

					Sept 2025	Oct 2025	Nov 2025	Dec 2025	Jan 2026	Feb 2026	March 2026	April 2026	May 2026	June 2026	July 2026
Cuisine															
Vegetarian cuisine: elaborate recipes featuring seasonal fruits, vegetables, herbs and cereals	16h 2d	950 €	Level 1								2-3				
Sous vide cooking at the right temperature	24h 3d	1 390 €	Level 2						26-28			20-22			
Meats and Poultry: select, prepare and cook	24h 3d	1 390 €	Level 2	22-24											
Fish, shellfish and crustaceans: select, prepare and cook	19h 2,5d	1 190 €	Level 2				1-3								
Land & Sea, with Pascal Kamin, World Champion of caterers ★	24h 3d	1 280 €	Level 2									28-29			
Bistro-style cuisine, with Pascal Kamin, World Champion of caterers ★	24h 3d	1 680 €	Level 2			24-26							4-6		
The worlds of La Chèvre d'Or, with Tom Meyer, MOF and Executive Chef at la Chèvre d'Or	24h 3d	1 680 €	Level 2					20-22							
Plants, nature & technique, with Thierry Schwartz, Chef at la Table Naturel	16h 2d	1 280 €	Level 2			18-19									
Levantine cuisine, with Alan Geaam, Chef at restaurant Alan Geaam	24h 3d	1 680 €	Level 2								17-19				
Charcuterie & Catering															
Gourmet charcuterie, with Pascal Kamin, World Champion of caterers ★	35h 5d	2 450 €	Level 2			17-21							18-22		
Terrines and pâtés-croûte, with Pascal Kamin, World Champion of caterers ★	19h 2,5d	1 300 €	Level 2		20-22								26-28		
Catering: savory hors d'oeuvres and show cooking	35h 5d	2 135 €	Level 2	15-19 CPF		3-7 CPF						13-17		22-26	
Pastry															
Pastries: desserts, tarts and small cakes	24h 3d	1 390 €	Level 3	9-11									18-20		29-1 ST
Catering: seasonal mignardises, petits fours, moist mini-cakes	24h 3d	1 390 €	Level 3		20-22 CPF		1-3			16-18		20-22			20-22
The travel cakes and tarts	24h 3d	1 390 €	Level 2			24-26						27-29			
Yule Logs and festive Desserts, with Georges Kousanas, Vice World Pastry Champion	24h 3d	1 680 €	Level 2		6-8										
Plated desserts, with Georges Kousanas, Vice World Pastry Champion	24h 3d	1 680 €	Level 2	15-17				5-7			9-11		26-28		
Alternative pastry, with Tom Coll, Executive pastry chef	24h 3d	1 680 €	Level 3		22-24										
Desserts and small cakes with Etienne Leroy, World Pastry Champion ★	24h 3d	1 680 €	Level 3		14-16										
Piping Techniques with Yohann Caron, Executive Chef Worldwide at Cédric Grolet Group	24h 3d	1 680 €	Level 2			25-27									
Pastry Art with Naraé Kim, Pastry Chef at Park Hyatt Paris-Vendôme	24h 3d	1 680 €	Level 2						16-18						
Introduction to Recipe Development with the B-Concept Method with Jordi Bordas, World Pastry Champion ★	32h 4d	2 000 €	Level 2											2-5	
Chocolat & Confiterie															
The Confectionery	24h 3d	1 390 €	Level 2									20-22		22-24	
Chocolates: praline, ganache and enrobing techniques, with Georges Kousanas, Vice World Pastry Champion	24h 3d	1 680 €	Level 2	22-24							23-25				
Glace															
The many forms of ice cream: technology and applications, with Gérard Taurin, MOF and World Champion of Ice cream ★	35h 5d	2 450 €	Level 2	29-3 CPF		17-21 CPF		19-23			23-27			15-19	
Artistic															
Croquembouches and wedding cakes	24h 3d	1 390 €	Level 3								9-11				7-9
Artistic chocolate piece, with Georges Kousanas, Vice World Pastry Champion	24h 3d	1 680 €	Level 2			17-19									
Artistic sugar piece with Wei Loon Tan, World Pastry champion ★	24h 3d	1 680 €	Level 3								17-19				
Boulangerie & Viennoiserie															
Bakery and Viennese pastry: the essentials	35h 5d	1 900 €	Level 1		13-17 CPF					9-13					1 ST -5
Baking: fermentation, kneading and shaping	16h 2d	760 €	Level 1		13-14					9-10					1 ST -2
Viennese pastry dough making: the essentials	19h 2,5d	1 140 €	Level 1		15-17					11-13					3-5
Bakery and Viennese pastry: deepen and enhance your expertise	35h 5d	1 900 €	Level 3				1 ST -5								8-12
Bread: organic, nutrition and the revival of old varieties	16h 2d	760 €	Level 3				1 ST -2								8-9
Viennese pastries: creations, trends and innovations	19h 2,5d	1 140 €	Level 3				3-5								10-12
Four-Hands Masterclass in Bread and Viennoiserie with Thomas Marie, MOF and Jean-Marie Lanio	32h 4d	2 500 €	Level 3							17-20					
Panettone Mastery with Christophe Louie, Artisan Chef of Living Dough	24h 3d	1 680 €	Level 2											15-17	
The World of the Galette: Between Tradition and Innovation	16h 2d	760 €	Level 2							2-3					

★ World Champion 🍷 Best French Craftsman 🌟 Michelin Star 🌿 Michelin Green 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 31 /03/26 - Calendar subject to change: please refer to our website to view the latest version: www.ecole-lenotre.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, 2025. Prices shown excluding VAT.

N° Déclaration d'Activité 11 75 001 89 78