

Bachelor in Culinary Art

Third year Spring Semester: Semester of Practical Application

FRENCH TRACK



January - April

Please note that this document may be subject to changes

Courses	Hours	ECTS
“NOMOS” CUISINE & SERVICE	90	6
Specialisation in culinary techniques and pastry		
Pastry	90	6
Bakery		
« Experience » restaurant techniques		
« Experience » restaurant advanced techniques		
BRASSERIE CUISINE (F&B)	90	6
GASTRONOMIC RESTAURANT « SAISONS »	90	6
BISTRONOMIC RESTAURANT « L’INSTITUT »	90	6