

Ecole Lenôtre

Short courses programme • Calendar • January-July 2010

	January	February	March	April	May	June	July
Pastry Vincent Mary • Gérard Taurin, MOF • Anthony Guy • Christophe Rhedon, MOF							
Cakes and entremets: traditional and current tastes	4 to 8	22 to 26		6 to 9	10 to 12	28/06 to 2/07	
New range of flavours, textures and techniques for cakes and entremets	18 to 22		22 to 26		17 to 21		5 to 9
Pâtisseries on a chocolate theme: cakes, entremets and goodies	11 to 15		29/03 to 2/04		3 to 7	21 to 25	
Savoury and sweet petits fours: the basics	25 to 29			19 to 23	31/05 to 04/06		19 to 23
Prestigious and soft petits fours		1 to 5	15 to 19	26 to 30		7 to 11	26 to 30
The macaroons : a festival of flavours and fillings	4 to 8	8 to 12	22 to 26		10 to 12	21 to 25	
Soft cakes to take away	25 to 29		9 to 12		10 to 12	28/06 to 2/07	
Individual cakes and glasses for boutiques		1 to 5	29/03 to 2/04		25 to 28		5 to 9
The basic techniques of French pastry and their applications			9 to 12		17 to 21		12 to 16

Special Guests **NEW!** The greatest Pastry Chefs reveal their secrets

Pastry							
Christophe Michalak, World Champion in Pastry			15 to 16				
Amaud Lahrer, MOF: "my creations for 2010"						7 to 9	
Christophe Felder, Pastry Chef : my recipes 2010"					17 to 19		
Franck Michel, MOF, Pastry World Champion : Entremets, tarts and individual cakes		9 to 12		27 to 30		1 to 4	
Philippe Rigollot, MOF, World Champion, Pastry Chef of Restaurant Pic***, Valence				12 to 14			
Chocolate, Confectionery							
Thierry Atlan, MOF: Chocolate bonbons, new flavours and textures			1 to 5	19 to 23		14 to 18	
Olivier Vidal, MOF: World of sugar confectionery		1 to 5					26 to 30
Bakery							
Traditional breads: natural and sponge starters, fermented dough, ... with Frederic Lalos, MOF	18 to 22		1 to 5	26 to 30		7 to 11	26 to 30
Plated desserts							
Philippe Moreno, Pastry Chef in Gerald Passedat's restaurant***: Prestigious plated desserts for restaurants				6 to 8			
Jérôme Oliveira, Pastry World Champion, Chef in hôtel Plaza Athénée							10 to 13

Chocolate, confectionery and sugar work Anthony Guy • Christophe Rhedon, MOF, Champion d'Europe de Sucre d'Art • Thierry Atlan, MOF

Working with chocolate according to Christophe Rhedon, MOF: fillings, deeping and coating	18 to 22	22 to 26		6 to 9		7 to 11	
The art of sugar with Christophe Rhedon, MOF, Sugar work European Champion: blown, pulled, bubbled sugar, ...		8 to 12		26 to 30		14 to 18	
Proficiency course in sugar work with Christophe Rhedon, MOF, Sugar work European Champion				12 to 16			5 to 9
Tiered cakes and croquebouches			15 to 19		25 to 28		19 to 23

Bakery, Viennese Pastry Philippe Boivin • Vincent Mary • Anthony Guy • Christophe Rhedon, MOF • Jean-Louis Clément, MOF

Viennese pastries and doughs: a full range of products for boutiques	11 to 15	22 to 26		12 to 16		14 to 18	19 to 23
Savoury and sweet tarts, torts and Viennese pastries			22 to 26		17 to 21		5 to 9
Small breads and Viennese pastries for hotels and restaurants		15 to 19	29/03 to 2/04		31/05 to 04/06		12 to 16

Ice creams and frozen desserts Anthony Guy • Gérard Taurin, MOF, Champion du Monde de Glace

Ice cream technology and its applications with Gérard Taurin, MOF, Ice Cream World Champion	25 to 29		9 to 12	12 to 16	31/05 to 04/06		19 to 23
Ice creams and frozen desserts for boutiques		8 to 12			3 to 7	21 to 25	
Ice sculptures and applications for buffets presentations with Gérard Taurin, MOF, Ice Cream World Champion		1 to 5		6 to 9		28/06 to 2/07	

Plated desserts Vincent Mary • Anthony Guy • Christophe Rhedon, MOF

Plated desserts: quick assembly and easy to send out	18 to 22		1 to 5	19 to 23	25 to 28		12 to 16
Hot and cold desserts for restaurants		15 to 19	29/03 to 2/04		3 to 7	28/06 to 2/07	
The plate and the dessert: fine tuning		22 to 26	15 to 19	26 to 30		7 to 11	26 to 30

Chefs' Signatures **NEW!** The greatest Chefs reveal their secrets

The Cuisine according to Frédéric Anton, MOF, Chef of Pré Catelan***, Paris			29/03 to 2/04		25 to 28	28/06 to 2/07	
Thierry Marx, stared Chef: No conflict between tradition and innovation!				12 to 13			
Jean-Paul Jeunet, Jacques Lameloise and Emile Jung, stared Chefs	En cours de programmation : nous consulter						
The Tuesdays of Olivier Poussier, Chef Sommelier Lenôtre, World Best Sommelier 2000					11	08	06
Sergio Mei, Executive Chef of Four Seasons, Milan: Italian cuisine				27 to 29			
Jean-Marie Gautier, MOF, Chef of Hotel du Palais*, Biarritz	25 to 29						
Appetizers and starters according to Joël Robuchon, MOF		1 to 5	15 to 19		3 to 7		5 to 9
The Cuisine according to Joël Robuchon, MOF	11 to 15		1 to 5	19 to 23		7 to 11	26 to 30

Cuisine, catering Jean-Bernard Fichetpain • Philippe Girard • Christophe Mitray • Jean-Michel Bannwart, MOF

Contemporary appetizers and cocktail dinners	11 to 15	22 to 26	29/03 to 2/04		25 to 28	28/06 to 2/07	
Vacuum sealed cooking and its applications for restaurants			8 to 12	22 to 26	17 to 21		
Banqueting for hotels and receptions				12 to 16		14 to 18	
Market cuisine: sea, lake and river fish	25 to 29		22 to 26		3 to 7	21 to 25	
Market cuisine: meat and poultry		8 to 12		19 to 23	31/05 to 04/06		12 to 16
Methods and applications of sauces, jus, emulsions, siphons and stocks, ...	4 to 8		1 to 5		10 to 12		26 to 30
Mastering the art of working with foie gras					10 to 12		5 to 7
Catering preparations and meals to take away for boutiques and receptions	4 to 8	15 to 19		6 to 9	31/05 to 04/06		19 to 23
Traditional terrines and charcuterie for boutiques	18 to 22		15 to 19		17 to 21		12 to 16
Mastering the art of preserves: salted, pickled, sterilised, vacuum cooked, ...		1 to 5	29/03 to 2/04			21 to 25	
The basic techniques of cuisine and their applications		15 to 19		6 to 9		14 to 18	19 to 23

Caterer for receptions

The fine art of buffets presentation by Nathalie Gendre, buffet designer		15 to 19		12 to 16			
Table and buffet service in receptions	26 to 29			13 to 16			