

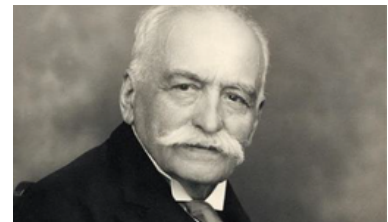
CERTIFICATE OF PROFESSIONAL SKILLS PASTRY

Continuous training for semi-professionals or passionates

LEVEL V CERTIFICATE FRENCH NATIONAL EDUCATION

Do you have a career plan ?

- ✓ You are passionate about the world of taste and including sommelier
- ✓ The great names in wine, including Romanée Conti, Château Margaux, Montrachet, Petrus, Château D`yquem, Château Laffite Rotchschild inspire you
- ✓ You work or not in the wine industry and you are are looking for an internationally recognised worldwide
- ✓ You looking for training to master the technical technical fundamentals of the sommelier profession?
- ✓ You looking for a career change?
- ✓ You looking for part-time training leading to a French vocational diploma
- ✓ This training, the first in Mauritius, is yours



The assets of this program

- ✓ French professional Diploma
- ✓ A professional approach to learning the sommelier profession with world-renowned professionals
- ✓ Legitimacy (French diploma) and professional legitimacy (support from the worldwide network of Escoffiers)
- ✓ Training to reinforce your employability and your professional professional advancement
- ✓ Training likely to be accredited by the Mauritius Qualification Authority (M Q A)
- ✓ Training delivered by Institut Escoffier under the aegis of the French government

Abilities improved through this training

Cette formation diplômante permet au participant de :

- ✓ Développer l`analyse sensorielle
- ✓ Maitriser la technologie professionnelle la connaissance des vignobles et des vins et connaissance des boissons autres que le vin
- ✓ Acquérir des notions d`oenologie



Program's Content

The CCP was designed by the French government to the needs of Mauritian industry.

The CCP represents three hundred hours 300 of training divided between one hundred hours of general education 100 and 200 hours of technological technological

The subjects covered in general education this training are

- Supply, storage, basic accounting
- Science technology and legislation
- The themes covered in technological technological education
- Sensory analysis analysis
- Introduction to enology
- Technical marketing
- The beverage service
- Analysis wine lists
- Knowledge of drinks other than wine
- Knowledge vineyards and wines



Modern Training Infrastructure



- ✓ The Institut Escoffier is located in Saint Pierre, Moka, the heart of Mauritius
- ✓ Infrastructure of more than 1500 square meters at the initial stage
- ✓ The technical platform includes a cooking laboratory, pastry / bakery, mixology / café, a reception counter, master class, and an application restaurant...

ACCESS AND DURATION OF TRAINING

- ✓ Duration 9 months, i.e. 300 hours at the Institut Escoffier
- ✓ Option to offer this course as an evening course
- ✓ Access to the training End of Form III (French education system end of Form IV (Mauritian education system), professional experience and interview
- ✓ Entrance October and April of the current year

WHAT TO DO AFTER THE TRAINING?

- ✓ This professional training promotes social and professional integration through access to employment and / or entrepreneurship
- ✓ Holders of the C.C.P can continue their professional training by enrolling in C.C.P Science and Technology of Hospitality and Catering, C.C.P S.T.H.R (professional baccalaureate level) to access university studies at the Institut Escoffier or by participating in advanced workshops at the Institut Escoffier.

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