



Professional short term training programs

French Cuisine

Advanced level training programs designed for established food service professionals.

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| Duration | 3 days |
| Number of hours | 21 hours |
| Rate | 1,800€ (VAT incl.) |

A Certificate is awarded to the trainee at the end of each training program. Sessions will be held on the condition that at least 4 students are registered.

Charcuterie

The art of cooked and cured meats

Enter the world of charcuterie through our 3-day training program and become an expert in artisanal cured meats.

COURSE OBJECTIVES

- Learn how to devein, marinate and cook *foie gras*
- Learn how to debone meat and poultry and make stuffings and jellies
- Discover creative techniques for plating and presenting an appetizing charcuterie board

ON THE PROGRAM

- Terrines, *pâtés en croûte*, ballotines and luxury *foie gras*
- *Boudin* sausages, salami and *paupiette* meat rolls

CALENDAR

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|-----------|--|
| Session 1 | Wednesday March 20 th to Friday March 22 nd , 2019 |
| Session 2 | Wednesday, July 10 th to Friday, July 12 th , 2019 |

The cocktail party buffet

All about *hors d'oeuvres*

Learn how to host your very own cocktail party. Prepare a buffet of *hors d'oeuvres* from A to Z.

COURSE OBJECTIVES

- Learn how to assemble and present canapés
- Make *verrine* shot glass appetizers
- Create luxury hot and cold *hors d'oeuvres*

ON THE PROGRAM

- Preparing and presenting a cocktail party buffet fit to be served at a luxury hotel

CALENDAR

| | |
|-----------|--|
| Session 1 | Wednesday, April 17 th to Friday, April 19 th , 2019 |
| Session 2 | Wednesday, July 31 st to Friday, August 2 nd , 2019 |

Wild game

Cook like a hunter

Enter the world of hunting, hanging, butchering and preserving wild game. Multiple techniques will be introduced, including how to plate an appetizing dish of prepared game.

COURSE OBJECTIVES

- Learn how to butcher, prepare and cook large wild game
- Master the preparation, trussing and cooking techniques applied to feathered game
- Prepare accompaniments and well-known sauces that traditionally go with wild game

ON THE PROGRAM

- 1 day of feathered game
- 1 day of large game
- 1 day of game-based terrines

CALENDAR

| | |
|---------|--|
| Session | Wednesday, October 2 nd to Friday, October 4 th , 2019 |
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Fine dining

Preparing five-star cuisine

In the heart of the Ritz Paris, discover the secrets to French haute gastronomie.

COURSE OBJECTIVES

- Learn how to select and prepare prized and rare ingredients
- Recreate Michelin-starred dishes
- Fine-tune your plating abilities

ON THE PROGRAM

- *Haute Couture* cuisine with exclusive Ecole Ritz Escoffier recipes
- Different culinary experience at L'Espadon to discover the culinary creations of Nicolas Sale, Executive Chef of the Ritz Paris

CALENDAR

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| Session | Wednesday, May 29 th to Friday, May 31 st , 2019 |
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French Pastry

Advanced level training programs designed for established baking and pastry-making professionals.

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|-----------------|--------------------|
| Duration | 3 days |
| Number of hours | 21 hours |
| Rate | 1,500€ (VAT incl.) |

A Certificate is awarded to the trainee at the end of each training program. Sessions will be held on the condition that at least 4 students are registered.

Regional French specialties and viennoiseries

A chance to take a delicious trip around France and discover the secrets to making the perfect viennoiseries

COURSE OBJECTIVES

- Discover and prepare regional specialties from all over France
- Master kneading, folding, shaping and breadmaking
- Understand the process of fermentation

ON THE PROGRAM

- Classic and modern regional specialties
- Viennoiseries, classic and luxury style
- Portable cakes and biscuit

CALENDAR

| | |
|-----------|--|
| Session 1 | Wednesday, March 27 th to Friday, March 29 th , 2019 |
| Session 2 | Wednesday, July 10 th to Friday, July 12 th , 2019 |

Five-star pastries and desserts

Enter the world of *haute couture* sweets in the heart of the Ritz Paris.

COURSE OBJECTIVES

- Master classic French pastries and desserts
- Prepare filled chocolate bars and chocolate decorations
- Fine-tune your plating skills for texture, temperature and color

ON THE PROGRAM

- 1 day of classic pastries and desserts
- 1 day of luxury hotel style plated desserts
- 1 day of chocolate

CALENDAR

| | |
|-----------|--|
| Session 1 | Wednesday, April 17 th to Friday, April 19 th , 2019 |
| Session 2 | Wednesday, July 31 st to Friday, August 2 nd , 2019 |

Wedding cake and Croquembouche

Showstopping *pièces de résistance*

Learn the fundamentals necessary to make original Croquembouche and wedding cakes.

COURSE OBJECTIVES

- Acquire techniques for working with sugar paste
- Perfect your piping bag decorating skills
- Discover pulled sugar
- Learn how to work with nougatine

ON THE PROGRAM

- Make a wedding cake
- Prepare and assemble a Croquembouche

CALENDAR

| | |
|-----------|--|
| Session 1 | Wednesday, May 29 th to Friday, May 31 st , 2019 |
| Session 2 | Wednesday, October 2 nd to Friday, October 4 th , 2019 |