



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



CUISINE

		HT	JAN 2020	FEB 2020	MAR 2020	APR 2020	MAY 2020	JUN 2020	JUL 2020	AUG 2020	SEP 2020	OCT 2020	NOV 2020	DEC 2020
Vegetarian cuisine : elaborate recipes featuring seasonal fruits, herbs and cereals	16h 2d	880€		17 - 18			5 - 6		15 - 16			27 - 28		9 - 10
Brunch and lunch : learn to prepare, cook and present a complete brunch	19h 3d	1 045€				15 - 17							9 - 10	
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
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 Stéphane Chicheri, Head of Operations at Lenotre School	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 Stéphane Leroux, MOF	32h 4d	1 824€										5 - 8		

PASTRIES

The essentials of pastymaking 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 - 28		
Wedding cakes and croquebouches with Simon Bienvenu, Winner of the French Cup for Young Chocolate/Candy-makers	35h 5d	1 995€									14-18			
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		28/09 - 2/10			
Pastrymaking with Christophe Renou, MOF	35h 5d	1 995€			9 - 13									
Pastrymaking with Jérôme Chausse, MOF : Palace desserts	35h 5d	1 995€				6 - 10								14 - 18
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		