

Beat: Lifestyle

DUCASSE SCHOOL UNVEILS ITS 1st MASTERCLASS OF THE CYCLE WITH CHEF ADRIEN CACHOT

THE GUESTS OF ALAIN DUCASSE

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USPA NEWS - Paris Campus has created a series of unprecedented continuous professional training meetings at the DUCASSE School of Cooking: "The guests of Alain Ducasse". This is an opportunity for professional chefs to discover the new campus while learning about the gastronomic universe of these gastronomic personalities. For this first Masterclass, the guest is none other than Adrien Cachot.

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ADRIEN CACHOT IS A CHEF WHO COOKS WITH HIS GUTS-----

Chef Adrien Cachot is a native of Genon with Catalan family origins, Adrien Cachot falls, a bit, by chance in the middle of the kitchen. He began his apprenticeship alongside Nicolas Magie before joining in Paris the one who would become his second mentor, Christian Etchebest. A hard worker, he gradually learned to love cooking. Instinctive, he marks his culinary territory with marked tastes and often radical biases. As passionate about haute cuisine as he is by street food, Adrien likes to sublimate the simplest products in unexpected combinations. He even specializes in less regarded ingredients such as organ meats. In the obsessive search for a balance between techniques and emotions, the 30-something cultivates genuine cuisine.

Adrien Cachot's Masterclass has several objectives:-----

- “☿ Understand the culinary spirit, the unique techniques and the chef's flagship products
- “☿ Be inspired by a daring and radical cuisine in order to differentiate the menus and cards
- “☿ Reconsider the valorization of the simplest products in the kitchen in a coherent way
- “☿ Breaking free from the codes of traditional cuisine in order to promote the creative process

This first distinguished guest places the Ducasse School in the dynamism and modernity that it has always sought to represent and encourage. With always, at the heart of the devices, the idea that there is no kitchen without the transmission of know-how.

A MASTER CLASS THAT ANSWERS THE PROBLEMS OF PROFESSIONALS-----

The new flagship campus of the Ducasse School occupies brand new premises with an area of “<5,000 square meters in Meudon, 10 km from the French capital. Meudon, which sits on the banks of the Seine, has hosted a plethora of illustrious artists, such as the sculptor Auguste Rodin. This state-of-the-art site includes four introductory culinary technical platforms and two professional culinary technical platforms, a pastry technical platform, another for bakery and pastry, a sensory analysis room, and a restaurant which will be open to public. In line with the philosophy of chef Alain Ducasse who advocates the use of local and seasonal products, the campus also has a vegetable garden where vegetables and aromatic plants are grown. Designed and led by highly qualified chef trainers with a unique wealth of experience, these advanced training courses will provide advice, tips and techniques exclusive to professionals. The chief trainers will also introduce rational work and organization methods.-----

In addition, the training modules can be adapted to be delivered in several intra-company formats. Upon request, the Ducasse School sets up a tailor-made training program delivered directly at the workplace or on its premises, at the desired periods. By adapting to each individual's technical environment, to the internal structure and to the skills of employees, the chief trainers put their experience at the service of professionals and offer a personalized project that will make the teams operational as soon as the training is completed.

ABOUT ECOLE DUCASSE OF CULINARY ARTS-----

École Ducasse is a network of schools founded in 1999 by the multi-starred Chef Alain Ducasse dedicated to the transmission of a unique French know-how of excellence in cooking and pastry making. École Ducasse is three schools in France: Paris Studio, Paris Campus and the École Nationale Supérieure de Pâtisserie; and 2 international schools (Philippines and Brazil) united around a desire to share a passion for taste with seasoned professionals such as passionate amateurs, adults in retraining or students. The large portfolio of programs aims to meet all training needs: from short programs for experts or amateurs to intensive training of 2, 4 or 6

months, up to 3-year post-baccalaureate Bachelors in culinary arts and in pastry arts. Ecole Ducasse is a network of schools of the Sommet Education group, a major international player in training in hospitality and culinary arts. For more information: learn.ecole-ducasse.com SOURCE: ECOLE DUCASSE

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