



# Mastering the Culinary Arts



PROFESSIONAL TRAINING PROGRAMS

2021

*"Good cuisine is the basis  
of true happiness."*

AUGUSTE ESCOFFIER





A PIONEER OF MODERN CUISINE,  
AUGUSTE ESCOFFIER WAS THE FIRST EXECUTIVE  
CHEF AT THE RITZ PARIS.

Since 1988, the Ecole Ritz Escoffier, built in his honor, has been faithfully  
and passionately passing down the values he cherished:

SKILLS,  
CREATIVITY,  
AND THE PURSUIT OF EXCELLENCE.

Combining tradition, quality and modernity, the Ecole Ritz Escoffier offers  
training courses, in French and English, for anyone who wishes to learn the basics,  
train for a career or master the Culinary Arts.

## *Training* IN THE PUREST RITZ PARIS TRADITION

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Starting off with the basics and  
working up to Haute Gastronomie,  
perfecting their technical abilities  
and culinary knowledge, the Chefs  
of the future come here to learn the  
invaluable skills of the trade.

Our team of Chefs and experts,  
trained at the top restaurants in  
France and worldwide, passionately  
carry on and pass down their skills  
to professional trainees of all levels.  
In addition to recipes and technique,  
students are taught to grasp the  
subtlety of ingredients and flavors  
and become ambassadors of an  
ever-evolving art.

By constantly adapting the training  
it provides, the Ecole Ritz Escoffier  
always seeks to achieve a sense of  
boldness and excellence.

The school's state-of-the-art  
equipment is the perfect toolset  
for discovering the best techniques  
of cooking and pastry-making.  
The school includes two culinary  
kitchens and one pastry laboratory  
to offer trainees optimal comfort  
and learning conditions.



## LOCATION

The Ecole Ritz Escoffier is located on the lower ground floor (-1) of the Ritz Paris, 15 Place Vendôme. The school includes two culinary kitchens: 'Réjane' and 'Coquelin'; and one pastry laboratory called 'Melba'. The students must access the school coming through the entrance at 38 rue Cambon.

## PREREQUISITES

Must be at least 18 years old and must have completed their high school diploma (or equivalent).

## LANGUAGE OF INSTRUCTION

All our classes are taught in French and consecutively translated into English. Being fluent in at least one of these two languages is essential to understand the classes.

## NUMBER OF TRAINEES

Training sessions will be held providing that at least four students are signed up, with a limit of eight per class.

## TEACHING METHODOLOGY

Our teaching approach is based on Chef-led demonstrations followed by an immediate hands-on experience for our students. No written exam is included in our training sessions.

Each level is completed after doing a mock exam and a final exam to validate the acquisition of skills.

## CALENDAR AND TIMETABLE

Monday to Friday, from 9:00 am to 5:00 pm or 8:30 am to 4:30 pm (including public French holidays). A one-week break is scheduled between each level.

## LUNCH

The lunch meal is included in the price of the training course: in the Ritz Paris staff restaurant for the pastry trainees and for the cuisine trainees by enjoying the recipes prepared during the day.

## UNIFORM AND EQUIPMENT

The school provides trainees with a complete uniform, cleaned by the Ritz Paris' laundry service. Trainees must provide their own safety shoes (mandatory). A secure locker situated in the school's changing room will be provided to each trainee. All professional tools and equipment required for the class will be provided by the school.

## ENTRY REQUIREMENTS

Applicants may apply to our training courses by submitting the registration form available on our website or by sending an email to the following address: [ecole@ritzparis.com](mailto:ecole@ritzparis.com). The form has to be filed at least two weeks before the training course is to start. A response will be sent within 7 days. Once the registration form is accepted by the school's management and upon reception of the required documents (see list on the form), an agreement or written contract will be sent to the applicant stating his/her participation in the training course. A deposit of 30% of the total training course cost is to be paid after the withdrawal period. The remaining 70% is to be paid during the training course, according to the payment schedule specified in the contract.

## ACCOMMODATION

Upon request, the Ecole Ritz Escoffier may also provide a list of hotels, agencies, and websites to enable trainees to find housing in Paris, both individual rental accommodation and rooms for rent in a private home.

For people with disabilities, please contact us directly via email using the following address: [ecole@ritzparis.com](mailto:ecole@ritzparis.com)





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# Long-term Training Courses

OUR TRAINING COURSES ARE DIVIDED INTO TWO SUBJECTS:

## Cuisine and Pastry

EACH SUBJECT IS MADE UP OF THREE LEVELS:  
INTRODUCTORY, INTERMEDIATE AND ADVANCED.

A certificate is awarded at the completion of each level.  
A diploma is awarded after all three levels have been completed

Students who have received the diploma in both Cuisine and Pastry  
will be awarded the Ritz Escoffier Culinary Arts Diploma.

French Cuisine  
Introductory Level

French Cuisine  
Intermediate Level

French Cuisine  
Advanced Level

RITZ ESCOFFIER  
Cuisine Diploma

French Pastry  
Introductory Level

French Pastry  
Intermediate Level

French Pastry  
Advanced Level

RITZ ESCOFFIER  
Pastry Diploma

RITZ ESCOFFIER  
Culinary Arts Diploma

# RITZ ESCOFFIER Culinary Arts Diploma

The Ritz Escoffier Culinary Arts Diploma is an intensive course designed to teach the invaluable skills of the trade to the Chefs of the future; starting off with the basic culinary skills working up to Haute Gastronomie, perfecting their technical abilities and culinary knowledge of French Cuisine.

This training course is available to all candidates over 18 years old and having completed their high school diploma (or equivalent), either changing careers and willing to specialize in French gastronomy or aspiring professionals.

This diploma combines all of the following essential training courses :

## French cuisine

Introductory level • Intermediate level • Advanced level

## French pastry

Introductory level • Intermediate level • Advanced level

The Ritz Escoffier Culinary Arts Diploma is awarded after completion of all six levels in the training course.

Each level has to be validated by the successful completion of a practical exam.

Duration	24 weeks
Number of hours	840 hours
Fee	€40,200 VAT incl. - €33,500 ex. VAT

## CALENDAR

Session 1	Monday January 4 <sup>th</sup> to Friday July 23 <sup>rd</sup> 2021
Session 2	Monday April 19 <sup>th</sup> to Friday December 3 <sup>rd</sup> 2021 (break from July 24 <sup>th</sup> to August 29 <sup>th</sup> )
Session 3	Monday August 30 <sup>th</sup> to Friday April 8 <sup>th</sup> 2022 (break from December 4 <sup>th</sup> 2021 to January 2 <sup>nd</sup> 2022)

## THE RITZ PARIS EXPERIENCE

This training course includes a one-night stay at the Ritz Paris (breakfast included) and a Ritz Escoffier Chef's jacket embroidered with your name.

## PRACTICAL TRAINING IN THE RITZ PARIS KITCHENS AND/OR PASTRY LABORATORY

Subject to availability and the approval of the Ecole Ritz Escoffier management, trainees who earn the Ritz Escoffier Culinary Arts Diploma may extend the training course by participating in an 8-week practical training experience in the Ritz Paris kitchens.







# French Cuisine

## Cuisine

This training course includes three levels dedicated to learning the basics of French cuisine and is designed for beginners whether enthusiasts, aspiring professionals or changing careers.

### Ritz Escoffier Cuisine Diploma

Duration	12 weeks
Number of hours	420 hours
Fee	€25,400 VAT incl. - €21,667 ex. VAT

	Introductory Level	Intermediate Level	Advanced Level
Duration	5 weeks	5 weeks	2 weeks
Number of hours	175 hours	175 hours	70 hours
Fee VAT incl.	€10,500 VAT incl.	€10,500 VAT incl.	€4,400 VAT incl.
Fee ex. VAT	€8,750 ex. VAT	€8,750 ex. VAT	€3,667 ex. VAT

At the end of each level, the trainee is awarded a Certificate in 'French Cuisine' following an ongoing assessment of their work and successful completion of the practical exam. After earning all three certificates, the trainee will be awarded the Ritz Escoffier Cuisine Diploma.

#### THE RITZ PARIS EXPERIENCE

Your Ritz Escoffier Cuisine Diploma includes a lunch at one of the restaurants of the Ritz Paris to discover the culinary creations of the Executive Chef.

#### PRACTICAL TRAINING IN THE RITZ PARIS' KITCHENS

Subject to availability and the approval of the school management, trainees who attend the full French Cuisine program have the option of participating in a 4-week practical training course in the kitchens of the Ritz Paris (restaurants or banqueting services).





## French Cuisine

### Introductory Level

#### CALENDAR

Session 1	Monday January 4 <sup>th</sup> to Friday February 5 <sup>th</sup> 2021
Session 2	Monday April 19 <sup>th</sup> to Friday May 21 <sup>st</sup> 2021
Session 3	Monday August 30 <sup>th</sup> to Friday October 1 <sup>st</sup> 2021

#### TRAINING COURSE GOALS

To enable the trainees to learn the basic culinary skills of French cuisine and master the essential techniques while applying the rules of hygiene and safety in the kitchen.

- Begin to learn about basic stocks and sauces.
- Become familiar with the vegetable chopping techniques depending on the varieties and seasons.
- Prepare basic soups and broths.
- Learn about the basic sides and accompaniments of French cuisine.
- Discover legumes, rice and wholegrain cereals.
- Introduce the different ways of preparing eggs and fresh pasta.
- Prepare basic doughs (shortcrust pastry, puff pastry...).
- Make some stuffings, preparations and flavored butters.
- Prepare hot and cold hors d'oeuvres and starters.
- Discover the classic dishes of French cuisine.
- Master the techniques regarding fish and shellfish: Scale, trim, debone, fillet...
- Master the basic techniques regarding meat and poultry: remove the nerves, debone, tie, dress a chicken,...

Daily management and organization module – introduction: working as a team, managing and monitoring the production and supplies, respecting the procedures and production methods, conserving and storing products.

This Introductory level and the acquisition of skills is validated with the successful completion of a mock exam and a final exam.

## French Cuisine

### Intermediate Level

#### CALENDAR

Session 1	Monday February 15 <sup>th</sup> to Friday March 19 <sup>th</sup> 2021
Session 2	Monday May 31 <sup>st</sup> to Friday July 2 <sup>nd</sup> 2021
Session 3	Monday October 11 <sup>th</sup> to Friday November 12 <sup>th</sup> 2021

#### TRAINING COURSE GOALS

To enable the trainees to broaden their knowledge and master advanced modern culinary techniques:

- Develop their basic knowledge about vegetables.
- Begin to learn about vegetarian and healthy cuisine.
- Discover regional French cuisine.
- Enhance their knowledge about meat and poultry.
- Prepare terrines and foie gras.
- Enhance their knowledge of fish and shellfish and the sauces that accompany them.
- Discover International cuisines.
- Begin to learn about tapas and appetizers.
- Prepare some fine dining Palace sandwiches.
- Discover the 'Ritz Escoffier legacy' dishes.

Daily management and organization module – continuation: working as a team, managing and monitoring the production and supplies, respecting the procedures and production methods, conserving and storing products.

Subject to availability and registration, the five-week session may conclude with a visit to the famous French wholesale market in Rungis. This trip is included in the price of the training course. A visit to a vegetable producer will be organized during the training course.

This Intermediate level and the acquisition of skills is validated with the successful completion of a mock exam and a final exam.

## French Cuisine

### Advanced Level

#### CALENDAR

Session 1	Monday March 29 <sup>th</sup> to Friday April 9 <sup>th</sup> 2021
Session 2	Monday July 12 <sup>th</sup> to Friday July 23 <sup>rd</sup> 2021
Session 3	Monday November 22 <sup>nd</sup> to Friday December 3 <sup>rd</sup> 2021

#### TRAINING COURSE GOALS

To become familiar with the cuisine of Michelin-starred restaurants, master modern culinary techniques, discover the art and the underlying approach to Haute Gastronomie culinary creations.

- Begin to learn about low temperature cooking.
- Start to learn about preparing 'amuse-bouches', plating and presentation skills.
- Become familiar with the Espadon, the two Michelin-starred gastronomic restaurant of the Ritz Paris.
- Create a menu and organize a service as a real-life situation to validate the acquisition of skills of the Advanced level.

Daily management and organization module – final section: working as a team, managing and monitoring the production and supplies, respecting the procedures and production methods, conserving and storing products.





# Pastry

This training course includes three levels dedicated to learning the basics of French pastry-making and is designed for beginners whether enthusiasts, aspiring professionals or changing careers.

## Ritz Escoffier Pastry Diploma

Duration	12 semaines
Number of hours	420 hours
Fee	21,900€ VAT incl. - 18,250€ ex. VAT

	Introductory Level	Intermediate Level	Advanced Level
Duration	5 weeks	5 weeks	2 weeks
Number of hours	175 hours	175 hours	70 hours
Fee VAT incl.	€8,900 VAT incl.	€9,200 VAT incl.	€3,800 VAT incl.
Fee ex. VAT	€7,417 ex. VAT	€7,667 ex. VAT	€3,167 ex. VAT

At the end of each level, the trainee is awarded a Certificate in French Pastry following an ongoing assessment of their work and successful completion of the practical exam. After earning all three certificates, the trainee will be awarded the Ritz Escoffier Pastry Diploma.

### THE RITZ PARIS EXPERIENCE

Your Ritz Escoffier Pastry Diploma includes a lunch at one of the restaurants of the Ritz Paris to discover the culinary creations of the Executive Chef.

### PRACTICAL TRAINING IN THE RITZ PARIS’ PASTRY LABORATORY

Subject to availability and the approval of the school management, trainees who attend all three levels of the program may extend the training course by participating in a 4-week practical training course in the pastry laboratory of the Ritz Paris.

# French Pastry

## Introductory Level

### CALENDAR

Session 1	Monday January 4 <sup>th</sup> to Friday February 5 <sup>th</sup> 2021
Session 2	Monday April 19 <sup>th</sup> to Friday May 21 <sup>st</sup> 2021
Session 3	Monday August 30 <sup>th</sup> to Friday October 1 <sup>st</sup> 2021

### TRAINING COURSE GOALS

To enable the trainees to learn the basic culinary skills of French pastry-making and master the essential techniques while applying the rules of hygiene and safety in the pastry laboratory.

To learn how to make:

- Biscuits and sponge cakes: dacquoise, lady fingers...
- Traditional layered cakes and tarts.
- Meringues and meringue-based preparations: Swiss meringue, Italian meringue, macarons...
- Basic creams and cream-based preparations: pastry cream, diplomat cream, chocolate mousse, fruit mousse...
- Loaf cakes, 'gâteaux de voyage' and 'petits fours': lemon loaf cake, chocolate loaf cake, 'mignardises'...
- Jams and other fruit-based preparations.
- Classic 'viennoiseries' (basics)
- Introduction to working with chocolate.

Daily management and organization module – introduction: working as a team, managing and monitoring the production and supplies, respecting the procedures and production methods, conserving and storing products.

This Introductory level and the acquisition of skills is validated with the successful completion of a mock exam and a final exam.

# French Pastry

## Intermediate Level

### CALENDAR

Session 1	Monday February 15 <sup>th</sup> to Friday March 19 <sup>th</sup> 2021
Session 2	Monday May 31 <sup>st</sup> to Friday July 2 <sup>nd</sup> 2021
Session 3	Monday October 11 <sup>th</sup> to Friday November 12 <sup>th</sup> 2021

### TRAINING COURSE GOALS

To enable the trainees to broaden their knowledge and master advanced modern pastry-making techniques.

To learn how to make:

- Modern and innovative 'viennoiseries': inverted puff pastry, two-tone croissant...
- Regional specialties: 'gâteau basque', 'cannelés' from Bordeaux, Kouign-amann...
- Haute Couture layered cakes and tarts.
- Traditional cakes revisited: Paris-Brest, Saint-Honoré...
- Ice creams, sorbets, and seasonal iced recipes.
- Confectionary: nougats, 'pâtes de fruits', marshmallows...
- Discover the basics of bread-making: baguette, special breads...
- Improve skills when working with chocolate: bite-sized chocolate bonbons, chocolate bars, modern chocolate decorations.

Daily management and organization module – continuation: working as a team, managing and monitoring the production and supplies, respecting the procedures and production methods, conserving and storing products.

A tour of a Parisian pastry shop, led by our Chef Instructors, will be included in your training program.

This Intermediate level and the acquisition of skills is validated with the successful completion of a mock exam and a final exam.





## French Pastry

### Advanced Level

#### CALENDAR

Session 1	Monday March 29 <sup>th</sup> to Friday April 9 <sup>th</sup> 2021
Session 2	Monday July 12 <sup>th</sup> to Friday July 23 <sup>rd</sup> 2021
Session 3	Monday November 22 <sup>nd</sup> to Friday December 3 <sup>rd</sup> 2021

#### TRAINING COURSE GOALS

To become familiar with the pastry-making of Michelin-starred restaurants and discover the art and the underlying approach to modern pastry-making.

- Learn about the process of creating a plated dessert and pastries sold in a boutique.
- Discover the basics of sugar art (cooking sugar and shaping sugar decorations).
- Make festive layered cakes: 'pastillage' (decorative sugar paste), nougatine, croquembouches, wedding cakes...
- Prepare a buffet of pastries at the end of the course to validate the acquisition of skills of the Advanced level.

Daily management and organization module – final section: working as a team, managing and monitoring the production and supplies, respecting the procedures and production methods, conserving and storing products.



## Short-term Training Courses

### French Cuisine

High level training courses for experienced food service industry professionals.

Duration	3 days
Number of hours	21 hours
Fee	€1,500 VAT incl. - €1,250 ex. VAT

Trainees will be awarded a certificate at the end of each training course. Sessions will only be held if at least 4 students are signed up.

### Haute Cuisine

Come discover the secrets of French 'Haute Gastronomie' in the heart of the Ritz Paris.

#### TRAINING COURSE GOALS

To enable the participants to:

- Master the use of noble and exceptional ingredients
- Prepare Michelin-starred recipes
- Refine the methodology of plating

#### ON THE SCHEDULE

- Haute Couture gastronomy with exclusive recipes from the Ecole Ritz Escoffier
- Discovery of 'l'Espadon' through the creations of the Executive Chef of the Ritz Paris' kitchens

#### CALENDAR

Session 1	Wednesday February 10 <sup>th</sup> to Friday February 12 <sup>th</sup> 2021
Session 2	Wednesday October 6 <sup>th</sup> to Friday October 8 <sup>th</sup> 2021



# Healthy Cuisine

Come discover healthy and delicious recipes that make full-flavored menus.

## TRAINING COURSE GOALS

To enable the participants to:

- Use ingredients to their full potential.
- Acquire zero-waste cooking habits.
- Prepare recipes restricting the use of sugar, gluten and some animal-based ingredients.

## ON THE SCHEDULE

- Prepare vegetarian and vegan recipes using seasonal products.
- Emphasize the use of ingredients such as cereals and legumes.
- Learn culinary techniques and tips to help reduce or replace some products; and prepare a large variety of menus leaning toward the inclusion of more ingredients of vegetable origin.

## CALENDAR

Session 1	Wednesday April 14 <sup>th</sup> to Friday April 16 <sup>th</sup> 2021
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# Charcuterie course

Enjoy a three-day immersion course in our kitchens to become familiar with charcuterie preparations.

## TRAINING COURSE GOALS

To enable the participants to:

- Master techniques such as deveining, preparing marinades, and cooking foie gras.
- Learn how to debone meat and poultry, prepare stuffings and jellies.
- Refine the methodology to present and tastefully serve charcuterie preparations.

## ON THE SCHEDULE

- Terrines, 'pâtés en croûte', fine dining ballotines et foies gras.
- Stuffings to prepare sausages, puddings and 'paupiettes'.

## CALENDAR

Session 1	Wednesday March 24 <sup>th</sup> to Friday March 26 <sup>th</sup> 2021
Session 2	Wednesday November 17 <sup>th</sup> to Friday November 19 <sup>th</sup> 2021





# French Pastry

High level training courses for experienced baking and pastry professionals. Trainees will be awarded a certificate at the end of each training course. Sessions will only be held if at least 4 students are signed up.

## Tarts and 'gâteaux de voyage'

Preparing gourmet tarts and unique cakes

Duration	3 days
Number of hours	21 hours
Fee	€1,320 VAT incl. – €1,100 ex. VAT

### TRAINING COURSE GOALS

- Enable the participants to learn or perfect their tart and cake-making skills:
- Learn how to line a tart case.
- Assemble some simple layered cakes (sponge cake, insert...).
- Make icings, glazes, velvet effect preparations, coatings.
- Decorate (introduction to a variety of decorating techniques: pipping, preparing chocolate decorations...).

### ON THE SCHEDULE

- Various seasonal tarts
- Loaf cakes and soft cakes

### CALENDAR

Session 1	Wednesday February 10 <sup>th</sup> to Friday February 12 <sup>th</sup> 2021
Session 2	Wednesday October 6 <sup>th</sup> to Friday October 8 <sup>th</sup> 2021



## Layered cakes and small cakes

Assembling layered cakes and small cakes to share

### TRAINING COURSE GOALS

Enable the participants to learn or perfect their layered cake and small cake-making skills.

- Prepare sponge cakes, mousses, inserts.
- Assemble layered cakes.
- Decorate (glaze, ice or spray velvet effect onto a cake).

### ON THE SCHEDULE

- Small individual chocolate cakes
- Small individual fruit-based cakes
- Fruit-based and chocolate-based large layered cakes to share

### CALENDAR

Session 1 | Wednesday April 14<sup>th</sup> to Friday April 16<sup>th</sup> 2021



## Viennoiseries and buns ('snacking')

Discover the secrets of viennoiserie, folding, and rising.

Duration	4 days
Number of hours	28 hours
Fee	€1,760 VAT incl. - €1,467 ex. VAT

### TRAINING COURSE GOALS

Enable the participants to learn or perfect their viennoiserie and snack-making skills:

- Prepare the doughs: kneading, rolling out, folding, cutting out, shaping.
- Becoming familiar with viennoiserie baking techniques: using egg wash, scoring...
- Learn some decoration techniques: glazing, spraying...

### ON THE SCHEDULE

- Viennoiseries : croissants, pains au chocolat, two-tone croissants
- Buns ('snacking')
- Brioche, foccacia, ciabatta

### CALENDAR

Session 1	Tuesday March 23 <sup>rd</sup> to Friday March 26 <sup>th</sup> 2021
Session 2	Tuesday November 16 <sup>th</sup> to Friday November 19 <sup>th</sup> 2021

# Taylor-Made Courses

THE ECOLE RITZ ESCOFFIER ALSO OFFERS  
ITS EXPERTISE WITH TAYLOR-MADE COURSES.

## Immersion

From half a day to several weeks, we offer courses designed in accordance to your needs intended for teaching Chefs, trainees in a cooking or baking school, experienced professionals, working independently or for a company.

## Masterclasses

Our team of Chefs come to you to teach Masterclasses - either in France or abroad, to share their French cooking and baking expertise.

## Consulting

Our team of Experts also assists and accompanies you in the completion of your projects whatever your needs may be – launching a new project, creating or renewing your menus, optimizing your working methods and processes.

Please contact us for a personalized quote: [ecole@ritzparis.com](mailto:ecole@ritzparis.com)







## Contact

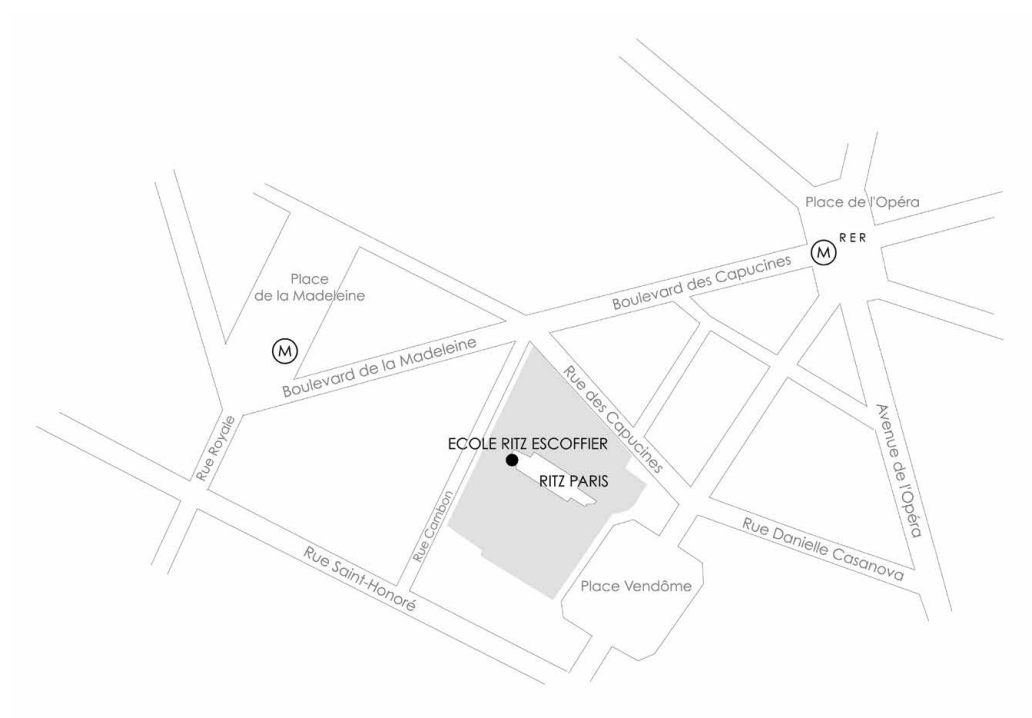
ÉCOLE RITZ ESCOFFIER – RITZ PARIS

15 Place Vendôme 75001 Paris

T +33 1 43 16 30 50

[ecole@ritzparis.com](mailto:ecole@ritzparis.com)

[RITZESCOFFIER.COM](http://RITZESCOFFIER.COM)



## Application form

PROGRAM \_\_\_\_\_

DATE \_\_\_\_\_ TERM \_\_\_\_\_

### 1. PERSONAL INFORMATION

First name \_\_\_\_\_ Last name \_\_\_\_\_

Date of birth (day/month/year) \_\_\_\_\_ Place of birth \_\_\_\_\_

Nationality \_\_\_\_\_ Profession \_\_\_\_\_

### STREET ADDRESS

Street \_\_\_\_\_

City \_\_\_\_\_ Postal/Zip code \_\_\_\_\_

State/Province \_\_\_\_\_ Country \_\_\_\_\_

E-mail \_\_\_\_\_

Primary phone (country code \_\_\_\_ ) - \_\_\_\_\_

Mobile (country code \_\_\_\_ ) - \_\_\_\_\_

### PASSPORT INFORMATION

Country \_\_\_\_\_ Passport number \_\_\_\_\_ Expiration date \_\_\_\_\_

Kindly note that all non-EU citizens must ensure they hold all necessary documents providing them right of entry and stay in France (visa, residence permit, etc.) and to be valid throughout the term of their course training.

### 2. PERSON TO CONTACT IN CASE OF EMERGENCY

First name \_\_\_\_\_ Last name \_\_\_\_\_

E-mail \_\_\_\_\_ Primary phone (country code \_\_\_\_ ) - \_\_\_\_\_

Mobile (country code \_\_\_\_ ) - \_\_\_\_\_

### 3. HOW DID YOU FIND OUT ABOUT THE ÉCOLE RITZ ESCOFFIER?

\_\_\_\_\_

### 4. PLEASE KINDLY ADVISE OF ANY KIND OF DISEASE, DISABILITY, FOOD ALLERGY OR DIETARY RESTRICTIONS

No Yes - Details \_\_\_\_\_

### 5. LANGUAGE PROFICIENCY

French	None	Fair	Good	Fluent
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English	None	Fair	Good	Fluent
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Mother tongue \_\_\_\_\_

In which language would you like to receive the training material? French English



## 6. UNIFORMS

Chef coat \_\_\_\_\_ Pants \_\_\_\_\_

The trainee shall bring and wear her/his own safety shoes.

A list of suppliers can be provided by the school.

## 7. ADMISSION REQUIREMENTS

The following documents must be submitted with the application:

The application form completed, dated and signed

A resume that shall include your professional experience, education and other interests

A cover letter explaining the reasons you are interested in applying for the particular course, including your short and long-term career goals

Copy of your passport (number of passport and information with signature appearing) or of your ID (for E.U. citizens only)

2 ID pictures (name written in the back)

Medical certificate confirming your ability to work

International health insurance and insurance against third-party liability coverage

## 8. REGISTRATION CONFIRMATION

Once you have submitted the above mentioned documents, a professional training contract or agreement will be sent to you to officially confirm your registration. 30% of the total amount of the training shall be paid after the cancellation period and the remaining 70% shall be paid during your training in accordance with the contractual payment schedule.

I acknowledge having read and agree to the general Terms and Condition of Sales at the École Ritz Escoffier.

Date \_\_\_\_\_

Signature

Documents to be sent to the École Ritz Escoffier - Ritz Paris

15 Place Vendôme 75001 Paris - France

ecole@ritzparis.com