

						Sept 2026	Oct 2026	Nov 2026	Dec 2026	Janv 2027	Feb 2027	March 2027	April 2027	May 2027	June 2027	July 2027
Cuisine																
Vegetarian cuisine: elaborate recipes featuring seasonal fruits, vegetables, herbs and cereals	16h 2d	950 €	Level 1									1-2			14-15	
Sous vide cooking at the right temperature	24h 3d	1 200 €	Level 2							11-13		8-10				5-7
Bistro-style cuisine, with Pascal Kamin, World Champion of Caterers ★	24h 3d	1 560 €	Level 2					16-18			8-10			10-12		
Land & Sea, with Pascal Kamin, World Champion of Caterers ★	16h 2d	1 280 €	Level 2										13-14			
The worlds of La Chèvre d'Or, with Tom Meyer, MOF and Executive Chef at La Chèvre d'Or	24h 3d	1 560 €	Level 2							27-29						
Sea & Vegetable food cuisine, with Alexandre Couillon, Chef of La Marine	16h 2d	1 280 €	Level 2										12-13			
Contest Techniques, with Paul Marcon, Bocuse d'Or 2025	24h 3d	1 680 €	Level 3								2-4					
Charcuterie & Catering																
Terrines and pâtés-croûte, with Pascal Kamin, World Champion of Caterers ★	19h 2,5d	1 300 €	Level 2					2-4			15-17				18-20	
Gourmet charcuterie, with Pascal Kamin, World Champion of Caterers ★	35h 5d	2 200 €	Level 2					23-27		25-29		15-19		24-28		
Catering: savory hors d'oeuvres and show cooking, with Pascal Kamin, World Champion of Caterers ★	35h 5d	2 200 €	Level 2		26-30				4-8				19-23		7-11	
Pastry																
Pastries: desserts, tarts and small cakes	24h 3d	1 200 €	Level 3					16-18								5-7
Catering: seasonal mignardises, petits fours, moist mini-cakes	24h 3d	1 200 €	Level 3		26-28						15-17				14-16	
The travel cakes and tarts	24h 3d	1 200 €	Level 2	21-23									5-7			
Brunch	24h 3d	1 200 €	Level 2													5-7
Yule Logs, with Georges Kousanas, Vice World Pastry Champion	24h 3d	1 560 €	Level 2													
Desserts à l'assiette, with Georges Kousanas, Vice World Pastry Champion	24h 3d	1 560 €	Level 2								22-24					
Introduction to Recipe Development with the B-Concept Method, with Jordi Bordas, World Pastry Champion ★	32h 4d	2 000 €	Level 2												8-11	
Signature creations, with Maxence Barbot, Pastry Chef at Le Bristol Paris	24h 3d	1 560 €	Level 3								3-5					
Chocolate & Confectionery																
The World of Confectionery	24h 3d	1 200 €	Level 2					2-4				8-10				
Chocolates: praline, ganache and enrobing techniques Georges Kousanas, Vice World Pastry Champion	24h 3d	1 560 €	Level 2									15-17				
Ice Cream																
The many forms of ice cream: technology and applications, with Gérard Taurin, MOF and World Champion of Ice cream ★	24h 3d	1 560 €	Level 2	23-25						11-13				10-12		
Artistic																
Artistic chocolate piece, with Georges Kousanas, Vice World Pastry Champion	24h 3d	1 560 €	Level 2									22-24				
Artistic sugar piece, with Fabien Emery, Executive Pastry Chef at EVOK Collection and European Champion of Artistic Sugar	32h 4d	1 800 €	Level 3								23-26					
Croquembouches and wedding cakes, with Samuel & Mathis Anstett, Junior World Pastry Champion ★	24h 3d	1 560 €	Level 3									3-5		12-14		
Bakery & Viennese																
The World of the Galette	16h 2d	800 €	Level 2	28-29												
Bakery and viennoiserie pastry: the essentials	35h 5d	1 800 €	Level 1		12-16					18-22			5-9		21-25	
Baking: fermentation, kneading and shaping	16h 2d	800 €	Level 1		12-13					18-19			5-6		21-22	
Viennoiserie pastry through the classics	19h 2,5d	1 000 €	Level 1		14-16					20-22			7-9		23-25	
Bakery and viennoiserie pastry: deepen and enhance your expertise	35h 5d	1 800 €	Level 3												31/05-04/06	
Bread: organic, nutrition and the revival of old varieties	16h 2d	800 €	Level 3												31/05-01/06	
Viennese pastry: creations, trends and innovations	19h 2,5d	1 000 €	Level 3												2-4	
Panettone Mastery, with Christophe Louie, Artisan Chef of Living Dough	24h 3d	1 560 €	Level 2												8-10	

★ World Champion Best French Craftsman Michelin Star



DIFFICULTY: Level 1 - Course for cooking/pastry/bakery chefs who need to review the basics
DIFFICULTY: Level 2 - Course for professionals with one year of experience and daily practice in cooking or pastry
DIFFICULTY: Level 3 - Course for confirmed professionals wishing to acquire complementary techniques

Version 01/06/26 - Calendar subject to change: please refer to our website to view the latest version: www.ecole-lenoire.com

*Special conditions: For companies located out of France, detax granted (upon presentation of VAT ID Number for EU members). For visitors coming from abroad and wishing to enroll for courses, tax must be included in school fees. Rates applicable from September 1, 2026. Prices shown excluding VAT.

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