LENÔTRE
PARIS

CULINARY ARTS
SCHOOL

Pastry chef diploma

RNCP34982 - 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 Lenôtre.
Generations upon generations of chefs have been driven by the same desire to defend and promote French gastronomic heritage.

We share Maison Lenôtre'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 Lenôtre.

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OUR SCHOOL

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

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

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

PASTRY CHEF CERTIFICATION TRAINING COURSES

RNCP34982 - BO DU 14/10/2020

The certification training courses in 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 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 pastry making 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 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 »

Work on basic recipes and techniques in pastry making
6 weeks

↓

« L'Incontournable »

Work on recipes and elaborated pastry techniques
7 weeks

↓

« La Maîtrise »

Design an assortment of high-end, sophisticated modern pastries
8 weeks

+

the practical internship

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
+
Intership report to write

We offer a flexible schedule that allows a 7 months course, or independent programs.

Pace of training

Evaluations

L'ESSENTIEL
MAKE THE BASIC PASTRY RECIPES

The aim of this module is to allow students to learn the basics of pastry catering and to master the fundamental skill.

Practical lessons 6 weeks

- Make basic pastry doughs: shortcrust, tart dough, puff pastry ...
- Make sponges and whipped doughs: joconde, Viennese biscuits, « pain de gènes...
- Make compotes and poached fruits: poached pears ...
- Make meringues or meringue-based batters: Swiss meringue, Italian, almond dacquoise...
- Make basic creams and their variations: Pastry cream, chiboust cream, ganache...
- Manage and organize its work (team work, inventory management, due process and method, production and conservation compliance etc.)
- Assessment of progress

L'INCONTOURNABLE
MAKE THE CLASSICS AND INESCAPABLE OF PASTRY

The aim of this module is to enable students to further develop their knowledge of pastry catering and to master the necessary techniques to produce the absolutes and classics of the Maison Lenôtre.

Practical lessons
7 weeks

- Master the absolutes of pastry catering and the classics of the maison Lenôtre:
  desserts and individual cakes: the "feuille d'automn", the "Schuss"
  tarts: lemon meringue tart, Eléonore tart ...
  soft cakes: lemon cake, spiced bread ...
  dry petit fours: almond tuiles, « diamonts » chocolate cookies...
  petits fours: macaroons, mini-éclairs ...
  chocolate: bonbons and molding chocolate
  classic Viennese pastries: croissants, pain aux raisins...
- Celebratory Cakes: sugar paste "pastillage", nougatine, "croquembouche", birthday cakes...
  snacks: choux pastry, finger food...
  savoury pastries: savoury canapés, quiches...
- 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 PASTRIES

The aim of this module is to allow students to consolidate their mastery and to perfect the competence required to work as a pastry chef.

Practical lessons
8 weeks
of which 2 weeks are led by an award-winning Chef

- Develop a range of contemporary desserts: Modern Paris Brest, revisited Napoleon
- Make plated desserts and petits fours: hot soufflés, ice cream filled macaroons ...
- Develop and create a range of chocolates and candies: ganache bonbons, truffles, fruit jellies, nougats.....
- Make various styles of cakes and modern trending tarts
- Master the cooking and transformations of sugar (pulled sugar, blown sugar, molded...) put together center piece
- Make a range of Viennese pastries: pain aux raisins and pistachios, raspberry pain au chocolat...
- Learn the basics of baking: traditional baguette, olive bread, country bread...
- Make an assortment of canapés and savoury petits fours: mini salmon quiches, puff pastry with walnuts ...
- 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 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.
At your request, the internship may be extended to a total of 9 weeks (maximum length allowed).
At the end of the 4-week internship, you must submit a written internship report to the Lenôtre School which will be reviewed and taken into account before giving out your final grade.

The "Pastry" 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 materials and pastry theory

- Hygiene and safety practices (both food and work environment) in compliance with environmental standards.
- Packaging, labelling, storage and preservation of basic, finished and part-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 INFORMATIONS

Equipment and materials

At the beginning of the training program, the school will give every student
- A set of utensils (knives, whisk, rolling pin,...) that will be useful during your training, but also during your 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 you 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 personalzed 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 4 to 9 weeks' work placement:
28 900€ H.T. (34 680€ TTC)

Fees for the different certificates (1)

Certificate « L'Essentiel »: **7 800 € H.T. (9 360€ TTC)**
Certificate « L'Incontournable »: **9 100 € H.T. (10 920€ TTC)**
Certificate « La Maîtrise »: **12 000€ H.T. (14 400€ TTC)**

Our certifications

Datadock

Titre RNCP

Registered under the n° RNCP34982
Published on the BO on 14/10/2020

Validation of Acquired Experience (VAE)

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 Ecole Lenôtre is the achievement and success during the examination weeks of each of the 3 certificates and according to the techniques of the école Lenôtre.

FEES FOR THE DIPLOMA via VAE: **4 300 € HT(2) (5 160 € TTC)**
FEES FOR THE CERTIFICATE « L'ESSENTIEL » or « L'INCONTOURNABLE » via VAE: **1 500 € HT(2) (1 800 € TTC)**

(1) In case of non-validation of the exams, the student will have to follow a week of catching up (500 € HT).
(2) including 200 euros of administrative fees

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

MARCH 2022

FEB/MAR	APR	MAY	JUN	JUL	AUG	SEPT	OCT
28 MO	1 FR	1 SU	1 WE	1 FR	1 MO	1 TH	1 SA
1 TU	2 SA	2 MO	2 TH	2 SA	2 TU	2 FR	2 SU
2 WE	3 SU	3 TU	3 FR EXAM	3 SU	3 WE EXAM	3 SA	3 MO
3 TH	4 MO	4 WE	4 SA	4 MO	4 TH	4 SU	4 TU
4 FR	5 TU EXAM	5 TH	5 SU	5 TU	5 FR	5 MO	5 WE
5 SA	6 WE	6 FR	6 MO	6 WE	6 SA	6 TU	6 TH
6 SU	7 TH	7 SA	7 TU	7 TH	7 SU	7 WE	7 FR
7 MO	8 FR	8 SU	8 WE	8 FR	8 MO	8 TH	8 SA
8 TU	9 SA	9 MO	9 TH	9 SA	9 TU	9 FR	9 SU
9 WE	10 SU	10 TU	10 FR	10 SU	10 WE	10 SA	10 MO
10 TH	11 MO	11 WE	11 SA	11 MO	11 TH	11 SU	11 TU
11 FR	12 TU	12 TH	12 SU	12 TU	12 FR	12 MO	12 WE
12 SA	13 WE	13 FR	13 MO	13 WE	13 SA	13 TU	13 TH
13 SU	14 TH	14 SA	14 TU	14 TH	14 SU	14 WE	14 FR
14 MO	15 FR	15 SU	15 WE	15 FR	15 MO	15 TH	15 SA
15 TU	16 SA	16 MO	16 TH	16 SA	16 TU	16 FR	16 SU
16 WE	17 SU	17 TU	17 FR	17 SU	17 WE	17 SA	17 MO
17 TH	18 MO	18 WE	18 SA	18 MO	18 TH	18 SU	18 TU
18 FR	19 TU	19 TH	19 SU	19 TU	19 FR	19 MO	19 WE
19 SA	20 WE	20 FR	20 MO	20 WE	20 SA	20 TU	20 TH
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21 MO	22 FR	22 SU	22 WE	22 FR	22 MO	22 TH	22 SA
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27 SU	28 TH	28 SA	28 TU	28 TH	28 SU	28 WE	28 FR
28 MO	29 FR	29 SU	29 WE	29 FR	29 MO	29 TH	29 SA
29 TU	30 SA	30 MO EXA	30 TH	30 SA	30 TU	30 FR	30 SU
30 WE		31 TU		31 SU	31 WE		31 MO
31 TH							

Certificate l'Essentiel
Certificate l'Incontournable
Certificate la Maîtrise
Internship
Makeup exam week or Break
School closing time

SEPTEMBER 2022

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

Certificate l'Essentiel
Certificate l'Incontournable
Certificate la Maîtrise
Internship
Internship (optional)
Makeup exam week or Break
Deadline for submitting the internship report
Graduation ceremony (date to be confirmed)
School closing time

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

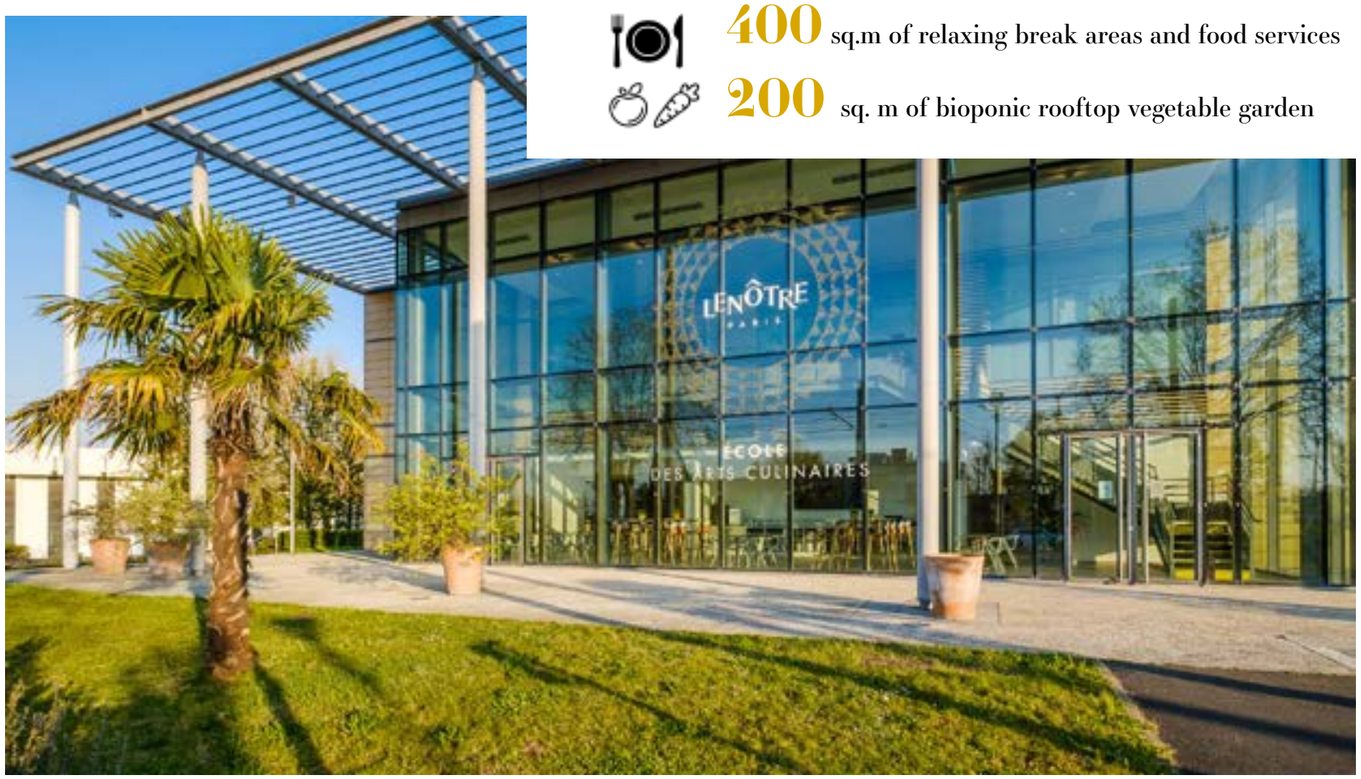
- A space designed to bring people together
- Comfortable furniture and green spaces
- Indoor and outdoor food courts

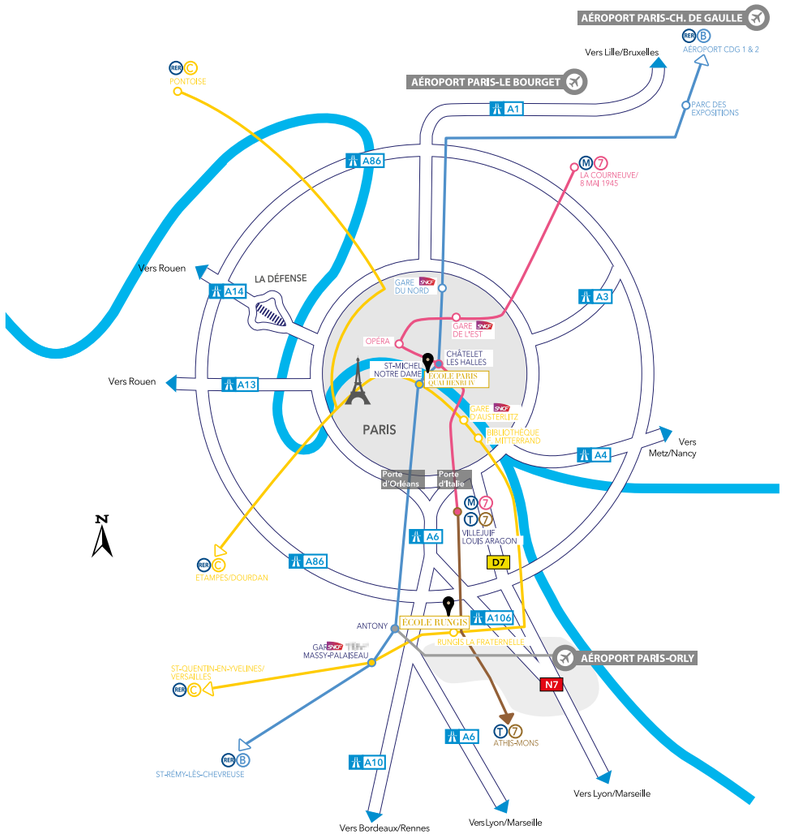
2 300 sq.m

13 classrooms

400 sq.m of relaxing break areas and food services

200 sq. m of bioponic rooftop vegetable garden





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

CODE OF COMMITMENT

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

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LENÔTRE
PARIS

CULINARY ARTS
SCHOOL

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