

ACCOMODATION

In order to enhance your stay, the Alliance Française de Rouen Normandie offers you the option to stay with a host family (half-board or room only) or in a one-room apartment.

INBP has a residence hall just across the street with fully equipped studios to welcome students during their INBP training.



INSTITUT NATIONAL DE LA BOULANGERIE PÂTISSERIE



For decades, students from all over the world have come to the National Bread Baking and Pastry Institute in Rouen, eager to learn the French Know-How in Bakery, Pastry or Chocolate Art.

Since 1974, INBP has been THE training centre for the whole sector providing beginners and professionals excellent services and training courses. INBP boasts facilities of 4800 sq. m. including 8 training bakeries and pastry labs, a demonstration hall as well as the first resource and documentation centre dedicated to the sector in France.

Contact INBP / SERVICE RELATIONS INTERNATIONALES

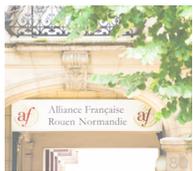
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ALLIANCE FRANÇAISE DE ROUEN - NORMANDIE



Created in 1986, the Alliance Française de Rouen-Normandie, a private institution of higher education, offers year round French as a foreign language (FLE) courses. It belongs to the international network of Alliance Française and as such, aims to teach French to foreigners and to promote francophone cultures by fostering cultural exchanges.

Since 2014, the Alliance Française de Rouen-Normandie has been certified by CIEP "Qualité Français Langue Etrangère".

Contact ALLIANCE FRANÇAISE DE ROUEN - NORMANDIE

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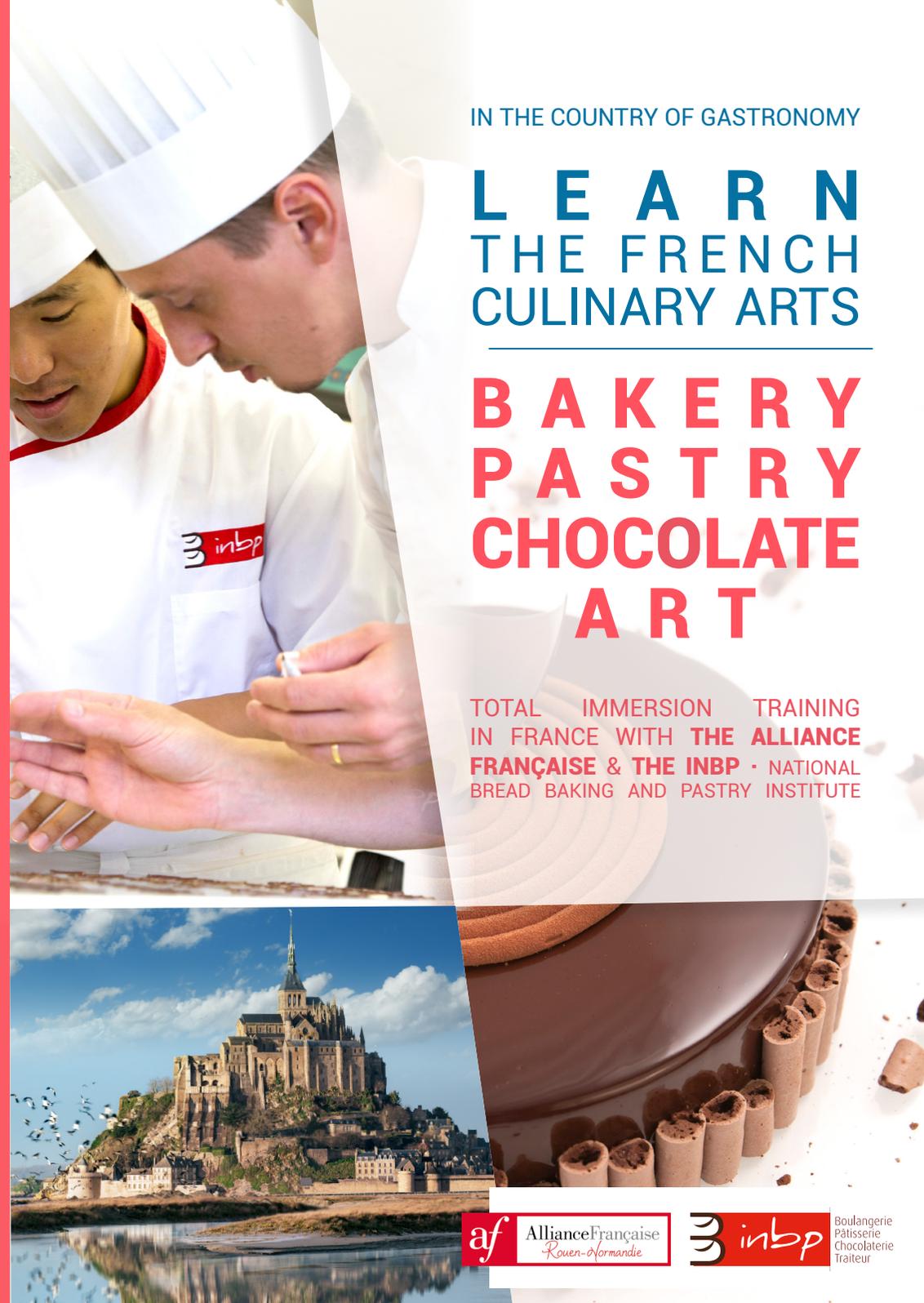


IN THE COUNTRY OF GASTRONOMY

LEARN THE FRENCH CULINARY ARTS

BAKERY PASTRY CHOCOLATE ART

TOTAL IMMERSION TRAINING
IN FRANCE WITH THE ALLIANCE
FRANÇAISE & THE INBP · NATIONAL
BREAD BAKING AND PASTRY INSTITUTE



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Boulangerie
Pâtisserie
Chocolaterie
Traiteur

5 Good Reasons to Learn with Us

<p>1 EXCELLENCE</p>	<p>2 NOWHERE ELSE: WORLD FAMOUS GASTRONOMY</p>	<p>3 INTERNATIONAL REPUTATION</p>	<p>4 HOSPITALITY</p>	<p>5 UNFORGETTABLE EXPERIENCE</p>
				
<p>The AF and the INBP both have Excellence as their value reflected in their educational methods, teaching staff and training conditions.</p>	<p>French Gastronomy is world famous. Staying in France enables students to immerse themselves in this unique culture.</p>	<p>Both members of Campus France, the AF and the INBP have built their reputation by providing high quality courses meeting foreign students' high expectations.</p>	<p>With more than 30 years of experience, the AF and INBP have gained a deep knowledge of how to welcome students and are both acclaimed for their hospitality.</p>	<p>To immerse oneself in the French way of life, to learn the French language as well as a typically French trade is the promise of unforgettable encounters and discoveries.</p>

” *I spent two years in France. I learnt the language and bakery. This experience gave me the opportunity to boost my career: I'm now part of a French-Japanese team. I speak both languages every day at work.* ”

Ayumi

” *To learn the art of French bread baking and to do it in French has always been my two most wanted dreams. The "double" training given by the AF and the INBP made both dreams come true. The teaching is of a very high quality, the staff make you feel at home and Rouen is a lovely city. Today I run a business in my country but I often come back to Normandy to visit my friends.* ”

Tom

” *I knew the best way to learn a language was in the country where it was spoken so I went to France, I got my B2 level to enter the training programme at INBP and in less than five months I obtained the state diploma of pastry and even the INBP diploma! I did an internship in a bakery in Paris. Amazing experience!* ”

Dewei



Training in 2 or 3 steps

1 I LEARN FRENCH

I undertake a French course with the Alliance Française in order to reach the required INBP entry level (B2) for the INBP CAP training. The length of my training depends on my level of expertise. If I'm not a beginner I will do an assessment test (online or at the Alliance Française) in order to be placed in a class corresponding to my skill level.

While I'm studying with Alliance Française, I will have a specialized workshop weekly so that I learn some basic culinary vocabulary.



2 I LEARN THE TRADE

I choose between 3 State Certified training programs:

- **CAP Boulanger** (Bread and viennoiserie)
- **CAP Pâtissier** (Cakes, gâteaux, pastries, catering)
- **CAP Chocolatier-Confiseur** (Chocolate bonbons, gâteaux and confectionery)

2 possible entrance dates per year: January or August.
Duration: 5 months

In small groups, I learn by doing alongside highly qualified and passionate French bakers and pastry chefs in fully equipped training rooms.

After only 5 months, I sit the exams in the same place where I undertook my hands-on training. Thanks to the INBP preparation, I've got 95-100% chance of passing the French State Diploma in bakery, pastry or chocolate art.



3 I GAIN EXPERIENCE

After my training, INBP helps me gain experience by offering an internship of 10 or 20 weeks in a French bakery or pastry shop.

For an exceptional result

- I master the French language.
- I master a trade.
- I gain experience to make my dreams come true.

