



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

40 RUE PIERRE CURIE | QUAI HENRI IV  
78375 PLAISIR | 75004 PARIS

+33 (0)1 30 81 40 81  
ECOLE@LENOTRE.FR

WWW.ECOLE-LENOTRE.COM

Starting in **March 2021** 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 2020-2021

			SEP 2020	OCT 2020	NOV 2020	DEC 2020	JAN 2021	FEB 2021	MAR 2021	APR 2021	MAY 2021	JUN 2021	JUL 2021	AUG 2021
CUISINE			HT											
Vegetarian cuisine : elaborate recipes featuring seasonal fruits, herbs and cereals		16h 2d	880 €	27 - 28		9-10			1-2					
Brunch and lunch : learn to prepare, cook and present a complete brunch		19h 3d	1 045 €		9 - 10				3-5					
Cooking: from Rungis market to tasting (* fees depending on the date, please see our catalogue of courses)		7h30 1d	400€ to 420€*	6	12	8	14	9	25	27	27	22	13	
Bistro-style cuisine, seasonal fresh products from the starter to dessert		35h 5d	1 925 €	5 - 9		14 - 18					31/05 - 4/06			
Sous vide : methods and recipes		35h 5d	1 925 €	12-16			18-22						1-5	
On Land: Meats and Poultry : Select, prepare and cook		16h 2d	880 €	28-29		30/11 - 1/12	25-26				3-4			
At Sea: Fish, shellfish and Crustaceans: Select, prepare and cook		19h 3d	1045 €	30/09 - 2/10		2-4	27-29				5-7			
Cooking with four hands with Guy Krenzer, MOF and Stéphane Chicheri, Head of Operations at Lenotre School		35h 5d	2 100 €		16 - 20				29/03 - 2/04					
Cooking with Michel Roth, MOF		35h 5d	2 100 €		2 - 6									
Gourmet Charcuterie with Loïc Antoine, MOF		35h 5d	2 100 €	21 - 25				1 - 5			17 - 21			
Foie gras with Loïc Antoine, MOF		16h 2d	960 €		9 - 10	7 - 8					3 - 4			
Charcuterie fabrications for each type of consumption with Jean Michel Bannwart, MOF		35h 5d	2 100 €		2 - 6									
Striking the right flavors of traditional cuisine with Yann Morel, Culinary Chef at Lenôtre		35h 5d	2 100 €	14 - 18		23 - 27	11 - 15			12 - 16				
Catering : savory hors d'oeuvres and buffet dishes		35h 5d	1 925 €	19 - 23						26 - 30			19 - 23	
CHOCOLATE														
Chocolates essentials : praline, ganache and enrobing techniques		16h 2d	864 €	12 - 13			18 - 19		22 - 23				12 - 13	
Mastering chocolates : praline, ganache and enrobing techniques		16h 2d	864 €	14 - 15			20 - 21		24 - 25				15 - 16	
Easter chocolates : chocolates and molding with Serge Granger, MOF		35h 5d	1 995 €					1 - 5						
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 €											
Chocolates and Confectionery with Yvan Chevalier, MOF		35h 5d	1 995 €											
Chocolate: artistic pieces with Stéphane Leroux, MOF		32h 4d	1 824 €	5 - 8										
PASTRIES														
The essentials of pastrymaking with Chocolate : desserts, pies and mini-cakes		16h 2d	864 €	14 - 15			20 - 21							
Mastering Chocolate in Pastrymaking : desserts, pies and mini-cakes		16h 2d	864 €		12 - 13									
Yule Logs and Holiday Desserts		24h 3d	1 296 €	26 - 28								7 - 11		
Wedding cakes and croquembouches with Simon Bienvenu, Winner of the French Cup for Young Chocolate/Candy-makers		35h 5d	1 995 €	14 - 18						12 - 16				
Soft cakes - the essentials		16h 2d	864 €		9 - 10							1 - 2		
Soft cakes - expertise		19h 3d	1 026 €		12 - 13							3 - 4		
Pastries, from the showcase to the plate		24h 3d	1 296 €		23 - 25									
Restaurant desserts and cafés gourmands		24h 3d	1 296 €			7 - 9	27 - 29					7 - 9		
Catering : seasonal mignardises, petits fours, moist mini-cakes		24h 3d	1 296 €	21 - 23				1 - 3		26 - 28			5 - 7	
Pastrymaking with Nicolas Boucher, Pastry Chef Lenôtre School		35h 5d	1 995 €	28/09 - 2/10							3-7			
Pastrymaking with Christophe Renou, MOF		35h 5d	1 995 €											
Pastrymaking with Jérôme Chauceuse, MOF : Palace desserts		35h 5d	1 995 €			14 - 18								
Pastries with Jean-Christophe Jeanson, MOF		35h 5d	1 995 €	19 - 23							17 - 21			
Sugar Art work with Fabien Emery, European Champion of Sugar Art		35h 5d	1 995 €											
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							14 - 18		
The many forms of ice cream : technology and applications with Gérard Taurin, MOF		35h 5d	1 995 €			16 - 20						21 - 25		
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				6 - 8				
Viennese Pastry doughs making		16h 2d	864 €		30/11 - 1/12						10 - 11			
The art of baking with Gaëtan Paris, MOF		24h 3d	1 368 €									7 - 9		
Artisanal pastrymaking with Gaëtan Paris, MOF		32h 4d	1 824 €	19 - 22									19 - 22	