



LENÔTRE
PARIS

CULINARY ARTS
SCHOOL

Bakery advanced training

RESPECT - EXCELLENCE - SHARING



*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.





GASTON
LENÔTRE

Content

BAKERY ADVANCED TRAINING

Our school PAGE 6

Bakery training PAGE 8

*Practical informations &
registration & fees details* PAGE 16

Our location PAGE 20

Our code of commitment PAGE 22



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

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 in order to find a fast and efficient employability.



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)
- To want to join the bakery professional world

Our strengths

- 13 weeks of intensive courses
- 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












A TWO-PART TRAINING COURSE

L'ESSENTIEL

MAKE THE BASIC BAKERY RECIPES

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

<i>L'Essentiel</i>	<i>La Maîtrise</i>	<i>Work placement</i>
		
		
6 weeks : 5 weeks of lessons + 1 week of revisions and exams	7 weeks : 6 weeks of lessons + 1 week of revisions and exams	2 weeks internship
		
- Multiple choice questions - Continuous assessments - Practical exam	- Multiple choice questions - Continuous assessments - Practical exam	Feedback from the internship supervisor + Internship report to write

Practical lessons

6 weeks

- Technology and study of the different kinds of flours
- Learning the basic temperatures
- Discovering the various tools used in the art of bakery.
- Making breads according to several fermentation techniques : poolish, organic yeast, levure biologique, wild yeast dough, liquid sourdough (realization of mother sourdough and refreshed)
- Training in kneading : slow, fast (enhanced, intensified)
- Initiation to *autolyse* and *ponage*
- Training in various types of shapings and dressings according to the bread: baguettes, short bread sticks, batards, round loaves, crowns, small individual breads
- Discovering the fermentation modes : slow, controlled, live.
- Learning about scarification
- Initiation to different types of cooking according to the size of the bread
- Breads you will bake : farmhouse bread, French baguette, standard baguette, yeast bread, rye pie, sandwich bread, special breads (rye, wholewheat), crowns...

We offer a flexible schedule that allows a 4 months course,
or independent programs.
Optional courses are also available.



Pace of training



Evaluations



LA MAÎTRISE

WORK ON RECIPES AND ELABORATED BAKERY TECHNIQUES

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

Practical lessons 7 weeks

- In-depth study and practical work regarding the l'Essentiel certificate
- Training in additional elaborated recipes
 - Learning about further shapings and dressings such as fougasses, moulded breads...
 - Mastering new breads such as méteil bread, bran bread, cereal bread, olive bread, dried fruits bread, fougasse, zebra bread, decorated bread...
- Viennese pastries prepared : Epiphany cake, croissant, pain au chocolat, pain aux raisins, brioche

Access to this module is conditional on the success of the examination of the module Essentials.



IMPROVE YOUR ART

THE OPTIONAL COURSES *



The Snacking

Snacking goods
pizza, salad, bagel, sandwich,
fougasse, tartine, petits fours, ...



24 hours
(3 days)
of training

Viennese pastry (expert)

Production of the bases,
ingredients weighing, temperature
control
Learning classic and reversed
turning technique
Mastering the fabrication of
viennese pastries, brioches,
kouglofs, ...
Gathered pastries
Managed cooking



16 hours
(2 days)
of training

The Desserts

The baker's desserts
pastry flan, apple grilled cake,
sugar pie, apple pie, cake,
traveling cakes...



35 hours
(5 days)
of training

Special products

Develop and offer a range of
specific food for intolerances
and allergies.

breads, viennese pastries,
cakes et traveling cakes



35 hours
(5 days)
of training



* Dates and prices available on our Professional courses Calendar

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 2 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 bakery within Lenôtre production laboratory in Plaisir, students 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 6 weeks.

At the end of the 2-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 certificate of completion of training will be issued only after the successful completion of each of the modules and the work placement.



THE THEORY

APPLIED AND TESTED IN EACH MODULE

Raw materials and bakery 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.
Tools used in bakery (utensils, large and small equipment).
- Vocabulary used in bakery making.
- Organization, storage and cleaning of work surfaces, and the bakery oven.
- Daily stock control and storage of incoming dry goods and fresh ingredients (observation of the cold chain), cold rooms, freezers and kneading room.
- 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



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 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 2 Certificates (13 weeks of lessons and 2 to 6 weeks) work placement:
15 600€ H.T. (18 720 TTC)

Fees for the different certificates ⁽¹⁾

Certificate « L'Essentiel » : **7 200 € H.T. (8 640€ TTC)**

Certificate « La Maîtrise » : **8 400€ H.T. (10 080€ TTC)**



Our certifications



Validation of Acquired Experience (VAE)

To access our training via the VAE, a VAE file must be completed to demonstrate your bakery experience.

The certificat « L'Essentiel » 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.

FEES FOR THE DIPLOMA via VAE : **2 600 € HT⁽²⁾ (3 120 € TTC)**

FEES FOR THE CERTIFICATE « L'ESSENTIEL » via VAE: **1 400 € HT⁽²⁾ (1 680 € 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 5 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
28 MO	1 FR	1 SU	1 WE	1 FR
1 TU	2 SA	2 MO	2 TH	2 SA
2 WE	3 DI	3 TU	3 FR	3 SU
3 TH	4 MO	4 WE	4 SA	4 MO
4 FR	5 TU	5 TH	5 SU	5 TU
5 SA	6 WE	6 FR	6 MO	6 WE
6 SU	7 TH	7 SA	7 TU	7 TH
7 MO	8 FR	8 SU	8 WE	8 FR
8 TU	9 SA	9 MO	9 TH	9 SA
9 WE	10 SU	10 TU	10 FR	10 SU
10 TH	11 MO	11 WE	11 SA	11 MO
11 FR	12 TU	12 TH	12 SU	12 TU
12 SA	13 WE	13 FR	13 MO	13 WE
13 SU	14 TH	14 SA	14 TU	14 TH
14 MO	15 FR	15 SU	15 WE	15 FR
15 TU	16 SA	16 MO	16 TH	16 SA
16 WE	17 SU	17 TU	17 FR	17 SU
17 TH	18 MO	18 WE	18 SA	18 MO
18 FR	19 TU	19 TH	19 SU	19 TU
19 SA	20 WE	20 FR	20 MO	20 WE
20 SU	21 TH	21 SA	21 TU	21 TH
21 MO	22 FR	22 SU	22 WE	22 FR
22 TU	23 SA	23 MO	23 TH	23 SA
23 WE	24 SU	24 TU	24 FR	24 SU
24 TH	25 MO	25 WE	25 SA	25 MO
25 FR	26 TU	26 TH	26 SU	26 TU
26 SA	27 WE	27 FR	27 MO	27 WE
27 SU	28 TH	28 SA	28 TU	28 TH
28 MO	29 FR	29 SU	29 WE	29 FR
29 TU	30 SA	30 MO	30 TH	30 SA
30 WE		31 TU		31 SU
31 TH				

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

SEPTEMBER 2022

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

- Certificate l'Essentiel
- 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

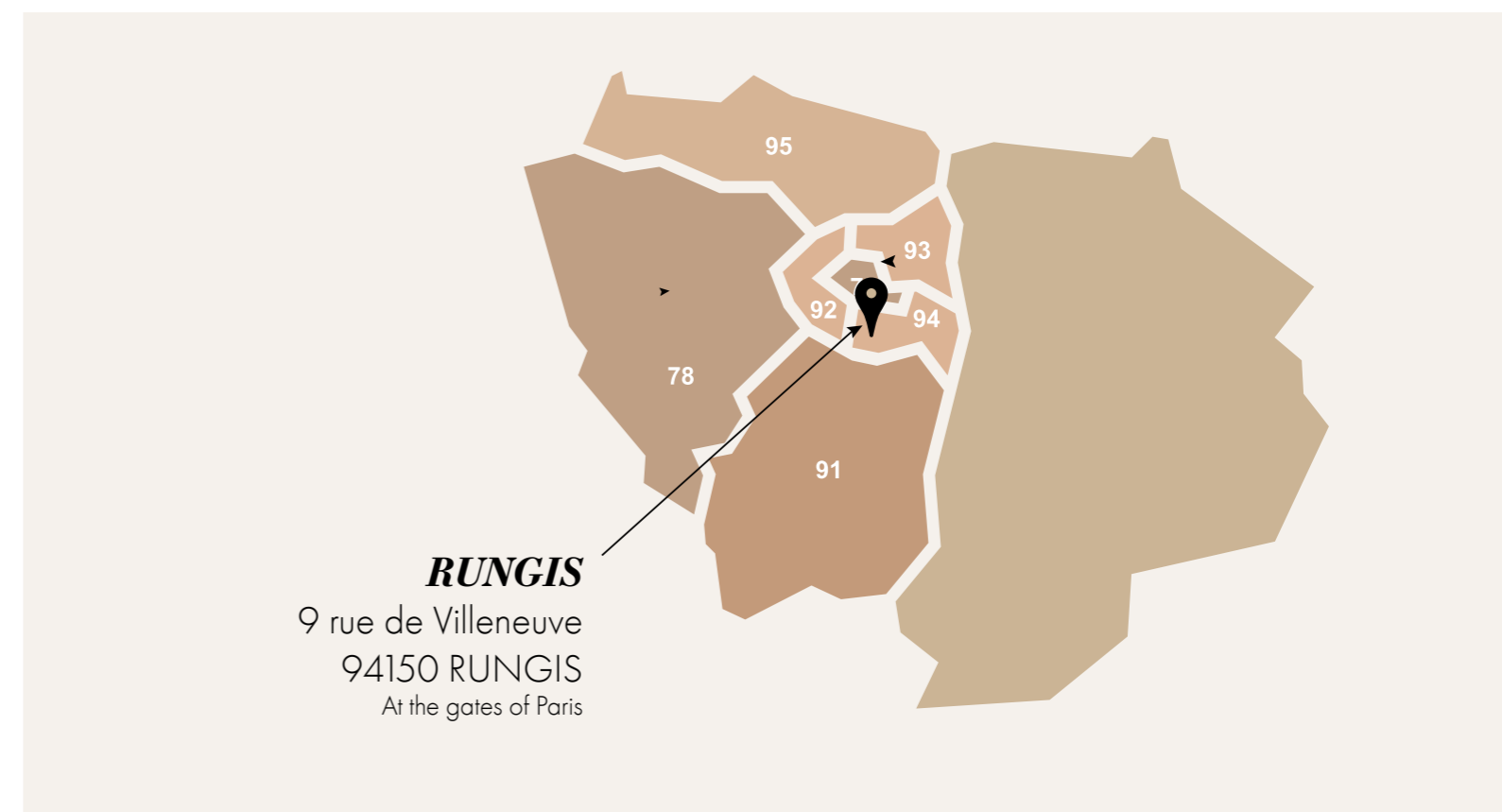
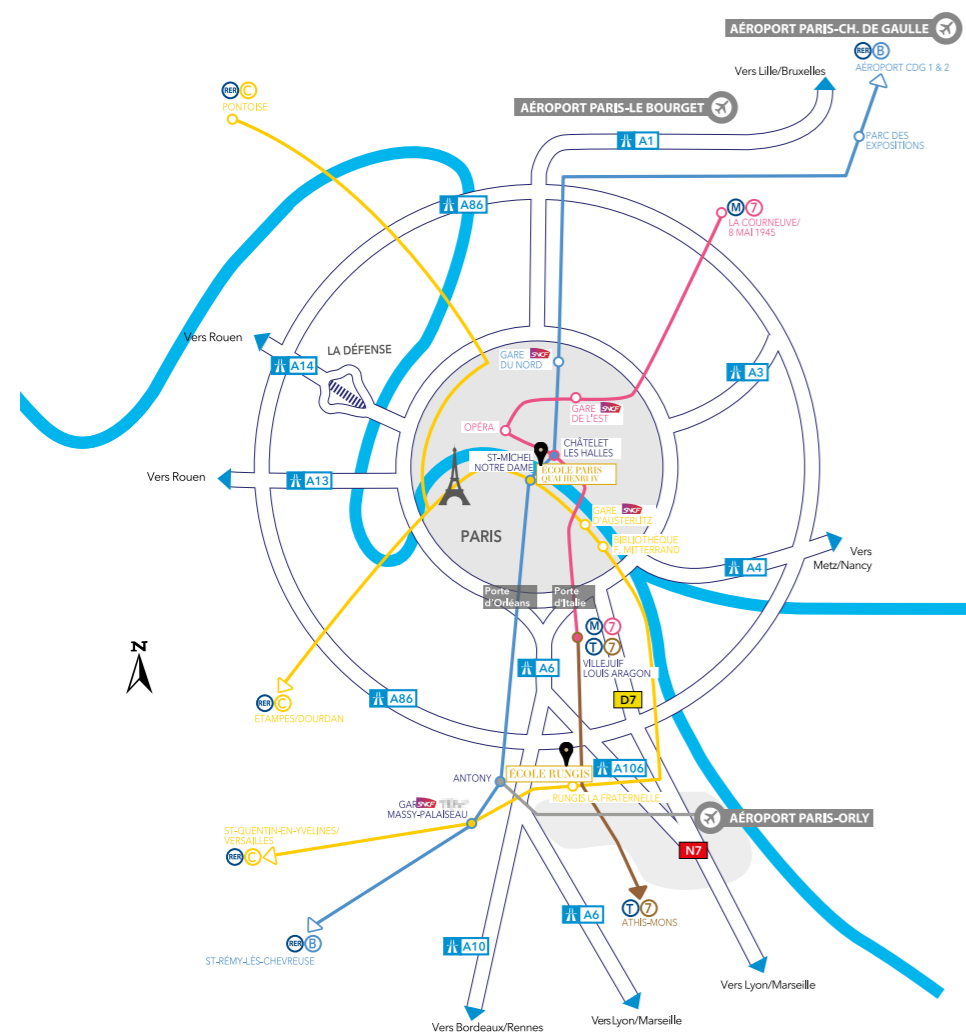
- A space designed to bring people together
- Comfortable furniture and green spaces
- Indoor and outdoor food courts

 **2 300** sq.m

 **13** classrooms

 **400** sq.m of relaxing break areas and food services

 **200** sq. m of bioponic rooftop vegetable garden



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




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





CULINARY ARTS
SCHOOL



www.ecole-lenotre.com