



CULINARY ARTS
SCHOOL

Cooking chef diploma

RNCP34978 - BO DU 14/10/2020



This year, our school
celebrates its birthday



intro



Every day, since its creation 50 years ago, our school has embodied the same passion for the passing on of knowledge that inspired its founder, Gaston Lenôte. Generations upon generations of chefs have been driven by the same desire to defend and promote French gastronomic heritage.

We share Maison Lenôte's know-how with our students, our trainees and the professionals who join us. We are guided by the desire to pass on the secrets of our chefs' creativity.

To meet this challenge, we place excellence at the heart of our requirements and we base our educational approach on a spirit of generosity.

Our primary mission is to train high-level professionals in cooking, pastry-making, chocolate-making and baking. But our ambition goes even further: to train women and men who will showcase their talents and place benevolence at the heart of their profession.

Here, everyone's background and dreams are respected. The school wants to offer all its students a future.

Welcome to école Lenôte.



Content

COOKING CHEF DIPLOMA

Our school **PAGE 6**

Cooking chef diploma **PAGE 8**

Practical informations & registration & fees details **PAGE 16**

Our location **PAGE 20**

Our code of commitment **PAGE 22**

GASTON
LENÔTRE



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 **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
- Being a part of a renowned company, students can immediately put their training into practice

locations

- Rungis (94): 13 technical facilities

credentials

- RNCP : Professional certification for our Cooking Chef and Pastry diplomas
- 9 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****
- Ride Safe 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 COOKING CHEF

RNCP34978 - BO DU 14/10/2020

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 have basic knowledge of basic reasoning (*calculations and logic*)

Our strengths

- 21 weeks of intensive courses
- Class size limited to 12 participants
- 100% success rate
- From four to nine weeks internship in a Lenôtre establishment
- Two weeks of training with awarded chefs



A three-part training course

« L'Essentiel »

Make the basic cooking recipes
6 weeks



« L'Incontournable »

Make the classics of Culinary Arts
7 weeks



« La Maîtrise »

Make an assortment of high quality
and trend dishes - 8 weeks

+
the work placement

4 to 9 weeks work placement to discover the professional universe and apply practical skills acquired during the training

A THREE - PART TRAINING COURSE

L'Essentiel



6 weeks :
5 weeks of lessons
+
1 week of revisions
and exams



- Multiple choice questions
- Continuous assessments
- Practical exam

L'Incontournable



7 weeks :
6 weeks of lessons
+
1 week of revisions
and exams



- Multiple choice questions
- Continuous assessments
- Practical exam

La Maîtrise



8 weeks :
7 weeks of lessons
+
1 week of revisions
and exams



- Multiple choice questions
- Continuous assessments
- Practical exam

Work placement



4 weeks :
Work placement
within
companies



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

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'INCOURNABLE

MAKE THE CLASSICS OF CULINARY ARTS

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

Practical lessons : 7 weeks

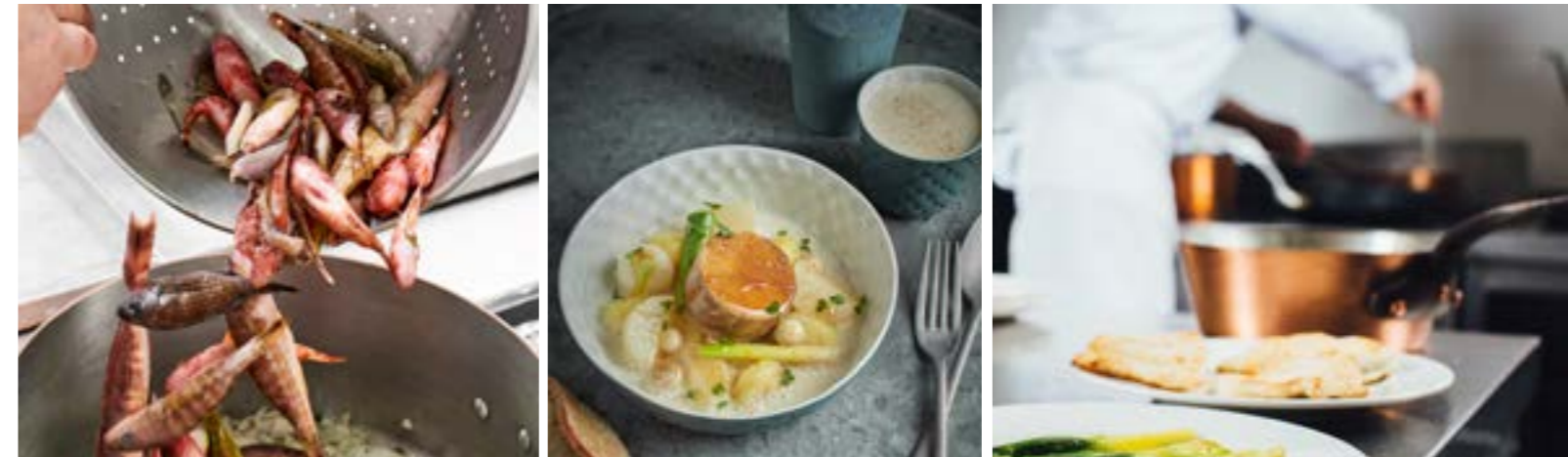
- Master different types of terrines : classic « country style » terrine, fish, foie gras, in « gelée », in a pastry crust...
- Master seafood and shellfish recipes : tartare or carpaccio, oysters in gelée, marinères, stuffed clams, crayfish, lobster...
- Master cold and hot starters : soufflés, puff pastry, salads...
- Master advanced level fish dishes and sauces : filleting 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

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 PROFESSIONAL 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 from 4 to 9 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 the training, but also during the whole career.

Every student will also receive a mandatory professional uniform, that will include:

- 2 white professional jackets with the école Lenôtre signature
- 2 professional trousers
- 1 pair of safety shoes



disabled access standards

- Our courses are accessible to people with a handicap or a health issue.
- We recommend you to mention in your registration application : you will be contacted by our team order to review the adjustments that are necessary to ensure the very best experience for you. At your arrival, you will benefit from a personalized support in order to secure a perfect integration



Accommodation

The école 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



Registered under the n° RNCP34978
Published on the BO on 14/10/2020

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 école 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⁽²⁾ (5 340 € TTC)

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

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, video or online interview to assess your motivation and assess the necessary prerequisites to start the training.

Next starting dates



OCTOBER 2021			2022																													
OCTOBER	NOVEMBER	DECEMBER	JANUARY	FEBRUARY	MARCH	APRIL	MAY	JUNE	JULY	AUGUST	SEPTEMBER	OCTOBER																				
1 FR	1 MO	1 WE	1 SA	1 TU	1 TU	1 FR	1 SU	1 WE	1 FR	1 MO	1 TH	1 SA																				
2 SA	2 TU	2 TH	2 SU	2 WE	2 SA	2 MO	2 TH	2 SA	2 TU	2 FR	2 SU	2 MO																				
3 SU	3 WE	3 FR	3 MO	3 TH	3 TH	3 SU	3 TU	3 FR	3 SU	3 WE	3 SA	3 MO																				
4 MO	4 TH	4 SA	4 TU	4 FR	4 FR	4 MO	4 WE	4 SA	4 MO	4 TH	4 SU	4 TU																				
5 TU	5 FR	5 SU	5 WE	5 SA	5 SA	5 TU	5 TH	5 SU	5 TU	5 FR	5 MO	5 WE																				
6 WE	6 SA	6 MO	6 TH	6 SU	6 SU	6 WE	6 MO	6 TH	6 WE	6 SA	6 TU	6 TH																				
7 TH	7 SU	7 TU	7 FR	7 MO	7 MO	7 TH	7 SA	7 TU	7 TH	7 SU	7 WE	7 FR																				
8 FR	8 MO	8 WE	8 SA	8 TU	8 TU	8 FR	8 SU	8 WE	8 FR	8 MO	8 TH	8 SA																				
9 SA	9 TU	9 TH	9 SU	9 WE	9 WE	9 SA	9 MO	9 TH	9 SA	9 TU	9 FR	9 SU																				
10 SU	10 WE	10 FR	10 MO	10 TH	10 TH	10 SU	10 TU	10 FR	10 SU	10 WE	10 SA	10 MO																				
11 MO	11 TH	11 SA	11 TU	11 FR	11 FR	11 MO	11 WE	11 SA	11 MO	11 TH	11 SU	11 TU																				
12 TU	12 FR	12 SU	12 WE	12 SA	12 SA	12 TU	12 TH	12 SU	12 TU	12 FR	12 MO	12 WE																				
13 WE	13 SA	13 MO	13 TH	13 SU	13 SU	13 WE	13 FR	13 MO	13 WE	13 SA	13 TU	13 TH																				
14 TH	14 SU	14 TU	14 FR	14 MO	14 MO	14 TH	14 SA	14 TU	14 TH	14 SU	14 WE	14 FR																				
15 FR	15 MO	15 WE	15 SA	15 TU	15 TU	15 FR	15 SU	15 WE	15 FR	15 MO	15 TH	15 SA																				
16 SA	16 TU	16 TH	16 SU	16 WE	16 WE	16 SA	16 MO	16 TH	16 SA	16 TU	16 FR	16 SU																				
17 SU	17 WE	17 FR	17 MO	17 TH	17 TH	17 SU	17 TU	17 FR	17 SU	17 WE	17 SA	17 MO																				
18 MO	18 TH	18 SA	18 TU	18 FR	18 FR	18 MO	18 WE	18 SA	18 MO	18 TH	18 SU	18 TU																				
19 TU	19 FR	19 SU	19 WE	19 SA	19 SA	19 TU	19 TH	19 SU	19 TU	19 FR	19 MO	19 WE																				
20 WE	20 SA	20 MO	20 TH	20 SU	20 SU	20 WE	20 FR	20 MO	20 WE	20 SA	20 TU	20 TH																				
21 TH	21 SU	21 TU	21 FR	21 MO	21 MO	21 TH	21 SA	21 TU	21 TH	21 SU	21 WE	21 FR																				
22 FR	22 MO	22 WE	22 SA	22 TU	22 TU	22 FR	22 SU	22 TH	22 FR	22 MO	22 TH	22 SA																				
23 SA	23 TU	23 TH	23 SU	23 WE	23 WE	23 SA	23 MO	23 TH	23 SA	23 TU	23 FR	23 MO																				
24 SU	24 WE	24 FR	24 MO	24 TH	24 TH	24 SU	24 TU	24 FR	24 SU	24 WE	24 SA	24 MO																				
25 MO	25 TH	25 SA	25 TU	25 FR	25 FR	25 MO	25 WE	25 SA	25 MO	25 TH	25 SU	25 TU																				
26 TU	26 FR	26 SU	26 WE	26 SA	26 SA	26 TU	26 TH	26 SU	26 TU	26 FR	26 MO	26 WE																				
27 WE	27 SA	27 MO	27 TH	27 SU	27 SU	27 WE	27 FR	27 MO	27 WE	27 SA	27 TU	27 TH																				
28 TH	28 SU	28 TU	28 FR	28 MO	28 MO	28 TH	28 SA	28 TU	28 TH	28 SU	28 WE	28 FR																				
29 FR	29 MO	29 WE	29 SA		29 TU	29 FR	29 SU	29 WE	29 FR	29 MO	29 TH	29 SA																				
30 SA	30 TU	30 TH	30 SU		30 WE	30 SA	30 MO	30 TH	30 SA	30 TU	30 FR	30 SU																				
31 SU		31 FR	31 MO		31 TH		31 TU		31 SU	31 WE		31 MO																				

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

OUR SCHOOL IN RUNGIS

Accessible

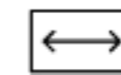
- A stone's throw from the Rungis Market
- Easy access thanks to various means of transportation

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



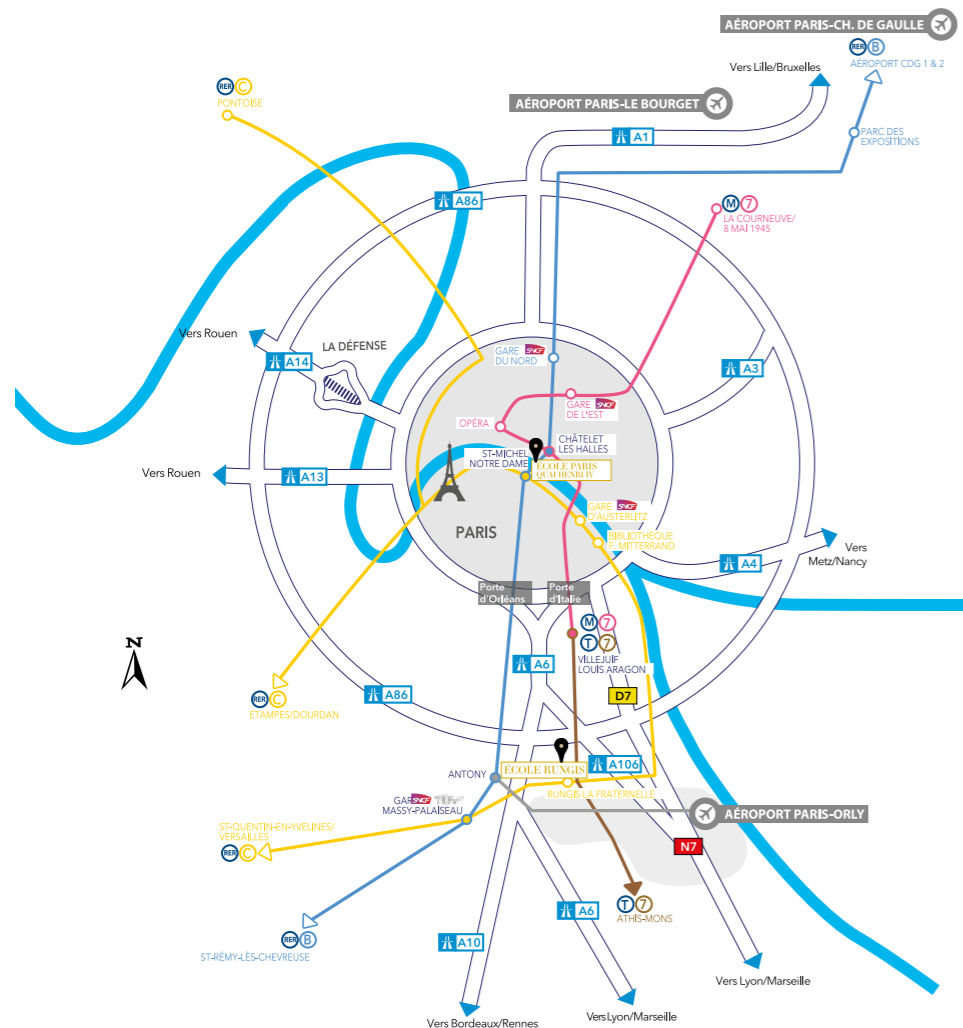
13 classrooms



400 sq.m of relaxing break areas and food services



200 sq. m of bioponic rooftop vegetable garden



CODE OF COMMITMENT

Maison Lenôte 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




+33 (0)1 86 93 04 00
ecole@lenotre.fr
www.ecole-lenotre.com





CULINARY ARTS
SCHOOL



www.ecole-lenotre.com