



Conditions particulières : Entreprises implantées hors de France : détaxe accordée (sur présentation du Numéro d'identification TVA pour l'UE). Les clients venant à titre individuel doivent acquitter la TVA.

*Special conditions : For companies located out of France, detax granted (upon presentation of VAT ID Number for EU members). For visitors coming from abroad and wishing to enroll for courses, tax must be included in school fees.*

## ÉCOLE LENÔTRE

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Starting in **September 2020**, classes will be held  
at our new Rungis school:

11 RUE DE VILLENEUVE  
94150 RUNGIS  
20 MINUTES FROM PARIS



ÉCOLE DES ARTS CULINAIRES  
CULINARY ARTS SCHOOL

# Professional training courses

CALENDAR 2020



|   |  |        | JAN<br>2020 | FEB<br>2020 | MAR<br>2020 | APR<br>2020 | MAY<br>2020 | JUN<br>2020 | JUL<br>2020 | AUG<br>2020 | SEP<br>2020                    | OCT<br>2020 | NOV<br>2020  | DEC<br>2020 |
|---|--|--------|-------------|-------------|-------------|-------------|-------------|-------------|-------------|-------------|--------------------------------|-------------|--------------|-------------|
| CUISINE   |  |        | HT          |             |             |             |             |             |             |             |                                |             |              |             |
| Vegetarian cuisine : elaborate recipes featuring seasonal fruits, herbs and cereals                   |  | 16h 2d | 880 €       | 17 - 18     |             |             | 5 - 6       |             | 15 - 16     | 📅           |                                | 27 - 28     | 9 - 10       | 9 - 10      |
| Brunch and lunch : learn to prepare, cook and present a complete brunch                               |  | 19h 3d | 1 045 €     |             |             | 15 - 17     |             |             |             |             |                                |             | 9 - 10       |             |
| Cooking: from market to tasting   |  | 8h 1d  |             |             |             |             |             |             |             |             | COURSE PROGRAM TO BE ANNOUNCED |             |              |             |
| Bistro-style cuisine, seasonal fresh products from the starter to dessert                             |  | 35h 5d | 1 925 €     |             | 16 - 20     |             |             | 15 - 19     | 📅           |             |                                | 5 - 9       |              | 14 - 18     |
| Sous vide : methods and recipes   |  | 35h 5d | 1 925 €     |             |             |             |             |             |             |             |                                | 12 - 16     |              |             |
| On Land: Meats and Poultry : Select, prepare and cook   |  | 16h 2d | 880 €       | 19 - 20     |             |             |             |             | 6 - 7       |             | 28 - 29                        |             | 30/11 - 1/12 |             |
| At Sea: Fish, shellfish and Crustaceans: Select, prepare and cook                                     |  | 19h 3d | 1045 €      |             |             | 15 - 17     |             |             | 8 - 10      |             | 30/09 - 2/10                   |             |              | 2 - 4       |
| Cooking with four hands with Guy Krenzer, MOF and Stéphanie Chicheri                                  |  | 35h 5d | 2 100 €     |             |             |             |             |             |             |             |                                |             | 16 - 20      |             |
| Cooking with Michel Roth, MOF   |  | 35h 5d | 2 100 €     |             |             |             |             |             |             |             |                                |             | 2 - 6        |             |
| Gourmet Charcuterie with Loïc Antoine, MOF  |  | 35h 5d | 2 100 €     |             |             | 14 - 17     |             |             |             |             | 21 - 25                        |             |              |             |
| Foie gras with Loïc Antoine, MOF  |  | 16h 2d | 960 €       |             |             | 6 - 7       | 📅           |             |             |             |                                |             | 9 - 10       | 7 - 8       |
| Charcuterie fabrications for each type of consumption with Jean Michel Bannwart, MOF                  |  | 35h 5d | 2 100 €     |             | 9 - 13      |             |             | 22 - 26     |             |             |                                |             | 2 - 6        |             |
| Striking the right flavors of traditional cuisine with Yann Morel, Culinary Chef at Lenôtre           |  | 35h 5d | 2 100 €     | 27 - 11     | 📅           | 6 - 10      |             | 22 - 26     | 📅           |             | 14 - 18                        |             | 23 - 27      |             |
| Catering : savory hors d'oeuvres and buffet dishes  |  | 35h 5d | 1 925 €     | 10 - 14     |             |             |             |             |             |             |                                | 19 - 23     |              |             |
| CHOCOLATE   |  |        |             |             |             |             |             |             |             |             |                                |             |              |             |
| Chocolates essentials : praline, ganache and enrobing techniques                                      |  | 16h 2d | 864 €       |             | 16 - 17     |             |             |             |             |             |                                | 12 - 13     |              |             |
| Mastering chocolates : praline, ganache and enrobing techniques                                       |  | 16h 2d | 864 €       |             | 18 - 19     |             |             |             |             |             |                                | 14 - 15     |              |             |
| Easter chocolates : chocolates and molding with Serge Granger, MOF                                    |  | 35h 5d | 1 995 €     | 9 - 13      |             |             |             |             |             |             |                                |             |              |             |
| Christmas chocolates : chocolates and molding with Serge Granger, MOF                                 |  | 35h 5d | 1 995 €     |             |             |             |             |             |             |             | 14 - 18                        |             |              |             |
| Chocolates and Confectionery with Serge Granger, MOF  |  | 35h 5d | 1 995 €     |             |             |             | 25 - 29     |             |             |             |                                |             |              |             |
| Chocolates and Confectionery with Yvan Chevalier, MOF   |  | 35h 5d | 1 995 €     |             |             |             |             |             | 6 - 10      |             |                                |             |              |             |
| Chocolate: artistic pieces with Stéphan Leroux, MOF   |  | 32h 4d | 1 824 €     |             |             |             |             |             |             |             |                                | 5 - 8       |              |             |
| PASTRIES  |  |        |             |             |             |             |             |             |             |             |                                |             |              |             |
| The essentials of pastrymaking with Chocolate : desserts, pies and mini-cakes                         |  | 16h 2d | 864 €       |             | 2 - 3       |             |             | 29 - 30     |             |             |                                | 14 - 15     |              |             |
| Mastering Chocolate in Pastrymaking : desserts, pies and mini-cakes                                   |  | 16h 2d | 864 €       |             | 4 - 5       |             |             |             | 1 - 2       | 📅           |                                |             | 12 - 13      |             |
| Yule Logs and Holiday Desserts  |  | 24h 3d | 1 296 €     |             |             |             |             |             |             |             |                                | 26 - 30     |              |             |
| Wedding cakes and croquembouches  |  | 35h 5d | 1 995 €     |             |             |             |             |             |             |             | COURSE PROGRAM TO BE ANNOUNCED |             |              |             |
| Soft cakes - the essentials   |  | 16h 2d | 864 €       |             |             |             | 11 - 12     |             |             |             |                                |             | 9 - 10       |             |
| Soft cakes - expertise  |  | 19h 3d | 1 026 €     |             |             |             | 13 - 15     |             |             |             |                                |             | 12 - 13      |             |
| Pastries, from the showcase to the plate  |  | 24h 3d | 1 296 €     | 3 - 5       |             |             |             | 22 - 24     |             |             |                                |             | 23 - 25      |             |
| Restaurant desserts and cafés gourmands   |  | 24h 3d | 1 296 €     |             | 2 - 4       |             |             |             |             |             |                                |             |              | 7 - 9       |
| Catering : seasonal mignardises, petits fours, moist mini-cakes                                       |  | 24h 3d | 1 296 €     | 3 - 5       |             | 27 - 29     |             |             | 15 - 17     |             | 21 - 23                        |             |              |             |
| Pastrymaking with Nicolas Boucher, Pastry Chef Lenôtre School   |  | 35h 5d | 1 995 €     | 3 - 7       |             | 20 - 24     | 📅           |             | 6 - 10      | 📅           | 30/09 - 2/10                   |             |              |             |
| Pastrymaking with Christophe Renou, MOF   |  | 35h 5d | 1 995 €     |             | 9 - 13      |             |             |             |             |             |                                |             |              |             |
| Pastrymaking with Jérôme Chaucesse, MOF : Palace desserts   |  | 35h 5d | 1 995 €     |             |             | 6 - 10      |             |             |             |             |                                |             |              | 14 - 18     |
| Lenôtre Pastries with Jean-Christophe Jeanson, MOF  |  | 35h 5d | 1 995 €     | 20 - 24     |             |             |             |             |             |             |                                | 19 - 23     |              |             |
| Sugar Art work with Fabien Emery, European Champion of Sugar Art                                      |  | 35h 5d | 1 995 €     |             |             |             |             |             | 6 - 10      |             |                                |             |              |             |
| Sugar Art work with Etienne Leroy, World Champion of Pastrymaking                                     |  | 35h 5d | 1 995 €     |             |             |             |             |             |             |             |                                |             | 2 - 6        |             |
| Sugar work techniques, with Simon Bienvenu, Winner of the French Cup for Young Chocolate/Candy-makers |  | 35h 5d | 1 995 €     |             |             |             |             |             |             |             |                                | 12 - 16     |              |             |
| The many forms of ice cream : technology and applications with Gérard Taurin, MOF                     |  | 35h 5d | 1 995 €     |             |             | 14 - 17     |             |             |             |             |                                |             | 16 - 20      |             |
| Ice cream : Desserts and ice cream yule logs with Gérard Taurin, MOF                                  |  | 35h 5d | 1 995 €     |             |             |             |             |             |             |             | 28/09 - 2/10                   |             |              |             |
| BAKERY & VIENNESE PASTRY  |  |        |             |             |             |             |             |             |             |             |                                |             |              |             |
| Baking : fermentation, kneading and shaping   |  | 19h 3d | 1 026 €     |             |             |             |             | 2 - 4       | 29 - 31     |             |                                |             |              | 2 - 4       |
| Viennese Pastry doughs making   |  | 16h 2d | 864 €       |             |             |             | 18 - 19     |             | 27 - 28     |             |                                |             | 30/11 - 1/12 |             |
| The art of baking with Gaëtan Paris, MOF  |  | 24h 3d | 1 368 €     |             | 9 - 11      |             |             |             |             |             |                                |             |              |             |
| Artisanal pastrymaking with Gaëtan Paris, MOF   |  | 32h 4d | 1 824 €     | 20 - 23     |             |             |             | 15 - 18     |             |             |                                | 19 - 22     |              |             |