



*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.

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 15th to Friday, February 17th 2023

Canning and preserving

Enjoy a 3-day cuisine immersion program to be introduced to the different conservation techniques.

TRAINING COURSE GOALS

- Discuss the different preparation and canning options of foods to preserve them.
- Discover the canning possibilities and uses of different ingredients.

AGENDA

- Learn how to choose, prepare and serve the preserved ingredients.
- Be introduced to the cooking and preserving rules depending on the type of ingredients used
- Focus on the hygiene rules, canning rules and expiration dates.
- Can products using different methods: sterilisation, vinegar and salt curing

CALENDAR

Session 1

Wednesday, June 7th to Friday, June 9th 2023



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, October 11th to Friday, October 13th 2023





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.

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, June 7th to Friday, June 9th 2023

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

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 14 th to Friday, March 17 th 2023
Session 2	Tuesday, October 10 th to Friday, October 13 th 2023

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, April 19th to Friday, April 21th 2023

