



Short-term Training Courses

French Cuisine

High-level training courses for experienced food service industry professionals.

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| 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.

BUFFET – COCKTAIL PIECES

From the preliminary preparations, to the production and service, prepare a cocktail buffet from A to Z.

TRAINING COURSE GOALS

To teach the participants how to:

- Prepare warm and cold cocktail pieces using fine-dining quality ingredients
- Optimize the use of those ingredients
- Offer a large diversity of cocktail pieces, both taste-wise and presentation-wise
- Learn how to set-up a buffet in a tasteful and sophisticated manner

AGENDA

- Brainstorming on how to turn traditional French cuisine recipes into finger food versions.
- Preliminary preparations, production and service of several cocktail pieces to set-up a buffet at the end.

CALENDRIER

Session 1 | Wednesday, February 16th to Friday, February 18th 2022

Sous-vide cooking

Take advantage of those 3 days spent in the kitchen to become familiar with this cooking/conservation technique.

TRAINING COURSE GOALS

- To discover the range of possibilities offered by the sous-vide cooking and conservation technique
- To learn new techniques to optimize time thanks to this method

AGENDA

- To become familiar with the sous-vide cooking and conservation principles depending on the type of food used
- To focus on hygiene rules
- To prepare meat, fish and vegetable-based dishes

CALENDAR

| | |
|-----------|--|
| Session 1 | Wednesday, March 30 th to Friday, April 1 st 2022 |
| Session 2 | Wednesday, October 12 th to Friday, October 14 th 2022 |



Haute Cuisine

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

TRAINING COURSE GOALS

- To master the use of noble and exceptional ingredients
- To prepare Michelin-starred recipes
- To refine the methodology of plating

AGENDA

- 'Haute Couture' gastronomy with exclusive recipes from the Ecole Ritz Escoffier

CALENDAR

| | |
|-----------|---|
| Session 1 | Wednesday, June 1 st to Friday, June 3 th 2022 |
| Session 2 | Wednesday, November 30 th to Friday, December 2 nd 2022 |





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.

Chocolate and confectionary

Introduction to chocolate and confectionary-making to prepare chocolate bonbons, chocolate bars, chocolate bites, caramels, 'pâte de fruits', marshmallows, etc.

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

TRAINING COURSE GOALS

Allow the participants to learn or improve their chocolate and confectionary-making techniques.

- To prepare ganaches with different flavors (chocolate, spices, fruit, etc.); praline pastes and Giandujas; molded and framed chocolate bonbons composed of two layers; coating the bonbons in chocolate and decorating them by hand or using a chocolate coating machine; caramels.
- To start learning about chocolate and confectionary-making decorating techniques.

AGENDA

- Molded chocolate bonbons, or chocolate bonbons coated in chocolate
- Various confectionary products (marshmallow, 'pâte de fruits', caramels, nougats, etc.)

CALENDAR

| | |
|-----------|--|
| Session 1 | Wednesday, February 16 th to Friday, February 18 th 2022 |
| Session 2 | Wednesday, October 11 th to Friday, October 14 th 2022 |

Layered cakes and small cakes

Assembling layered cakes and small cakes to share

TRAINING COURSE GOALS

To enable the participants to learn or perfect their layered cake and individual cake-making skills.

- To prepare sponge cakes, mousses, inserts.
- To assemble layered cakes.
- To decorate (glaze, ice or spray velvet effect onto a cake).

AGENDA

- Individual chocolate cakes
- Individual fruit-based cakes
- Fruit-based and chocolate-based large layered cakes to share

CALENDAR

Session 1 | Wednesday, May 31st to Friday, June 3rd 2022



Viennoiseries and buns ('snacking')

Discover the secrets of viennoiserie, folding, and rising.

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

TRAINING COURSE GOALS

To enable the participants to learn or perfect their viennoiserie and snack-making skills.

- To prepare the doughs: kneading, rolling out, folding, cutting out, shaping.
- To become familiar with viennoiserie baking techniques: using egg wash, scoring...
- To learn some decoration techniques: glazing, spraying...

AGENDA

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

CALENDAR

| | |
|-----------|---|
| Session 1 | Tuesday, March 29 th to Friday, April 1 st 2022 |
| Session 2 | Tuesday, November 29 th to Friday, December 2 nd 2022 |