

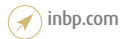


Boulangerie
Pâtisserie
Chocolaterie
Traiteur



INBP welcomes the 25th edition
of the unique French contest
«Un des Meilleurs Ouvriers de France»
(Best artisan baker in France)

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French in Normandy

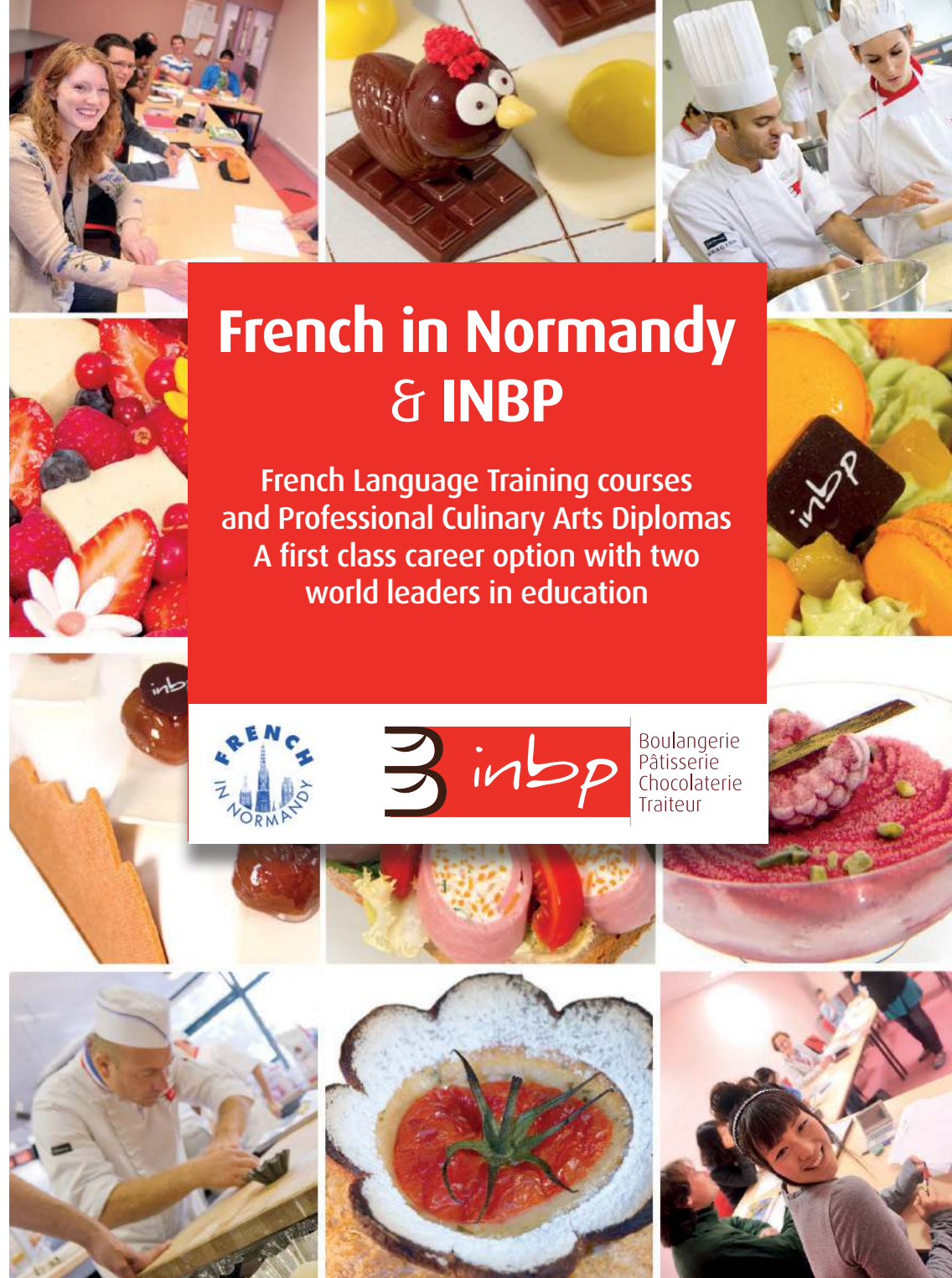
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See our Facebook and You tube pages for more information



French in Normandy & INBP

French Language Training courses
and Professional Culinary Arts Diplomas
A first class career option with two
world leaders in education



Boulangerie
Pâtisserie
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CHOOSE A WINNING COMBINATION!

FRENCH IN NORMANDY AND THE INBP

INSTITUT NATIONAL DE LA BOULANGERIE PÂTISSERIE
(French National Bread baking and Pastry Institute)



Award winning language school **French in Normandy** is just a short walk from the INBP. Together we ensure that your project will be a success. Start on your future career path with us and gain that all-important B2 level. You will be in groups of ten students maximum and you can start any Monday so that your choice of start date can coincide perfectly with your chosen date to begin your INBP training. One afternoon a week during your French language training course you will have an INBP workshop that will help you learn and prepare vocabulary and skills that you will need for your future course.

French in Normandy is an INBP entrance testing centre.

French in Normandy receives 2000 students from over 60 nationalities every year. We have a permanent staff of 15 highly qualified teachers and 12 well equipped classrooms. We are open all year round and classes start every Monday. Our group classes have a maximum of ten students. We are closed for two weeks at Christmas and New Year. French in Normandy was awarded Best French language School 2013 and 2014 by Education Stars and 2013/2014 by UED Turkey. French in Normandy is a member of ialc, International association for Quality language schools, Campus France and Groupement fle. It is the only French language school to have won the Study Travel Magazine Awards 5 consecutive years running and as such is the only Superstar French language school.



INBP : French National Bread baking and Pastry Institute

About us: Founded in 1974, the French National Bread Baking and Pastry Institute is a leading school specialised in adult training for the bakery and pastry sector. The world famous INBP training school has acquired its great reputation thanks to the quality of its training programs, of its premises (state of the art equipment and ingredients, spacious well lit laboratories) and above all thanks to the commitment of its staff. INBP instructors are all acknowledged professionals in their fields, dedicated to the transmission of their expertise in a convivial and professional atmosphere. Come and learn the art of French baking and pastry with hands-on training sessions given by highly-qualified professionals. At the INBP our groups are 14 to 16 people maximum.

INBP COURSE OFFER

- The school offers professionals a wide range of advanced courses in bread-baking, pastry, chocolate, ice-making, snacking...
- Meilleurs Ouvriers de France (Best artisan in France) as well as World Champions come to INBP to share their expertise.
- The INBP also offers adults with no previous knowledge in the field the possibility to take the French state diplomas in bread baking (CAP Boulanger), pastry-making (CAP Pâtissier) or chocolate and confectionary (CAP Chocolatier-Confiseur). These are intensive courses that only take four and a half months.
- Every year the INBP welcomes 15 per cent of foreign nationals as part of the student body all of whom hope to follow in the footsteps of France's top celebrity chefs in their chosen field.
- Renowned the world over for its gastronomy, French culinary expertise is always in demand and students who choose the French in Normandy /INBP foundation programme are already well on their way to future success!



THE INBP IN SHORT

- 4800 m2
- 60 employees
- 25 trainers-researchers
- 8 training bakeries and pastry labs
- 5 classrooms
- 1 unique ressource and documentation centre
- 1 in-house publishing service
- 1 culinary demonstration hall
- 1 equipment and food testing laboratory
- + Its own hall of residence opposite the INBP

A TWO STAGE PATH TO SUCCESS

This is the way your training course in France will be organised

STEP 1: French in Normandy - Rouen

You will need to take a French course for a minimum of 6 months in order to reach the required INBP entry level (B2) for the INBP CAP training. While you are studying with French in Normandy you will have a specialised workshop weekly so that you learn some basic culinary vocabulary, how to follow instructions and how to take notes. You will also be taken to visit the INBP, meet the staff and see how their training courses are organised so that when you go there you will know your way around and who to ask for help.

STEP 2: INBP - Rouen

At the INBP you can choose between three different trainings leading to the State Diploma:

- CAP Boulanger (Bread baking)
- CAP Pâtissier (Cakes, gâteaux and pastries)
- CAP Chocolatier-Confiseur (chocolate and confectionary)

Each CAP training course lasts four and a half months. You can start the courses in August or in January. All the courses content is taught here in the INBP Rouen and you will take the national final exam here too after completing the training.

We are justly proud of our very high success rate: 95-100%. At the end of the course, you will also, if successful, receive a coveted INBP diploma.

STEP 3 Internship: The INBP can organise a work placement for you of either 10 or 20 weeks if you choose to complete your training by gaining some real experience in a French company. At the end of this period you will have acquired valuable experience and have a reference to prove your ability to meet the requirements of work in the busy atmosphere of a restaurant, pastry or baker's shop.

DATES

Module pro CAP Boulangerie: from 09/08/2017 to 19/12/2017

Module pro CAP Pâtisserie: from 02/08/2017 to 19/12/2017

Module pro CAP Chocolaterie-Confiserie: from 02/08/2017 to 19/12/2017

Next entrance dates: January to May 2018

