



EDUCATIONAL
TOURS

CAREER-READINESS TOUR

France: Cuisine & Culture

9 DAYS // 11 WITH EXTENSION

Get your forks ready to dig into the unique and authentic flavors of France. Cuisine and culture unite to tell a delicious story of classic French cooking, rich regional traditions, and world-famous dishes. Learn the ins and outs of the culinary world and how to make cooking your career in Paris. Taste your way through Bordeaux on a dessert-themed walking tour with stops at historical monuments. Stop by a Lyonnaise café and craft your own sweet treat. With hands-on experiences and transformative educational moments, your group will discover the taste of France in an unforgettable way.



WHAT'S INCLUDED



Experiential learning that builds career readiness skills



Full-time Tour Director who's with you every step of the way



All transportation, including round-trip flights



Daily breakfast, and 7 dinners featuring regional cuisine



7 overnight stays in hotels with private bathrooms



4 expert-led sightseeing tours in iconic destinations



9 tickets to bucket-list experiences and attractions

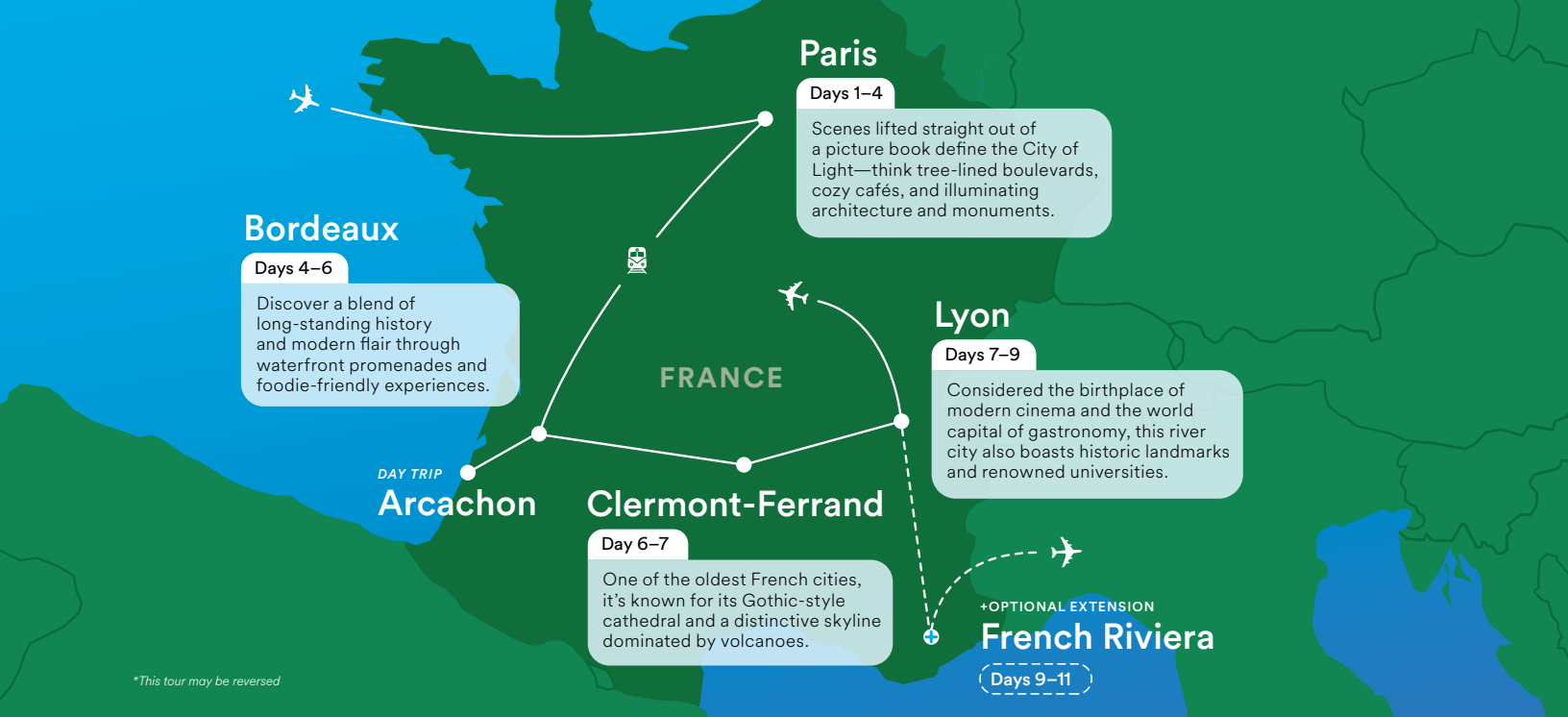


The option for students to receive academic credit



eftours.com/

YOUR TOUR NUMBER



Take in this tour's highlights

Paris

See the most iconic landmarks of Paris with your Tour Director. Circle around Place de la Concorde and the Arc de Triomphe, ride down the Champs-Élysées, see the glittering dome of Les Invalides, and stop in front of the Eiffel Tower to snap the ultimate photo.

Discover the true soul of Paris and its flourishing foodie culture on a walking tour with a local guide. From hidden courtyards and little-known history facts to top tourist sights and exceptional culinary stops, this journey will take you through time and taste. On top of that, you'll encounter passionate shopkeepers eager to share their specialties with you.

CAREER READINESS

Visit a culinary school to learn how to turn your culinary dreams into a meaningful career. Gain insight into the discipline, creativity, and culture that define culinary education in one of the world's most renowned gastronomic hubs. See how chefs are shaping a more sustainable future through innovative techniques and thoughtful approaches.

Bordeaux

Embark on a dessert-themed walking tour of Bordeaux, stopping by notable monuments to take in French history while tasting delicious desserts.

CAREER READINESS

Take a day trip to Arcachon to learn about oyster biology and the operational side of oyster farming. Discover the ancestral techniques and modern methods that shape this unique coastal craft. Enjoy a boat ride around Arcachon Bay, where you'll see iconic stilted huts known as "cabanes tchanquées," traditional oyster-farming villages, and historic seafront villas.

Bordeaux (cont.) Visit Darwin, a sustainable community space that brings together eco-friendly businesses and cultural initiatives. Explore how their appreciation for local, organic food and commitment to environmental responsibility fuels their projects.

Clermont-Ferrand

CAREER READINESS

Watch as artisanal goods are made before your eyes at Moulin de la Veyssière, a historic water mill that specializes in traditional, high-quality oils and flours. The best part? Tasting treats made from their products.

Lyon

Dive fork-first into Les Halles, the city's premier food market, and see why it's called "heaven for foodies."

CAREER READINESS

Step into a local kitchen to watch a skilled pastry chef in action, then try your hand at making—and tasting—a delicious treat of your own.

\$ Groups have the option to extend their tour by two days

Board a train to the French Riviera, where you'll explore the bustling Cours Saleya market, enjoy a day trip to Monaco and Èze, visit a local business to see how artisanal products are made, and stroll through the seaside city of Nice.

