



ÉCOLE DES ARTS CULINAIRES
CULINARY ARTS SCHOOL

Profesional training courses

WORKSHOP CATALOGUE
2020





***As the forefather of modern day
pastrymaking,***

Gaston Lenôtre was a creative, bold chef with a vision. Chef Lenôtre was 'born with a toque on his head'. Through his premium selection of ingredients, rigorous skill and technical precision, Gaston Lenôtre led a constant pursuit of Excellence driven by a love for great taste and pleasure.

Sharing his superior craftsmen skill and know-how with fellow chefs inspired Gaston Lenôtre to create the first French culinary school in 1971. As a result of an overwhelming success, The Lenôtre School quickly opened up to professionals worldwide wishing to develop their own culinary methods and practice of Maison Lenôtre recipes. The transmission of knowledge is a Gaston Lenôtre legacy and forms part of the brand's founding values. We know the value of our heritage and our collective craftsmen skill. So, with deep respect, we continually defend, promote and share it within the culinary community.

Our teams reaffirm this mission every day for you... Day in and day out we honor our values.

Join us at the Lenôtre School!

OUR TRAINING TEAM



« *Hands-on learning* »
was Gaston Lenôtre's core value
and is a mainstay for the chefs
who share their craftsmanship
at the Lenôtre School.



OUR WORKSHOP TRAINERS

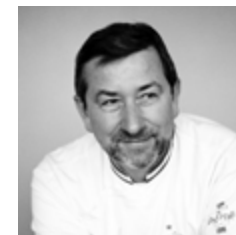
We call on renowned chefs
to impart their *know-how* and *techniques*.



Guy Krenzer
MOF (Meilleur Ouvrier de France)
Creative Director at Lenôtre



Jean-Christophe Jeanson
MOF (Meilleur Ouvrier de France)
Pastry Chef at Lenôtre



Gérard Taurin
MOF (Meilleur Ouvrier de France)
Ice Cream World Champion



Jérôme Chaucesse
MOF (Meilleur Ouvrier de France)
Pastry



Jean-Michel Bannwart
MOF (Meilleur Ouvrier de France)
Charcuterie - Catering



Serge Granger
MOF (Meilleur Ouvrier de France)
Chocolatier



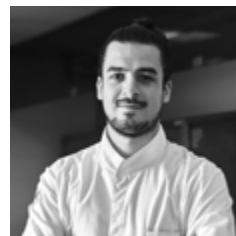
Etienne Leroy
World Pastry Cup Champion



Yvan Chevalier
MOF (Meilleur Ouvrier de France)
Chocolatier



Gaëtan Paris
MOF (Meilleur Ouvrier de France)
Bakery



Fabien Emery
European Champion of Sugar Art
Assistant Head of Sweet Design
Workshops



Christophe Renou
MOF (Meilleur Ouvrier de France)
Pastry



Loïc Antoine
MOF (Meilleur Ouvrier de France)
Charcuterie - Catering

OUR TRAINING LOCATIONS

The Lenôtre School, Plaisir (78)

Plaisir, in the French department of Yvelines, is where Gaston Lenôtre created his first school. It was a strategic choice as the training courses are delivered near the Maison Lenôtre manufacturing facilities.

This peaceful, dynamic environment hosts professionals and students in 12 classrooms fitted with professional equipment, including specific material for cooking and making baked goods, chocolates and pastries.



The Lenôtre School, Paris (75)

In the heart of Paris, just five minutes from the metro on the renowned Yachts de Paris at Quai Henri IV, Maison Lenôtre opened the first culinary school on water! The flagship vessel is composed of 200 m2 of cooking space with professional facilities in two modular spaces.



L'École Lenôtre, Rungis (94)

SEPTEMBER 2020

Accessible

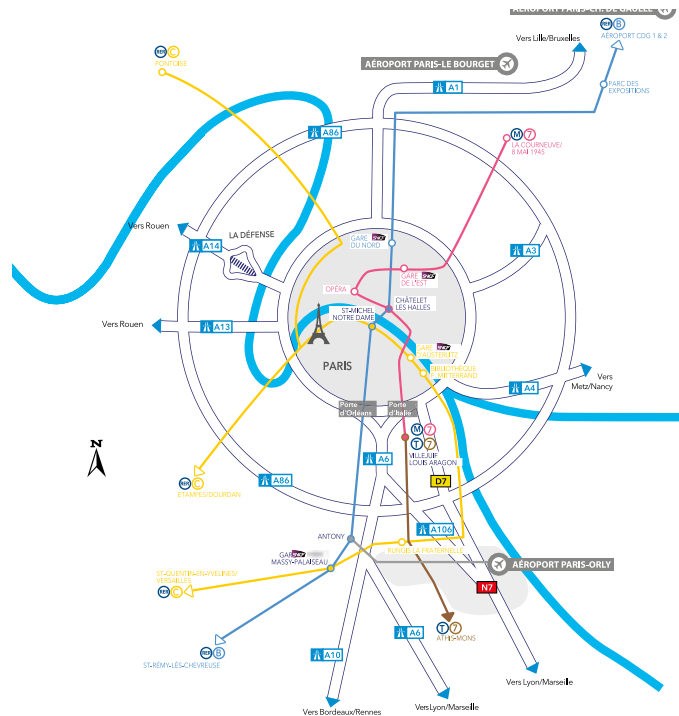
- A stone's throw from the Rungis Market and the future International City of Gastronomy
- Easy access thanks to various means of transportation

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



WORKSHOPS

You are a *pastry chef* or a professional in the *food service* or *hospitality industry*... You would like to develop your skills by acquiring new techniques? We offer 2 to 5 day workshops tailored in a variety of themes

Cuisine

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Chocolate

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Pastries

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Baked goods
& Viennoiserie

p.82



CUISINE

Vegetarian cuisine

Brunch and Lunch

Bistro-style Cuisine

Sous-vide

On land

At sea

Gourmet Charcuterie with Loïc Antoine, MOF

Foie gras with Loïc Antoine, MOF

Cold meats with Jean-Michel Bannwart, MOF

Striking the right flavors of traditional cuisine with Yann Morel

Catering

VEGETARIAN CUISINE

*Culinary creations featuring seasonal fruits,
vegetables, herbs and cereals*



2 DAYS
16 HOURS



€ 880 VAT EXCLUDED



DIPLOMA OR
5 YEARS EXPERIENCE



CULINARY CHEF

OBJECTIVES

Break the codes and elevate 'garnishings', making them the centerpiece of the meal.

CONTENT

Recognize different vegetables, herbs and cereals and their corresponding seasons.

Visit or revisit various preparations: raw, cooked, marinated, fermented, prepared.

Learn new ways to prepare cereals for great-tasting, gourmet results.

Use herbs as genuine condiments instead of simple aromatic or decorative elements.

Bring vegetables to the forefront of cuisine.

Develop skills for tomorrow's cuisine and be able to meet vegetarian demands while reducing the intake of animal protein without compromising great taste.



BRUNCH & LUNCH

*When Sunday breakfast becomes
an exquisite lunch experience*



3 DAYS
19 HOURS



€ 1,045 VAT EXCLUDED



DIPLOMA OR
5 YEARS EXPERIENCE



CULINARY CHEF

OBJECTIVES

Learn to prepare, cook and present a complete brunch with sweet and savory preparations.

CONTENT

Learn how to organize your set-up to save time and improve efficiency.

Manage basic preparations and learn to cook different recipes in harmony with product characteristics.

Learn the savory/sweet apportionment for a balanced variety of recipes that reflects the spirit of a true brunch.

Develop a selection of easily-replenished products in order to continually present a fully-garnished buffet.

Present buffet recipes in harmony with the flow of service.

Comply with food hygiene guidelines and maintain appropriate temperatures without altering preparations during presentation.



BISTRO-STYLE CUISINE FROM THE STARTER TO THE DESSERT

*When gastronomy meets
the bistro-style experience*



5 DAYS
35 HOURS



€ 1,925 VAT EXCLUDED



DIPLOMA OR
5 YEARS EXPERIENCE



CULINARY CHEF

OBJECTIVES

Offer cuisine featuring simple products enhanced by a bistro-style dining experience from the starter to the dessert.

CONTENT

Learn to work with simple products in harmony with flavors and authenticity.

Offer dishes in various serving sizes.

Adopt a catering-style set-up for a simple, smooth-flowing restaurant service.

Add value to your meal by finishing the service with the finesse of a maître d'hôtel.



SOUS VIDE

*Techniques and preparations
adapted to restaurant service*



5 DAYS
35 HOURS



€ 1,925 VAT EXCLUDED



DIPLOMA OR
5 YEARS EXPERIENCE



CULINARY CHEF

OBJECTIVES

Become proficient in restaurant-adapted sous vide methods to ensure time savings and productivity.

CONTENT

Learn food hygiene recommendations specific to sous vide methods.

Know how to manage a set-up for caterers and restaurant service professionals.

Learn precise- and low-temperature cooking methods.

Comply with the proper flow of products in terms of food safety.

Know how to return products to the required temperature and plate up preparations in a balance of colors and flavors.

ON LAND: MEATS AND POULTRY

Select, prepare, cook



2 DAYS
16 HOURS



€ 880 VAT EXCLUDED



DIPLOMA OR
5 YEARS EXPERIENCE



CULINARY CHEF

OBJECTIVES

Learn about the different meats and poultry in order to prepare them in harmony with their specific characteristics and associate them with their most appropriate garnishing.

CONTENT

Recognize different meats and poultry and know how to select cuts.

Know how to cut pieces based on the recipe.

Select appropriate seasonings.

Become skillful at cooking methods and elaborate recipes.

Associate products and garnishing, present and decorate them.



AT SEA : FISH, SHELLFISH AND CRUSTACEANS

Select, prepare, cook



3 DAYS
19 HOURS



€ 1,045 VAT EXCLUDED



DIPLOMA OR
5 YEARS EXPERIENCE



CULINARY CHEF

OBJECTIVES

Know how to select, prepare and cook fish, shellfish and crustaceans.

CONTENT

Recognize a variety of fish, shellfish and crustaceans. Know how to make seasonal selections.

Learn techniques to fillet fish and prepare crustaceans and shellfish based on recipes.

Add seasoning that blends well with your preparations.

Become skillful at cooking methods and elaborate recipes.

Associate products and garnishing, present and decorate them harmoniously.



GOURMET CHARCUTERIE

*With Loïc Antoine,
MOF cold meats-catering*



5 DAYS
35 HOURS



€ 2,100 VAT EXCLUDED



DIPLOMA OR
5 YEARS EXPERIENCE



CULINARY CHEF



with **Loïc ANTOINE**

OBJECTIVES

Discover the techniques of a Culinary Chef specialized in cold meats and catering in order to create and offer a selection of premium products.

CONTENT

Elaborate a variety of classic, French terroir recipes with a contemporary approach. Learn to source breeds and ingredients based on recipes.

Learn to work with spices, aromatic herbs and condiments to offer an innovative range of products.

Learn current techniques to limit, or eliminate, sodium nitrite.

Learn techniques to elaborate, present and accent upscale recipes.

FOIE
GRAS

*With Loïc Antoine,
MOF Cold Meats-Catering*



2 DAYS
16 HOURS



€ 960 VAT EXCLUDED



DIPLOMA OR
5 YEARS EXPERIENCE



CULINARY CHEF



with **Loïc ANTOINE**

OBJECTIVES

Discover the techniques of a Chef specialized in cold meats and event catering in order to create and offer a festive selection of premium products.

CONTENT

Visit or revisit foie gras preparation and cooking methods.

Use seasonal products for responsible preparations.

Learn to elaborate recipes intended for shops and/or restaurants.

Learn how to orchestrate a buffet experience and present hors d'oeuvres.

Create a refined finish and showcase recipes according to color codes, which form the main underlying theme of this workshop.



CHARCUTERIE

FABRICATIONS FOR EACH TYPE OF CONSUMPTION

With Jean-Michel Bannwart,
MOF



5 DAYS
35 HOURS



€ 2,100 VAT EXCLUDED



DIPLOMA OR
5 YEARS EXPERIENCE



CULINARY CHEF



with *Jean-Michel BANNWART*

OBJECTIVES

Visit or visit the basics of Cold Meats, invent new presentations and foster creativity.

CONTENT

Deboning, salting, assembly and cooking.

Make classic cold meat products.

Production methods. Food hygiene and legislation. Restaurant applications.

Presentation and adding value to preparations.

STRIKING JUST THE RIGHT FLAVORS OF TRADITIONAL CUISINE

*With Yann Morel,
Culinary Chef at Lenôtre School*



5 DAYS
35 HOURS



€ 2,100 VAT EXCLUDED



DIPLOMA OR
5 YEARS EXPERIENCE



CULINARY CHEF



with **Yann MOREL**

OBJECTIVES

Offer a revisited, flavor-centric, traditional cuisine which combines various cooking techniques elaborated in harmony with product characteristics.

CONTENT

Acquire various cooking techniques based on products (crock pots, puff pastry-wrapped, stews, marinades, low temperature, etc.).

Work with fish, shellfish, meats, poultry, garnishings and side dishes.

Comply with technical specifications and organize your set-up to optimize food transfer to the cooking phase.

Reduce raw material waste.

Offer single serving sizes or dishes ideal for sharing.

Know how to adapt recipes to a vegetarian menu.





CATERING SAVORY HORS D'OEUVRES AND BUFFET DISHES

***Hors d'oeuvres :
An insider's look***



5 DAYS
35 HOURS



€ 1,925 VAT EXCLUDED



DIPLOMA OR
5 YEARS EXPERIENCE



CULINARY CHEF

OBJECTIVES

Learn to create and offer a selection of recipes to develop a menu for and host a savory buffet.

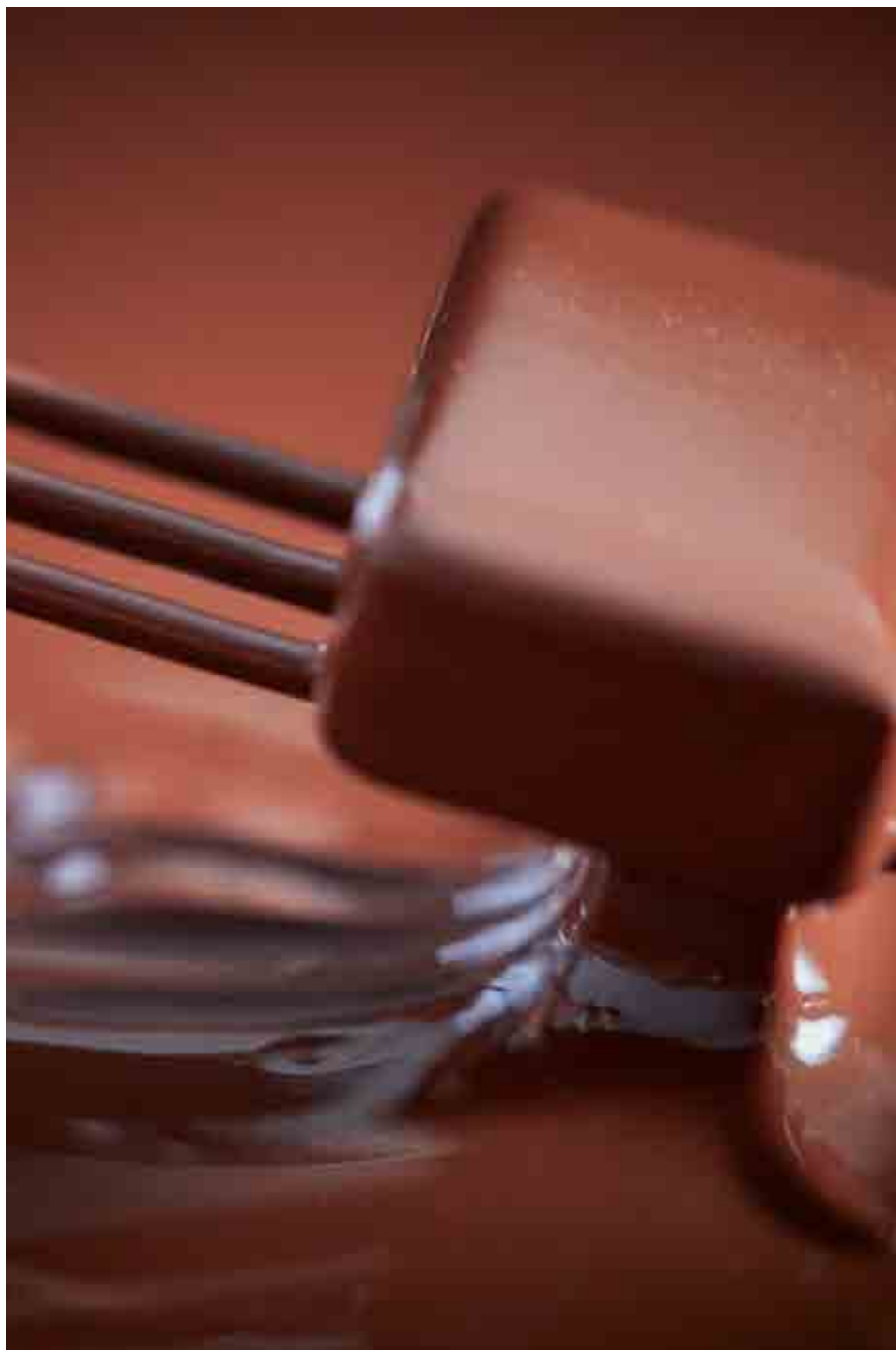
CONTENT

Acquire organizational skills using high-quality basic preparations to create hors d'oeuvres, canapés (finger foods compositions on toast), skewers, etc.

Work with plant-based products, fish, meats, terrines, mixed salads, cheeses, etc.

Learn how to make catered dishes to provide an experience during receptions.

Learn techniques to add high-quality finish and decor for upscale presentations designed to aesthetically elevate your products and buffet.



CHOCOLATE

Chocolates essentials : praline, ganache and enrobing techniques

Mastering chocolates : praline, ganache and enrobing techniques

Easter chocolates with Serge Granger, MOF

Christmas chocolates with Serge Granger, MOF

Chocolate and Confectionery with Serge granger, MOF

Chocolate and Confectionery with Yvan Chevalier, MOF



CHOCOLATES ESSENTIALS

PRALINE, GANACHE AND ENROBING TECHNIQUES

The art of a beautiful finish



2 DAYS
16 HOURS



€ 864 VAT EXCLUDED



DIPLOMA OR
5 YEARS EXPERIENCE



PASTRY CHEF

OBJECTIVES

Know how to work with chocolate and create centers to offer a selection of chocolates.

CONTENT

Visit or revisit chocolate work : temperatures, methods, techniques. Learn to create centers (ganache, praline, etc.).

Acquire enrobing and dipping techniques.

Learn to apply a refined finish and create appropriate decorations.



MASTERING CHOCOLATES

PRALINE, GANACHE AND ENROBING TECHNIQUES

The art of a beautiful finish



2 DAYS
16 HOURS



€ 864 VAT EXCLUDED



DIPLOMA OR
5 YEARS EXPERIENCE



PASTRY CHEF

OBJECTIVES

Develop your chocolatier skills to offer an innovative, contemporary, upscale selection.

CONTENT

Chocolatier's reminder: temperatures, methods, techniques.

Re-emphasize the importance of technical specifications and how they are applied to achieve consistent high-quality chocolates.

Create centers (ganache, praline, etc.) using select blends of aromas and textures.

Acquire enrobing and dipping techniques.

Pay particular attention to the finish of your chocolates and use different decorative techniques to add value..



EASTER CHOCOLATES

*Chocolates and molding with Serge Granger,
MOF chocolate*



5 DAYS
35 HOURS



€ 1,995 VAT EXCLUDED



DIPLOMA OR
5 YEARS EXPERIENCE



PASTRY CHEF



with **Serge GRANGER**

OBJECTIVES

Revisit basic chocolatier techniques to create chocolates and acquire molding skills for small Easter-time items.

CONTENT

Revisit basic chocolatier techniques (crafting chocolate mass bases and centers, dipping).

Craft a selection of chocolates.

Visit or revisit chocolate molding techniques.

Master the art of assembling molds to create small Easter and springtime chocolates.

Add Easter finish and decor to pieces and chocolates.



CHRISTMAS CHOCOLATES

*Chocolates and molding with Serge Granger,
MOF chocolate*



5 DAYS
35 HOURS



€ 1,995 VAT EXCLUDED



DIPLOMA OR
5 YEARS EXPERIENCE



PASTRY CHEF



with **Serge GRANGER**

OBJECTIVES

Revisit basic chocolatier techniques to create chocolates and acquire molding skills for small Christmas-time items.

CONTENT

Revisit basic chocolatier techniques (crafting chocolate mass bases and centers, dipping).

Craft a selection of chocolates.

Visit or revisit chocolate molding techniques.

Master the art of assembling molds to create small Christmas and New Year's chocolates.

Add finish and decor to pieces and chocolates based on the holidays theme.



CHOCOLATE AND CONFECTIONERY

*With Serge Granger,
MOF chocolate*



5 DAYS
35 HOURS



€ 1,995 VAT EXCLUDED



DIPLOMA OR
5 YEARS EXPERIENCE



PASTRY CHEF



with **Serge GRANGER**

OBJECTIVES

Become proficient in basic chocolatier and candy-making techniques to craft a varied, attractive selection.

CONTENT

Mastery of basic chocolatier techniques.

Make chocolate mass bases from traditional praline, duja and gianduja, marzipan, etc.

Craft chocolate centers using ganache, praline, liquor, etc.

Acquire and master basic confectionery techniques.

Work with nougat, caramels, fruit pastes, candies.

Craft a selection of chocolates and candy.

CHOCOLATE



CHOCOLATE AND CONFECTIONERY

REDISCOVER THE PLEASURE OF SUGAR

**With Yvan Chevalier,
MOF**



5 DAYS
35 HOURS



€ 1,995 VAT EXCLUDED



DIPLOMA OR
5 YEARS EXPERIENCE



PASTRY CHEF



with **Yvan CHEVALIER**

OBJECTIVES

Discover the techniques of a chocolatier & confectionery chef so that you can craft and offer a selection of premium products.

CONTENT

Acquire and master basic chocolatier techniques.

Acquire and master basic confectionery techniques.

Craft a selection of chocolates (pralines, chocolates, gourmet snack bars).

Craft a selection of candies (caramels, marshmallows, almond paste, nougat, rock candy, fruit-filled candy).



PASTRIES

The essentials of pastrymaking with Chocolate

Mastering Chocolate in Pastrymaking

Yule Logs and Holiday Desserts

Soft cakes - the essentials

Soft cakes - expertise

Pastries, from the showcase to the plate

Restaurant desserts and cafés gourmands

Catering : seasonal mignardises, petits fours, moist mini-cakes

Pastrymaking with Nicolas Boucher, Pastry Chef Lenôtre School

Pastrymaking with Christophe Renou, MOF

Pastrymaking with Jérôme Chaucesse, MOF : Palace desserts

Lenôtre Pastries with Jean-Christophe Jeanson, MOF

Sugar Art work with Fabien Emery, European Champion of Sugar Art

The many forms of ice cream : technology and applications with Gérard Taurin, MOF

Ice cream : Desserts and ice cream yule logs with Gérard Taurin, MOF



THE ESSENTIALS OF PASTRYMAKING WITH CHOCOLATE: DESSERTS, PIES & AND MINI CAKES

The royal product we enjoy last



2 DAYS
16 HOURS



€ 864 VAT EXCLUDED



DIPLOMA OR
5 YEARS EXPERIENCE



PASTRY CHEF

OBJECTIVES

Discover pastrymaking with respect for the characteristics of chocolate. Learn to associate aromas.

CONTENT

Visit or revisit the work of a chocolatier : temperatures, methods, techniques.

Learn to associate products such as fresh fruit, dried fruit, spices, etc. to create harmonious blends of flavors with chocolate.

Learn to craft recipes and discover assembly techniques.

Learn to apply a refined finish and create appropriate decor.



MASTERING CHOCOLATE IN PASTRYMAKING : DESSERTS, PIES & AND MINI CAKES

The best for last



2 DAYS
16 HOURS



€ 864 VAT EXCLUDED



DIPLOMA OR
5 YEARS EXPERIENCE



PASTRY CHEF

OBJECTIVES

Perfect pastrymaking skills using chocolate and work with a variety of textures such as crunchy, molten, etc. to renew and expand your selection.

CONTENT

Chocolatier's reminder : temperatures, methods, techniques.

Learn to uncover new flavor associations with chocolate by blending complementary aromas.

Learn to make fillings, inserts, mousses, and various types of sponges. Create balanced textures.

Successfully elaborate recipes and apply assembly techniques.

Pay particular attention to the pastry finish and use different decorative techniques to add value.



YULE LOGS & HOLIDAY DESSERTS

End-of-year dessert traditions and extravaganzas



3 DAYS
24 HOURS



€ 1,296 VAT EXCLUDED



DIPLOMA OR
5 YEARS EXPERIENCE



PASTRY CHEF

OBJECTIVES

Discover how to create and present a selection of yule logs and desserts for the holidays.

CONTENT

Make recipes for doughs and various batters while understanding the importance of adhering to technical specifications to consistently produce high-quality results.

Gain command of raw materials, as well as flavor & texture associations. Learn to make yule logs in traditional or modern versions.

Learn to create fun, holiday desserts.

Discover how to boost your recipes by using them in brand new ways or by giving them a unique finish and upscale decor.



SOFT CAKES THE ESSENTIALS

*Immediate departure
for the land of indulgence*



2 DAYS
16 HOURS



€ 864 VAT EXCLUDED



DIPLOMA OR
5 YEARS EXPERIENCE



CUISINE & PASTRY CHEF

OBJECTIVES

Learn to craft a selection of gourmet pastries.

CONTENT

Learn to make doughs and various batters.

Gain command of raw materials, as well as flavor & texture associations.

Discover and master methods for cooking and adding finish to a variety of recipes.



SOFT CAKES EXPERTISE

The taste of indulgence



2 DAYS
16 HOURS



€ 864 VAT EXCLUDED



DIPLOMA OR
5 YEARS EXPERIENCE



CUISINE & PASTRY CHEF

OBJECTIVES

Learn to craft a selection of enticing cakes and mini moist cakes, unique in their composition, finish and upscale presentation.

CONTENT

Learn to make doughs and various batters.

Gain command of raw materials, as well as flavor & texture associations.

Acquire baking skills.

Learn to apply a refined finish to create an upscale pastry presentation.



PASTRYMAKING, FROM THE SHOWCASE TO THE PLATE

Sensational desserts



3 DAYS
24 HOURS



€ 1,296 VAT EXCLUDED



DIPLOMA OR
5 YEARS EXPERIENCE



PASTRY CHEF

OBJECTIVES

Enhance your shop pastries to attract restaurant professionals who can present them as desserts for their menus.

CONTENT

Acquire the skills for making high-quality shop pastries (desserts, mini cakes, petits fours).

Transform shop pastries into restaurant desserts.

Master techniques for cutting and decorating serving sizes.

Discover techniques to embellish on-the-go pastry trays.



RESTAURANT DESSERTS AND CAFÉS GOURMANDS

Restaurant dessert technique

OBJECTIVES

Know how to create a “homemade” dessert menu to offer an original, high-quality selection of cafés gourmands.

CONTENT

Understand the importance of technical specifications and how to organize your set-up to optimize dessert transfer to service preparation.

Discover how to organize your set-up for a quick assembly of the various dessert elements.

Acquire the technical skills to elaborate various recipes.

Become proficient in flavor & texture associations.

Acquire techniques for presenting, decorating and adding value to desserts.

Be able to offer a well-balanced selection of mini-desserts for cafés gourmands.



3 DAYS
24 HOURS



€ 1,296 VAT EXCLUDED



DIPLOMA OR
5 YEARS EXPERIENCE



CUISINE & PASTRY CHEF



CATERING SEASONAL MIGNARDISES, PETITS FOURS, MINI SOFT CAKES

Gourmet indulgence at your fingertips



3 DAYS
24 HOURS



€ 1,296 VAT EXCLUDED



DIPLOMA OR
5 YEARS EXPERIENCE



PASTRY CHEF

OBJECTIVES

Know how to create and offer a selection of products for a catered seasonal dessert buffet.

CONTENT

Learn to make the various recipes for sponges, crèmeux, soufflés, etc. for use in several presentations.

Learn to assemble these sponges to create fresh petits fours, pies, tartlets, desserts and cold, hot or iced mini-verrines.

Discover techniques to add high-quality finish and decor for upscale presentations designed to aesthetically elevate your products and buffet.



PASTRYMAKING WITH NICOLAS BOUCHER

Pastry Chef - Lenôtre School



5 DAYS
35 HOURS



€ 1,995 VAT EXCLUDED



DIPLOMA OR
5 YEARS EXPERIENCE



PASTRY CHEF



with **Nicolas BOUCHER**

OBJECTIVES

Learn to create a selection of upscale pastries based on the efficient working methods of an exceptional, experienced chef, enabling you to offer fashionable, gourmet desserts.

CONTENT

Discover and gain command of ingredients in order to obtain distinct flavors.

Pursue innovative, creative recipes.

Work with vanilla, alcohols, fruits (fresh, pulps, dried), chocolates, etc.

Make mini-cakes, single-serving pies, cakes, desserts, viennoiseries.

Discover alternatives to reduce the content of sugars and coloring agents, exclude luster dusts, avoid gluten.

Create a refined finish and decor for a chic, modern presentation.



PASTRYMAKING WITH CHRISTOPHE RENOU

MOF Pastry chef



3 DAYS
24 HOURS



€ 1,368 VAT EXCLUDED



DIPLOMA OR
5 YEARS EXPERIENCE



PASTRY



with ***Christophe RENOU***

OBJECTIVES

Discover the techniques of an experienced pastry chef to apply them in creating a selection of premium products.

CONTENT

Become proficient in working with creams, mousses, ganache, sponges and doughs.

Discover aroma and texture associations. Learn cooking methods.

Learn to organize ideas for a well-developed pastry selection. Implement your idea and propose an appropriate service.

Discover a renowned Chef's secrets to fabrication, organization and set-up.



PASTRYMAKING WITH JÉRÔME CHAUCESSE

***MOF Pastry chef
Palace desserts***



5 DAYS
35 HOURS



€ 1,368 VAT EXCLUDED



DIPLOMA OR
5 YEARS EXPERIENCE



PASTRY CHEF



with ***Jérôme CHAUCESSE***

OBJECTIVES

Discover the techniques of a chef specialized in the art of palace and tea time desserts to learn how to create and offer a selection of premium products.

CONTENT

Become proficient in working with creams, mousses, ganache, sponges and doughs.

Discover aroma and texture associations. Learn cooking methods.

Learn to organize ideas for a well-developed pastry selection. Implement your idea and propose an appropriate service.

Discover a renowned Chef's secrets to fabrication, organization and set-up.



PASTRYMAKING WITH JEAN-CHRISTOPHE JEANSON

MOF and Lenôtre Pastry chef



5 DAYS
35 HOURS



€ 1,995 VAT EXCLUDED



DIPLOMA OR
5 YEARS EXPERIENCE



PASTRY CHEF



with ***Jean-Christophe JEANSON***

OBJECTIVES

Discover Jean-Christophe Jeanson's (Meilleur Ouvrier de France/Lenôtre Pastry chef) techniques to learn how to create and offer a selection of premium products.

CONTENT

Elaborate the recipes presented during the last Meilleurs Ouvriers de France Contest (desserts, mini-cakes, viennoiserie, mini moist cakes).

Discover various pastymaking techniques for shops and buffets. Be able to host a culinary experience.

Learn to organize ideas for a well-developed pastry selection and implement your idea.



SUGAR ART WORK

*with Fabien Emery,
European Champion of Sugar Art*



5 DAYS
35 HOURS



€ 1,995 VAT EXCLUDED



DIPLOMA OR
5 YEARS EXPERIENCE



PASTRY CHEF



with **Fabien EMERY**

OBJECTIVES

Acquire the technical skills for sugar art work and be able to create for-sale and artistic decorative elements.

CONTENT

Know the various forms of cooked sugar and its preparation based on the desired textures.

Acquire the techniques for working with sugar: melted, molded, pulled, blown, bubble, etc.

Know how to use the appropriate and specific material based on individual and collective safety rules.

Learn to make simple or more complex elements, and respect the guidelines for a harmonious assembly to produce for-sale and/or artistic creations.



THE MANY FORMS OF ICE CREAM

***Technology and applications with Gérard Taurin,
MOF and Ice Cream World Champion***



5 DAYS
35 HOURS



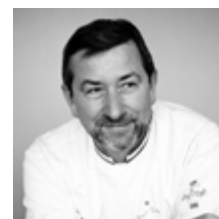
€ 1,995 VAT EXCLUDED



DIPLOMA OR
5 YEARS EXPERIENCE



PASTRY CHEF



with ***Gérard TAURIN***

OBJECTIVES

Discover ice cream-making technology for frozen custards, ice creams, sorbets. Elaborate well-balanced, adapted recipes.

CONTENT

Gain command of products, raw materials and technology.

Learn calculation methods to balance ice cream recipes.

Draft technical specifications.

Develop and realize various recipes for sherbets, ice creams, sorbets, granitas, etc.

Become skillful at associating different aromas and products.



ICE CREAM: DESSERTS AND ICE CREAM LOGS

*with Gérard Taurin,
MOF and Ice Cream World Champion*



5 DAYS
35 HOURS



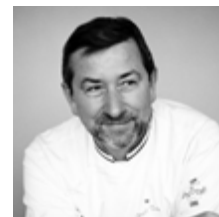
€ 1,995 VAT EXCLUDED



DIPLOMA OR
5 YEARS EXPERIENCE



PASTRY CHEF



with **Gérard TAURIN**

OBJECTIVES

Learn to make frozen custards, ice creams and sorbets, and create a selection of fun recipes for the holidays.

CONTENT

Gain command of products, raw materials and technology.

Make sponges and fillings.

Make various mixes for sherbets, ice creams, sorbets, etc.

Become skillful at associating different aromas and textures.

Acquire techniques for assembling logs and holiday ice cream desserts.

Apply appropriate decor and finish.



BAKERY & VIENNESE PASTRY

Baking : fermentation, kneading and shaping

Viennoiserie pastry

The art of baking with Gaëtan Paris, MOF

Haute-couture Viennoiserie with Gaëtan Paris, MOF



BAKING FERMENTATION, KNEADING AND SHAPING

Tradition with a modern twist



3 DAYS
19 HOURS



€ 1,026 VAT EXCLUDED



DIPLOMA OR
5 YEARS EXPERIENCE



PASTRY CHEF & BAKER

OBJECTIVES

Visit or revisit new kneading and fermentation techniques to give traditional recipes a modern twist.

CONTENT

Control fermentation principles and their applications.

Become proficient in basic kneading, cutting and shaping skills.

Discover various blends and associations of aromas and textures.

Understand the importance of cooking methods and learn to master them.



VIENNESE PASTRY DOUGHS MAKING

The art of laminating dough



2 DAYS
16 HOURS



€ 864 VAT EXCLUDED



DIPLOMA OR
5 YEARS EXPERIENCE



PASTRY CHEF & BAKER

OBJECTIVES

Visit or revisit new kneading and fermentation techniques to give traditional recipes a modern twist.

CONTENT

Basic recipes, ingredient weights, working temperature control.

Acquire techniques for classic and inside-out laminated dough.

Become proficient in making polish croissants, brioches, kougelhopf, cakes, etc.

Line crusts. Control cooking parameters.



THE ART OF BAKING

*The expertise of Gaëtan Paris,
MOF bakery*



3 DAYS
24 HOURS



€ 1,368 VAT EXCLUDED



DIPLOMA OR
5 YEARS EXPERIENCE



PASTRY CHEF & BAKER



with **Gaëtan PARIS**

OBJECTIVES

Visit or revisit new kneading and fermentation techniques to give traditional recipes a modern twist.

CONTENT

Control fermentation principles and their applications.

Become proficient in basic kneading, cutting and shaping skills.

Discover various blends and associations of aromas and textures.

Understand the importance of cooking methods and learn to master them.

BAKED GOODS
& VIENNOISERIE



HAUTE-COUTURE VIENNOISERIE

***Methods with Gaëtan Paris,
MOF bakery***



4 DAYS
32 HOURS



€ 1,824 VAT EXCLUDED



DIPLOMA OR
5 YEARS EXPERIENCE



PASTRY CHEF & BAKER



with ***Gaëtan PARIS***

OBJECTIVES

Visit or revisit new kneading and fermentation techniques to give traditional recipes a modern twist.

CONTENT

Basic recipes, ingredient weights, working temperature control.

Starting and feeding your starter.

Acquire techniques for classic and inside-out laminated dough.

Become proficient in making poolish croissants, brioches, kougelhoph, panettones, etc.

Control cooking parameters.

BAKED GOODS
& VIENNOISERIE

DETAILS & ENROLLMENT

Our teams are available to answer all your questions.
ecole@lenotre.fr | +33 (0)1 30 81 40 81

GEOGRAPHICAL LOCATION

PLAISIR

40 rue Pierre Curie
78370 Plaisir
30 minutes to Paris



PARIS

Quai Henri IV
75004 Paris

RUNGIS

11 rue de Villeneuve
94150 RUNGIS
20 minutes to Paris

ÉCOLE LENÔTRE THANKS ITS PARTNERS



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ÉCOLE DES ARTS CULINAIRES
CULINARY ARTS SCHOOL