



Short-term  
training courses

# French Cuisine

Advanced level training courses designed for experienced food service industry professionals.

Duration	5 days
Number of hours	35 hours
Rate	2,500€ (VAT incl.)

At the end of each training course, the trainee is awarded a Certificate.

# Haute Cuisine

In the heart of the Ritz Paris, discover the secrets of French Haute Gastronomie.

## COURSE OBJECTIVES

- Master the use of rare and exceptional ingredients
- Prepare Michelin-starred recipes
- Refine the methodology of plating

## ON THE PROGRAM

- Haute Couture gastronomy with exclusive École Ritz Escoffier recipes
- Discovery of culinary experiences at L'Espadon through the culinary creations of Nicolas Sale, Executive Chef of the Ritz Paris

## CALENDAR

Session 1	Monday March 23 <sup>rd</sup> to Friday March 27 <sup>th</sup> 2020
Session 2	Monday November 9 <sup>th</sup> to Friday November 13 <sup>th</sup> 2020

# Buffet and hors d'oeuvres

Learn the basics of a cocktail party. Prepare a buffet of *hors d'oeuvres* from A to Z.

## COURSE OBJECTIVES

- Learn how to top and present canapes
- Prepare shot glass appetizers
- Create hot and cold luxury *hors d'oeuvres*

## ON THE PROGRAM

- Preparing and presenting a cocktail party buffet, luxury hotel style

## CALENDAR

Session 1	Monday April 13 <sup>th</sup> to Friday April 17 <sup>th</sup> 2020
Session 2	Monday September 28 <sup>th</sup> to Friday October 2 <sup>nd</sup> 2020



# French Pastry

Advanced level training courses for experienced baking and pastry professionals.

At the end of each training course, the trainee is awarded a Certificate.

## Tarts and portable cakes

Making gourmet tarts and unique portable cakes.

Duration	5 days
Number of hours	35 hours
Rate	2,200€ (VAT incl.)

### COURSE OBJECTIVES

- Learn how to line a tart case using modern techniques
- Discover original, varied decoration techniques
- Master portable cake baking, soaking and decoration techniques

### ON THE PROGRAM

- Various seasonal tarts
- Loaf cakes and soft cakes

### CALENDAR

Session 1

Monday March 23<sup>rd</sup> to Friday March 27<sup>th</sup> 2020

## *Layered cakes and small cakes*

Assembling layered cakes and small cakes to share.

Duration	3 days
Number of hours	21 hours
Rate	1,320€ (VAT incl.)

### COURSE OBJECTIVES

- Prepare and assemble a collection of large layered cakes to share and small cakes
- Master the techniques to prepare and to use mirror glaze
- Learn to decorate boutique style layered cakes

### ON THE PROGRAM

- Small individual chocolate cakes
- Small individual fruit-based cakes
- Fruit-based and chocolate-based large layered cakes to share

### CALENDAR

Session 1 | Wednesday September 30<sup>th</sup> to Friday October 2<sup>nd</sup> 2020

## *Sweet treats for tea time and brunch*

Tea time and brunch, luxury hotel style.

### COURSE OBJECTIVES

- Master preparation, piping, baking, and decorating techniques for bite-sized buffet treats
- Understand how a bite-sized sweets buffet is organized and created

### ON THE PROGRAM

- Making different types of crunchy and soft bite-sized treats
- Decoration techniques for small items
- Setting up an haute couture buffet

### CALENDAR

Session 1 | Wednesday November 11<sup>th</sup> to Friday November 13<sup>th</sup> 2020



## Contact

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