



**LE CORDON BLEU®**  
PARIS



**Boulangerie**  
**Diploma**

**Kneading**  
**Fermentation**  
**Shaping**  
**Techniques**  
**Artisanal**  
**Innovation**

[cordonbleu.edu/paris](https://cordonbleu.edu/paris)

Bread has been an integral part of human culture ever since its creation nearly 10,000 years ago. Developed by Le Cordon Bleu Paris, the Boulangerie Diploma trains future professionals and entrepreneurs in essential boulangerie techniques, as well as new trends in the field.

*Boulangerie is a profession that combines the nobility of tradition with the intelligence of modernity*

This program gives students all the necessary skills to work in a traditional boulangerie or in a production business, both in France and abroad.

## Program objectives

- To master the main techniques used in artisan boulangerie.
- To learn how to organize production and to work as part of a team.
- To acquire a repertoire of traditional and modern boulangerie recipes.

## Who is this program for?

- Anyone looking to acquire essential boulangerie theory and practical knowledge.
- Professionals looking for a career change who want to work in the boulangerie field.
- Anyone looking to work as a baker, whether as an artisan or as an employee in a boulangerie company.

## Who are the teachers?

The program is led and taught by Chef Instructor Olivier Boudot, 2010 European Boulangerie Champion along with experts in the boulangerie field.



# The program

The program is based on understanding, learning and mastering boulangerie techniques.

The training mainly comprises practical classes. Theory classes, conferences and boulangerie related visits are also included.

The program is divided into two levels: Basic and Advanced. There is a mandatory internship.

**2** LANGUAGES  
TAUGHT IN FRENCH  
TRANSLATED INTO ENGLISH



## BASIC LEVEL

To begin their training, students familiarize themselves with the equipment used in boulangerie. After an introduction to the rules of hygiene and baking, students will learn to work with the different types of flour used in France and learn the different techniques for kneading dough, manually and three different mechanical kneading methods. The program also includes making bread and viennoiseries (Danish pastries) and an initiation in boulangerie decoration. This level includes an introduction to working with doughs made with a fermented dough starter and a "poolish" (a type of pre-fermentation).

**280**  
HOURS



**2-MONTH**  
INTERNSHIP



## ADVANCED LEVEL

Students will learn about different types of fermentation and how flavors develop in bread. Students will learn how to work with liquid and solid natural leavens, how to work with "farine de tradition" (Traditional flour as defined by French law) and how to work with puff pastry. Students will make baguettes, brioches, croissants, beignets (fritters and doughnuts), turnovers and derivative products.



**MANDATORY INTERNSHIP** • After successful completion of Basic and Advanced Boulangerie, students are required to carry out a 2-month internship in a boulangerie related business in France.

## Boulangerie Diploma

A certificate is awarded for each level after successful completion of the practical exams. Students, having successfully completed their internship, will also be awarded the Diplôme de Boulangerie by the Fondation Internationale Le Cordon Bleu.

With over 120 years of teaching experience, Le Cordon Bleu is the first worldwide network of culinary arts and hospitality management institutes, training every year 20 000 students of more than 90 nationalities. Le Cordon Bleu offers a widely-respected range of programs in the fields of gastronomy, hospitality and tourism, from beginner level to MBA.



*“A sense of identity is not unique to French bread. There is not a nation of bread eaters, no matter what the cereal used, that does not have a passionate relationship with it.”*

JEAN-PHILIPPE DE TONNAC, Le Cordon Bleu Hautes Études du Goût program lecturer.

## SESSIONS

- April 11, 2016 to November 18, 2016
- July 4, 2016 to January 13, 2017
- September 5, 2016 to February 24, 2017

## SCHEDULE

This program includes 15 to 18 hours of classes per week. Intensive sessions include approximately 30 hours per week. Classes are scheduled from 7:00am to 1:00pm and can also take place in the evening and/or during the weekend.

## LOCATION

Classes take place in a Le Cordon Bleu Paris school annexe:  
101, rue du Moulin des Près, 75013 Paris.

From July, courses will take place in the new campus:  
13, Quai André Citroën, 75015 Paris

## TUITION FEES

Diplôme de Boulangerie: 13 000 €.

## ADMISSIONS POLICY

Applicants must be at least 18 years of age.

- A good level of French is essential. B1 is the suggested level.
- Applicants must hold the equivalent of: High School Diploma (USA) (CAD) – High School Certificate (Japan) – GCSEs (UK) – Baccalauréat (France) or other.
- All applications are reviewed by the Admissions jury. An interview via video conference or face to face will be organized to validate your application. The interview also serves to test your level of French.

## REGISTRATIONS

Tuition fees include registration fees, activities and student uniform (2 jackets, 2 pairs of trousers, 2 caps, 2 aprons, 2 side towels and 1 utensils kit).

- 5% discount for Le Cordon Bleu alumni.
- Places are limited to 10 students.

**Le Cordon Bleu reserves the right to modify the admission procedure and/or the tuition fees, dates, organization, and the structure of this program. Le Cordon Bleu is a private higher education institution.**



For more information:

[cordonbleu.edu/paris](http://cordonbleu.edu/paris)