

École Ducasse and Globeducate join forces to inspire gastronomic vocations from an early age.

The prestigious École Ducasse has joined forces with Globeducate, one of the world's leading K-12 education groups with 55+ premium bilingual and international schools in 10 countries, educating 31,000 students. The partnership aims at introducing young people to the world of culinary arts and pastry arts, by experiencing the profession, and possibly giving rise to aspirations for the future. The partners are approaching their collaboration with the goal of creating opportunities between the different institutions of their respective networks.

École Ducasse's ambition is to inspire this new generation of Globeducate students from a very young age and to help them discover high-end gastronomy, as well as develop their taste and senses while making them aware of the importance of a healthy and planet-friendly diet, in line with Ecole Ducasse's culinary philosophy.

The interest Ecole Ducasse has in planet-friendly, sustainable diets, resonates with Globeducate's agenda to tackle the United Nations Sustainable Development Goals and its partnerships with Eco-Schools and WWF. The partnership gives another tangible way for young people in Globeducate schools to use their skills and understanding to shape the world.



The pupils of the Parisian Globeducate EIB bilingual schools and their families will have the opportunity enjoy fun, dedicated workshops to discover cooking and pastry-making; and will be able to take part in week-long "cooking camps" from the age of four during all school

holidays at the Ecole Ducasse Paris Studio, a 500m² space in the heart of the capital's 16th *arrondissement*. The camps will allow children and teenagers to discover the basics of Alain Ducasse's cooking around savory and sweet recipes, which are anti-waste, healthy and tasty, and which they will be able to taste after preparing them.

Globeducate's key principles of educational excellence, developing skills and competencies, building character, and nurturing global perspectives, are the foundation for preparing students for success within the global community. Students develop skills and abilities beyond the purely academic and this partnership underlines this commitment, giving the potential for students to gain new experiences with this leading gastronomic school.

In order to share special moments with their families, pupils will have access to "duet with their parents" cooking and pastry classes on Wednesday afternoons throughout the year.



Older students at the end of their secondary education within the Globeducate network, who are aiming for careers in the field of high-end gastronomy, will be able to take advantage of exclusive access to all the vocational programs offered within the campuses of the Ecole Ducasse network:

- the Paris Campus in Meudon, which offers Bachelor's degrees in culinary and pastry arts as well as career changer programs.
- The École Nationale Supérieure de la Pâtisserie (ENSP), in Yssingaux, specialized in training students in pastry arts.



More widely, students' families as well as the schools' teams will have access to special conditions with regards to these vocational programs, as well as the culinary and pastry courses intended for amateurs and offered at the École Ducasse Paris Studio.

"Our partnership with the Globeducate network of excellence is part of our desire to promote gastronomic professions throughout the world. Our wish is for Globeducate's students to discover our excellence training in culinary and pastry arts in order to make them aware of a healthy and planet-protecting diet and to encourage them to follow the wonderful career choices available in gastronomy", says Elise Masurel, Managing Director, École Ducasse.

"The partnership with École Ducasse will give Globeducate students from around the world the opportunity to discover the career opportunities that culinary arts degrees offer. Starting of course with cooking, nutrition and menu planning, but also gaining a broader understanding of food production companies, hospitality, and other services related to the culinary and pastry world. I think this exposure is important for our students so that they can choose a future that matches their passions and interests", comments Paddy Jansen, Globeducate's Director of Operations.

About École Ducasse

École Ducasse is a network of schools founded in 1999 by multi-starred chef Alain Ducasse, dedicated to the transmission of outstanding French expertise and excellence in culinary and pastry arts.

École Ducasse runs three schools in France – Paris Studio, Paris Campus and the École Nationale Supérieure de Pâtisserie – as well as international schools in the Philippines, Brazil, Thailand and India. All are united by a desire to share a passion for gastronomy with seasoned professionals as well as food enthusiasts, career changers and students. This broad portfolio of programs aims to meet all

training needs: from short programs for experts or food enthusiasts to intensive two, four or six-month programs, to three-year undergraduate programs and bachelor's degree in culinary and pastry arts.

École Ducasse is part of Sommet Education, worldwide leader in hospitality education.

For more information: <https://www.ecoleducasse.com/en>

About Globeducate:

The Globeducate network of educational excellence comprises over 55 international schools and distance learning institutions in ten countries on three continents, serving over 31,000 students. Our mission is to prepare every student to become a global citizen who will build the world of tomorrow.

*For more information, please visit
www.globeducate.com*