



LENÔTRE
PARIS

ÉCOLE DES ARTS CULINAIRES
CULINARY ARTS SCHOOL

Pastry chef diploma

RESPECT - EXCELLENCE - SHARING



intro



Gaston Lenôtre, *the father of modern-day pastry making*, was a creative, bold and visionary pastry chef.

Born wearing a chef hat, he was on a constant quest for **Excellence**, from selecting the finest ingredients to employing meticulous methods and techniques all in the service of flavor and enjoyment.

In 1971, Gaston Lenôtre founded the first culinary school in France to **share** this artisanal excellence and his expertise with his colleagues.

As word of the school spread like wildfire, the École Lenôtre quickly opened its doors to professionals from around the world looking to enrich their projects with the tricks and recipes of Maison Lenôtre.

Passing down this knowledge is the founding value of Maison Lenôtre and Gaston Lenôtre's legacy. We are mindful of the value of our heritage and artisanal expertise and have always sought to uphold, promote and share it with the utmost respect.

Our teams are dedicated to carrying out this mission every day for you... We vow to demonstrate this profound **Respect** every day.

Join us at the École Lenôtre !



GASTON
LENÔTRE

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OUR SCHOOL

The École Lenôtre is a vocational school which offers **certification training** courses in **cooking and pastry** making open to anyone, advanced **training courses** for professionals looking to optimize their business and **bespoke training and consultation** to enhance and ensure the long-term success of your projects.



A unique learning approach



We are committed to providing you with the basic methods and essential techniques needed to become recognized professionals. To achieve this, you will experience how everything works at Maison Lenôtre firsthand during your training to learn about our procedures and trade secrets.

You will be an integral part of a demanding professional environment and experience the inner workings of Maison Lenôtre. All our training courses are entirely designed around practice and repetition.

*"Here we learn everything with our hands, eyes and head, from the use of raw materials to strict hygiene rules." The École Lenôtre is much more than just recipes: It is an ethos of taking pride in your work, a calling to pass on knowledge and a sense of honor for being a hard worker."***Gaston Lenôtre**



our strengths

- A school with a personal touch
- Maximum of 12 participants per course
- Rooms equipped with all the necessary equipment
- Carefully selected raw materials
- Experienced, academic teachers

locations

- Plaisir (78): 12 rooms
- Paris, Quai Henri IV: two modular areas (up to five rooms)
- Rungis (94) : opening in september 2020

credentials

- Datadock subscription
- Member of the Colbert Committee and the Relais Desserts Association

values

- **Respect** for ingredients, expertise, time and people
- Ensuring **Excellence** in the flavor and aesthetics of products as well as in experiences
- **Sharing** enjoyment, heritage and expertise

CERTIFICATION TRAINING COURSES

PASTRY MAKING

The certification training courses in Pastry Making at the École Lenôtre are designed for adults looking to train or to switch careers :

- Hobbyists and enthusiasts looking to switch careers
- Young professionals
- Professionals who left the trade for a while

Given the intensity of this program, each candidate needs to be genuinely motivated by careers in pastry making or gastronomy in general.

The objective

The goal is to quickly reach a high level of qualification in 25 weeks without going through a long initial training period. The École Lenôtre will provide you with the basic methods and essential techniques in pastry making needed to become a qualified professional (vocational diploma) in six months.



the pre-requisites

ELIGIBILITY FOR THIS COURSE :

- To be aged 18 years or older
- To have a minimum level in English or French (level B1)
- To know the basics of hygiene and safety in a food environment
- To have basic knowledge of basic reasoning (calculations and logic)

our strengths

- 21 weeks of intensive courses (840 hrs.)
- Class size limited to 12 participants
- 100% success rate
- 4 weeks of company internship in the workshops Lenôtre or in selected institutions by the Lenôtre school
- Two weeks of training with awarded chefs

a three-part training course

« *L'Essentiel* »

Six weeks working on basic recipes and techniques in pastry making



« *L'Incontournable* »

Seven weeks working on French recipes and elaborate pastry making techniques



« *La Maîtrise* »

Eight weeks to design an assortment of high-end, modern dishes or sophisticated, modern pastries.











the practical internship

4 weeks work placement to discover the professional universe and apply practical skills acquired during the training



A THREE-PART TRAINING COURSE

<i>L'Essentiel</i>	<i>L'Incontournable</i>	<i>La Maîtrise</i>	<i>stage</i>
			
240 h (6 weeks) : 5 weeks of lessons + 1 week of revisions and exams	280 h (7 weeks) : 6 weeks of lessons + 1 week of revisions and exams	320 h (8 weeks) : 7 weeks of lessons + 1 week of revisions and exams	160 h 4 weeks : Work placement within companies
			
- Multiple choice questions - Continuous assessments - Practical exam	- Multiple choice questions - Continuous assessments - Practical exam	- Multiple choice questions - Continuous assessments - Practical exam	Feedback from the internship supervisor + Internship report to write

We offer a flexible planning that allows a 25-consecutive week course, or independent programs.



Pace of training



Evaluations

L'ESSENTIEL

MAKE THE BASIC PASTRY RECIPES

6 WEEKS

The aim of this module is to allow students to learn the basics of pastry catering and to master the fundamental skill.

Practical lessons

6 weeks

- Make basic pastry doughs: shortcrust, tart dough, puff pastry ...
- Make sponges and whipped doughs: joconde, Viennese biscuits, « pain de gènes...
- Make compotes and poached fruits: poached pears ...
- Make meringues or meringue-based batters: Swiss meringue, Italian, almond dacquoise...
- Make basic creams and their variations: Pastry cream, chiboust cream, ganache...
- Manage and organize its work (team work, inventory management, due process and method, production and conservation compliance etc.)
- Assessment of progress



L'INCONTURNABLE

MAKE THE CLASSICS AND INESCAPABLE OF PASTRY

7 WEEKS

The aim of this module is to enable students to further develop their knowledge of pastry catering and to master the necessary techniques to produce the absolutes and classics of the Maison Lenôtre.

Practical lessons *7 weeks*

- ◆ Master the absolutes of pastry catering and the classics of the maison Lenôtre: desserts and individual cakes: the "feuille d'automne", the "Schuss" tarts: lemon meringue tart, Eléonore tart ...
soft cakes: lemon cake, spiced bread ...
dry petit fours: almond tuiles, « diamants » chocolate cookies...
petits fours: macaroons, mini-éclairs ...
chocolate: bonbons and molding chocolate
classic Viennese pastries: croissants, pain aux raisins...
- ◆ Celebratory Cakes: sugar paste "pastillage", nougatine, "croquembouche", birthday cakes...
snacks: choux pastry, finger food...
savory pastries: savory canapés, quiches...
- ◆ Manage and organize its work (team work, inventory management, due process and method, production and conservation compliance etc.)
- ◆ Assessment of progress

L'Essentiel certificate must have been validated before starting this second certificate.

LA MAÎTRISE

MAKE AN ASSORTMENT OF HIGH QUALITY AND TREND PASTRIES

8 WEEKS

The aim of this module is to allow students to consolidate their mastery and to perfect the competence required to work as a pastry chef.



Practical lessons *8 weeks*

of which 2 weeks are led by an award-winning Chef



- ◆ Develop a range of contemporary desserts: Modern Paris Brest, revisited Napoleon
- ◆ Make plated desserts and petits fours: hot soufflés, ice cream filled macaroons ...
- ◆ Develop and create a range of chocolates and candies: ganache bonbons, truffles, fruit jellies, nougats.....
- ◆ Make various styles of cakes and modern trending tarts
- ◆ Master the cooking and transformations of sugar (pulled sugar, blown sugar, molded...) put together center piece
- ◆ Make a range of Viennese pastries: pain aux raisins and pistachios, raspberry pain au chocolat...
- ◆ Learn the basics of baking: traditional baguette, olive bread, country bread...
- ◆ Make an assortment of canapés and savory petits fours: mini salmon quiches, puff pastry with walnuts ...
- ◆ Manage and organize its work (team work, inventory management, due process and method, production and conservation compliance etc.)
- ◆ Assessment of progress

L'incontournable certificate must have been validated before starting this third certificate.



WORK PLACEMENT

DISCOVER THE PROFESSIONAL ENVIRONMENT AND APPLY SKILLS
ACQUIRED DURING THE TRAINING

The internship's aim is to discover the professional world of gastronomy.
It is a mandatory experience to complete the diploma.

The internship lasts for 4 weeks and aims to :

- Strengthen a previous experience learned beforehand
- Implement the practical application of the knowledge acquired

By totally immersing yourself in the world of gastronomy (in the Lenôtre production laboratory or in collaboration with a prestigious and internationally renowned establishment), you will be given the opportunity to carry-out missions within the field of your future endeavors. Each day, you will be involved in the daily tasks of a given company, working side-by-side with professionals whose fundamental values are defined by sharing and transmitting their knowledge.

At your request, the internship may be extended to a total of 9 weeks (maximum length allowed).

At the end of the 4-week internship, you must submit a written internship report to the Lenôtre School which will be reviewed and taken into account before giving out your final grade.

The "Pastry" certification will only be awarded once you have passed each certificate and successfully completed your internship.



THE THEORY

APPLIED AND TESTED IN EACH MODULE

Raw materials and culinary theory

- Hygiene and safety practices (both food and work environment) in compliance with environmental standards.
- Packaging, labelling, storage and preservation of basic, finished and part-finished products according to the HACCP.
- Tools used in cooking (utensils, large and small equipment).
- Organization, storage and cleaning of work surfaces, and the kitchen laboratory.
- Daily stock control and storage of incoming dry goods and fresh ingredients (observation of the cold chain), cold rooms and freezers.
- Awareness of the importance of a technical information sheet to rationalize the production and optimize the quality of the recipes.
- Writing and creating a technical recipe sheet.
- Selection of the quality of ingredients and raw materials for the recipes being created.



PRACTICAL INFORMATION S

Equipment and materials

The school will give every student his own set of utensils (knives, whisk, rolling pin,...) at the beginning of the training program. This set of utensils will be useful during your training, but also during your whole career.

Every student will also receive a mandatory professional uniform, that will include:

- 2 white professional jackets with the Ecole Lenôtre signature
- 2 professional trousers
- 1 pair of safety shoes

Usual timetable (40 hours per week)

- Monday, from 8:00 am to 5:30 pm
- Tuesday, from 8:00 am to 5:30 pm
- Wednesday, from 8:00 am to 5:30 pm
- Thursday, from 8:00 am to 5:30 pm
- Friday, from 8:00 am to 3:00 pm

Every day, breakfast is served half an hour before the beginning of the training session.

The lunch is served from 12:00 to 12:45 pm.

This timetable may vary sometime according to the civil calendar or for some specific themes. We recommend to have a look on the hour timetable available on the beginning of the training.



Accommodation

The Ecole Lenôtre will send you a list of useful addresses to help you to find a room, a studio or a flat to rent.

REGISTRATION AND FEES DETAILS

Fees for the diploma*

Fees for the 3 Certificates (21 weeks of lessons and 4 to 9 weeks' work placement :
28 900€ H.T. (34 680€ TTC)

Fees for the different certificates (1)

Certificate « L'Essentiel » : **7 800 € H.T. (9 360€ TTC)**

Certificate « L'Incontournable » : **9 100 € H.T. (10 920€ TTC)**

Certificate « La Maîtrise » : **12 000€ H.T. (14 400€ TTC)**



Our certifications



Validation of Acquired Experience

Possibility of accessing the training via the VAE (Validation of Acquired Experience)

To access our training via the VAE, a VAE file must be completed to demonstrate your pastry experience. Each certificate is accessible via VAE. Following the assessment of the registration folder, the VAE candidate will be offered a training program corresponding best to his level and expectations. The minimum required to validate the title Chef Ecole Lenôtre is the achievement and success during the examination weeks of each of the 3 certificates and according to the techniques of the Ecole Lenôtre.

FEES FOR THE DIPLOMA via VAE : **4 300 € HT(2) (5 160 € TTC)**

FEES FOR THE CERTIFICATE « L'ESSENTIEL » or « L'INCONTOURNABLE » via VAE : **1 500 € HT(2) (1 800 € TTC)**

FEES FOR THE CERTIFICATE « LA MAÎTRISE » via VAE : **1 700 € HT(2) (2 040€ TTC)**

(1) In case of non-validation of the exams, the student will have to follow a week of catching up (500 € HT).
(2) including 200 euros of administrative fees

REGISTRATION TERMS

SEPTEMBER 2020

09SEP	10OCT	11NOV	12DEC	01JAN	02FEB	03MAR	04APR
1 TU	1 TH	1 SU	1 TU	1 FR	1 MO	1 MO	1 TH
2 WE	2 FR	2 MO	2 WE	2 SA	2 TU	2 TU	2 FR
3 TH	3 SA	3 TU	3 TH	3 SU	3 WE	3 WE	3 SA
4 FR	4 SU	4 WE	4 FR	4 MO	4 TH	4 TH	4 SU
5 SA	5 MO	5 TH	5 SA	5 TU	5 FR	5 FR	5 MO
6 SU	6 TU	6 FR	6 SU	6 WE	6 SA	6 SA	6 TU
7 MO	7 WE	7 SA	7 MO	7 TH	7 SU	7 SU	7 WE
8 TU	8 TH	8 SU	8 TU	8 FR	8 MO	8 MO	8 TH
9 WE	9 FR	9 MO	9 WE	9 SA	9 TU	9 TU	9 FR
10 TH	10 SA	10 TU	10 TH	10 SU	10 WE	10 WE	10 SA
11 FR	11 SU	11 WE	11 FR	11 MO	11 TH	11 TH	11 SU
12 SA	12 MO	12 TH	12 SA	12 TU	12 FR	12 FR	12 MO
13 SU	13 TU	13 FR	13 SU	13 WE	13 SA	13 SA	13 TU
14 MO	14 WE	14 SA	14 MO	14 TH	14 SU	14 SU	14 WE
15 TU	15 TH	15 SU	15 TU	15 FR	15 MO	15 MO	15 TH
16 WE	16 FR	16 MO	16 WE	16 SA	16 TU	16 TU	16 FR
17 TH	17 SA	17 TU	17 TH	17 SU	17 WE	17 WE	17 SA
18 FR	18 SU	18 WE	18 FR	18 MO	18 TH	18 TH	18 SU
19 SA	19 MO	19 TH	19 SA	19 TU	19 FR	19 FR	19 MO
20 SU	20 TU	20 FR	20 SU	20 WE	20 SA	20 SA	20 TU
21 MO	21 WE	21 SA	21 MO	21 TH	21 SU	21 SU	21 WE
22 TU	22 TH	22 SU	22 TU	22 FR	22 MO	22 MO	22 TH
23 WE	23 FR	23 MO	23 WE	23 SA	23 TU	23 TU	23 FR
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25 FR	25 SU	25 WE	25 FR	25 MO	25 TH	25 TH	25 SU
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27 SU	27 TU	27 FR	27 SU	27 WE	27 SA	27 SA	27 TU
28 MO	28 WE	28 SA	28 MO	28 TH	28 SU	28 SU	28 WE
29 TU	29 TH	29 SU	29 TU	29 FR			29 TH
30 WE	30 FR	30 MO	30 WE	30 SA			30 FR
	31 SA		31 TH	31 SU			31 WE

Given the limited number of seats in each session (12 maximum), we advise you to register at least 3 months before the starting date of your course.

Registration folder

The application for registration must include of all the following documents :

- Completed registration application form
- Copy of an official government identity card
- Curriculum Vitae
- Cover letter

After receiving these documents, we will organize an in-person or Skype interview to assess your motivation and assess the necessary prerequisites to start the training.

Next starting dates

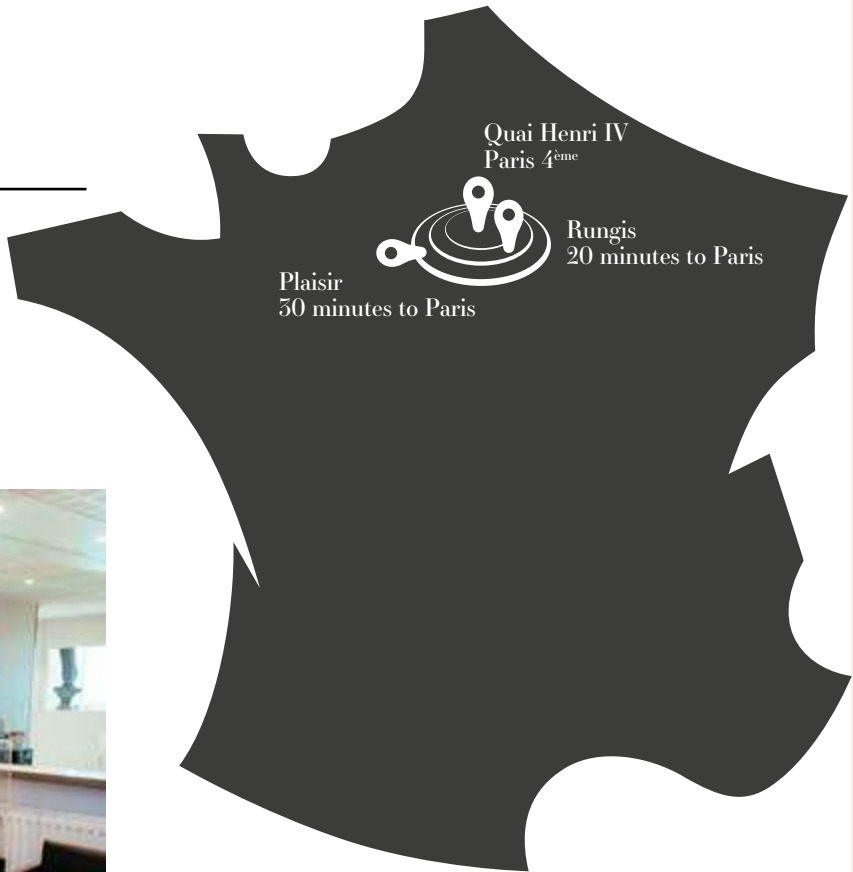
MARCH 2020

03MAR	04APR	05MAY	06JUN	07JUL	08AUG	09SEP	10OCT
1 SU	1 WE	1 FR	1 MO	1 WE	1 SA	1 MA	1 TH
2 MO	2 TH	2 SA	2 TU	2 TH	2 SU	2 ME	2 FR
3 TU	3 FR	3 SU	3 WE	3 FR	3 MO	3 JE	3 SA
4 WE	4 SA	4 MO	4 TH	4 SA	4 TU	4 VE	4 SU
5 TH	5 SU	5 TU	5 FR	5 SU	5 WE	5 SA	5 MO
6 FR	6 MO	6 WE	6 SA	6 MO	6 TH	6 DI	6 TU
7 SA	7 TU	7 TH	7 SU	7 TU	7 FR	7 LU	7 WE
8 SU	8 WE	8 FR	8 MO	8 WE	8 SA	8 MA	8 TH
9 MO	9 TH	9 SA	9 TU	9 TH	9 SU	9 ME	9 FR
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12 TH	12 SU	12 TU	12 FR	12 SU	12 WE	12 SA	12 MO
13 FR	13 MO	13 WE	13 SA	13 MO	13 TH	13 DI	13 TU
14 SA	14 TU	14 TH	14 SU	14 TU	14 FR	14 LU	14 WE
15 SU	15 WE	15 FR	15 MO	15 TH	15 SA	15 MA	15 TH
16 MO	16 TH	16 SA	16 TU	16 WE	16 SU	16 ME	16 FR
17 TU	17 FR	17 SU	17 WE	17 FR	17 MO	17 JE	17 SA
18 WE	18 SA	18 MO	18 TH	18 SA	18 TU	18 VE	18 SU
19 TH	19 SU	19 TU	19 FR	19 SU	19 WE	19 SA	19 MO
20 FR	20 MO	20 WE	20 SA	20 MO	20 TH	20 DI	20 TU
21 SA	21 TU	21 TH	21 SU	21 TU	21 FR	21 LU	21 WE
22 SU	22 WE	22 FR	22 MO	22 WE	22 SA	22 MA	22 TH
23 MO	23 TH	23 SA	23 TU	23 TH	23 SU	23 ME	23 FR
24 TU	24 FR	24 MO	24 WE	24 FR	24 MO	24 JE	24 SA
25 WE	25 SA	25 MO	25 TH	25 SA	25 TU	25 VE	25 SU
26 TH	26 SU	26 TU	26 FR	26 SU	26 WE	26 SA	26 MO
27 FR	27 MO	27 WE	27 SA	27 MO	27 TH	27 DI	27 TU
28 SA	28 TH	28 FR	28 TU	28 TU	28 FR	28 LU	28 WE
29 SU	29 WE	29 MO	29 FR	29 WE	29 SA	29 MA	29 TH
30 MO	30 TH	30 SA	30 TU	30 TH	30 SU	30 ME	30 FR
31 TU		31 SU		31 FR	31 MO		31 SA

- Pastry Chef diploma FR
- Pastry Chef diploma ENG
- Makeup exam week or Break
- Work Placement
4 weeks of internship out of 6 weeks period of time
- School closing time

École Lenôtre (78)

Gaston Lenôtre founded his first training school in Plaisir in the Yvelines department. This was a strategic choice since the courses are given as close as possible to Maison Lenôtre’s production sites. In this serene and inspiring setting, professionals and students are accommodated in 12 classrooms equipped with the professional equipment necessary for baking, chocolate making, pastry making and cooking.



École Lenôtre Paris (75)

In the heart of Paris just a five-minute walk from the subway, you will find this floating establishment at Quai Henri IV moored alongside the prestigious Yachts de Paris. It is the first cooking school on water!
This flagship is 200 m2 and fully fitted with professional equipment in two modular areas.



DISCOVER THE NEW LENÔTRE SCHOOL IN RUNGIS

- OPENING SEPTEMBER 2020 -

Accessible

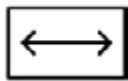
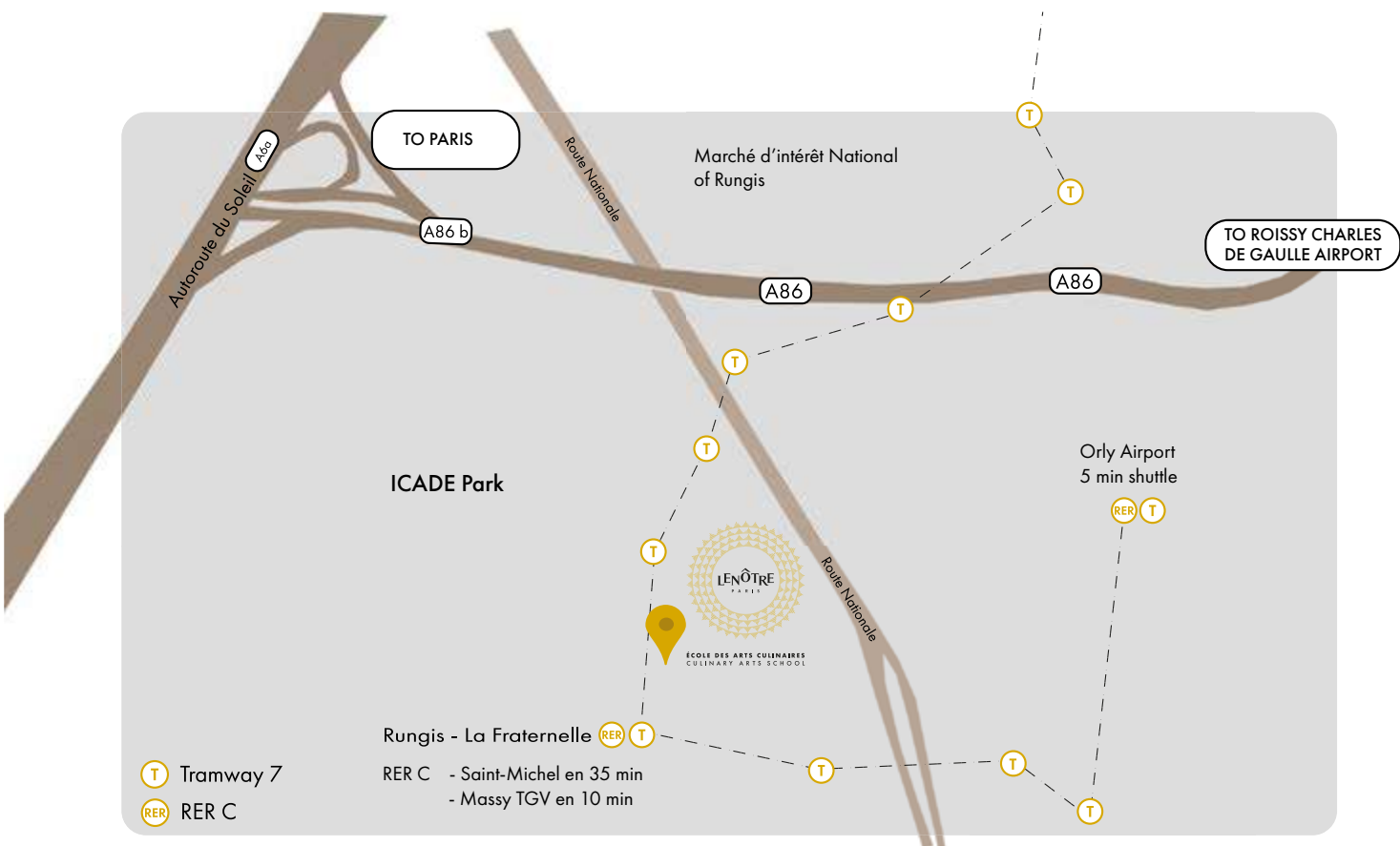
- A stone's throw from the Rungis Market and the future International City of Gastronomy
- Easy access thanks to various means of transportation

Up to date

- State-of-the-art facilities
- A brand new building bathed in light

Welcoming

- A space designed to bring people together
- Comfortable furniture and green spaces
- Indoor and outdoor food courts



2 300 sq.m



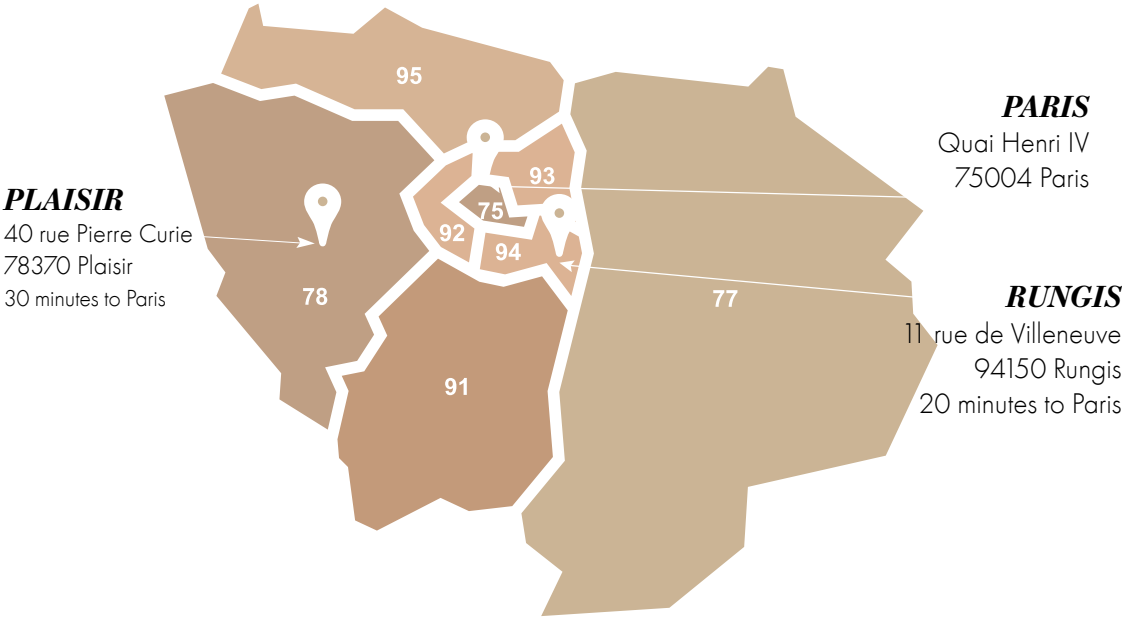
13 classrooms



400 sq.m of relaxing break areas and food services



200 sq. m of bioponic rooftop vegetable garden



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FOLLOW US ON SOCIAL MEDIA



Except typographical error
Photographic credits: Bisart - Couloir3 - Richard Haughton - Mathieu Cellard

Maison Lenôtre is committed to an ongoing improvement plan based on the following principles :

1. Protecting the environment, preserving natural resources and fostering biodiversity
2. Implementing a management system to identify objectives and assess progress
3. Ensuring that facilities and services comply with regulations
4. Focusing on improving the health and safety of people
5. Increasing initiatives in R&D and innovation
6. Developing employees' skills and promoting social innovation
7. Encouraging our partners and suppliers to respect these commitments
8. Anticipating environmental needs
9. Promoting fair social practices
10. Supporting the commitments of ILO conventions (abolishing child labor and eliminating any form of forced or mandatory labor)

Our partners





ÉCOLE DES ARTS CULINAIRES
CULINARY ARTS SCHOOL



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