

# FRANCE

EDUCATION & CULTURAL TOUR

# 2023

**JULY 30 TO AUGUST 9, 2023\***

DATES ARE SUBJECT TO CHANGE



# ABOUT THE PROGRAM

**France Education and Cultural Tour 2023** is an exciting and immersive program designed to provide students with a unique learning and cultural experience in one of the world's most iconic cities. The program highlights the conduct of a short yet intensive culinary course hosted by the prestigious Ecole Ducasse Paris where students can learn about the art of alternative gastronomy and new trends in culinary arts. Through this program, the students will also have the opportunity to study at Ecole Ducasse's state-of-the-art campus in Meudon-la-Forêt - Paris.

This unique summer adventure also offers students the chance to indulge in some extracurricular activities that would make them appreciate the city's culture. These activities aim to provide students with a good understanding of the Parisian way of life, which will enable them to develop a deeper appreciation for the city's rich history and cultural heritage.

By participating in this program, students can expect to have a transformative experience that would ignite their desire for lifelong learning through the art of cooking and travel.

# ORGANIZING SCHOOLS



Enderun Extension is Enderun Colleges' resource for continuing education. The Enderun Extension School offers an open and comprehensive curriculum with courses and programs to meet the interests and needs of a diverse public.

[www.enderucolleges.com](http://www.enderucolleges.com)

## ÉCOLE DUCASSE MANILA



Enderun's partnership with École Ducasse offers Enderun students the opportunity to undergo rigorous training under the watchful eyes of the École Ducasse Paris' culinary team. The combination of Enderun's existing culinary faculty—already celebrated as one of Asia's most distinguished—with the École Ducasse teaching methodologies promises to set new standards for culinary education in Asia. The collaboration also gives Enderun students the opportunity to earn a École Ducasse Certificate in Culinary Arts as they study for their Enderun bachelor's degree.

## ÉCOLE DUCASSE PARIS



At École Ducasse, the ultimate mission is to pass on Chef Alain Ducasse's culinary savoir-faire and philosophy to everyone. École Ducasse Paris trains students from all over the world, helping them to become the next generation of key stakeholders in international gastronomy. Their programs are delivered by passionate and highly qualified professionals, who know that effective training requires a personalized approach. These courses create a strong social experience and stimulate mutual support, shared best practice and team cohesion—all values which are inherent in our industry.



# ABOUT THE COURSE

## NEW TRENDS AND ALTERNATIVE GASTRONOMY CUISINE

This signature program offers you a strong immersion in the worlds of alternative gastronomy and new trends. In 1 week, skilled culinary chefs will teach the students how to master the latest modern creating techniques. They will discover a large array of techniques & explore different expertises. This program will give you the opportunity to prepare some of the most emblematic dishes of chef Alain Ducasse.

# CLASS SCHEDULE

## Enderun Colleges - Summer Programs

One Week

	MONDAY		TUESDAY		WEDNESDAY		THURSDAY		FRIDAY		SATURDAY	SUNDAY	
	Culinary Arts Advanced	Culinary Arts Initiation		Culinary Arts Advanced	Culinary Arts Initiation	Culinary Arts Advanced	Culinary Arts Initiation	Culinary Arts Advanced	Culinary Arts Initiation	Culinary Arts Advanced	Culinary Arts Initiation	Culinary Arts Advanced	Culinary Arts Initiation
	<b>École Ducasse Paris Campus</b>										<b>Paris</b>		
09H00 12H00	<b>Welcome Presentation</b> Welcome Pack Campus Visit		08H00 14H30	New Trends and Alternative Gastronomy Cuisine	New Trends and Alternative Gastronomy Cuisine	New Trends and Alternative Gastronomy Cuisine	New Trends and Alternative Gastronomy Cuisine	New Trends and Alternative Gastronomy Cuisine	New Trends and Alternative Gastronomy Cuisine	New Trends and Alternative Gastronomy Cuisine	New Trends and Alternative Gastronomy Cuisine	FREE TIME	
Lunch	<b>Lunch at ADOUR Restaurant</b> 12H00 - 13H30		(Lunch in Lab included)										

# A UNIQUE DINING EXPERIENCE AT ADOUR RESTAURANT BY ALAIN DUCASSE

The Adour Restaurant in Paris is a dining establishment owned and operated by world-renowned chef Alain Ducasse. Located inside Ecole Ducasse, is known for its elegant decor, exquisite cuisine, and exceptional service.

The menu at Adour Restaurant features classic French cuisine with a contemporary twist, using only the freshest and highest-quality ingredients available. The restaurant specializes in seafood dishes, but also offers a variety of meat and vegetarian options. The wine list at Adour is extensive and includes a wide selection of French and international wines to complement the food.

The dining experience at Adour is designed to be luxurious and intimate, with only a few tables in the dining room and a chef's table for those who want a closer look at the kitchen. The service is impeccable, with a team of knowledgeable and attentive staff to ensure that every guest has an unforgettable experience.





# ÉCOLE DUCASSE TEACHING METHOD

## Methodology

The École Ducasse's innovative methodology focuses on hands-on practice in order to optimize skills acquisition.

Hands-on sessions are organized in such a way that students understand, memorize, reproduce, practice, and ultimately master techniques. At the end of the program, the students will be able to:

- Discover new techniques step-by-step with the Instructor chef's demonstration
- Experiment techniques with the instructor chef's assessment
- Apply techniques to professional recipes
- Master and validate techniques with the Instructor chef's coaching

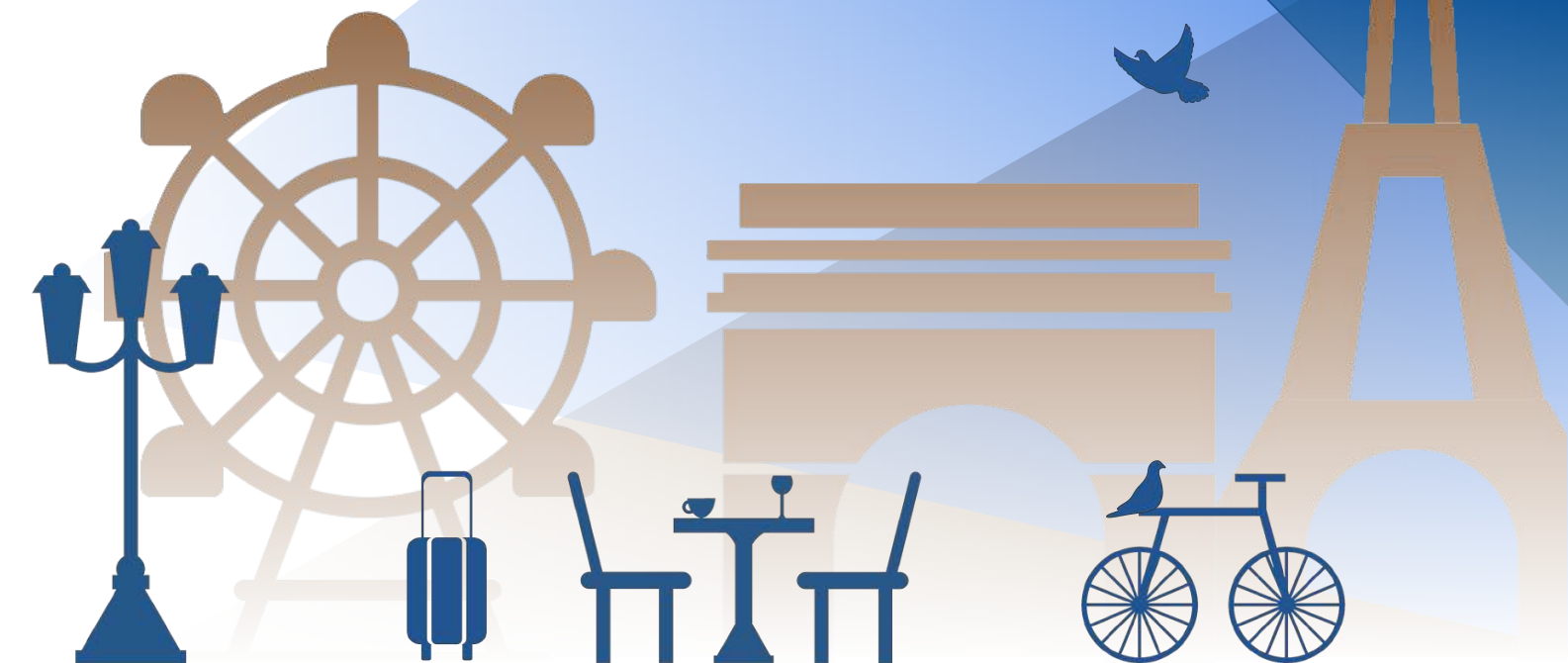
## Training Materials

- Ecole Ducasse philosophy, code of conduct, hygiene rules
- All recipes



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# CULTURAL ACTIVITIES



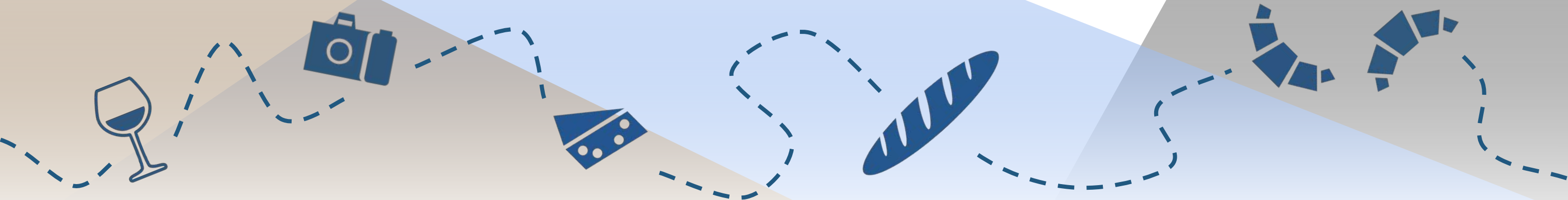


## CULTURAL ACTIVITY I

# PARISIAN CHEESE, WINE, AND PASTRY ADVENTURE

PARIS – MONTMARTRE – PARIS

After breakfast at the hotel, the students attend the Ecole Ducasse Class. Following lunch, they are met and transferred to Montmartre for a 3-hour cheese, wine, and pastry tour. During the tour, they are led through cobblestone lanes and past terraced cafes and markets filled with fresh produce. The traveler will have the opportunity to sample local products, including wine, cheese, charcuterie, French pastries, and handmade chocolates. Along the way, they will see famous Montmartre landmarks such as Moulin Rouge, Sacre Coeur, the hillside vineyard, historical windmills, and a private mansion hidden among the neighborhood's picturesque hillsides.

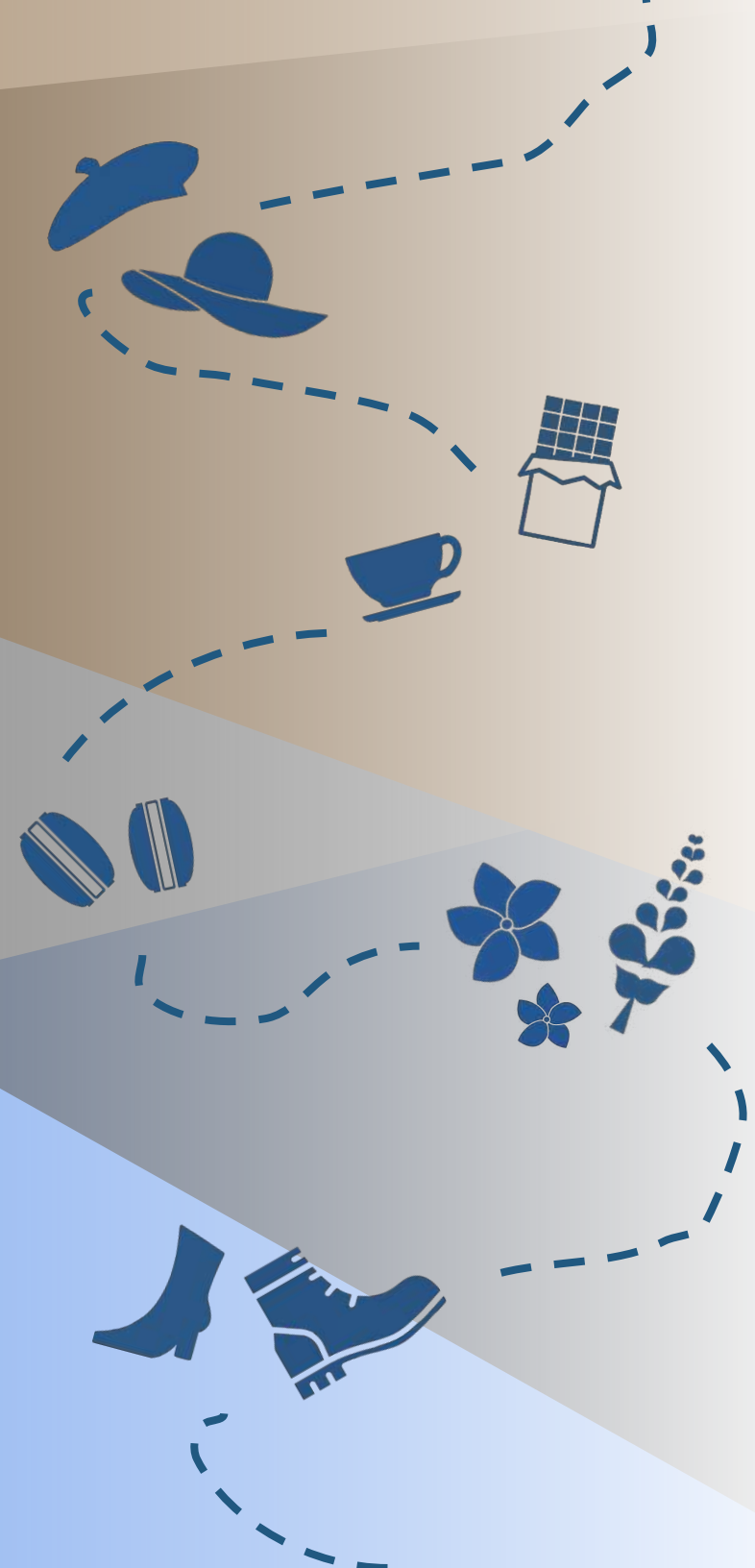


## CULTURAL ACTIVITY 2

# GOURMET CHOCOLATES WALKING TOUR

PARIS – RUE SAINT HONORE – PARIS

After breakfast at the hotel, the students attend the Ecole Ducasse Class. Following lunch, they are met and transferred to Rue Saint Honore for a Chocolate Walking Tour. The tour includes visits to five master chocolatiers around Madeleine Church, Tuileries Garden, and Place de la Concorde, where the students can sample different styles and flavors of chocolate. After the tour, the students return to their hotel.





## CULTURAL ACTIVITY 3

# AN EVENING OF ICONIC ARCHITECTURE BY SEINE



## PARIS – RIVER SEINE CRUISE – PARIS

After lunch, students will be dropped off to their hotel to prepare for an evening cruise. They will feast on Paris's famous panoramic views such as Notre Dame Cathedral, the medieval towers of the Conciergerie, the Eiffel Tower and the Beaux-Arts architecture as they glide past on a glass-enclosed cruise boat. Thereafter, they shall return back to the hotel.



# FREE TIME

Days 4 and 5 are all class days  
(half day classes) at Ecole Ducasse.  
The afternoons will be free time.



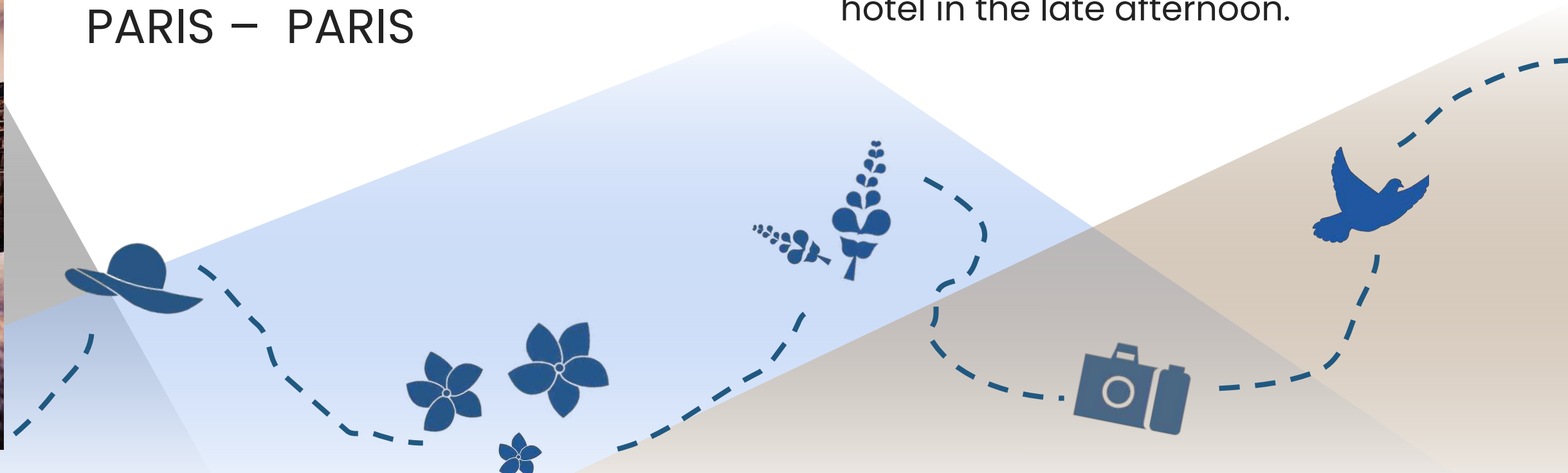


## CULTURAL ACTIVITY 4

# PARIS CITY TOUR

PARIS – PARIS

On this day, the students board their coach and depart for their city tour of Paris. During the tour, they see main sights such as the Louvre, Champs Elysees, Arch de Triomphe, the Opera Concorde Square, and the Eiffel Tower (no entrance fees included). In the afternoon, they transfer to Galleries Lafayette for shopping and then back to their hotel in the late afternoon.



# FLIGHT INFORMATION

**Day 01**  
**MANILA / PARIS**

Departure Manila to Paris.

**Day 02**  
**ARRIVAL PARIS**

Upon arrival in Paris, students will be transferring to a hotel to check-in. The rest of the day may be spent leisurely.



**Day 10**  
**PARIS / MANILA**

After breakfast, the students will have a full day at leisure until their transfer to the airport for the flight homebound to Manila.

**Day 11**  
**ARRIVAL MANILA**

*\*\*flight details to follow (flight number, airline, flight schedule)*

# VISA REQUIREMENTS

1. Completed Visa Application Form
2. 2x2 Passport style photo
3. Original Valid Passport (old and new passport) with at least 6 months of validity
4. Older visas
5. Complete Daily Itinerary
6. Proof of financial means (Bank Certificate and Bank Statement |3 to 6 months address to the Embassy)
7. Proof of accommodation
8. Flight details
9. For minors:
  - a. Birth Certificate
  - b. Application form signed by both parents/ guardians
  - c. Certified copy of IDS / passports of both parents / guardians
  - d. Family court order, in cases where only one parent has full custody over the child
  - e. A notarized parental authorization to travel to France, signed by the parents / guardians
10. If employed:
  - a. Letter from the employing company plus the supporting documents showing the receipt of salary over the past three months
  - b. Certificate of Employment - ITR

Visa requirements take 15 days to process.  
Therefore, complete requirements should be in by June 19, 2023.

11. If self employed:
  - a. Certificate of business registration
  - b. ITR
12. If unemployed:
  - a. Letter of support from the sponsor / guarantor
  - b. Letter from the employing company, or work contract
  - c. Documents showing the receipt of salary for the past 3 months for the spouse (husband / wife) - COE of the spouse
  - d. ITR
13. If a student:
  - a. An official letter from the educational institution confirming that the student is enrolled in studies.
14. Travel Insurance
15. Birth Certificate (latest)
16. Cover Letter Addressed to the Embassy

## Note:

- All application is subject to the embassy's policies
- All documents service must be paid prior to application
- Embassy may require additional documents
- Enderun will not be held responsible for the personal collation/safekeeping of your documents / application results

# APPLICATION REQUIREMENTS

This program is open to all students interested in traveling, learning and appreciating a cultural destination!

Sign up to be considered as registered.

1. Non-refundable upfront fee of PHP 295,000  
(it is non-refundable as bookings will be done 2 months in advance)
2. With good class standing, conduct and at least a grade of 2.0 across all subjects
3. Aged 18 and above
4. Signed reply slip from parents allowing student to travel
5. Has a valid passport (6 months up validity)
6. Should be willing to adhere to visa requirements listed above.
7. Medical certificate (in case student has a special case that needs attention)



# PROGRAM FEE AND INCLUSIONS

Total program fee:

**339,000 PHP**

\*quotation is based on 15 pax

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## Inclusions:

### Program

- Program management
- Welcome pack with goodies
- Culinary arts classes
- Daily lunches in kitchen laboratory at Ecole Ducasse
- 1 lunch in Alain Ducasse's gastronomic restaurant ADOUR
- Drinks for the final day of Ecole Ducasse classes
- Ecole Ducasse program certificate
- Cultural tours

### Others

- International airline ticket including airline taxes (Eva Air)
- 8 hotel overnight' accommodation with daily breakfast in a 3 -star hotel (twin room) with private facilities near Ecole Ducasse.
  - The hotel might be located up to 20 to 30 minutes walk to/from campus.
- Local guide upon arrival at the airport in Paris and hotel check-in
- City transfers via a private coach on days with set tours
- Program companion
- Professional local English speaking guide
- Schengen visa processing
- Travel insurance
- Airline taxes

## Exclusions:

- Other meals not mentioned (dinners and some meals during tours)
- Incidental costs on collation and gathering of visa documents and the embassy's extra charges
- Additional visa charges (in case the student's visa needs to be expedited)
- Enderun culinary uniform
- COVID-19 related expenses (testing, vaccination, medicines)
- Maintenance medicines
- Pocket money
- Transportation on free days
- Porterage services
- Driver and guide tips
- Admission and entrance fees from tours mentioned
- Other inclusions not mentioned

# WEATHER - THINGS TO BRING

The weather in Paris in August is typically lovely and tranquil, with warm or hot daytime temperatures, warm or slightly chilly nights, mostly sunny skies, and, on average, only a few days when rain occurs.

Average August high temperature: 79°F (26°C)  
Average August low temperature: 58°F (14°C)

## ENDERUN IN PARIS PACKING LIST FOR SUMMER

### Clothes:

- Short sleeve and/or sleeveless tops
- Long sleeves/button downs
- Jeans or slacks
- Evening casual wear
- Summer dresses
- One light rain jacket
- One light layer/jacket
- Socks
- One versatile sleep set
- Enderun culinary uniform
- Enderun polo shirt/t-shirts for photo op

### Shoes:

- Comfortable sandals (sightseeing)
- Sneakers (sightseeing)
- Ballet flat (dressing up)
- Kitchen clogs (for culinary classes)

### Others:

- Medicine for allergies, coughs and colds, fever etc.
- Bag for important documents
- Pocket money
- Enderun ID cards
- Face masks

# TIMELINE FOR APPLICATION

Sign up Period

April 27 – May 24,  
2023

Full Payment  
Deadline

May 31, 2023

Visa Documents  
Collation

May 31 – June 23,  
2023

Submission of  
Visa Documents  
to Travel Partner

June 26, 2023

**Travel Period**

**July 30 –  
August 9, 2023**

*Release of Visa: **15 days after filing***

# CONTACT US

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Enderun Extension

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