering
- Franchise management
- Product development
- Culinary consulting
- Food research and development
- Food styling, photography and journalism



PROGRAM STRUCTURE:

Foundation Modules at ISH

- Introduction to Culinary Operations
- Fundamental and Intermediate Culinary Techniques
- Basics of European & Asian Cuisine
- Food Safety & HACCP
- Restaurant/Culinary Immersion
- Applied Mathematics and Software Tools
- Internship

Culinary Specialisation

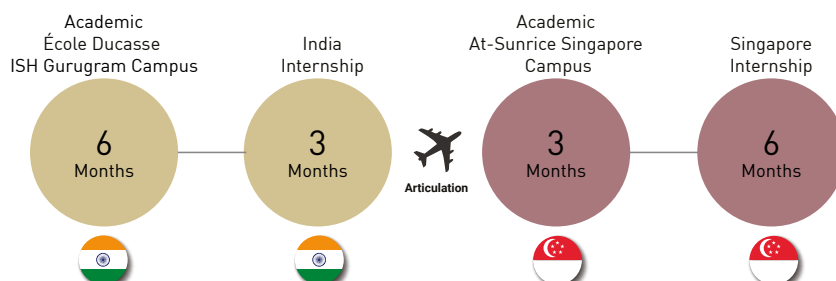
Diploma in Culinary Arts (WSQ certification from At-Sunrice Singapore + Ducasse certification)

- Advance Culinary Techniques
- Contemporary Cuisine
- Lo Mein and Lo Mein Dishes
- Natural & healthy Cuisine
- Pastry Arts Fundamentals
- Spice Odyssey
- Management of business unit
- Internship needed for certification (24 weeks)

Global Articulation Pathway to At-Sunrice Singapore

Students of the programme will have the opportunity to deepen their studies with At-Sunrice by undertaking 3 months of studies, followed by 6 months of overseas industrial attachment with a leading brand in Singapore.

Alternatively, students can opt to complete the programme after the first 9 months at the Indian School of Hospitality in Gurugram, India, followed by a curated internship experience for 3 months.



Diploma in Pastry & Bakery - (India & Singapore Campus)

DURATION:

9 months program at École Ducasse ISH Gurugram campus including 3 months internship in India.

9 months program at At-Sunrice GlobalChef Academy Singapore campus including 6 months internship in Singapore*

*students will receive 1200 Singapore dollars per month during this time.

WHERE TAUGHT:

École Ducasse ISH Gurugram Campus, with articulation to At-Sunrice Singapore

TEACHING LANGUAGE:

English

OVERVIEW:

The 18-month diploma is suitable for anyone with a passion for pastry arts — students fresh out of school, career changers and even professional chefs. It helps students to build a strong foundation within the country before continuing their education At-Sunrice GlobalChef Academy. This way, they gain internationally-recognized qualifications that are valued the world over.

The career-enhancing program allows students to refine their patisserie skills, and create specialized desserts, including chocolate and sugar sculptures. They get to experiment with recipes, develop a menu using fresh, seasonal produce and create specialised desserts including chocolate and sugar sculptures. The program ends with a professional internship with one of the world's finest restaurants or hotels.

JOB AND CAREER OPPORTUNITIES:

The diploma allows students to pursue a diverse range of careers and excel in a specialisation of their choice. The career landscape for diploma graduates includes:

- Pastry chef
- Pastry design and decoration
- Chocolate making and confectionary
- Food research and development
- Catering and events
- Culinary entrepreneurship
- Food styling, photography and journalism



PROGRAM STRUCTURE:

Foundation Modules at ISH

- Introduction to Bakery Operations
- Fundamental Bakery Techniques
- Basic Cakes & Cookies
- Fundamentals of Patisserie
- Food Safety & HACCP
- Restaurant Immersion
- Applied Mathematics and Software Tools
- Internship

Pastry Specialisation

Diploma in Culinary Arts (WSQ certification from At-Sunrice Singapore + Ducasse certification)

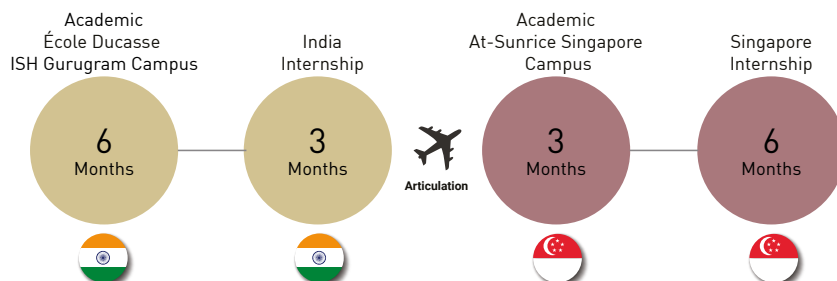
- Chocolate & confectionery
- Ice cream & Sorbets
- Bread & viennoiseries
- Plated desserts
- Entremets
- Asian desserts
- Petit fours & Travel cakes
- Croquembouche & buffet
- Internship needed for certification (24 weeks)

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Global Articulation Pathway to At-Sunrice Singapore

Students of the programme will have the opportunity to deepen their studies with At-Sunrice by undertaking 3 months of studies, followed by 6 months of overseas industrial attachment with a leading brand in Singapore.

Alternatively, students can opt to complete the programme after the first 9 months at the Indian School of Hospitality in Gurugram, India, followed by a curated internship experience for 3 months.







GeSS Education is a leading Award winning Australian educational provider specializing in Vocational Education and Training (VET). With over 25 years of expertise in education delivery, compliance, and training management, GeSS Education has successfully expanded its programs across multiple countries, including India, Papua New Guinea, and the Philippines. GeSS Education partners with Australian Registered Training Organisations (RTOs) to provide globally recognized qualifications in hospitality, commercial cookery, aged care, cybersecurity, sport & fitness, and more.





THE DIRECT ROUTE TO YOUR CULINARY CAREER IN AUSTRALIA

The ISH-GeSS Education Australian Culinary Pathway is a structured program designed for aspiring chefs to train, gain industry experience, and transition seamlessly into high-demand culinary jobs in Australia.

This 1+1 pathway: one year of professional training in India followed by an employer-backed job placement in Australia ensures graduates gain the culinary expertise, applied experience, and Australian-recognized qualifications required to enter Australia's booming hospitality sector.

AUSTRALIA NEEDS SKILLED CHEFS : THIS IS YOUR OPPORTUNITY

Australia's hospitality sector is booming, but it faces a severe shortage of skilled chefs. To address this, the Australian government has placed chefs on the Skilled Occupation List, making them eligible for priority visa processing and long-term work opportunities.

High-Demand Career with Competitive Salaries

- Starting salary: **AUD 60,000** per year in top cafés, restaurants, and F&B establishments.
- With experience, salaries rise to **AUD 70,000** or more.
- Employers actively sponsor skilled chefs under 407/482 visas, offering job security and career growth.

Proven Pathway to Permanent Residency (PR)

Many chefs transition from skilled work visas to PR after gaining experience in Australia. This pathway is structured for long-term career success in one of the world's most sought-after hospitality markets.



WHY THE ISH-GESS EDUCATION PATHWAY WORKS FOR YOU

India

- **Professional Culinary Training:** Learn from Ecole Ducasse India chefs at ISH, following globally benchmarked culinary techniques and industry-aligned standards.
- **Recognized Australian Qualifications:** Earn an Australian vocational qualification accredited under the Australian Qualifications Framework (AQF) and recognized by the Australian Skills Quality Authority (ASQA)
- **Applied Work Attachment in India:** Put your skills into practice with a six-month paid professional placement at a leading hospitality establishment, gaining industry-relevant experience.

Australia

- **Structured Job Placement in Australia:** Transition seamlessly into chef roles with employer-backed placements in established Australian hospitality businesses.
- **Earn AUD 60,000+ Annually:** Salaries for skilled chefs in Australia start at AUD 60,000, with opportunities for rapid growth based on experience and specialization.
- **Employer-Sponsored Work Visa:** Upon securing a job offer, your Australian employer will sponsor your 407 or 482 skilled migration visa, providing long-term career stability and legal work rights
- **Industry Orientation in Australia:** Before starting your role, attend a 5-day hospitality and barista workshop with The Coffee Commune, designed to align you with Australian service standards and workplace culture.
- **A Structured Pathway to Working in Australia:** This program is designed to help you gain industry experience, secure a skilled job, and establish yourself in Australia's hospitality sector.



WHERE TAUGHT:

École Ducasse ISH Gurugram Campus

TEACHING LANGUAGE:

English

NEXT BATCHES

June 2025 | November 2025



THE STEP-BY-STEP ROUTE TO YOUR CULINARY CAREER IN AUSTRALIA

Step 1: Professional Training in India

- 6-month program in Culinary Arts or Bakery & Pastry Arts at ISH, delivered under Ecole Ducasse India.
- Begin GeSS Education's qualification assessments in parallel with your training.

Step 2: Applied Work Attachment in India

- 6-month paid work attachment at a leading hospitality establishment in India.
- Gain industry-relevant experience, strengthening your eligibility for an Australian work visa.

Step 3: Structured Job Placement in Australia

- GeSS Education facilitates employer-backed job placements in Australian hospitality businesses.
- Your sponsoring employer initiates your skilled migration visa application (407/482).

Step 4: Transition to Australia & Begin Your Career

- Attend a mandated 5-day hospitality and barista orientation with The Coffee Commune upon arrival in Australia.
- Step into your role as a chef in a restaurant, hotel, or catering business, gaining industry experience in a high-demand market.
- Gain industry experience that may open pathways to Permanent Residency (PR).

WHAT YOU NEED TO APPLY

- A recognized undergraduate degree (any discipline).
- Complete and verifiable academic credentials and documentation: All paperwork must meet Australian immigration and employer requirements.
- Fluency in English to an acceptable standard (IELTS 5.5+ or equivalent), as required for skilled migration visas.
- A strong commitment to a professional career in culinary or bakery & pastry arts, with the willingness to train, gain experience, and work in Australia's hospitality sector.
- If you have at least three years of relevant work experience in the culinary industry, you may qualify for the 482 Skilled Work Visa, which offers additional long-term employment opportunities in Australia.

PROGRAM STRUCTURE:

Operational Leadership

- Culinary & Bakery/Pastry Operations Management
- Leadership & Talent Management
- Kitchen Planning & Design
- Data-Driven Decision Making
- Law & Ethical Practices in Hospitality
- Human Resources & Conflict Resolution

Innovation in Culinary

- Entrepreneurship in the Culinary Industry
- Pop-Ups & Emerging Business Models

Experiential Learning

- Live Kitchen Immersion & Applied Culinary Training
- Curated Industry Work Attachment

Culinary Experience Economy

- Business Communication for Hospitality & Culinary Professionals
- Food Safety & HACCP Compliance
- Sustainable Business Strategies in Food & Hospitality
- Financial Management in Culinary & Hospitality

Culinary Skill Experience

- Fundamental, Intermediate & Advanced Culinary Techniques
- Artisanal & Specialty Breads
- Hot & Cold Plated Desserts
- Modernist & Molecular Gastronomy
- Contemporary Bistro & Pastry Techniques

Australian Kitchen Operations & Safety

- Australian food safety regulations
- Australian workplace hygiene standards
- Cost management and effective stock control
- Lead and manage Australian work operations

Australian Job Placement Preparation

- Professional resume design tailored to the Australian job market
- Interview coaching and communication techniques
- Recorded interview for successful job placement

MASTER THE CRAFT. WORK IN AUSTRALIA. BUILD YOUR CULINARY LEGACY.

- Begin your conversation with our counsellors today.
- With only 150-200 openings, this program is aligned with Australia's critical need for skilled chefs.
- If you're serious about launching your culinary career in Australia, now is the time to explore this opportunity.

Diploma Student Graduate Profile

The École Ducasse diploma programs are designed to help prepare aspirants for the world of exceptional culinary experiences. Along with classic culinary techniques, students master contemporary cooking skills, gain business management skills and build a strong foundation that prepares them for careers in international markets.

Our programs combine technical, managerial and entrepreneurial skills with practical, hands-on training. Both our programs offer career-changers and food enthusiasts the perfect platform to establish themselves in the global hospitality and F&B industry, and pursue thriving careers in culinary and pastry arts.



Entry criteria

The minimum eligibility to apply to École Ducasse India for diploma programs is as follows:

- Students should be at least 18 years old
- Students should have completed high school or graduation in any stream
- IELTS 5.5 / TOEFL 46-59 / WPLN Level 5 or at least 75% in English in XIIth standard exams

The offer of admission is subject to verification of original certificates/transcripts at the time of admission. If any candidate is found ineligible at a later date even after admission to the Institute, his/her admission will stand cancelled.

During the personal interview, candidates will be reviewed on

- Academic potential
- Leadership potential
- Interpersonal skills
- Motivation for culinary arts or pastry arts

Applying to our programs

At the Indian School of Hospitality (ISH), academic credentials are only part of the story. ISH seeks individuals who are curious about life, deeply passionate, and eager to learn and grow continually. The institution values the diversity and richness that such individuals bring to the community and firmly believes in their potential to shape the future of the hospitality industry.

ISH's holistic admissions process is designed to identify and gauge the potential of every candidate. Rather than focusing solely on academic achievements, the process considers a broad array of criteria to ensure the admission of students with the passion and drive to succeed at ISH and in their future careers.

DISCOVER OUR PROGRAMMES:

Prospective students can explore ISH's courses on the website or connect directly with the Admissions Team for more information.

APPLY ONLINE:

Applications can be submitted online by visiting [www.ish.edu.in].
[Application fees apply.]

SELECTION PROCESS

The process includes an application review, an online psychometric test, a parent interaction with the Chief Admissions Officer, and on-campus interview rounds with group discussions and an on-the-spot essay.

HEAR BACK FROM US:

After the interviews, ISH will communicate the admission decision. Successful candidates can secure their seat by paying the admission fees.

ACCOMMODATION AND DEPOSITS:

Upon acceptance, students will need to arrange accommodation if required and submit a deposit

BEGIN YOUR ISH JOURNEY:

Once payments, accommodation, and acceptance are secured, students are ready to begin their experience at ISH.

Intakes

March
September

Contact

Indian School of Hospitality
Sector-83, Gurugram - 122004

web: www.ish.edu.in | email: admissions@ish.edu.in



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INDIAN
SCHOOL OF
HOSPITALITY



ÉCOLE DUCASSE
ISH GURUGRAM CAMPUS

