ÉCOLE DUCASSE

ISH GURUGRAM CAMPUS

AUSTRALIAN CULINARY PATHWAY PROGRAMME

In collaboration with

GeSS Education
Career Training & University Pathways

“I have always endeavored to pass
on my vision of culinary and pastry arts.
I share my know-how with all young people
craving for learning, career-changers
and professionals willing to strengthen
their skills, with a single motto in mind:
excellence in practice.”

ALAIN DUCASSE

1999

Since its foundation in 1999, École Ducasse has become an internationally-renowned exponent of teaching culinary and pastry arts, driven by the vision and energy of the iconic chef Alain Ducasse.

Now part of Sommet Education, the world-leading hospitality management education group, we are delighted to bring our French savoir-faire and knowledge in culinary and pastry arts to a wider audience.

Inside this brochure you will find an outstanding portfolio of hands-on education and our training program in culinary arts. Our diploma programs are taught at Indian School of Hospitality, a brand new state-of-the-art École Ducasse campus located in Gurugram.

SCHOOLS TOUCHED BY GENIUS

As a chef, Alain Ducasse has achieved global renown by never settling for second-best. École Ducasse follows this same single-minded approach to the quality of teaching it provides. Meilleurs Ouvriers de France, World Champions, renowned chefs and pastry chefs, craftsmen, hospitality experts – our teams bring together a unique mix of expertise.

This is how École Ducasse has become an established reference point for excellence in education and training. We are ready to help you enhance your talent, cultivate your identity, and meet the high expectations of our industry.

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E X C E L L E N C E

Why choose École Ducasse?

At École Ducasse, our mission is to pass on Chef Alain Ducasse's culinary savoir-faire and philosophy to everyone. We offer a complete range of educational programs, from intensive entrepreneurial training courses to Bachelor degrees. We train students from all over the world, helping them to become the next generation of key stakeholders in international gastronomy.

Our programs are delivered by passionate and highly qualified professionals, who know that an effective training requires a personalized follow-up. These courses create a strong social experience and stimulate mutual help, shared best practices and team cohesion – all values which are inherent in our industry.

Key features

- 3 schools with complementary know-how
- More than 1,500 bachelor and career-changer Alumni
- 60+ nationalities enrolled in our schools
- 6 international academic partners
- High levels of practical, hands-on instructions
- Unique teaching methods and pedagogical content
- Highly qualified faculty members
- Industry-aligned program content

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INDIAN SCHOOL OF HOSPITALITY

Master more than cooking with École Ducasse in India

The École Ducasse campus at ISH serves as India's international hub for culinary arts education. Each year, some of the brightest and most competent students from the region apply to its culinary programs.

The École Ducasse curriculum blends culinary mastery with practical business skills, aiming to equip students with the expertise required to become successful culinary entrepreneurs and professionals. A significant portion of the programs focuses on practical immersion and the development of life skills. Students are given the opportunity to intern with global hospitality and F&B brands, enabling them to launch their culinary careers upon program completion.

THE ÉCOLE DUCASSE ADVANTAGE

Our international diploma programs are for all those passionate about culinary and pastry arts. Whether you've finished high school, you're a chef keen on learning more about culinary business management or planning to change your career - our programs allow you to enhance your skills with a single motto in mind: excellence in practice.

You will begin the program with an introduction to culinary operations before moving on to learn complex techniques. The curriculum is designed to teach you about natural and healthy cuisines. The first semester will also guide you on relevant food safety and hygiene practices.

The program includes rigorous internship/s with leading restaurants, hotels and F&B brands. Every student is assigned an internship in line with their Individual Education Plan (IEP) based on their academic performance. You benefit from our strong industry connect and will have the opportunity to network with culinary experts from around the world. Our unique teaching methods help students and young professionals to excel at culinary and pastry arts. With a 15:1 student-faculty ratio, we deliberately keep our classes small so that you experience more of an immersive form of learning.

Since its creation, École Ducasse has made a significant international impact and keeps on building its network of schools with campuses all over the world. Our programs offers global opportunities through articulation pathways to École Ducasse campuses in France and Singapore's At-Sunrice GlobalChef Academy, Asia's leading culinary arts institute..

Our program will nurture your entrepreneurial spirit and teach you how to manage a business. You will develop an eye for detail, learn the art of plating, and work with precision and speed as you take on the heat in the kitchen.

GeSS® Education
Career Training & University Pathways

GeSS Education is a leading Award winning Australian educational provider specializing in Vocational Education and Training (VET). With over 25 years of expertise in education delivery, compliance, and training management, GeSS Education has successfully expanded its programs across multiple countries, including India, Papua New Guinea, and the Philippines. GeSS Education partners with Australian Registered Training Organisations (RTOs) to provide globally recognized qualifications in hospitality, commercial cookery, aged care, cybersecurity, sport & fitness, and more.

A DIRECT ROUTE TO YOUR CULINARY CAREER IN AUSTRALIA

The ISH-GeSS Education Australian Culinary Pathway is a structured program designed for aspiring chefs to train, gain industry experience, and transition seamlessly into high-demand culinary jobs in Australia.

This 1+1 pathway: one year of professional training in India followed by an employer-backed job placement in Australia ensures graduates gain the culinary expertise, applied experience, and Australian-recognized qualifications required to enter Australia's booming hospitality sector.

AUSTRALIA NEEDS SKILLED CHEFS : THIS IS YOUR OPPORTUNITY

Australia's hospitality sector is booming, but it faces a severe shortage of skilled chefs. To address this, the Australian government has placed chefs on the Skilled Occupation List, making them eligible for priority visa processing and long-term work opportunities.

A High-Demand Career with Competitive Salaries

- Starting salary: **AUD 60,000** per year in top cafés, restaurants, and F&B establishments.
- With experience, salaries rise to **AUD 70,000** or more.
- Employers actively sponsor skilled chefs under 407/482 visas, offering job security and career growth.

A Proven Pathway to Permanent Residency (PR)

Many chefs transition from skilled work visas to PR after gaining experience in Australia. This pathway is structured for long-term career success in one of the world's most sought-after hospitality markets.


RISHITA

WHY THE ISH-GESS EDUCATION PATHWAY WORKS FOR YOU

India

- **Professional Culinary Training:** Learn from Ecole Ducasse India chefs at ISH, following globally benchmarked culinary techniques and industry-aligned standards.
- **Recognized Australian Qualifications:** Earn an Australian vocational qualification accredited under the Australian Qualifications Framework (AQF) and recognized by the Australian Skills Quality Authority (ASQA)
- **Applied Work Attachment in India:** Put your skills into practice with a six-month paid professional placement at a leading hospitality establishment, gaining industry-relevant experience.

Australia

- **Structured Job Placement in Australia:** Transition seamlessly into chef roles with employer-backed placements in established Australian hospitality businesses.
- **Earn AUD 60,000+ Annually:** Salaries for skilled chefs in Australia start at AUD 60,000, with opportunities for rapid growth based on experience and specialization.
- **Employer-Sponsored Work Visa:** Upon securing a job offer, your Australian employer will sponsor your 407 or 482 skilled migration visa, providing long-term career stability and legal work rights
- **Industry Orientation in Australia:** Before starting your role, attend a 5-day hospitality and barista workshop with The Coffee Commune, designed to align you with Australian service standards and workplace culture.
- **A Structured Pathway to Working in Australia:** This program is designed to help you gain industry experience, secure a skilled job, and establish yourself in Australia's hospitality sector.

WHERE TAUGHT:

École Ducasse ISH Gurugram Campus

TEACHING LANGUAGE:

English

NEXT BATCHES

June 2025 | November 2025

THE STEP-BY-STEP ROUTE TO YOUR CULINARY CAREER IN AUSTRALIA

Step 1: Professional Training in India

- 6-month program in Culinary Arts or Bakery & Pastry Arts at ISH, delivered under Ecole Ducasse India.
- Begin GeSS Education's qualification assessments in parallel with your training.

Step 2: Applied Work Attachment in India

- 6-month paid work attachment at a leading hospitality establishment in India.
- Gain industry-relevant experience, strengthening your eligibility for an Australian work visa.

Step 3: Structured Job Placement in Australia

- GeSS Education facilitates employer-backed job placements in Australian hospitality businesses.
- Your sponsoring employer initiates your skilled migration visa application (407/482).

Step 4: Transition to Australia & Begin Your Career

- Attend a mandated 5-day hospitality and barista orientation with The Coffee Commune upon arrival in Australia.
- Step into your role as a chef in a restaurant, hotel, or catering business, gaining industry experience in a high-demand market.
- Gain industry experience that may open pathways to Permanent Residency (PR).

WHAT YOU NEED TO APPLY

- A recognized undergraduate degree (any discipline).
- Complete and verifiable academic credentials and documentation: All paperwork must meet Australian immigration and employer requirements.
- Fluency in English to an acceptable standard (IELTS 5.5+ or equivalent), as required for skilled migration visas.
- A strong commitment to a professional career in culinary or bakery & pastry arts, with the willingness to train, gain experience, and work in Australia's hospitality sector.
- If you have at least three years of relevant work experience in the culinary industry, you may qualify for the 482 Skilled Work Visa, which offers additional long-term employment opportunities in Australia.

PROGRAM STRUCTURE:

Operational Leadership

- Culinary & Bakery/Pastry Operations Management
- Leadership & Talent Management
- Kitchen Planning & Design
- Data-Driven Decision Making
- Law & Ethical Practices in Hospitality
- Human Resources & Conflict Resolution

Innovation in Culinary

- Entrepreneurship in the Culinary Industry
- Pop-Ups & Emerging Business Models

Experiential Learning

- Live Kitchen Immersion & Applied Culinary Training
- Curated Industry Work Attachment

Culinary Experience Economy

- Business Communication for Hospitality & Culinary Professionals
- Food Safety & HACCP Compliance
- Sustainable Business Strategies in Food & Hospitality
- Financial Management in Culinary & Hospitality

Culinary Skill Experience

- Fundamental, Intermediate & Advanced Culinary Techniques
- Artisanal & Specialty Breads
- Hot & Cold Plated Desserts
- Modernist & Molecular Gastronomy
- Contemporary Bistro & Pastry Techniques

Australian Kitchen Operations & Safety

- Australian food safety regulations
- Australian workplace hygiene standards
- Cost management and effective stock control
- Lead and manage Australian work operations

Australian Job Placement Preparation

- Professional resume design tailored to the Australian job market
- Interview coaching and communication techniques
- Recorded interview for successful job placement

MASTER THE CRAFT. WORK IN AUSTRALIA. BUILD YOUR CULINARY LEGACY.

- Begin your conversation with our counsellors today.
- With only 150-200 openings, this program is aligned with Australia's critical need for skilled chefs.
- If you're serious about launching your culinary career in Australia, now is the time to explore this opportunity.

Contacts

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