



**ÉCOLE DES ARTS CULINAIRES**  
**CULINARY ARTS SCHOOL**

# Cooking chef diploma

**RESPECT - EXCELLENCE - SHARING**



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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COOKING CHEF DIPLOMA

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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, but also **beginners classes** and **team-buildings**.



## 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, training experts

## locations

- Plaisir (78): 12 rooms
- Rungis (94), from March 2021: 13 technical facilities
- Paris, quai Henri IV: 2 modular spaces (4 technical facilities and a reception area)

## credentials

- Datadock subscription
- Member of the Colbert Committee and the Relais Desserts Association
- Member of Relais Desserts Member \*
- Member of Grandes Tables du Monde Member \*\*
- Member of Relais & Châteaux Member \*\*\*
- Entreprise du Patrimoine Vivant label \*\*\*\*

## 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 Cooking 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 cooking or gastronomy in general.

## The objective

The goal is to quickly reach a high level of qualification in 7 months without going through a long initial training period. The École Lenôtre will provide you with the basic methods and essential techniques in cooking 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 be able to read and write
- 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
- Four-week internship in a Lenôtre establishment
- Two weeks of training with awarded chefs











## A three-part training course





# 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 7 months course,  
or independent programs.



Pace of training

Evaluations

# L'ESSENTIEL

MAKE THE BASIC COOKING RECIPES

6 WEEKS

The aim of this module is to allow students to learn the basics of Culinary Arts and to master the fundamental culinary techniques.

## Practical lessons : 6 weeks

- Make basic recipes: sauces, vinaigrettes, mayonnaises, stocks...
- Make basic starters: soups, quiches, salads...
- Make fish and seafood dishes: moules marinières, whiting à l'anglaise, sole bonne-femme...
- Make meat dishes: roast poultry, sautéed veal, beef stew, braised meat, grilled meat...
- Make vegetable side dishes to compliment the main dish
- Make classic desserts: fruit tarts, filled choux pastry, puff pastry, moka, bavarois...
- 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 OF CULINARY ARTS

7 WEEKS

The objective of this module is to allow students to strenghten their knowledge of cooking and to master the techniques necessary to achieve the basics of pastry in a restaurant.

## Practical lessons : 7 weeks

- Master different types of terrines : classic « country style » terrine, fish, foie gras, in « gelée », in a pastry crust...
- Master seafood and shellfish recipes : tartare or carpaccio, oysters in gelée, marinières, stuffed clams, crayfish, lobster...
- Master cold and hot starters : soufflés, puff pastry, salads...
- Master advanced level fish dishes and sauces : fileting fish, portioning styles "darnes,etc" (Brill fish "Dulgéré", scallops in the style "Quiberonnaise"...)
- Master advanced level meat dishes and sauces : cutting and portioning different cuts of meat (rack of lamb, tournedos of beef, chicken supreme, offal...)
- Make cocktail foods, canapés : how to compose a buffet dinner
- Master the basics of pastry catering : basic pastries and how to use them, cooked fruit, petits fours, pastry creams, tuiles, molleux ...
- 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 DISHES

8 WEEKS

The aim of this module is to allow students to consolidate their mastery and perfect the skills necessary to work as a professional chef.



## Practical lessons : 8 weeks

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



- Master cooking for buffet dinners and cocktails: making sandwiches, glazing techniques...
- Develop a range of modern and signature dishes coached by an award-winning chef
- Create a menu using restricted ingredients, reusing dishes already learned
- Create a menu using a restricted budget
- Master the different cooking methods for fish and meat
- Create plated desserts and petits fours
- 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 PROFESSIONNAL 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 within Lenôtre establishments (production laboratory in Plaisir, 11 parisian shops, Jules Verne restaurant and Le Pré Catelan restaurants), 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.

**The "Cooking" 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 material and  
culinary theory*

- Hygiene and safety standards (both food and work environment) in compliance with environmental standards. Packaging, labelling, storage and preservation of basic, finished and partially-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 to Thursday: 8:00 a.m. to 5:30 p.m.
- Friday: 8:00 a.m. to 3:00 p.m.

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 2 weeks' work placement :  
**29 950€ H.T. (35 940€ TTC)**

## Fees for the different certificates (1)

Certificate « L'Essentiel » : **8 100 € H.T. (9 720€ TTC)**  
Certificate « L'Incontournable » : **9 450 € H.T. (11 340€ TTC)**  
Certificate « La Maîtrise » : **12 400€ H.T. (14 880€ 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 : **4 450 € HT<sup>(2)</sup> (5 340 € TTC)**

FEES FOR THE CERTIFICATE « L'ESSENTIEL » or « L'INCONTOURNABLE » via VAE : **1 550 € HT<sup>(2)</sup> (1 860 € TTC)**

FEES FOR THE CERTIFICATE « LA MAÎTRISE » via VAE : **1 750 € HT<sup>(2)</sup> (2 100€ 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

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

SEPTEMBER 2020

SEPTEMBER	OCTOBER	NOVEMBER	DECEMBER	JANUARY	FEBRUARY	MARCH	APRIL	MAY
1 TU	1 TH	1 SU	1 TU	1 FR	1 MO	1 MO	1 TH	1 SA
2 WE	2 FR	2 MO	2 WE	2 SA	2 TU	2 TU	2 FR	2 SU
3 TH	3 SA	3 TU	3 TH	3 SU	3 WE	3 WE	3 SA	3 MO
4 FR	4 SU	4 WE	4 FR	4 MO	4 TH	4 TH	4 SU	4 TU
5 SA	5 MO	5 TH	5 SA	5 TU	5 FR	5 FR	5 MO	5 WE
6 SU	6 TU	6 SA	6 SU	6 WE	6 SA	6 SA	6 TU	6 TH
7 MO	7 WE	7 SA	7 MO	7 TH	7 SU	7 SU	7 WE	7 FR
8 TU	8 TH	8 SU	8 TU	8 FR	8 MO	8 MO	8 TH	8 SA
9 WE	9 FR	9 MO	9 WE	9 SA	9 TU	9 TU	9 FR	9 SU
10 TH	10 SA	10 TU	10 TH	10 SU	10 WE	10 WE	10 SA	10 MO
11 FR	11 SU	11 WE	11 FR	11 MO	11 TH	11 TH	11 SU	11 TU
12 SA	12 MO	12 TH	12 SA	12 TU	12 FR	12 FR	12 MO	12 WE
13 SU	13 TU	13 FR	13 SU	13 WE	13 SA	13 SA	13 TU	13 TH
14 MO	14 WE	14 SA	14 MO	14 TH	14 SU	14 SU	14 WE	14 FR
15 TU	15 TH	15 SU	15 TU	15 FR	15 MO	15 MO	15 TH	15 SA
16 WE	16 FR	16 MO	16 WE	16 SA	16 TU	16 TU	16 FR	16 SU
17 TH	17 SA	17 TU	17 TH	17 SU	17 WE	17 WE	17 SA	17 MO
18 FR	18 SU	18 WE	18 FR	18 MO	18 TH	18 TH	18 SU	18 TU
19 SA	19 MO	19 TH	19 SA	19 TU	19 FR	19 FR	19 MO	19 WE
20 SU	20 TU	20 FR	20 SU	20 WE	20 SA	20 SA	20 TU	20 TH
21 MO	21 WE	21 SA	21 MO	21 TH	21 SU	21 SU	21 WE	21 FR
22 TU	22 TH	22 MO	22 TU	22 FR	22 MO	22 MO	22 TH	22 SA
23 WE	23 FR	23 SU	23 WE	23 SA	23 TU	23 TU	23 FR	23 SU
24 TH	24 SA	24 TU	24 TH	24 SU	24 WE	24 WE	24 SA	24 MO
25 FR	25 SU	25 WE	25 FR	25 MO	25 TH	25 TH	25 SU	25 TU
26 SA	26 MO	26 TH	26 SA	26 TU	26 FR	26 FR	26 MO	26 WE
27 SU	27 TU	27 FR	27 SU	27 WE	27 SA	27 SA	27 TU	27 TH
28 MO	28 WE	28 SA	28 MO	28 TH	28 SU	28 SU	28 WE	28 FR
29 TU	29 TH	29 SU	29 TU	29 FR		29 MO	29 TH	29 SA
30 WE	30 FR	30 MO	30 WE	30 SA		30 TU	30 FR	30 SU
	31 SA		31 TH	31 SU		31 WE		31 MO

MARCH 2021

MARCH	APRIL	MAY	JUNE	JULY	AUGUST	SEPTEMBER	OCTOBER
1 MO	1 TH	1 SA	1 TU	1 TH	1 SU	1 WE	1 FR
2 TU	2 FR	2 SU	2 WE	2 FR	2 MO	2 TH	2 SA
3 WE	3 SA	3 MO	3 TH	3 SA	3 TU	3 FR	3 SU
4 TH	4 SU	4 TU	4 FR	4 SU	4 WE	4 SA	4 MO
5 FR	5 MO	5 WE	5 SA	5 MO	5 TH	5 SU	5 TU
6 SA	6 TU	6 TH	6 SU	6 TU	6 FR	6 MO	6 WE
7 SU	7 WE	7 FR	7 MO	7 WE	7 SA	7 TU	7 TH
8 MO	8 TH	8 SA	8 TU	8 TH	8 SU	8 WE	8 FR
9 TU	9 FR	9 SU	9 WE	9 FR	9 MO	9 TH	9 SA
10 WE	10 SA	10 MO	10 TH	10 SA	10 TU	10 FR	10 SU
11 TH	11 SU	11 TU	11 FR	11 SU	11 WE	11 SA	11 MO
12 FR	12 MO	12 WE	12 SA	12 MO	12 TH	12 SU	12 TU
13 SA	13 TU	13 TH	13 SU	13 TU	13 FR	13 MO	13 WE
14 SU	14 WE	14 FR	14 MO	14 WE	14 SA	14 TU	14 TH
15 MO	15 TH	15 SA	15 TU	15 TH	15 SU	15 WE	15 FR
16 TU	16 FR	16 SU	16 WE	16 FR	16 MO	16 TH	16 SA
17 WE	17 SA	17 MO	17 TH	17 SA	17 TU	17 FR	17 SU
18 TH	18 SU	18 TU	18 FR	18 SU	18 WE	18 SA	18 MO
19 FR	19 MO	19 WE	19 SA	19 MO	19 TH	19 SU	19 TU
20 SA	20 TU	20 TH	20 SU	20 TU	20 FR	20 MO	20 WE
21 SU	21 WE	21 FR	21 MO	21 WE	21 SA	21 TU	21 TH
22 MO	22 TH	22 SA	22 TU	22 TH	22 SU	22 WE	22 FR
23 TU	23 FR	23 SU	23 WE	23 FR	23 MO	23 TH	23 SA
24 WE	24 SA	24 MO	24 TH	24 SA	24 TU	24 FR	24 SU
25 TH	25 SU	25 TU	25 FR	25 SU	25 WE	25 SA	25 MO
26 FR	26 MO	26 WE	26 SA	26 MO	26 TH	26 SU	26 TU
27 SA	27 TU	27 TH	27 SU	27 TU	27 FR	27 MO	27 WE
28 SU	28 WE	28 FR	28 MO	28 WE	28 SA	28 TU	28 TH
29 MO	29 TH	29 SA	29 TU	29 TH	29 SU	29 WE	29 FR
30 TU	30 FR	30 SU	30 WE	30 FR	30 MO	30 TH	30 SA
31 WE		31 MO		31 SA	31 TU		31 SU

- Certificate l'Essentiel
- Certificate l'Incontournable
- Certificate la Maîtrise
- Internship
- Internship (optional)
- Deadline for submitting the internship report
- Graduation ceremony (date to be confirmed)
- Makeup exam week or Break
- School closing time



## OUR LOCATIONS

## *The new École Lenôtre in Rungis*

- O P E N I N G   M A R C H   2 0 2 1   -

## Accessible

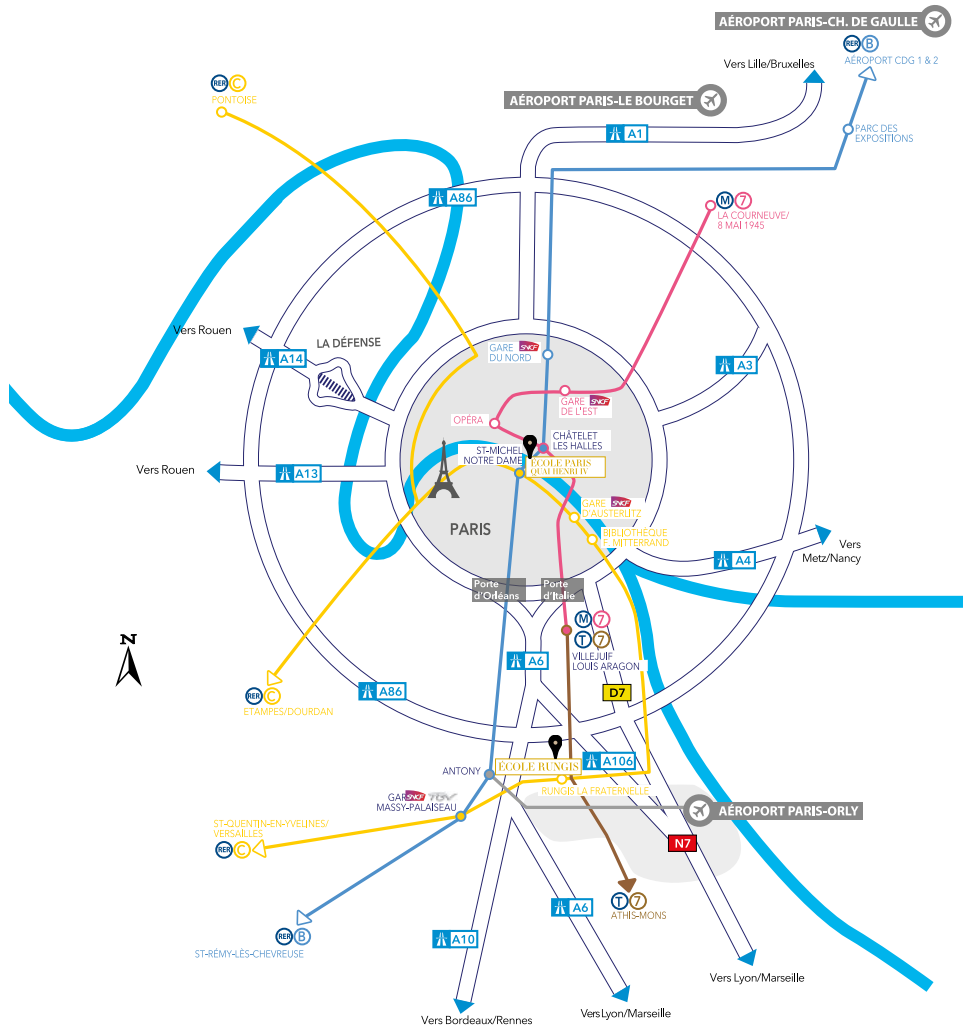
- A stone's throw from the Rungis Market and the future International City of Gastronomy
- Easy access thanks to various means of transportation

## 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

*École Lenôtre Paris (75)*

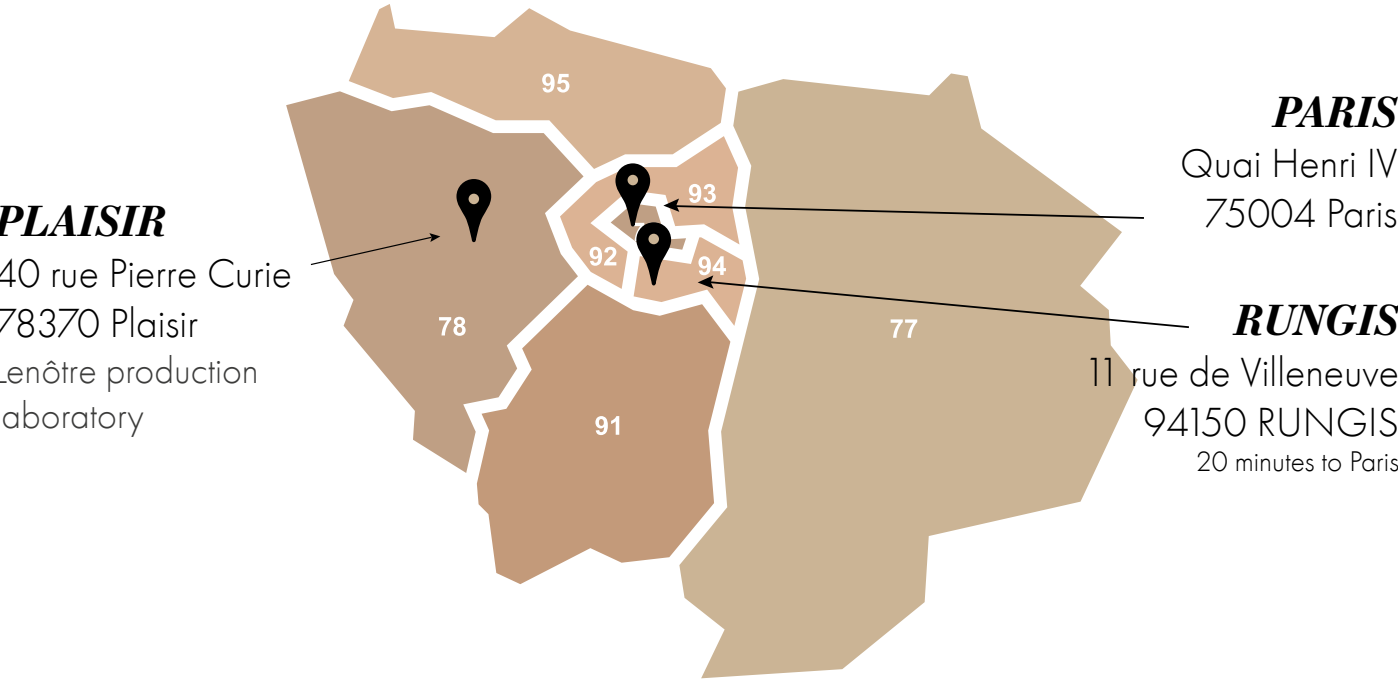
In the heart of Paris just a five-minute walk from the subway, you will find this floating establishment at Quai Henri IV moored alongside the prestigious Yachts de Paris. It is the first cooking school on water!

This flagship is 200 m<sup>2</sup> and fully fitted with professional equipment in two modular areas.





PRACTICAL INFORMATION



**PLAISIR**  
40 rue Pierre Curie  
78370 Plaisir  
Lenôtre production  
laboratory

**PARIS**  
Quai Henri IV  
75004 Paris

**RUNGIS**  
11 rue de Villeneuve  
94150 RUNGIS  
20 minutes to Paris

PLAISIR : 40 rue Pierre Curie, 78370 Plaisir  
RUNGIS : 11 rue de Villeneuve, 94150 Rungis  
PARIS : Quai Henri IV, 75004 Paris  
+33 (0)1 30 81 40 81

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Sauf erreur typographique  
Crédits photographiques : Bisart - Couloir3 - Richard Haughton - Mathieu Cellard

VERSION 28/05/2020

CODE OF COMMITMENT

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





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CULINARY ARTS SCHOOL



**[www.ecole-lenotre.com](http://www.ecole-lenotre.com)**