



Mastering
the CULINARY
ARTS

TRAINING COURSES

2018

*“ Good cuisine is the basis
of true happiness ”*

AUGUSTE ESCOFFIER



INTRODUCTION

A PIONEER OF MODERN CUISINE,
AUGUSTE ESCOFFIER WAS THE FIRST EXECUTIVE CHEF AT THE RITZ PARIS.

Since 1988, the École Ritz Escoffier, built in his honor, has been faithfully and passionately passing down the values he cherished:

*Skills,
Creativity,
Pursuit of Excellence.*

The École Ritz Escoffier is a world-renowned institution offering degree programs in both French and English for anyone who wishes to learn the basics, train for a career or take master classes in the culinary arts.



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TRAINING IN THE PUREST RITZ PARIS TRADITION

From beginner cooks to Haute Cuisine experts, the Chefs of the future come here to learn the invaluable skills of the trade.

Our team of Chefs and experts, trained at the top restaurants in France and worldwide, passionately carry on and pass down their skills to professional trainees of all levels.

In addition to recipes and technique, students are taught to grasp the subtlety of ingredients and flavors and become ambassadors of an ever-evolving art.

By constantly adapting the training it provides, the École Ritz Escoffier always seeks to achieve a sense of boldness and excellence.

KITCHEN AT THE ÉCOLE RITZ ESCOFFIER

COMFORT AND INNOVATION AT THEIR BEST

The school's state-of-the-art equipment, developed by the Chefs and the Teaching Committee, is the perfect toolset for discovering the best techniques of cooking and pastry-making.

Two demonstration kitchens and one pastry lab offer trainees optimal comfort and learning conditions.



LONG-TERM TRAINING COURSES

OUR TRAINING COURSES ARE DIVIDED INTO TWO SUBJECTS:
FRENCH CUISINE AND FRENCH PASTRY.

EACH SUBJECT IS MADE UP OF THREE LEVELS:
INTRODUCTION, ADVANCED LEVEL AND SUPERIOR LEVEL.

A Certificate is awarded at the completion of each level.
A Diploma is awarded after all three levels have been completed.

Students who have received the Diploma in both Cuisine and Pastry will be awarded
the Ritz Escoffier Culinary Arts Diploma.

All candidates, even those having prior culinary or pastry experience or training,
are required to begin with the Introduction level.



LONG-TERM TRAINING COURSES

COOKING

THIS TRAINING COURSE INCLUDES THREE LEVELS DEDICATED TO LEARNING THE BASICS OF FRENCH CUISINE AND IS DESIGNED FOR BEGINNERS, WHETHER THEY BE ENTHUSIASTS OR ASPIRING PROFESSIONALS.

Entry requirements: Candidates must be at least 18 years old and must have obtained the French Baccalaureate or equivalent diploma.

Course hours: Monday to Friday, 9am – 5pm. Lunch break is included.

	FRENCH CUISINE Introduction	FRENCH CUISINE Advanced level	FRENCH CUISINE Superior level
Duration	5 weeks	5 weeks	2 weeks
Number of hours	175 hours	175 hours	70 hours
Fee	€10 500	€10 500	€4 400

RITZ ESCOFFIER CUISINE DIPLOMA

Duration	12 weeks
Number of hours	420 hours
Fee	€25 400

A two-day optional session dedicated to “hygiene in the food service industry” is available at a rate of €850 tax included.

At the end of each level, the trainee is awarded a Certificate in French Cuisine following an ongoing assessment of their work and successful completion of the practical exam. After earning all three certificates, the trainee will be awarded the Ritz Escoffier Cuisine Diploma.

LONG-TERM TRAINING COURSES

FRENCH CUISINE – INTRODUCTION

Goals

- Learn the basic rules of hygiene and safety in the kitchen
- Begin to learn about French Cuisine
- Master basic culinary skills
- Master classic knife skills and cuts
- Become familiar with traditional cooking techniques

Schedule

Session 1	From January 8 to February 3*
Session 2	From April 9 to May 11
Session 3 – Summer 2018	From July 9 to August 10
Session 4	From August 27 to September 28

*For this session only, classes will be held from Monday to Saturday.

FRENCH CUISINE – ADVANCED LEVEL

Goals

- Broaden your knowledge of French Cuisine
- Learn about cuisines from all over the world
- Master advanced knife skills
- Master traditional cooking techniques
- Establish a logical working method for organizing an event

Schedule

Session 1	From February 12 to March 16
Session 2	From May 22 to June 22
Session 3	From October 8 to November 9

Subject to availability and registration, the 5-week session may conclude with a visit to the famous French wholesale market in Rungis. This trip is included in the price of the training course.

LONG-TERM TRAINING COURSES

FRENCH CUISINE – SUPERIOR LEVEL

Goals

- Become familiar with the Cuisine of Michelin-starred restaurants
- Master modern cooking techniques
- Perfect your plating and presentation skills
- Learn how to select products and ingredients like a Chef

Schedule

Session 1	From March 26 to April 6
Session 2	From June 25 to July 6
Session 3	From November 19 to 30

RITZ PARIS EXPERIENCE

During the Ritz Escoffier Cuisine Diploma training program, trainees are invited to discover the culinary creations of Nicolas Sale, Executive Chef of the Ritz Paris, with a lunch at “Les Jardins de L’Espadon”.

PRACTICAL TRAINING IN THE KITCHEN OF THE RITZ PARIS

Subject to availability and the approval of the school management, trainees who attend the full French Cuisine program have the option of participating in a 4-week practical training course in the kitchens of the Ritz Paris, under the guidance of Chef Nicolas Sale.



LONG-TERM TRAINING COURSES

PASTRY-MAKING

THIS TRAINING COURSE INCLUDES THREE LEVELS DEDICATED TO LEARNING THE BASICS OF FRENCH PASTRY-MAKING AND IS DESIGNED FOR BEGINNERS, WHETHER THEY BE ENTHUSIASTS OR ASPIRING PROFESSIONALS.

Entry requirements: Candidates must be at least 18 years old and must have obtained the French Baccaalaureate or equivalent diploma.

Course hours: Monday to Friday, 8:30am – 4:30pm. Lunch break is included.

	FRENCH PASTRY Introduction	FRENCH PASTRY Advanced level	FRENCH PASTRY Superior level
Duration	5 weeks	5 weeks	2 weeks
Number of hours	175 heures	175 hours	70 hours
Fee	€8 900	€9 200	€3 800

RITZ ESCOFFIER PASTRY DIPLOMA

Duration	12 weeks
Number of hours	420 hours
Fee	€21 900

At the end of each level, the trainee is awarded a Certificate in French Pastry-Making following an ongoing assessment of their work and successful completion of the practical exam. After earning all three Certificates, the trainee will be awarded the Ritz Escoffier Pastry-Making Diploma.

LONG-TERM TRAINING COURSES

FRENCH PASTRY – INTRODUCTION

Goals

- Learn the basic rules of hygiene and safety in the pastry laboratory
- Begin to learn about French Pastry-Making
- Master the basics of working with a piping bag
- Learn to make biscuits and unfilled cakes
- Become familiar with basic doughs, creams and custards

Schedule

Session 1	From January 8 to February 3*
Session 2	From April 9 to May 11
Session 3 – Summer 2018	From July 9 to August 10
Session 4	From August 27 to September 28

*For this session only, classes will be held from Monday to Saturday.

FRENCH PASTRY – ADVANCED LEVEL

Goals

- Discover traditional regional French desserts
- Learn to make Viennoiseries (croissants, brioche, etc.)
- Perfect your piping bag skills
- Learn to make filled cakes and bakery tarts
- Introduction to working with chocolate

Schedule

Session 1	From February 12 to March 16
Session 2	From May 22 to June 22
Session 3	From October 8 to November 9

To conclude this 5-week session, we offer the chance to discover the sweet creations of François Perret, Pastry Chef of the Ritz Paris, included in the price of your training program.

LONG-TERM TRAINING COURSES

FRENCH PASTRY – SUPERIOR LEVEL

Goals

- Become familiar with Michelin-starred restaurants' individually-plated desserts
- Learn to make petit-fours and mini pastries
- Master the ability to make and use different types of puff pastry
- Develop your chocolate skills: molded chocolate candies and decorations
- Learn the art of candy making
- Establish a logical working method for bakeshop production

Schedule

Session 1	From March 26 to April 6
Session 2	From June 25 to July 6
Session 3	From November 19 to 30

RITZ PARIS EXPERIENCE

During the Ritz Escoffier Pastry Diploma training program, trainees are invited to discover the culinary creations of Nicolas Sale, Executive Chef of the Ritz Paris, with **a lunch at “Les Jardins de L’Espadon”**.

PRACTICAL TRAINING IN THE KITCHEN OF THE RITZ PARIS

Subject to availability and the approval of the school management, trainees who attend the full French Pastry program have the option of participating in a 4-week practical training course in the Pastry kitchens of the Ritz Paris, under the guidance of François Perret.



LONG-TERM TRAINING COURSES

RITZ ESCOFFIER CULINARY ARTS DIPLOMA

A DIPLOMA THAT REPRESENTS THE MOST COMPREHENSIVE TRAINING AT OUR SCHOOL, COMBINING ALL OUR MAJOR TRAINING COURSES: FRENCH CUISINE – INTRODUCTION, ADVANCED LEVEL AND SUPERIOR LEVEL AND FRENCH PASTRY – INTRODUCTION, ADVANCED LEVEL AND SUPERIOR LEVEL.

Duration	24 weeks
Number of hours	840 hours
Fee	€40 200

The Ritz Escoffier Culinary Arts Diploma is awarded after the completion of all six levels in the training course.

Trainees' work will be regularly inspected and an exam will be held at the end of each level.



LONG-TERM TRAINING COURSES

RITZ ESCOFFIER CULINARY ARTS DIPLOMA

Goals

- Assimilate techniques in order to respect and value food products, prepare and lay out dishes according to French traditional and modern *savoir-faire*
- Master techniques and learn the optimal use of equipment
- Develop creativity through the interpretation of existing recipes and the creation of new recipes
- Organize work and manage time
- Discover new trends

RITZ PARIS EXPERIENCE

This training course includes a **one-night stay at the Ritz Paris** as well as a **Ritz Escoffier Chef's jacket embroidered with your name** (given at graduation).

PRACTICAL TRAINING IN THE RITZ PARIS KITCHEN AND/OR MAIN PASTRY

Subject to availability and the approval of the school management, trainees who earn the Ritz Escoffier Culinary Arts Diploma may participate in an 8-week practical training experience in the Ritz Paris kitchens, under the guidance of Chef Nicolas Sale.

Schedule

Session

From January 8 to July 6

Week Breaks

From February 5 to 9

From March 19 to 23

From May 14 to 18

SHORT-TERM PROFESSIONAL TRAININGS

VIENNOISERIE AND BREAD ROLLS TRAINING

TRAINING FOCUSED ON MASTERING THE KEY TECHNIQUES
OF VIENNOISERIE AND BREAD ROLLS, A RENOWNED FRENCH SKILL.

Entry requirements: This training course is for food service industry professionals or those able to show proof of previous baking or pastry-making training.

Course hours: Monday to Friday, 8:30am – 4:30pm. Lunch break is included.

Duration	5 days
Number of hours	35 hours
Fee	€2 200

This week is included in the 5-week “French Pastry Advanced level” program.

“Viennoiserie and Bread Rolls” certificate granted at the end of training.

Goals

- Master the key secrets of Viennoiserie recipes (croissants, brioches, etc.)
- Discover the techniques of kneading, shaping and bread making process
- Master the fermentation
- Discover the key role of ingredients
- Discover and optimize the production of bread rolls

Schedule

Session 1	From March 19 to 23
Session 2	From October 1 to 5
Session 3	From December 3 to 7

SHORT-TERM PROFESSIONAL TRAININGS

FRENCH HAUTE CUISINE

HIGH LEVEL TRAINING COURSE
FOR EXPERIENCED FOOD SERVICE INDUSTRY PROFESSIONALS.

Duration	5 days
Number of hours	35 hours
Fee	€2 900

“French Haute Cuisine” certificate granted at the end of training.

Goals

- Master the use of noble and exceptional ingredients
- Execute Haute Cuisine recipes
- Refine the methodology of plating

In the program

- Haute Couture gastronomy with exclusive recipes from the École Ritz Escoffier
- The discovery of the culinary experiences at L’Espadon through the creations of Nicolas Sale, Chef of the Ritz Paris kitchens

“Quintessence of the best products, harmony of declensions”

Schedule

Session 1	From March 19 to 23
Session 2	From October 1 to 5
Session 3	From December 3 to 7

SHORT-TERM PROFESSIONAL TRAININGS

FRENCH HAUTE PASTRY-MAKING

HIGH-LEVEL TRAINING COURSE
FOR EXPERIENCED BAKING AND PASTRY-MAKING PROFESSIONALS.

Duration	5 days
Number of hours	35 hours
Fee	€2 900

“French Haute Pastry-Making” certificate granted at the end of training.

Goals

- Create an assortment of “prestige” desserts
- Refine the methodology of plating: texture, temperature, color, etc.
- Learn to value top-quality ingredients and seasonal products

In the program

- Haute Couture pastry with exclusive recipes from École Ritz Escoffier
- The discovery of the creations of François Perret, Pastry Chef of the Ritz Paris

*“The astonishment highlights the product and creates the desire to eat it;
Gourmandise invites us to come back.”*

Schedule

Session 1	From March 19 to 23
Session 2	From October 1 to 5
Session 3	From December 3 to 7

INFORMATION

Our entire training program is available on the École Ritz Escoffier website. Trainees can register by submitting the registration form by email (ecole@ritzparis.com). All our rates are VAT included (20%).

The registration form should be filled in and signed, and sent to the school, along with the documents requested and a deposit of 30% of the total price of the training course(s),

Our rates will be valid for the duration of the training session and are subject to change for subsequent sessions according to variations in the price of raw materials.

Classes are given in French and/or English. Being fluent in at least one of these two languages is essential for the correct understanding of the classes.

Technical sheets are handed over to trainees at the beginning of each session, in the language of their choice (French or English).

Professional tools and equipment required for the performance of the class are available to trainees.

The school also provides trainees with a full Chef outfit, cleaned daily by the Ritz Paris laundry service. Any outfit deteriorated, kept by a trainee or not returned will be charged €150.

Trainees have the obligation to wear their own safety shoes.

Secure individual changing rooms are available to trainees.

Classes take place from Monday to Friday, from 8:30am to 4:30pm or from 9am to 5pm. Schedules are subject to modifications.

ACCOMMODATION

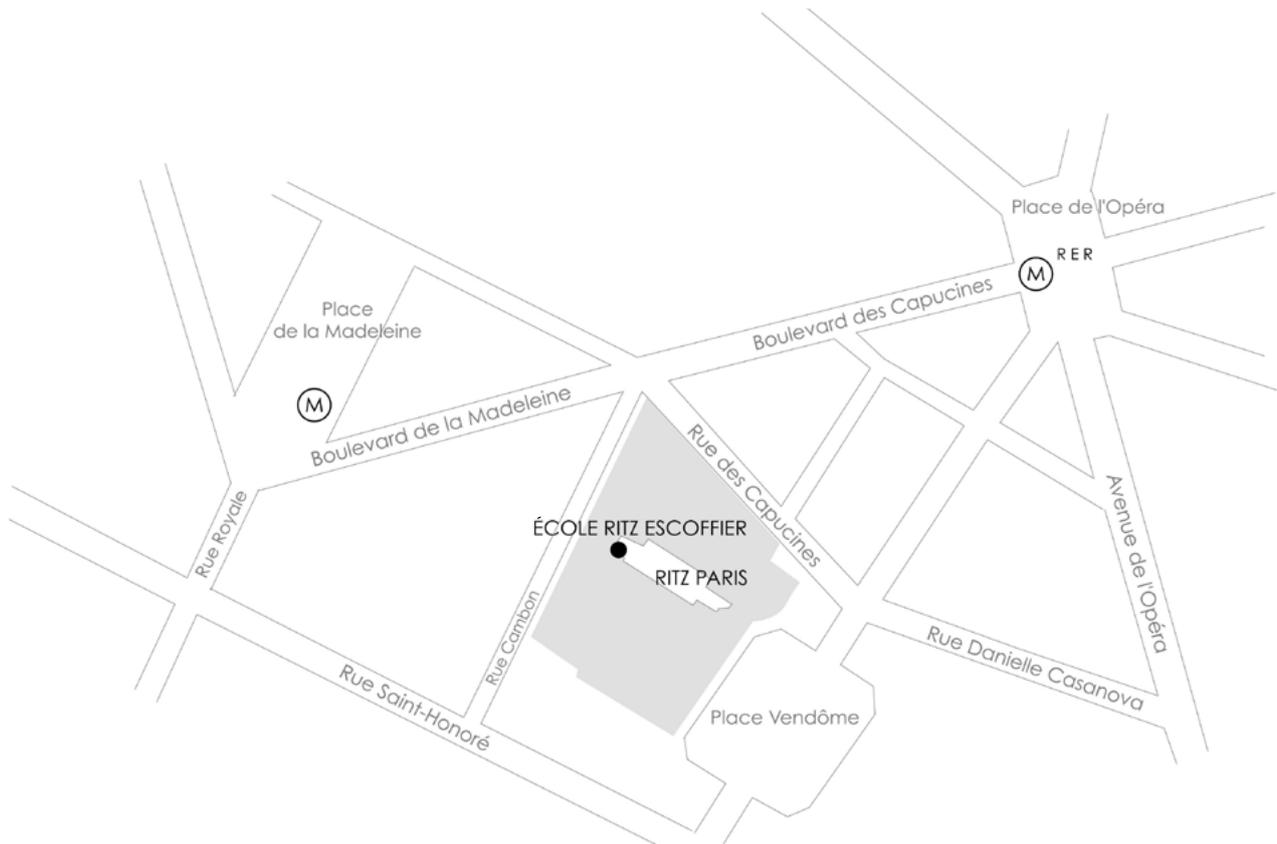
The school also makes available a selection of hotels, locations and websites to help you find rental accommodation in Paris under request.

CONTACT

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ecole@ritzparis.com

Entrance of the school:
38 rue Cambon 75001 Paris
Métro: Concorde – Opéra – Madeleine
RER: Auber

Website and reservations : ritzescoffier.com



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