



CULINARY ARTS
SCHOOL



9 rue de Villeneuve
94150 RUNGIS

PROFESSIONAL TRAINING COURSES

	Duration	Fees without tax	SEPT 2021	OCT 2021	NOV 2021	DEC 2021	JAN 2022	FEB 2022	MAR 2022	APR 2022	MAY 2022	JUN 2022	JUL 2022
CUISINE													
Vegetarian cuisine : elaborate recipes featuring seasonal fruits, herbs and cereals	16h 2d	880 €	13-14				27-28			14-15			7-8
The Snacking, a simple and gourmet catering	24h 3d	1 320 €		11-13			31/01-	2/02			16-18		
Cooking: from Rungis market to tasting (* fees depending on the date, please see our catalogue of course)	7h30 1d	400 à 420 €*		19	23		12	18	8	6	13	24	12
Bistro-style cuisine, seasonal fresh products from the starter to dessert	35h 5d	1 925 €				13-17			21-25		9-13		
Sous vide : methods and recipes	24h 3d	1 320 €			8-10		5-7		1-3		4-6		11-13
On Land: Meats and Poultry : Select, prepare and cook	16h 2d	880 €	27-28				10-11			21-22			
At Sea: Fish, shellfish and Crustaceans: Select, prepare and cook	19h 3d	1 045 €						7-9			17-19		
County cooking - culinary journey in France counties	35h 5d	1 925 €						21-25					
Cooking with four hands with Guy Krenzer, MOF and Stéphane Chicheri, Head of Operations at Lenotre S	35h 5d	2 100 €		18-22					Schedule in progress				
Gourmet Charcuterie with Loïc Antoine, MOF	35h 5d	2 100 €		4-8			Schedule in progress		Schedule in progress			Schedule in progress	
Foie gras with Loïc Antoine, MOF	16h 2d	960 €	29-30		9-10		Schedule in progress		Schedule in progress				
Pâtés et pâtés-croustilles	19h 3d	1 045 €							23-25				
Catering : savory hors d'oeuvres and buffet dishes	35h 5d	1 925 €	20-24		29/11 -	03/12	7-11		28/03-	1/04	30/05-	3/06	
CHOCOLATE													
Chocolates essentials : praline, ganache and enrobing techniques	16h 2d	864 €	27-28		2-3								
Mastering chocolates : praline, ganache and enrobing techniques	16h 2d	864 €	29-30		4-5								
Chocolates from the essentials to the mastering	32h 4d	1 728 €	27-30		2-5		17-20		14-17		16-19		18-21
Easter Chocolate : bonbons, mouldings	24h 3d	1 296 €						21-23					
Chocolates et Confectionery with Paul Occhipinti, MOF	35h 5d	1 995 €	20-24										
Confectionery : Sweets, caramel, nougat, marshmallow, jam, fruit pasta, ...	24h 3d	1 296 €									9-13		
PASTRIES													
The essentials of pastrymaking with Chocolate : desserts, pies and individual cakes	16h 2d	864 €			2-3								
Mastering Chocolate in Pastrymaking : desserts, pies and individual cakes	16h 2d	864 €			8-9								
Chocolate in Pastrymaking : desserts, pies and individual cakes	24h 3d	1 296 €					21-23				4-6		
Yule Logs and Holiday Desserts	24h 3d	1 296 €	13-17									20-24	
Wedding cakes and croquebouches	35h 5d	1 995 €							28/03-	1/04			
The baker's Desserts	24h 3d	1 320 €						28/02-	2/03				
Soft cakes - the essentials	16h 2d	864 €		25-26									
Soft Cakes: The classics and their variations	24h 3d	1 296 €							2-4			1-3	
Restaurant desserts and cafés gourmands	24h 3d	1 296 €		25-27			19-21			6-8			
Catering : seasonal mignardises, petits fours, moist mini-cakes	24h 3d	1 296 €		18-20	15-17		24-26		23-25		23-25		11-13
Pastries and Breads for special diets: food intolerances and consumer trends	35h 5d	1 890 €										20-24	
"Make your pastries like Lenôtre" with Guy Krenzer, MOF	24h 3d	1 370 €									Schedule in progress		
Pastrymaking with Jean-Christophe Jeanson, MOF	35h 5d	1 995 €					Schedule in progress						
Pastrymaking with Yann Couvreur	35h 5d	1 995 €						Schedule in progress					
Sugar work techniques	35h 5d	1 890 €		4-8	22-26			7-11		25-29		27/06-	1/07
Sugar Art Fabien Emery, European Champion in Sugar Art	35h 5d	1 995 €								11-15			
The many forms of ice cream : technology and applications with Gérard Taurin, MOF	35h 5d	1 995 €	13-17		15-19		10-14		7-11		9-13		4-8
BAKERY & VIENNESE PASTRY													
Baking : fermentation, kneading and shaping	19h 3d	1 026 €	22-24		17-19			2-4		6-8		15-17	
Viennese pastry doughs making	16h 2d	864 €	20-21		15-16		31/01-	1/02		4-5		13-14	
Bakery and viennese pastry	35h 5d	1 890 €	20-24		15-19		31/01-	4/02		4-8		13-17	
The baker's Desserts	24h 3d	1 320 €						28/02-	2/03				
Breads and Pastries for special diets: food intolerances and consumer trends	35h 5d	1 890 €										20-24	
The Snacking, a simple and gourmet catering	24h 3d	1 320 €		11-13			31/01-	2/02			16-18		
Breads and Viennese pastries by Pierre Nury, MOF	32h 4d	1 824 €		11-14									
Viennoiserie with Gaëtan Paris, MOF	32h 4d	1 824 €						21-24				13-16	
SERVICE													
Service relationship certification : tourism sector	35h 5d	2 000 €						7-11		25-29			

MOF (Best French Craftsman)

World Champion/European Champion

*valid up to December 2021

N° DA 11 75 00189 78



Version 2021/09/13 - Calendar subject to change: please refer to our website to view the latest version:

Eligible for CPF

www.ecole-lenotre.com