



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 th to Friday February 12 th 2021
Session 2	Wednesday October 6 th to Friday October 8 th 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 th to Friday April 16 th 2021
-----------	--



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 th to Friday March 26 th 2021
Session 2	Wednesday November 17 th to Friday November 19 th 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 th to Friday February 12 th 2021
Session 2	Wednesday October 6 th to Friday October 8 th 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 14th to Friday April 16th 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 rd to Friday March 26 th 2021
Session 2	Tuesday November 16 th to Friday November 19 th 2021



Contact

ÉCOLE RITZ ESCOFFIER – RITZ PARIS

15 Place Vendôme 75001 Paris

T +33 1 43 16 30 50

ecole@ritzparis.com

RITZESCOFFIER.COM

