

**Ecole Lenôtre**  
**Short courses programme • Fees • January-July 2010**

	5 days = 35 hours		Other duration	
	€ Out of tax	€ Tax included	€ Out of tax	€ Tax included
<b>Pastry</b>				
Cakes and entremets: traditional and current tastes	1 610,00	1 925,56	27 hours 1 242,00	1 485,43
New range of flavours, textures and techniques for cakes and entremets	1 610,00	1 925,56		
Pâtisseries on a chocolate theme: cakes, entremets and goodies	1 610,00	1 925,56		
Savoury and sweet petits fours: the basics	1 610,00	1 925,56		
Prestigious and soft petits fours	1 610,00	1 925,56		
The macarons : a festival of flavours and fillings	1 610,00	1 925,56	20 hours 920,00	1 100,32
Soft cakes to take away	1 610,00	1 925,56	27 hours 1 242,00	1 485,43
Individual cakes and glasses for boutiques	1 610,00	1 925,56	27 hours 1 242,00	1 485,43
The basic techniques of French pastry and their applications	1 610,00	1 925,56	27 hours 1 242,00	1 485,43
<b>Special Guests</b>				
<b>Pastry</b>				
Christophe Michalak, Word Champion in Pastry			15 hours 690,00	825,24
Arnaud Lahrer; MOF: "my creations for 2010"			20 hours 920,00	1 100,32
Christophe Felder, Pastry Chef : my recipes 2010"			20 hours 920,00	1 100,32
Franck Michel, MOF, Pastry World Champion : Entremets, tarts and individual cakes			27 hours 1 242,00	1 485,43
Philippe Rigollot, MOF, World Champion, Pastry Chef of Restaurant Pic***, Valence			20 hours 920,00	1 100,32
<b>Chocolate, Confectionery</b>				
Thierry Atlan, MOF: Chocolate bonbons, new flavours and textures	1 610,00	1 925,56		
Olivier Vidal, MOF: World of sugar confectionery	1 610,00	1 925,56		
<b>Boulangerie • Bakery</b>				
Traditional breads: natural and sponge starters, fermented dough, ... with Frederic Lalos, MOF	1 610,00	1 925,56		
<b>Desserts de restaurants • Plated desserts</b>				
Philippe Moreno, Pastry Chef in Gerald Passedat's restaurant***: Prestigious plated desserts for restaurants			20 hours 920,00	1 100,32
Jérôme Oliveira, Pastry World Champion, Chef in hôtel Plaza Athénée			15 hours 795,00	950,82
<b>Chocolate, confectionery and sugar work</b>				
Working with chocolate according to Christophe Rhedon, MOF: fillings, deeping and coating	1 610,00	1 925,56	27 hours 1 242,00	1 485,43
The art of sugar with Christophe Rhedon, MOF, Sugar work European Champion: blown, pulled, bubbled sugar, ...	1 470,00	1 758,12		
Proficiency course in sugar work with Christophe Rhedon, MOF, Sugar work European Champion	1 470,00	1 758,12		
Tiered cakes and croquebouches	1 610,00	1 925,56	27 hours 1 242,00	1 485,43
<b>Bakery, Viennese Pastry</b>				
Viennese pastries and doughs: a full range of products for boutiques	1 610,00	1 925,56		
Savoury and sweet tarts, torts and Viennese pastries	1 610,00	1 925,56		
Small breads and Viennese pastries for hotels and restaurants	1 610,00	1 925,56		
<b>Ice creams and frozen desserts</b>				
Ice cream technology and its applications with Gérard Taurin, MOF, Ice Cream World Champion	1 610,00	1 925,56	27 hours 1 242,00	1 485,43
Ice creams and frozen desserts for boutiques	1 610,00	1 925,56		
Ice sculptures and applications for buffets presentations with Gérard Taurin, MOF, Ice Cream World Champion	1 610,00	1 925,56	27 hours 1 242,00	1 485,43
<b>Plated desserts</b>				
Plated desserts: quick assembly and easy to send out	1 610,00	1 925,56	27 hours 1 242,00	1 485,43
Hot and cold desserts for restaurants	1 610,00	1 925,56		
The plate and the dessert: fine tuning	1 610,00	1 925,56		
<b>Chefs' Signatures</b>				
The Cuisine according to Frédéric Anton, MOF, Chef of Pré Catelan***, Paris	1 960,00	2 344,16	27 hours 1 512,00	1 808,35
Thierry Marx, stared Chef: No conflict between tradition and innovation!			15 hours 840,00	1 004,64
Jean-Paul Jeunet, Jacques Lameloise and Emile Jung, stared Chefs				
The Tuesdays of Olivier Poussier, Chef Sommelier Lenôtre, World Best Sommelier 2000			8 hours 448,00	535,81
Sergio Mei, Executive Chef of Four Seasons, Milan: Italian cuisine			20 hours 920,00	1 100,32
Jean-Marie Gautier, MOF, Chef of Hotel du Palais*, Biarritz	1 960,00	2 344,16		
Appetizers and starters according to Joël Robuchon, MOF	1 960,00	2 344,16		
The Cuisine according to Joël Robuchon, MOF	1 960,00	2 344,16		
<b>Cuisine, catering</b>				
Contemporary appetizers and cocktail dinners	1 645,00	1 967,42	27 hours 1 269,00	1 517,72
Vaccum sealed cooking and its applications for restaurants	1 960,00	2 344,16		
Banqueting for hotels and receptions	1 855,00	2 218,58		
Market cuisine: sea, lake and river fish	1 645,00	1 967,42		
Market cuisine: meat and poultry	1 645,00	1 967,42		
Methods and applications of sauces, jus, emulsions, siphons and stocks, ...	1 645,00	1 967,42	20 hours 940,00	1 124,24
Mastering the art of working with foie gras			20 hours 940,00	1 124,24
Catering preparations and meals to take away for boutiques and receptions	1 645,00	1 967,42	27 hours 1 269,00	1 517,72
Traditional terrines and charcuterie for boutiques	1 645,00	1 967,42		
Mastering the art of preserves: salted, pickled, sterilised, vaccum cooked, ...	1 645,00	1 967,42		
The basic techniques of cuisine and their applications	1 645,00	1 967,42	27 hours 1 269,00	1 517,72
<b>Caterer for receptions</b>				
The fine art of buffets presentation by Nathalie Gendre, buffet designer	1 645,00	1 967,42		
Table and buffet service in receptions			28 hours 1 316,00	1 573,94

**Special conditions:**

For companies located out of France, detax granted (upon presentation of VAT ID Number for EEC members). For visitors coming from abroad and wishing to enroll for courses, tax must be included in school fees.