

ÉCOLE
LE NÔTRE
PARIS



**TRAINING, CONSULTING
& ADVANCED COURSES**

Respect - Excellence - Sharing

INTRO

Gaston Lenôte, **the father of modern-day pastry making**, was a creative, bold and visionary pastry chef.

Born wearing a chef hat, he was on a constant quest for **Excellence**, from selecting the finest ingredients to employing meticulous methods and techniques all in the service of flavor and enjoyment.

In 1971, Gaston Lenôte founded the first culinary school in France to **share** this artisanal excellence and his expertise with his colleagues.

As word of the school spread like wildfire, the École Lenôte quickly opened its doors to professionals from around the world looking to enrich their projects with the tricks and recipes of Maison Lenôte.

Passing down this knowledge is the founding value of Maison Lenôte and Gaston Lenôte's legacy. We are mindful of the value of our heritage and artisanal expertise and have always sought to uphold, promote and share it with the utmost respect.

Our teams are dedicated to carrying out this mission every day for you... We vow to demonstrate this profound **Respect** every day.

Join us at the École Lenôte!



GASTON
LENÔTRE

CONTENTS

OUR SCHOOL	4
OUR SERVICES	6
Certification training courses	
Advanced training courses	
Bespoke training and consultation	
OUR EXPERT INSTRUCTORS CONTRIBUTORS	14
OUR KEY FIGURES	17
OUR LOCATIONS	18
PRACTICAL INFORMATION	20
OUR CODE OF COMMITMENT	21

OUR SCHOOL

The École Lenôtre is a vocational school which offers **certification training courses in cooking and pastry** making open to anyone, advanced **training courses** for professionals looking to optimize their business and **bespoke training and consultation** to enhance and ensure the long-term success of your projects.



A UNIQUE LEARNING APPROACH

We are committed to providing you with the basic methods and essential techniques needed to become recognized professionals.

To achieve this, you will experience how everything works at Maison Lenôtre firsthand during your training to learn about our procedures and trade secrets.

You will be an integral part of a demanding professional environment and experience the inner workings of Maison Lenôtre.

All our training courses are entirely designed **around practice and repetition.**

*“Here we learn everything with our hands, eyes and head, from the use of raw materials to strict hygiene rules.” The École Lenôtre is much more than just recipes: It is an ethos of taking pride in your work, a calling to pass on knowledge and a sense of honor for being a hard worker.” **Gaston Lenôtre***

OUR STRENGTHS

- A school with a personal touch
- Maximum of 12 participants per course
- Rooms equipped with all the necessary equipment
- Carefully selected raw materials
- Experienced, academic teachers

LOCATIONS

- Plaisir (78): 12 rooms
- Paris, Quai Henri IV: two modular areas (up to five rooms)

CREDENTIALS

- Datadock subscription
- VeriSelect certification (in progress)
- Certification subscription with the RNCP
(French national register of professional certifications)
- Member of the Colbert Committee and the Relais Desserts Association

VALUES

- **Respect** for ingredients, expertise, time and people
- Ensuring **Excellence** in the flavor and aesthetics of products as well as in experiences
- **Sharing** enjoyment, heritage and expertise

OUR SERVICES

1 CERTIFICATION TRAINING COURSES

Learn the basic methods and essential techniques in cooking or pastry making in six months (23 weeks).

2 ADVANCED TRAINING COURSES

Refine your skills and discover new techniques in training courses lasting between two and five days.

3 BESPOKE TRAINING AND CONSULTATION

Meet your needs with bespoke support from our team of experts.



1 CERTIFICATION TRAINING COURSES IN COOKING OR PASTRY MAKING

The certification training courses in Cooking and Pastry Making at the École Lenôtre are designed for adults looking to train or to switch careers :

- Hobbyists and enthusiasts looking to switch careers
- Young professionals
- Professionals who left the trade for a while

Given the intensity of this program, each candidate needs to be genuinely motivated by careers in pastry making, cooking or gastronomy in general.

THE OBJECTIVE

The goal is to quickly reach a high level of qualification in 23 weeks without going through a long initial training period. The École Lenôtre will provide you with the basic methods and essential techniques in cooking or pastry making needed to become a qualified professional (vocational diploma) in six months.



OUR STRENGTHS

- 23 weeks of intensive courses (920 hrs.)
- Class size limited to 12 participants
- 100% success rate
- Training in Lenôtre workshops
- Two weeks of training with qualified chefs



A THREE-PART TRAINING COURSE

« L'ESSENTIEL »

Seven weeks working on basic recipes and techniques in cooking or pastry making



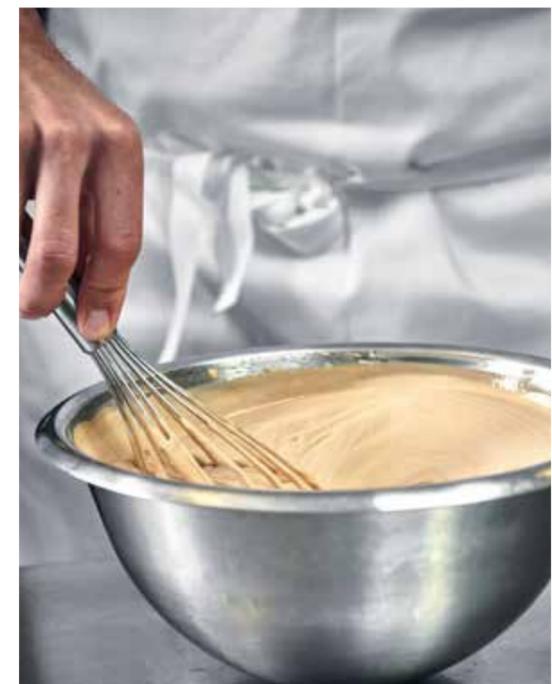
« L'INCONTOURNABLE »

Eight weeks working on French recipes and elaborate pastry making techniques



« LA MAÎTRISE »

Eight weeks to design an assortment of high-end, modern dishes or sophisticated, modern pastries.



2 ADVANCED TRAINING COURSES

Are you a professional in the hotel industry, catering or pastry making? Do you wish to expand and update your knowledge with new techniques? We would like to offer you bespoke courses on different subjects in cooking and pastry making lasting from two to five days.

ADVANCED TRAINING COURSES IN COOKING

Expand your techniques for working in kitchens, delicatessens, catering or as a sommelier with courses taught by our cooking instructors and leaders in the field :

Here are a few examples :

- Surf & Turf: Meat and poultry, fish and shellfish
- A focus on plants: making our seasonal fruits, vegetables, herbs and grains the focus of the dish
- Brunch and Lunch: learn how to prepare, cook and present a complete brunch
- Vacuum-packed foods: techniques and creations
- Catering: savory cocktail foods and buffet dishes

Here are a few examples of our **“Signature” courses** :

- Cold cuts, from production to consumer with *Jean-Michel Bannwart*, recognized as one of the Best Craftsmen in France (MOF in French)
- Discover wines and their pairings with *Olivier Poussier*, World’s Best Sommelier (2000)



OUR STRENGTHS

- Classes specifically designed for professionals
- Practical and intensive training courses
- Experienced, academic cooking instructors
- Class size limited to 12 participants
- Bespoke, professional equipment
- Carefully selected ingredients

ADVANCED TRAINING COURSES IN PASTRY MAKING

A wide range of courses will enable you to expand your techniques in baking, Viennese pastry making, and working with ice cream, sugar and chocolate. These are short courses complemented by our “Signature” courses taught by prestigious instructors :



Here are a few examples :

- Chocolate : Entremets and Sweets
- Restaurant desserts and the café gourmand
- Caterer : sweet, seasonal cocktail foods, petits fours, molten cakes
- Baking and Viennese Pastry Making

Here are a few examples of our **“Signature” courses** :

- Ice cream in all its forms: technology and applications with *Gérard Taurin*, recognized as one of the Best Craftsmen in France (MOF in French)
- Working with Sugar Art with *Fabien Emery*, European Champion in Sugar Art
- Chocolate and Confections with *Serge Granger*, recognized as one of the Best Craftsmen in France (MOF in French)

3 BESPOKE TRAINING AND CONSULTATION

With its unique expertise and numerous credentials, Maison Lenôtre uses its school to share its expertise, knowledge and know-how to provide bespoke consultations and solutions. Our experts are at your disposal to better understand your specific needs and provide you with practical solutions.

A FIVE-STEP APPROACH :

1. NEED IDENTIFICATION
2. ANALYSIS BY EXPERTS
3. PROPOSING THE PLANNED SOLUTIONS
4. CUSTOMER CONFIRMATION
5. IMPLEMENTATION

Here are a few examples :

- Helping open a shop
- Organizing competitions
- Designing menus
- Creating recipes
- Running culinary workshops



OUR STRENGTHS

- Lenôtre's 60 years of experience with stores, receptions, events, temporary stores, etc.
- Expert support from our Lenôtre chefs
- Services provided on-site or at our schools in Plaisir or Paris



OUR SUPPORTERS

- Bateaux Parisiens
- Sodexo
- Leclerc
- Korian
- Thiriet
- Pâtisserie Maison H
- Méridien Monaco
- Belambra
- Lido
- Traiteur Briochin
- ...

OUR EXPERTS & INSTRUCTORS

“Learning by doing” was Gaston Lenôte’s motto and continues to be the motto of our chefs who share their expertise at the École Lenôte today. A group of qualified instructors and experts is what makes our vocational school a unique and internationally-renowned place of learning.

OUR EXPERTS



Guy Krenzer
Twice recognized as one of the Best Craftsmen in France
Creative Director at Lenôte



Frédéric Anton
Recognized as one of the Best Craftsmen in France
Michelin-starred chef at the Pré Catelan



Michel Roth
Recognized as one of the Best Craftsmen in France
Winner of the Bocuse d’Or



Olivier Poussier
World’s Best Sommelier (2000)



Fabrice Brunet
Recognized as one of the Best Craftsmen in France
Head of Design Workshops at Lenôte



Jean-Christophe Jeanson
Recognized as one of the Best Craftsmen in France
Pastry chef at Maison Lenôte



Eric Finon
Recognized as one of the Best Craftsmen in France



Fabien Emery
European Champion in Sugar Art
Assistant Head of Sweet Design Workshops

OUR TEAM OF INSTRUCTORS



Stéphane Chicheri
Head of Operations at Lenotre School



Geoffroy Cleret



Alexander Dreyer



Guillaume Galy



Patrick Huon



Matthieu Janiec



Patrick Jeandeau



Eric Leumeunier



Philippe Le Deuc



Yann Morel



Pierre Prévot



Sylvain Muylaert

OUR CONTRIBUTORS

The Lenôtre vocational school works with renowned chefs to pass on their cutting-edge expertise and techniques.



Serge Granger
Recognized as one of the Best Craftsmen in France



Etienne Leroy
Pastry World Champion



Angelo Musa
Recognized as one of the Best Craftsmen in France



Gaëtan Paris
Recognized as one of the Best Craftsmen in France



Christophe Renou
Recognized as one of the Best Craftsmen in France



Gérard Taurin
Recognized as one of the Best Craftsmen in France

OUR KEY FIGURES

1971 The École Lenôtre was founded

9 partner schools around the world

3000 participants are trained every year

12 permanent instructors

8 recognized as one of the Best Craftsmen in France

3 title holders
1 World's Best Sommelier (2000)
1 European Champion in Sugar Art
1 French Champion in Plated Desserts

3 Michelin stars given to the Pré Catelan

OUR LOCATIONS



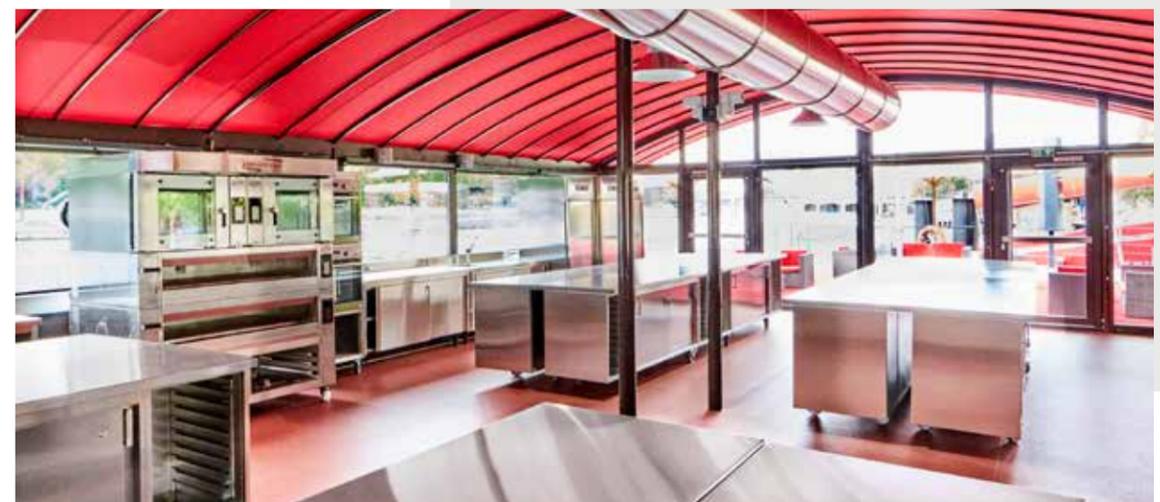
ÉCOLE LENÔTRE - PLAISIR

Gaston Lenôtre founded his first training school in Plaisir in the Yvelines department. This was a strategic choice since the courses are given as close as possible to Maison Lenôtre's production sites. In this serene and inspiring setting, professionals and students are accommodated in 12 classrooms equipped with the professional equipment necessary for baking, chocolate making, pastry making and cooking.



ÉCOLE LENÔTRE - PARIS

In the heart of Paris just a five-minute walk from the subway, you will find this floating establishment at Quai Henri IV moored alongside the prestigious Yachts de Paris. It is the first cooking school on water! This flagship is 200 m2 and fully fitted with professional equipment in two modular areas.



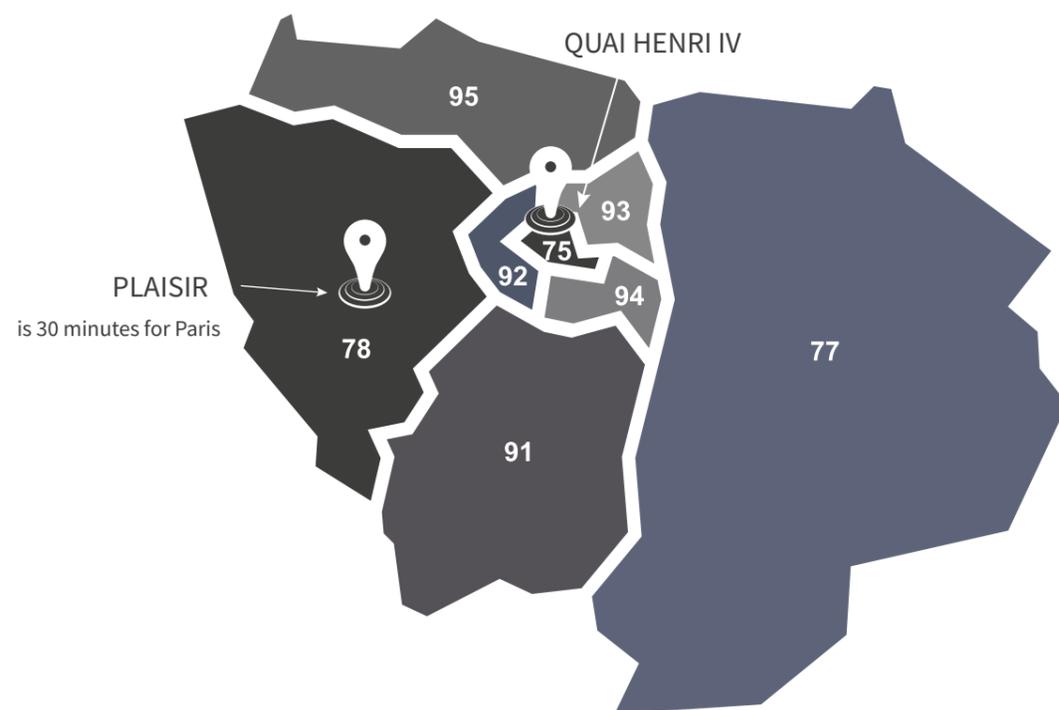
CODE OF COMMITMENT

Maison Lenôtre is committed to an ongoing improvement plan based on the following principles :

- 1.** Protecting the environment, preserving natural resources and fostering biodiversity
- 2.** Implementing a management system to identify objectives and assess progress
- 3.** Ensuring that facilities and services comply with regulations
- 4.** Focusing on improving the health and safety of people
- 5.** Increasing initiatives in R&D and innovation
- 6.** Developing employees' skills and promoting social innovation
- 7.** Encouraging our partners and suppliers to respect these commitments
- 8.** Anticipating environmental needs
- 9.** Promoting fair social practices
- 10.** Supporting the commitments of ILO conventions (abolishing child labor and eliminating any form of forced or mandatory labor)



PRACTICAL INFORMATION



PLAISIR : 40 rue Pierre Curie, 78370 Plaisir

PARIS : Quai Henri IV, 75004 Paris

+33 (0)1 30 81 40 81*

ecole@lenotre.fr

www.ecole-lenotre.com

FOLLOW US ON SOCIAL MEDIA



Our partners



* Local call rate

ECOLE
LENÔTRE
PARIS

www.ecole-lenotre.com