

Gastronomy & Food Services

French cuisine, with its rich history and deep-rooted traditions, is considered an invaluable cultural heritage. France regards gastronomy as a precious national asset, representing the art of savoring food and the pleasure of dining.

By the Middle Ages, notable French chefs played a significant role in shaping the country's culinary traditions. Figures like Taillevent and Sidoine Benoît are considered pioneers of French gastronomy. In the late 18th century, several individuals continued to build the reputation of French gastronomy. Among them, Antoine Parmentier, Alexandre Dumas (senior), Auguste Escoffier, Antoine Beauvilliers – the inventor of the restaurant and author of *The Art of French Cookery* (1814) – and Joseph Favre, who authored the *Dictionnaire universel de la cuisine* in the 1880s and founded the Académie Culinaire de France. A beacon for the culinary elite, the Académie is the oldest association of chefs and pastry makers in the world.

There are four categories of restaurants in France: Fine dining is a standard of excellence. Fine restaurants offer customers high-quality cuisine and selected wines with exceptional service in a pleasant atmosphere. Theme restaurants focus on a particular dimension of food, often cultural. Fast-food restaurants serve food for on-premise and off-premise consumption, served in disposable packaging (fries, hamburgers, pizza, sandwiches, desserts, etc.). Collective catering is most common in three sectors: education (school/university cafeterias), health and social work (hospital cafeterias, retirement homes, and prisons), and workspaces (public and private sector).

.650,000 employees in the food service sector

.5th industry with most job openings

.160,000 traditional restaurants

.258,000 companies

.70 billion turnover

.40% of the international tourism pre-tax turnover

Source: French Ministry of Economy and Finance:
www.entreprises.gouv.fr

International

In 2010, UNESCO placed the gastronomic meal of the French on the list of intangible cultural heritage of humanity, thus affirming that gastronomy is a cultural asset with great importance to “cultural identity, as well as to the safeguarding of cultural diversity and creativity of humanity.” Yannik Alleno, Paul Bocuse, Michel Bras, Alain Ducasse, Arnaud Donckele, Éric Frechon, Pierre Gagnaire, Alain Passard, Emmanuel Renaut, Joël Robuchon, Guy Savoy et Michel Troisgros are just a few of the chefs who have exported their French culinary expertise. Seven of them are ranked among the world's top 10 chefs. Food professionals – chefs, cheese makers, bakers, pastry chefs (Pierre Hermé), and chocolatiers (Patrick Roger) – have carried abroad the singular French vision of *terroir*, taste, and luxury. The distinctiveness of French cuisine is further reinforced by the prestigious competition known as the *Meilleur Ouvrier de France* (MOF). This competition recognizes excellence in various areas, including service, cooking, sommelier, cheese/dairy making, pastry making, and others.

Gastronomy and food critique is a French invention that has garnered worldwide recognition. Guides are as varied as the restaurants themselves: Bottin Gourmand, Champérad, Gault-Millau, Fooding, Hubert, Michelin, Lebey. For instance, the Michelin Guide to Tokyo, the most starred city in the world, features 266 restaurants including 11 3-star, 47 2-star and 165 1-star restaurants.

France boasts nearly 1,000 different varieties of cheese, 45 of which have the PDO label (Protected Designation of Origin), including Brocciu (Corsica), Cantal (Auvergne), Cabécou

(Périgord), Ossau-Iraty (Pyrenees), Reblochon (Savoy), and Roquefort (Aveyron) among many others.

The Gastronomy Festival, renamed «*Goût de France / Good France*» in 2018, celebrates the excellence of French food heritage in France and worldwide. In 2021, it aligned with the 11th anniversary of UNESCO DESIGNATING the gastronomic meal of the French on its intangible cultural heritage list.

RELATED FIELDS

- Food • Tableware • Bakery
- Charcuterie • Chocolate making
- Dessert and candy • Fine Cuisine
- Cheese • Hospitality • Oenology
- Bread • Pastry • Fish
- Sommelier • Tourism

SUBFIELDS

- Bar • Bartending • Bistro • Brasserie
- Cafe • Food shops • Chocolatier
- Confectioner • Commis chef • Crêpe maker • Chef • Cheesemonger • Waiter
- Manager • Ice-cream maker • Baker
- Pastry chef • Pizzaiolo • Dishwasher
- Restaurant • Server • Sommelier
- Catering • Wine • Lift attendant
- Linenkeeper • Maître d'hôtel • Receptionist
- Vacation • Tour operator
- Tourist office • Valet • Yield manager



Useful links

- Académie Culinaire de France:
www.academieculinairedefrance.fr
- Association nationale des formateurs en pâtisserie (ANFP): www.anfp.fr
- Centre de ressources nationales en Hôtellerie Restauration:
www.hotellerie-restauration.ac-versailles.fr
- Le Collège culinaire de France:
www.college-culinaire-de-france.fr
- Confédération des chocolatiers et confiseurs de France:
www.chocolatiers.fr
- Confédération nationale de la Boulangerie et la Pâtisserie française: www.boulangerie.org
- École de Paris des métiers de la table: www.epmt.fr
- Fête de la Gastronomie:
www.economie.gouv.fr/la-fete-de-la-gastronomie
- Guilde internationale des fromagers:
www.guilledesfromagers.fr
- L'Hôtellerie Restauration: www.lhotellerie-restauration.fr
- Métiers de l'alimentation:
www.metiers-alimentation.ac-versailles.fr
- Observatoire des métiers de l'hébergement et des restaurations: www.observatoire-hotel-resto.fr
- Patrimoine alimentaire:
<https://agriculture.gouv.fr/mots-cles/patrimoine-alimentaire>
- Société des Meilleurs Ouvriers de France (MOF):
www.meilleursouvriersdefrance.info
- Syndicat National de la Restauration Thématique et Commerciale: www.snrctc.fr
- Union des Métiers et des Industries de l'Hôtellerie (HUMIH): www.umih.fr

LEVEL Licence

DIPLÔME D'ÉTABLISSEMENT

1 YEAR OF HIGHER EDUCATION – L1

The **Cooking Diploma** and the **Pastry Diploma** are delivered by *Le Cordon Bleu*.

BREVET DE TECHNICIEN SUPÉRIEUR (HIGHER TECHNICAL CERTIFICATE)

2 YEARS OF HIGHER EDUCATION – L2

120 ECTS credits

The **Hospitality and Food Service Management BTS** program is prepared in vocational high schools or in Hospitality and Food Service CFAs (training centers for apprentices). It provides training in Hospitality and Food Management with two distinct options: 'Restaurant Unit Management' and 'Culinary Production Unit Management.'

www.campusfrance.org/fr/ressource/le-brevet-de-technicien-superieur-bts

DIPLÔME D'ÉTABLISSEMENT

3 YEARS OF HIGHER EDUCATION – L3

The École Ducasse delivers **diplômes d'établissement**, in English and French:

- > Bachelor in Culinary Arts
- > Bachelor in French Pastry Arts
- > Superior Diploma in Pastry Arts

www.ecoleducasse.com

PROFESSIONAL TITLE

RNCP – 3 YEARS OF HIGHER EDUCATION

École Savignac delivers training in **Hospitality, Tourism and Food Services Management**.

DELIVERED DIPLOMA

DIPLÔME D'ÉTABLISSEMENT – 3 YEARS OF HIGHER EDUCATION

- > **Hospitality and Food Services Management** Diploma at École Ferrandi
- > **International Culinary Arts Management** Diploma at Lyfe Institute.

DELIVERED DIPLOMA

DIPLÔME D'ÉTABLISSEMENT – 4 YEARS OF HIGHER EDUCATION

180 ECTS credits

- > **Culinary Arts and Entrepreneurship** Diploma at École Ferrandi
- > **Hospitality and Food Services Management** Diploma at Lyfe Institute

LICENCE PROFESSIONNELLE (VOCATIONAL BACHELOR'S DEGREE)

3 YEARS OF HIGHER EDUCATION – L3

180 ECTS credits

Different types of institutions, such as universities, high schools and CFA deliver three different options:

Culinary Arts Option:

- Catering
- Food Design
- Food Events
- French and European Gastronomy
- Gastronomy
- International Luxury Restaurant Operational Management
- Luxury Restaurants Management
- Major in restaurant management and culinary arts
- Mediterranean Gastronomy
- Restaurant Creation and Management

Hospitality and Food Services Management Option:

- Hospitality and Food Services Project Co-developer
- Food Systems Creation and Management
- Hospitality and Restaurant Supervision, Operation and Management
- Management and acquisition of small and medium-sized enterprises (SMEs) in the hospitality and restaurant industry
- Hospitality and Food Services
- Hospitality and Tourism - Management of Collective Catering
- Languages for International Hospitality and Food Services
- International Tourism and Hospitality Management
- Tourism and Hospitality Multicultural Management
- International Hospitality and Food Services Management
- Food Service Unit Management
- Collective Catering

Tourism Option:

- Fine cuisine and Gastronomy
- Food and beverage
- Hospitality and Food Services Engineering
- Hospitality and Food Services Management
- Collective Catering Management
- Food services, Hospitality and Art of Serving
- Tourism, hospitality and food studies

<https://cataloguelm.campusfrance.org/licence/>

Gastronomy & Food Services

LEVEL

Master

PROFESSIONAL TITLE

RNCP – 5 YEARS OF HIGHER EDUCATION

> École Savignac proposes a program in **Business, Tourism and Food Services Management**

> Lyfe Institute proposes training programs in **Expert in Food Service and General Manager in International Hospitality and Food Services**

MASTER

NATIONAL DIPLOMA – 5 YEARS OF HIGHER EDUCATION – M2

120 ECTS credits

Several Master specializations are offered:

> **Foreign languages:** Gastronomy and Agriculture Markets

> **Management:**

- International Hospitality and Food Services Management
- Hospitality and Food Services Professions
- Industry Management: Gastronomy, Food Services, Wines and Spirits

> **Tourism:**

- Hospitality and Food Services Management
- Tourism, Hospitality and Food Studies

<https://cataloguelm.campusfrance.org/master>

DIPLÔME NATIONAL SUPÉRIEUR D'EXPRESSION PLASTIQUE (DNSEP)

MASTER DEGREE – 5 YEARS OF HIGHER EDUCATION – M2

120 ECTS credits

École supérieure d'art et de design de Reims offers a culinary option in their Design training program: www.esad-reims.fr/master-design-culinaire/

Programs taught in English:

Advanced Culinary Arts and Hospitality & Food; Culinary Leadership & Innovation; Hotel and Restaurant Management; Intensive Professional Program in French Cuisine; International Culinary Arts Management; International Food Service Management; Sustainable Wine Tourism & Gastronomy

Programs Taught in English: <https://taughtie.campusfrance.org>