



RÉPUBLIQUE
FRANÇAISE

Liberté
Égalité
Fraternité



CÔTE D'AZUR
ACADÉMIE DE NICE

CAP Pastry Chef

Nice



Formation éligible
au CPF



Formation réalisable
en alternance

The benefits of training

Course monitoring and assessment programming based on trainee progress

Learning dynamics based on professional simulations and group mobilisation

Experience of trainers and expertise in the content and expectations of the diploma .

2023 indicators (all funding combined)

Success rate: 96%

Satisfaction rate: 92%

Job entry rate: 60%

Continuation of studies rate: 20%

The establishment's assets: renovated technical facilities and recent equipment (2 pastry laboratories, 1 ice cream and chocolate factory) , 1 workstation per trainee,

TRAINING

OBJECTIVES

Acquire the theoretical and practical foundations to become a pastry cook: know how to make and present pastry and viennoiserie products in compliance with transformation processes (from preparation to finishing), health and safety standards in accordance with current legislation, and recommendations linked to sustainable development, particularly the fight against waste.

The holder of the CAP pastry cook diploma takes part in the reception and storage of products delivered as well as in the production and conservation of the products made. They contribute to the presentation of finished products and provide information to sales staff. They may be required to be in contact with customers and may work in the craft sector, hotel and catering, the food industry, large and medium-sized retail outlets and collective catering.

PROGRAMME

BC01 - Production of petits fours and travel cakes

Manage the receipt of products

Carry out the monitoring of stored products

Organise your workstation

Apply hygiene rules

Develop creams according to their manufacturing technique

Ensure the preparation, baking and finishing of pastries: based on dough, dry and soft petits fours, meringues

Evaluate your production

BC02 - Production of entremets and petits gâteaux (corresponds to test EP2 - Entremets and petits gâteaux)

Organise production

Prepare filling elements

Prepare the bases of an entremets and/or petits gâteaux

Assemble, garnish and glaze an entremets and/or cupcakes

Decorate an entremets and/or cupcakes

Add value to the pastry made

Measure the cost of the products made

BC03 - French and history - geography - moral and civic education

BC04 - Mathematics and physics - chimie

BC05 - Education physique et sportive

BC06 - Langue vivante étrangère

Comprendre la langue orale

Comprendre un document écrit

S'exprimer à l'écrit

S'exprimer à l'oral en continu

Interagir à l'oral dans des situations de la vie quotidienne, social and professional situations.

BC07 - Prevention - health - environment

Apply a method for analysing a situation from everyday or professional life and documentation
Relate a physiological phenomenon, an environmental issue, a regulatory provision, with a preventive measure
Propose a solution to resolve a problem related to health, the environment or consumption and argue for a choice
Communicate in writing and orally using clear syntax and appropriate technical vocabulary
Act when faced with an emergency situation

VALIDATION

- Diploma from the Ministry of National Education and Youth Level 3 (CAP)
- + d'informations sur cette certification (RNCP38765, libellé exact du diplôme, nom du certificateur, date d'enregistrement de la certification) en cliquant sur :
<https://www.francecompetences.fr/recherche/rncp/38765/>

WHO SHOULD ATTEND?

AUDIENCE

All audiences

PREREQUISITES

Level 3ème des collèges or equivalent experience .

EDUCATIONAL ORGANISATION

SESSION DATES

from 16 Sep 2024 to 13 June 2025 | **FINANCEMENT FRANCE TRAVAIL**
DIVERS FINANCEMENTS

DURATION

Maximum total duration of 1000 hours, including 490 hours in a company and 510 hours at the training centre. The duration of the course is indicative and will be determined according to your profile.

WORKFORCE

12 people

TEACHING METHODS, EQUIPMENT AND FOLLOW-UP

Teaching method

- Fully classroom-based training

Teaching methods

- Personalised course
- In-company on-the-job training
- Group lessons
- Services provided face-to-face and/or remotely

Equipment

- Resource centre
- Equipped technical platforms
- Room equipped with networked computer workstations
- Unmarked room with video projector

Monitoring and individualisation

Positioning upstream of entry to training.
Interviews, remediation with the educational referent and/or company referent during training.
Acknowledgement of beneficiary satisfaction during and at the end of training.
Possibility of post-training support, including for continuing on, towards MC Pâtisserie Chocolaterie, Bac Pro Boulangerie Pâtisserie
For beneficiaries with disabilities: possible adaptation of training and certification methods, support by the GRETA-CFA TH referent.

EXPERTISE OF PARTICIPANTS

Education Nationale certified teachers, Bac +3 trainers with significant experience in adult education, or professional contributors trained in pedagogy and the individualisation of learning
Evaluation experts in the observation and analysis of results (mastery of skills) .

ASSESSMENT AND CERTIFICATION PROCEDURES

Depending on the type of audience (continuing education or apprenticeship), the assessment and certification procedures vary:

In-course assessment (CCF)

Mix between CCF and one-off assessment

Possibility of validating one or more blocks of skills

In the event of partial validation of the certification, the modules obtained are valid for: life (no time limit)

FINANCING

RATE

Total price incl. VAT : 7650.00 euros

Hourly rate incl. VAT : 15.00 Hourly rate including VAT: euros 15.00

. This price is indicative and non-contractual. Depending on your status, this course can be fully financed. Contact us.

FINANCING

Session from 16 September 2024 to 13 June 2025

Training on a sandwich course basis (apprenticeship or professional training contract).

Training eligible for CPF.

This training course benefits from specific funding from Pôle Emploi (places allocated subject to conditions).

However, it is open to anyone who meets the prerequisites. As it is organised on a sandwich course basis, it is possible to take on people on professional training or apprenticeship contracts. Please contact us for more information.

HOW DO I REGISTER?

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Send CV and LM

Positioning test and interview (one-to-one or group)

For DEs: validation of project by the CEP, in particular via field survey or immersion

Depending on the funding body, training is available between 15 and 45 days before the start of the course. Please contact us for further information.

GROUP INFORMATION MEETING

Having your project validated by your CEP

AFTER THE COURSE

The holder of the CAP Pâtissier can take up a job as a production worker:

- in the craft sector (boutique, tearoom, caterer, non-sedentary trade...)
- in the hotel and catering sector (restaurant patisserie, caterer....)
- in the agri-food sector (dessert industry, viennoiserie, catering...)
- in large or medium-scale distribution (pastry laboratory or bakery, catering...)
- in the catering sector (school, health, social, transport...).

AMENITIES

Access for people with disabilities

Accessible to people with disabilities

the establishment is accessible to the disabled (ground-floor rooms and lifts)

Catering

A canteen and the hostel cafeteria are available to trainees. We also have 3 application restaurants.

Transport

The Lycée Paul AUGIER is located 50 metres from Nice Saint Augustin railway station and is served by tram lines 2 and 3, bus and interurban bus (

PRACTICAL INFORMATION

CONTACTS

Marie-Raphaëlle MORIN - Vocational Training Advisor
T. 06 03 51 48 57 | marie-raphaelle.morin@ac-nice.fr

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PLACE OF TRAINING

Lycée Jeanne et Paul Augier | 163 Bd René Cassin | 06000 Nice

ORGANIZATION

GRETA-CFA Côte d'Azur

Headquarters : Lycée technique régional les Eucalyptus 06200 Nice

Public reception Monday to Friday from 09.00 to 12.00 and from 14.00 to 17.00

Business registration number : 9306P002706