



Boost **your** international
experience with the École Ducasse
Semester Exchange



As a Glion or Les Roches Bachelor student, you can now enhance your multicampus experience – and broaden your international horizons – by opting to study a professional Diploma with École Ducasse in France.

The new École Ducasse Semester Exchange replaces one of the two internships that form part of your Bachelor's degree. It is offered in addition to the established semester exchanges which enable you to split your studies between Glion and Les Roches campuses. This means you can now live, learn and work in multiple countries during your program.

No other institution in our field offers such an internationally-diverse study proposition.

Why choose this option?

- It's an opportunity to study culinary or pastry arts in France – the home of gastronomy
- Your Diploma program provides intensive training in practical hospitality skills, while also teaching management and entrepreneurship know-how
- As a Glion or Les Roches student, you qualify for an automatic 30% fee reduction on your chosen Diploma program
- Upon successful completion, you will add an internationally recognized qualification to your resume

How it works

This illustrative example is based on Bachelor studies at Glion and Les Roches commencing:

March 2021

Program	École Ducasse	Continuation of studies
Glion/Les Roches: BBA1: March 2021	École Ducasse: Diploma: August 2021	Glion/Les Roches: BBA3: February 2022

September 2021

Program	École Ducasse	Continuation of studies
Glion/Les Roches: BBA1: September 2021	École Ducasse: Diploma: February 2022	Glion/Les Roches: BBA3: September 2022





About École Ducasse

Founded by the legendary chef, Alain Ducasse, and specializing in the culinary and pastry arts, École Ducasse offers a wide variety of education and training programs to international students from across the world.

About the Diploma programs

École Ducasse Diploma programs combine intensive, hands-on practical training with teaching modules dedicated to managerial and entrepreneurial knowledge. The Culinary Arts Diploma is taught at the recently-opened Paris Campus, which provides a purpose-built 5,000 sq m center for culinary and pastry arts training. The Pastry Arts Diploma can be studied at either Paris Campus or the world-leading specialist pastry school École Nationale Supérieure de Pâtisserie (ENSP) in southern France.

