



ÉCOLE DES ARTS CULINAIRES
CULINARY ARTS SCHOOL

Training, consulting & advanced courses

RESPECT - EXCELLENCE - SHARING



intro

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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The École Lenôtre is a vocational school which offers **certification training** courses in **cooking and pastry making** open to anyone, a **bakery advanced training**, 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

- RNCP : Professional certification for our Cooking Chef and Pastry diplomas
- 4 advanced courses registered to the Répertoire Spécifique
- Datadock subscription
- Member of the Colbert Committee and Relais Dessert 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

1 *Certification training courses*

Learn the basic methods and essential techniques in cooking or pastry making in 7 months (21 weeks + 4 to 9 weeks of internship).

2 *Bakery advanced course*

The goal is to quickly reach a high level of qualification to let you mastering the basics of bakery making (level CAP) in 4 months (13 weeks + 2 weeks internship).

3 *Basics training courses*

Learn the basic methods and essential techniques in cooking or pastry making in 6 weeks (fundamental know-how and essential techniques).

4 *Advanced training courses*

Refine your skills and discover new techniques in training courses lasting between one and five days.

5 *Bespoke training and consultation*

Meet your needs with bespoke support from our team of experts

6 *Workshops for amateurs & team-building experiences*

Learn to cook delicious recipes in just a few hours. Engage in team initiation with our Team-Building activities.

7 *Franchise*

Investing in a powerful model - a Lenotre École, globally recognized for its savoir-faire.



CERTIFICATION TRAINING COURSES IN COOKING OR PASTRY MAKING

The certification training courses in Cooking and Pastry Making 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 pastry making, 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 or pastry making needed to become a qualified professional (vocational diploma) in six months.



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



Cooking chef Diploma Pastry chef Diploma
Registered under the number Registered under the number
RNCP34978 RNCP34982

a three-part training course

« L'Essentiel »

Six weeks working on basic recipes and techniques in cooking or pastry making.



« L'Incontournable »

Seven weeks working on the classics of Culinary Arts or elaborate pastry making techniques.



« La Maîtrise »

Eight weeks to design an assortment of high-end, modern dishes or sophisticated, modern pastries.



the practical internship

4 weeks work placement to discover the professional universe and apply practical skills acquired during the training



BAKERY ADVANCED TRAINING

The advanced training courses in Bakery 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 bakery or gastronomy in general.

The objective

The goal is to quickly reach a high level of qualification to let you mastering the basics of bakery making (level CAP) in order to find a fast and efficient employability.



Our strenghts

- 13 weeks of intensive courses (520hrs, 40hrs a week)
- A training focused on repeating specific techniques, essential for mastering the Bakery art.
- Class size limited to 12 participants
- Two weeks internship in the Lenôtre workshops
- A real bakery in our workshops in Plaisir, to observe the daily production

A two-part training course

« *L'Essentiel* »

Work on basic recipes and techniques in bakery
6 weeks



« *La Maîtrise* »

Work on recipes and elaborated bakery techniques
7 weeks



Work placement

2 weeks work placement to discover the professional universe and apply practical skills acquired during the training



TRAINING COURSES THE BASICS



SKILL UNITS NUMBER 2 OF THE PASTRY CHEF & COOKING CHEF DIPLOMAS
REGISTERED UNDER THE NUMBERS RNCP34978 ET RNCP34982

The basics of french cuisine or pastry trainings 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, pastry or gastronomy in general.

The objective

Access to the fundamental knowledge of French cuisine or Pastry, during 6 weeks : the Ecole Lenôtre will provide you with basic methods and essential techniques in cuisine making.



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 have basic knowledge of basic reasoning (calculations and logic)
- Each candidate needs to be genuinely motivated by careers in cooking or gastronomy in general.

Our strenghts

- 6 weeks of intensive courses (240 hrs.)
- Class size limited to 12 participants
- 100% success rate



The basics of French cuisine/pastry



240 h
(6 weeks):
5 weeks of lessons
+
1 week of revisions
and exams



- Multiple choice questions
- Continuous assessments
- Practical exam



Pace of training



Evaluations

ADVANCED TRAINING COURSES

Are you a professional in the hotel industry, catering or pastry making? Do you wish to expand and update your knowledge with new techniques? We would like to offer you bespoke courses on different subjects in cooking and pastry making lasting from one to five days.

Advanced training courses in cooking

Expand your techniques for working in kitchens, delicatessens, catering or as a sommelier with courses taught by our cooking instructors and leaders in the field :

Here are a few examples :

- Surf & Turf: Meat and poultry, fish and shellfish
- A focus on plants: making our seasonal fruits, vegetables, herbs and grains the focus of the dish
- Brunch and Lunch: learn how to prepare, cook and present a complete brunch
- Vacuum-packed foods: techniques and creations
- Catering: savory cocktail foods and buffet dishes

Here are a few examples of our "Signature" courses :

- Cooking with four hands, with Guy Krenzer, 2x MOF, and Stéphane Chiceri, Operations Manager at Lenôtre School
- Foie gras, with Loïc Antoine, MOF
- Striking the right flavours of traditional cuisine, with Yann Morel, Culinary Chef at Lenôtre School
- Chocolates and Confectionery with Yvan Chevalier, MOF



our strengths

- Classes specifically designed for professionals
- Practical and intensive training courses
- Experienced, academic cooking instructors
- Class size limited to 12 participants
- Bespoke, professional equipment
- Carefully selected ingredients

Advanced training courses in pastry making

A wide range of courses will enable you to expand your techniques in baking, Viennese pastry making, and working with ice cream, sugar and chocolate. These are short courses complemented by our "Signature" courses taught by prestigious instructors :



Here are a few examples :

- Chocolate : Entremets and Sweets
- Restaurant desserts and the café gourmand
- Caterer : sweet, seasonal cocktail foods, petits fours, molten cakes
- Baking and Viennese Pastry Making

Here are a few examples of our "Signature" courses :

- Ice cream in all its forms: technology and applications with Gérard Taurin, recognized as one of the Best Craftsmen in France (MOF in French)
- Working with Sugar Art with Fabien Emery, European Champion in Sugar Art
- Chocolate and Confections with Yvan Chevalier, MOF

BESPOKE TRAINING & CONSULTATION

With its unique expertise and numerous credentials, Maison Lenôtre uses its school to share its expertise, knowledge and know-how to provide bespoke consultations and solutions. Our experts are at your disposal to better understand your specific needs and provide you with practical solutions.

A five-step approach

- 1. NEED IDENTIFICATION
- 2. ANALYSIS BY EXPERTS
- 3. PROPOSING THE PLANNED SOLUTIONS
- 4. CUSTOMER CONFIRMATION
- 5. IMPLEMENTATION

- Here are a few examples :
- Helping open a shop
 - Organizing competitions
 - Designing menus
 - Creating recipes
 - Running culinary workshops



our strenghts

- Lenôtre's 60 years of experience with stores, receptions, events, temporary stores, etc.
- Expert support from our Lenôtre chefs
- Services provided on-site or at our schools in Plaisir or Paris



WORKSHOPS FOR AMATEURS & TEAM-BUILDING EXPERIENCES

Spend a few hours engaging with friends or family to discover and elaborate delicious recipes. Strengthen ties with your colleagues or team through a shared, culinary experience.

A brand-new experience for food enthusiasts

Drawing on its solid teaching experience, Lenôtre also offers courses in cooking, pastrymaking and wines to amateurs looking to discover the secrets of culinary arts. Among the hundred or so workshops available, passionate foodies can select courses to acquire chocolate decorating techniques, learn how to make a complete meal with seasonal ingredients or even pick up wine pairing tips.



A unique Parisian environment

Aboard a barge at the Quai Henri IV facing the famous Notre Dame of Paris Cathedral, participants have the chance to acquire the reflexes and tricks of leading chefs in small groups of up to ten. For groups of friends, colleagues or family members, Lenôtre provides 200m² of fully equipped professional and amateur facilities for preparing recipes that they can take away or enjoy on site.

Participating in these shared moments is a breeze! There are no pre-requisites to sign up, you just have to enjoy the pleasure of discovery. Avowed experts or savvy amateurs, a sweet tooth or a preference for savoury foods, there is something for everyone.

Come join us at the Quai Henri IV School to enjoy a few hours immersed in Lenôtre culture alongside top-tier chefs.



Practical information

Visit our website:

to access the various amateur workshops <https://lenotre.com/cours-et-ecoles.html>

to organise a team-building experience or a tailored class

<https://lenotre.com/index.php/cours-et-ecoles/organisez-un-atelier-de-gaston-avec-votre-entreprise.html>

Start your own school with the support of our expertise.

Choose the Lenôtre School

- 6,900 interns are trained each year with us to perpetuate French cuisine know-how
- The first school of gastronomy created in France
- In 1957, Gaston Lenôtre opened his first shop in Paris. Since then, the Lenôtre brand name has continued to grow in France and abroad, remaining deeply rooted in the invaluable legacy of its founder: passionate craftsmanship, an appetite for quality work, a quest for excellence and shared know-how.
- Gaston Lenôtre endowed his company with the tremendous energy that marked his career. Rigour and the transfer of skills were his core values and are currently shared by the company's 1,000 employees. Created in 1971, the Lenôtre school continues to channel these values through its teaching policy, making it the institution's mainstay.
- The Lenôtre School Management and its teaching staff interact daily with the production site of 17,500 m2 in Plaisir, located in the French department of Yvelines. More than 400 highly qualified professionals work at this site, including award-winners such as Meilleurs Ouvriers de France, World's Best Sommelier, European Champion of Sugar Art and Winner of the French Cup for Pastries. They are simultaneously guardians of an exceptional culinary heritage and trailblazers for new trends. With great enthusiasm, they marry creativity and premium quality to meet ever-growing customer demands.



Join us

You will benefit from:

- The experience of a team of award-winning Chefs with titles such as Meilleurs Ouvriers de France, World Champion, etc.. They offer you their expertise in the various fields of upscale French cuisine.
- A cross-disciplinary teaching staff highly skilled in cooking, catering, cold meats, wines, pastymaking, chocolate, sugar art, ice cream, baking and viennoiserie.
- A prominent brand name represented in various shop concepts.
- A company recognized for their excellence: member of the Comité Colbert*, Grandes Tables du Monde**, Relais & Chateaux***, Entreprise du Patrimoine Vivant label****.

* Association of French luxury brands ** Association of the world's top restaurants

*** Association of the world's top luxury hotels and restaurants **** Living heritage company

Open a franchise

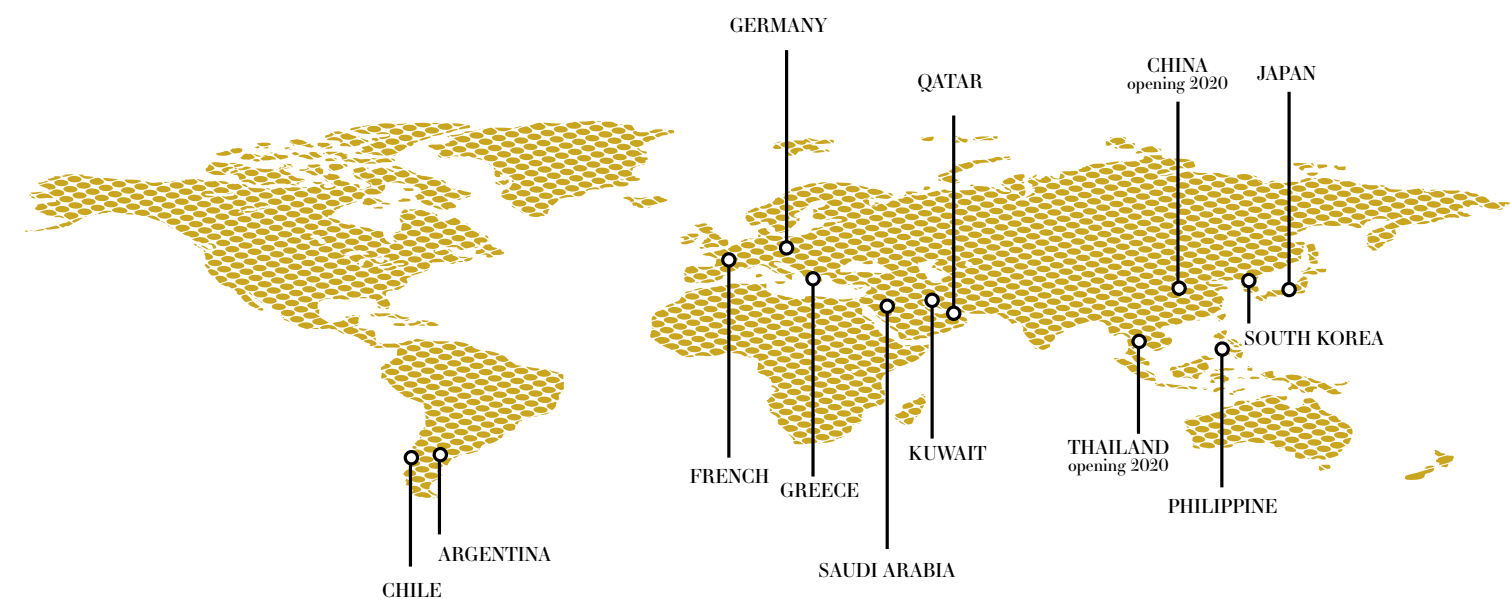
A well-known brand name with an international notoriety, a proven concept and know-how that will help you develop. We will support you in the development and success of your project

- Entrance fees include:
 - Access to the Lenôtre trade name
 - Access to the Lenôtre School know-how
 - Introductory team training
 - Follow-up and support before and after opening
- Franchise fees include:
 - Vocational training
 - Support provided by a team of experts
 - Sales and technical support (and/or sales follow-up)
 - Trade-specific software
 - Marketing plan and sales media
- Contract period: 7 years

New locations

- Bangkok in april 2021

Our worldwide partners



OUR EXPERTS & TRAINERS

“Learning by doing” was Gaston Lenôtre’s motto and continues to be the motto of our chefs who share their expertise at the École Lenôtre today. A group of qualified instructors and experts is what makes our vocational school a unique and internationally-renowned place of learning.

Our experts



LOÏC ANTOINE
One of the Best
Craftsmen in France



FRÉDÉRIC ANTON
One of the Best
Craftsmen in France
Michelin-starred chef at the Pré Catelan
Chef at the Jules Verne - Tour Eiffel



FABRICE BRUNET
One of the Best
Craftsmen in France
Head of Design Workshops at Lenôtre



FABIEN EMERY
European Champion in Sugar Art
Assistant Head of Sweet Design Workshops



ERIC FINON
One of the Best
Craftsmen in France



FABRICE GENDRIER
One of the Best
Craftsmen in France



JEAN-CHRISTOPHE JEANSON
One of the Best
Craftsmen in France
Pastry chef at Maison Lenôtre



OLIVIER POUSSIER
World’s Best Sommelier (2000)



MICHEL ROTH
One of the Best
Craftsmen in France
Winner of the Bocuse d’Or



GUY KRENZER
Twice recognized as one of the Best
Craftsmen in France
Creative Director at Lenôtre

Our team of instructors



Stéphane Chicheri
Head of Operations at Lenotre School



Nicolas Boucher



Geoffroy Cleret



Alexander Dreyer



Guillaume Galy



Patrick Huon



Matthieu Janiec



Patrick Jeandeau



Eric Lemeunier



Yann Morel



Sylvain Muylaert



Pierre Prévost

OUR CONTRIBUTORS

The Lenôtre vocational school works with renowned chefs to pass on their cutting-edge expertise and techniques.



JEAN-MICHEL
BANNWART
One of the Best
Craftsmen in France



JÉRÔME CHAUCESSE
One of the Best
Craftsmen in France



YVAN CHEVALIER
One of the Best
Craftsmen in France



SERGE GRANGER
One of the Best
Craftsmen in France



ETIENNE LEROY
Pastry World Champion



GAËTAN PARIS
One of the Best
Craftsmen in France



CHRISTOPHE RENOU
One of the Best
Craftsmen in France



GÉRARD TAURIN
One of the Best
Craftsmen in France

OUR KEY FIGURES

1971 The École Lenôtre was founded

6900 Participants trained every year including 3700 professionals

8 recognized as one of the Best Craftsmen in France

3 title holders
1 World's Best Sommelier (2000)
1 European Champion in Sugar Art
1 French Champion in Plated Desserts

9 partner schools around the world

12 permanent instructors

3 Michelin stars given to the Pré Catelan

1 Michelin star given to the Jules Verne - Tour Eiffel

OUR LOCATIONS

The new École Lenôtre in Rungis

- OPENING MARCH 2021 -

Accessible

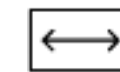
- A stone's throw from the Rungis Market
- Easy access thanks to various means of transportation

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



2 300 sq.m



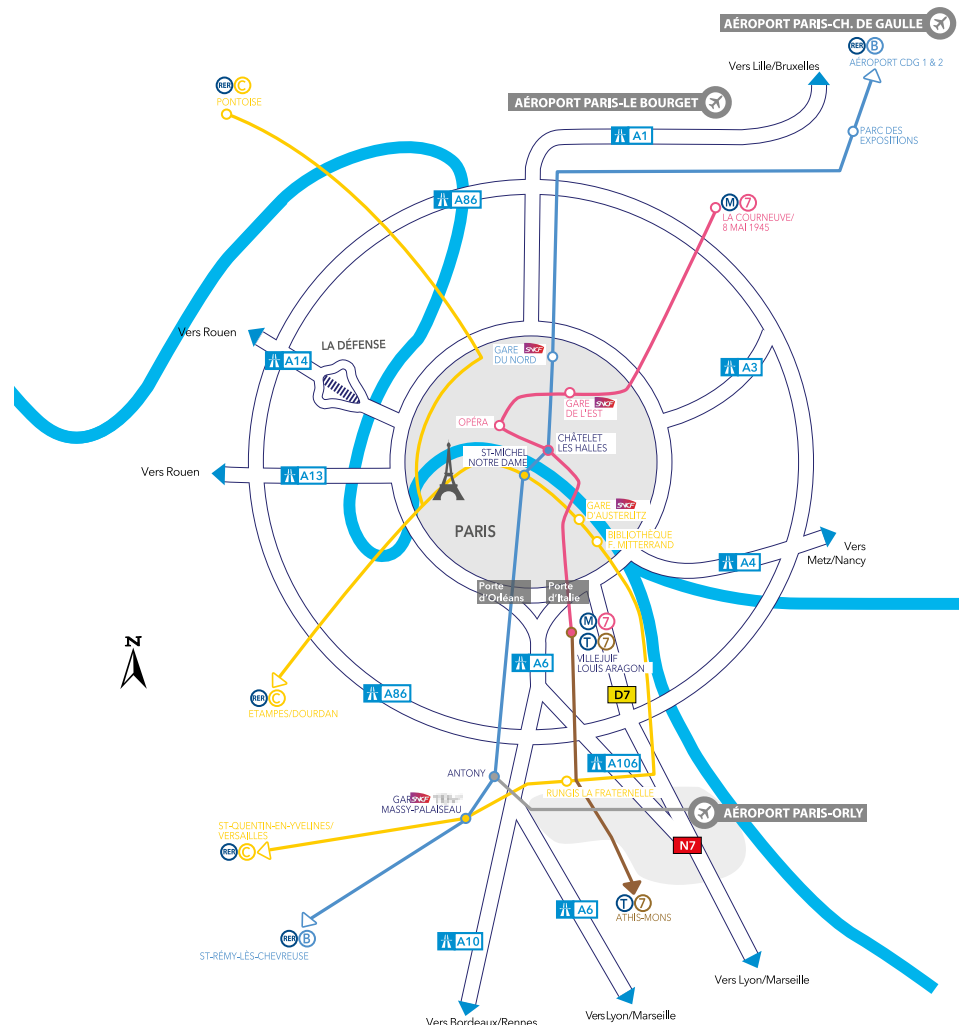
13 classrooms



400 sq.m of relaxing break areas and food services



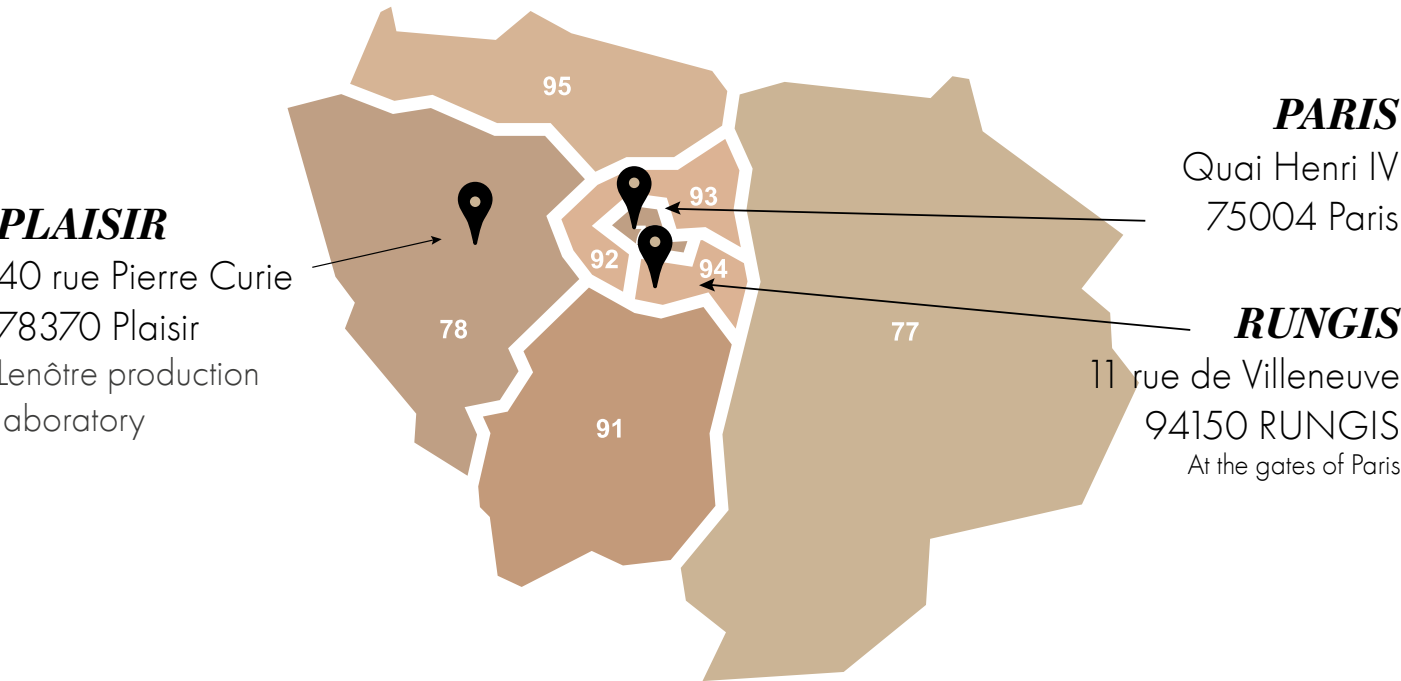
200 sq. m of bioponic rooftop vegetable garden



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





PLAISIR
40 rue Pierre Curie
78370 Plaisir
Lenôtre production
laboratory

PARIS
Quai Henri IV
75004 Paris

RUNGIS
11 rue de Villeneuve
94150 RUNGIS
At the gates of Paris

PLAISIR : 40 rue Pierre Curie, 78370 Plaisir
RUNGIS : 11 rue de Villeneuve, 94150 Rungis
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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





ÉCOLE DES ARTS CULINAIRES
CULINARY ARTS SCHOOL



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