



ÉCOLE DES ARTS CULINAIRES  
CULINARY ARTS SCHOOL

# Professional training courses

WORKSHOP CATALOGUE  
2020 - 2021





***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.

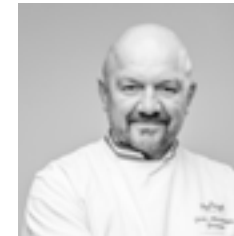


# OUR WORKSHOP TRAINERS

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



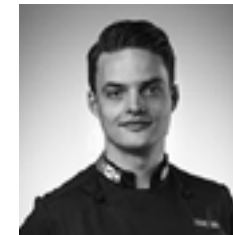
**Jérôme Chaucesse**  
MOF (Meilleur Ouvrier de France)  
Pastry



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



**Serge Granger**  
MOF (Meilleur Ouvrier de France)  
Chocolatier



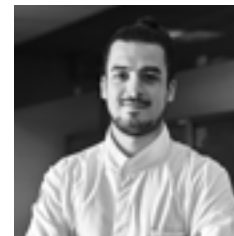
**Etienne Leroy**  
World Pastry Cup Champion



**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 LOCATIONS

*The new École Lenôtre in Rungis (94) - Opening march 2021*

## Accessible

- A stone's throw from the Rungis Market
- Easy access thanks to various means of transportation

## Up to date


- State-of-the-art facilities
- A brand new building bathed in light


## Welcoming

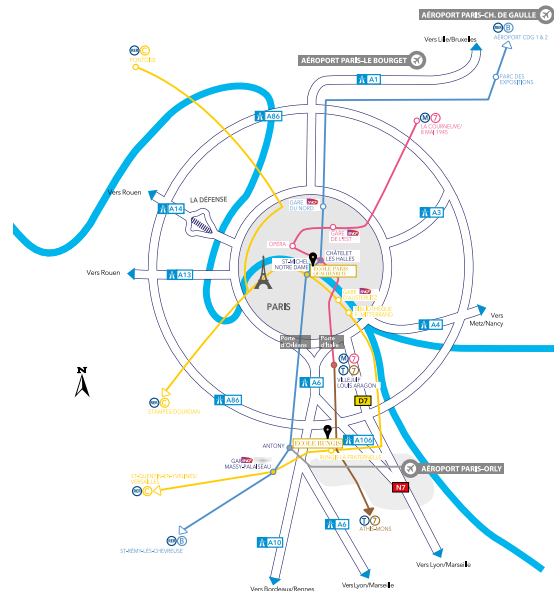
- A space designed to bring people together
- Comfortable furniture and green spaces
- Indoor and outdoor food courts

 **2 500** 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 m2 and fully fitted with professional equipment in two modular areas.





# 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 1 to 5 day workshops tailored in a variety of themes

Cuisine

*p.10*

Chocolate

*p.42*

Pastries

*p.58*

Baked goods  
& Viennoiserie

*p.98*

Service

*p.112*



# CUISINE

Vegetarian cuisine

Brunch and Lunch

Snacking

Cuisine, from market to tasting

Bistro-style Cuisine

Sous-vide

On land

At sea

Cooking with four hands

French cuisine

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



PROFESSIONAL EXPERIENCE  
OR QUALIFIED DEGREE



COOKING 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*

### 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.



3 DAYS  
19 HOURS



€ 1,045 VAT EXCLUDED



PROFESSIONAL EXPERIENCE  
OR QUALIFIED DEGREE



COOKING CHEF





## THE SNACKING

*A simple and gourmet  
break*

### OBJECTIVES

To serve products which are easy to eat, adapted to the seasons, can be enjoyed standing or sitting, for a sweet and nourishing break.

### CONTENT

Learn how to imagine and prepare ready-to-eat savory fare: bagels, grilled bites, wraps, sandwiches, bread spreads...

Become expert at composing sweet or savory salads, seasonal and well-balanced

Bake pies and savory tartes using the season's best produce

Prepare perfect warm or chilled soups

Whip up desserts based on cream-puff pastry

Devise sweet pies with fruits of the season



3 DAYS  
21 HOURS



€ 1,320 VAT EXCLUDED



PROFESSIONAL EXPERIENCE  
OR QUALIFIED DEGREE



BAKER  
PASTRY CHEF  
COOKING CHEF



# CUISINE, FROM MARKET TO TASTING

**Visit to the Rungis MIN (National Interest Market) and seasonal cuisine**



1 DAY  
7 HOURS 30 MINS.

## OBJECTIVES

Discover the Rungis National Interest Market, and cook with seasonal products



€ 400 € À 420 VAT EXCLUDED\*

## CONTENT

Visit to the Rungis MIN and meet suppliers  
Selection of ingredients according to the theme and season  
Product preparation and recipe elaboration  
Tasting and analysis of prepared dishes, discover a Signature wine



PROFESSIONAL OR EXPERIENCED  
FOOD ENTHUSIAST



COOKING CHEF

4 am Participants greeted in front of the Lenôtre School  
4:30 am Visit Rungis Market (transportation provided)  
8 am Return to Lenôtre School - snack  
8:30 am Cooking class\*  
12:30 pm Lunch - discussion  
3 pm Closure

\*cooking class content

October 2020 session: Seasonal salad - Tuber gratin - Roasted fruit

November 2020 session: Seasonal salad - Fish and pairings - Mont Blanc

December 2020 session: Foie gras - Scallops - Lobster - Venison - Quick-prepared yule logs (€ 420 excl. VAT)



## BISTRO-STYLE CUISINE FROM THE STARTER TO THE DESSERT

*When gastronomy meets  
the bistro-style experience*



5 DAYS  
35 HOURS



€ 1,925 VAT EXCLUDED



PROFESSIONAL EXPERIENCE  
OR QUALIFIED DEGREE



COOKING 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



PROFESSIONAL EXPERIENCE  
OR QUALIFIED DEGREE



COOKING 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



PROFESSIONAL EXPERIENCE  
OR QUALIFIED DEGREE



COOKING 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



PROFESSIONAL EXPERIENCE  
OR QUALIFIED DEGREE



COOKING 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.



# COOKING WITH FOUR HANDS

*with Guy Krenzer, 2x MOF and Stéphane Chicheri,  
Operations Manager at Lenôtre School*



5 DAYS  
35 HOURS



€ 2,100 VAT EXCLUDED



PROFESSIONAL EXPERIENCE  
OR QUALIFIED DEGREE



COOKING CHEF



par **Guy  
KRENZER**



par **Stéphane  
CHICHERI**

## OBJECTIVES

Learn to cook with seasonal products using techniques from two leading chefs.

## CONTENT

Elaborate recipes for starters and main dishes by mastering cooking techniques (times, processes, etc.) and seasoning

Understand the importance of compliance with technical specifications in elaborating recipes in order to ensure continuous, controlled quality

Learn dish presentation and value-adding elements (individual portions or to be shared): entice through a creative, innovative, unique service  
Learn recipe "storytelling" when a dish is served to the customer

Share today's Culinary vision with two creative Chefs allied in their love for great test

## LA CUISINE FRANÇAISE

**Avec Michel Roth**  
**MOF et Bocuse d'or**



5 DAYS  
35 HOURS



€ 2,100 VAT EXCLUDED



PROFESSIONAL EXPERIENCE  
OR QUALIFIED DEGREE



COOKING CHEF



par **Michel ROTH**

## OBJECTIVES

Découvrir les techniques de travail d'un Chef de renom et les appliquer pour réaliser des recettes de cuisine haut de gamme.

## CONTENT

Savoir préparer les ingrédients pour réaliser les préparations dites «de base» pour les différentes recettes, ainsi que les assaisonnements.

Cuisiner pour réaliser les recettes d'entrées et de plats principaux en maîtrisant les cuissons.

Prendre conscience de l'importance du respect des fiches techniques pour la mise en œuvre des recettes afin d'assurer une qualité constante et contrôlée. Porter une attention particulière à la présentation des plats (à partager ou individuels)

Partager avec un Chef reconnu pour son talent, sa simplicité et son écoute.





# GOURMET CHARCUTERIE

*With Loïc Antoine,  
MOF cold meats-catering*



5 DAYS  
35 HOURS



€ 2,100 VAT EXCLUDED



PROFESSIONAL EXPERIENCE  
OR QUALIFIED DEGREE



COOKING 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



PROFESSIONAL EXPERIENCE  
OR QUALIFIED DEGREE



COOKING 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



PROFESSIONAL EXPERIENCE  
OR QUALIFIED DEGREE



COOKING 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



PROFESSIONAL EXPERIENCE  
OR QUALIFIED DEGREE



COOKING 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***

### 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.



5 DAYS  
35 HOURS



€ 1,925 VAT EXCLUDED



PROFESSIONAL EXPERIENCE  
OR QUALIFIED DEGREE



COOKING CHEF



RS5301



# 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

Chocolate : artistic pieces with Stéphane Leroux, MOF



# CHOCOLATES ESSENTIALS PRALINE, GANACHE AND ENROBING TECHNIQUES

*The art of a beautiful finish*



2 DAYS  
16 HOURS



€ 864 VAT EXCLUDED



PROFESSIONAL EXPERIENCE  
OR QUALIFIED DEGREE



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*

CHOCOLATE



2 DAYS  
16 HOURS



€ 864 VAT EXCLUDED



PROFESSIONAL EXPERIENCE  
OR QUALIFIED DEGREE



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



PROFESSIONAL EXPERIENCE  
OR QUALIFIED DEGREE



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



PROFESSIONAL EXPERIENCE  
OR QUALIFIED DEGREE



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



PROFESSIONAL EXPERIENCE  
OR QUALIFIED DEGREE



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



PROFESSIONAL EXPERIENCE  
OR QUALIFIED DEGREE



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).



© Tom Swalens

# CHOCOLATE: ARTISTIC PIECES

*with Stéphane Leroux,  
MOF*



4 DAYS  
32 HOURS



€ 1, 824 VAT EXCLUDED



PROFESSIONAL EXPERIENCE  
OR QUALIFIED DEGREE



PASTRY CHEF



with **Stéphane LEROUX**

CHOCOLAT

## OBJECTIFS

Acquire all the techniques for chocolate work and the creation of artistic pieces.

## CONTENU

Discover all the techniques for artistic chocolate work: moulds, casting, detailing, sculptures, forming and deforming, assembly, etc.

Learn the guidelines for a harmonious assembly of a chocolate piece while considering constraints and possibilities inherent to the raw material.

Each participant will elaborate their own artistic piece by using the techniques discussed, under the watch and advice of the teacher.

The teacher, an iconic figure in the field of chocolate work, unveils his secrets and encourages participant interaction.



# PASTRIES

- The essentials of pastrymaking with Chocolate
- Mastering Chocolate in Pastrymaking
- Yule Logs and Holiday Desserts
- Pièces montées, croquembouches et wedding cakes, with Simon Bienvenue
- 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
- Special products : food intolerances and eating trends
- 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
- Sugar Art work with Etienne Leroy, World Champion of Pastrymaking
- Sugar Art work with Simon Bienvenu,
- Winner of the French Cup for Young Chocolate/Candy-makers
- 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



PROFESSIONAL EXPERIENCE  
OR QUALIFIED DEGREE



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



PROFESSIONAL EXPERIENCE  
OR QUALIFIED DEGREE



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



PROFESSIONAL EXPERIENCE  
OR QUALIFIED DEGREE



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.



# WEDDING CAKES AND CROQUEMBOUCHES

*with Simon Bienvenu, Winner of the French Cup for Young Chocolate/Candy-makers*



5 DAYS  
35 HOURS



€ 1,995 VAT EXCLUDED



PROFESSIONAL EXPERIENCE  
OR QUALIFIED DEGREE



PASTRY CHEF



with **Simon BIENVENU**

## OBJECTIFS

Acquire the technical skills to elaborate revisited, creative wedding cakes and croquembouches in accordance with customer requests.

## CONTENU

Visit or revisit the various fundamental recipes for wedding cakes and croquembouches (sugar cooking, sugar paste icing ('pastillage'), nougatine, sugar paste, etc.)

Acquire the techniques to elaborate recipes, and guidelines for assembly. Learn to adapt finishings and decor according to the theme.

Learn to elaborate wedding cakes and croquembouches in compliance with guidelines for a harmonious assembly, and while sharing the vision of a young, talented pastry chef.

PASTRYMAKING



# SOFT CAKES THE ESSENTIALS

*Immediate departure  
for the land of indulgence*



2 DAYS  
16 HOURS



€ 864 VAT EXCLUDED



PROFESSIONAL EXPERIENCE  
OR QUALIFIED DEGREE



COOKING & PASTRY CHEF

## OBJECTIVES

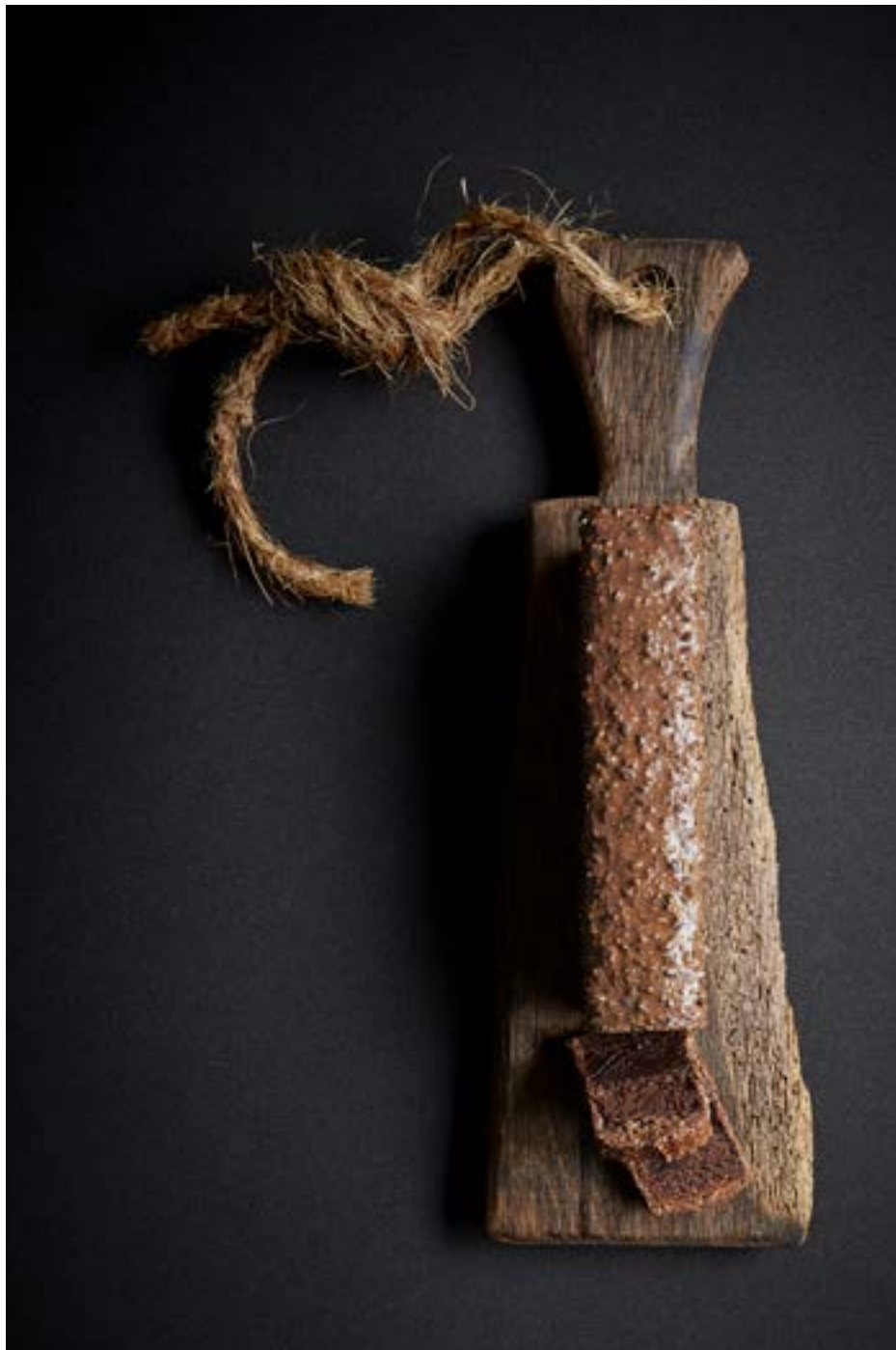
Learn to craft a selection of gourmet pastries.

## 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



PROFESSIONAL EXPERIENCE  
OR QUALIFIED DEGREE



COOKING & 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



PROFESSIONAL EXPERIENCE  
OR QUALIFIED DEGREE



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*

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### 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



PROFESSIONAL EXPERIENCE  
OR QUALIFIED DEGREE



COOKING & PASTRY CHEF



## CATERING

### SEASONAL MIGNARDISES, PETITS FOURS, MINI SOFT CAKES

*Gourmet indulgence at your fingertips*



3 DAYS  
24 HOURS



€ 1,296 VAT EXCLUDED



PROFESSIONAL EXPERIENCE  
OR QUALIFIED DEGREE



PASTRY CHEF



RS5284

## 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.



# SPECIAL PRODUCTS FOOD INTOLERANCES AND EATING TRENDS

*Gourmet indulgence and pleasure for everyone*



5 DAYS  
35 HOURS



€ 1,890 VAT EXCLUDED



PROFESSIONAL EXPERIENCE  
OR QUALIFIED DEGREE



PASTRY CHEF  
BAKER

## OBJECTIVES

To learn how to prepare products which comply with food intolerances and new eating trends

## CONTENT

Understand food intolerances and allergies: gluten, nuts, flour, sugars...

Explore replacement ingredients

Create or adapt traditional recipes for vegans and vegetarians

Bake breads and viennoiserie-style pastries

Bake soft cakes and moist cakes

Prepare food for snacking

Learn how to recycle and re-purpose kitchen waste





# PASTRYMAKING WITH NICOLAS BOUCHER

*Pastry Chef - Lenôtre School*



5 DAYS  
35 HOURS



€ 1,995 VAT EXCLUDED



PROFESSIONAL EXPERIENCE  
OR QUALIFIED DEGREE



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 RENO

***MOF Pastry chef***



3 DAYS  
24 HOURS



€ 1,368 VAT EXCLUDED



PROFESSIONAL EXPERIENCE  
OR QUALIFIED DEGREE



PASTRY



with ***Christophe RENO***

## 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



PROFESSIONAL EXPERIENCE  
OR QUALIFIED DEGREE



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



PROFESSIONAL EXPERIENCE  
OR QUALIFIED DEGREE



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 pastry-making 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



PROFESSIONAL EXPERIENCE  
OR QUALIFIED DEGREE



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.



# SUGAR ART WORK

***With Etienne Leroy, World Champion  
of Pastrymaking***



5 DAYS  
35 HOURS



€ 1,995 VAT EXCLUDED



PROFESSIONAL EXPERIENCE  
OR QUALIFIED DEGREE



PASTRY CHEF



par ***Etienne LEROY***

## OBJECTIVES

Acquire the technical skills for sugar artwork and learn 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.



# SUGAR ART WORK

*with Simon Bienvenu, Winner of the French Cup for  
Young Chocolate/Candy-makers*



5 DAYS  
35 HOURS



€ 1,995 VAT EXCLUDED



PROFESSIONAL EXPERIENCE  
OR QUALIFIED DEGREE



PASTRY CHEF



par **Simon BIENVENU**

## OBJECTIVES

Acquire the technical skills for sugar artwork and learn 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



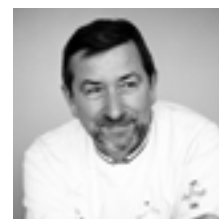
€ 1,995 VAT EXCLUDED



PROFESSIONAL EXPERIENCE  
OR QUALIFIED DEGREE



PASTRY CHEF



with ***Gérard TAURIN***

## OBJECTIVES

Discover ice cream-making technology for handmade 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.

PASTRYMAKING





# ICE CREAM: DESSERTS AND ICE CREAM LOGS

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



5 DAYS  
35 HOURS



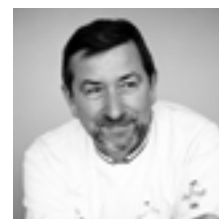
€ 1,995 VAT EXCLUDED



PROFESSIONAL EXPERIENCE  
OR QUALIFIED DEGREE



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.

PASTRYMAKING



# BAKERY & VIENNESE PASTRY

Baking : fermentation, kneading and shaping

Viennoiserie pastry

Bakery and viennese pastry

The baker's desserts

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



PROFESSIONAL EXPERIENCE  
OR QUALIFIED DEGREE



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



PROFESSIONAL EXPERIENCE  
OR QUALIFIED DEGREE



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.



# BAKERY AND VIENNESE PASTRY

## *The essential techniques*



5 DAYS  
35 HOURS



€ 1,890 VAT EXCLUDED



PROFESSIONAL EXPERIENCE  
OR QUALIFIED DEGREE



PASTRY CHEF



RS5285

## OBJECTIVES

To discover the kneading and fermentation techniques used in making breads and viennoiserie-style pastries

## CONTENT

Develop the bases, weigh the ingredients, control the working temperatures

Study the principles of fermentation and how they can be used

Master the basic gestures of bread dough kneading, cutting and shaping

Master making doughs for baking viennoiserie pastries, gugelhupfs, moist cakes and more

Understand and manage the baking of breads and viennoiserie pastries



# THE BAKER'S DESSERTS

*The perfect taste  
of tradition*

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5 DAYS  
35 HOURS



€ 1,890 VAT EXCLUDED



PROFESSIONAL EXPERIENCE  
OR QUALIFIED DEGREE



PASTRY CHEF & BAKER

## OBJECTIVES

Learn and review techniques for tasty and simple pastries.

## CONTENT

Make tart crusts (with fruit, sugar, etc.) and vary the recipes (latticed puff pastry with apple compote, custard desserts, etc.)

Learn to make batters for moist cakes and soft cakes; master their baking methods

Learn to make individual desserts.  
Skillfully add finish to your recipes.



# THE ART OF BAKING

*The expertise of Gaëtan Paris, MOF bakery*



3 DAYS  
24 HOURS



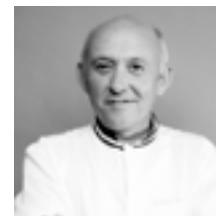
€ 1,368 VAT EXCLUDED



PROFESSIONAL EXPERIENCE  
OR QUALIFIED DEGREE



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



PROFESSIONAL EXPERIENCE  
OR QUALIFIED DEGREE



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 polish croissants, brioches, kougelhopf, panettones, etc.

Control cooking parameters.





# SERVICE

Service certification - Tourism/hospitality industry



# SERVICE CERTIFICATION – TOURISM/HOSPITALITY INDUSTRY

## *Outstanding customer relationship brings great customer*

Discover all details of this training on

<https://certificationprofessionnelle.laqualite.de.la.relation.de.service.fr/recherche/rs/2627>



5 DAYS  
35 HOURS



€ 2,000 VAT EXCLUDED



NO PREREQUISITE (AN  
INTERVIEW WILL BE DONE  
BEFORE COMPLETING THE  
APPLICATION)



PEOPLE FROM THE TOURISM/  
HOSPITALITY INDUSTRY WHO  
WORKS WITH CUSTOMERS



RS2627

## OBJECTIVES

Acquire enough skills to assure a high quality of service, to help out customers and to satisfy their demands.

## CONTENT

The training consists of 4 different steps, with the opportunity to get there through VAE (Validation des Acquis d'Expérience)

Step 1 – 1 day (7 hours)

### **Assure the right relationship with customers**

- Welcome : behavior, clothes, wording, respect, trust
- Handle waiting situation
- Identify the personality of customers and be able to listen and understand their demand

Step 2 – 2 days (14 hours)

### **Be helpful and satisfy customers' demands**

- Make the customer's satisfaction a priority
- Highlight the service offer and customise the customer's stay
- Help winning the loyalty of customers

Step 3 – 1 day (7 hours)

### **Assure the service quality by handling difficult situations**

- Foresee unexpected events and things that did not work out
- Bring up solutions

Step 4 – 1 day (7 hours)

### **The work team and how to improve the service quality**

- Be the link in a work team and fit requirements
- Develop the quality of service by identifying topics to improve
- Hand over improvements made to his manager and to other colleagues

# DETAILS & ENROLLMENT

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

## GEOGRAPHICAL LOCATION



## ÉCOLE LENÔTRE THANKS ITS PARTNERS



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 RUNGIS : 11 rue de Villeneuve, 94150 Rungis  
 PARIS : Quai Henri IV, 75004 Paris  
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 VERSION 25/11/2020



**ÉCOLE DES ARTS CULINAIRES**  
CULINARY ARTS SCHOOL