



Mastering the Culinary Arts



PROFESSIONAL TRAINING PROGRAMS

2025 / 2026

*"Good cuisine is the basis
of true happiness."*

AUGUSTE ESCOFFIER





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

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

SKILLS,
CREATIVITY,
AND THE PURSUIT OF EXCELLENCE.

Combining tradition, quality and modernity, the Ecole Ritz Escoffier offers
training courses, in French and English, for anyone who wishes to learn the basics,
train for a career or master the Culinary Arts.

Training IN THE PUREST RITZ PARIS TRADITION

Starting off with the basics and
working up to Haute Gastronomie,
perfecting their technical abilities
and culinary knowledge, 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 techniques,
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 Ecole Ritz Escoffier
always seeks to achieve a sense of
boldness and excellence.

The school's state-of-the-art
equipment is the perfect toolset
for discovering the best techniques
of cooking and pastry-making.
The school includes two culinary
kitchens and one pastry laboratory
to offer trainees optimal comfort
and learning conditions.

LOCATION

The Ecole Ritz Escoffier is located on the lower ground floor (-1) of the Ritz Paris, 15 Place Vendôme. The school includes two culinary kitchens: 'Réjane' and 'Coquelin'; and one pastry laboratory called 'Melba'. The students must access the school coming through the entrance at 38 rue Cambon.

PREREQUISITES

Must be at least 18 years old and must have completed their high school diploma (or equivalent).

To access the "Intermediate" and "Advanced" levels in each discipline, you must have successfully completed the previous level.

LANGUAGE OF INSTRUCTION

All our classes are taught in French and consecutively translated into English. Being fluent in at least one of these two languages is essential to understand the classes.

NUMBER OF TRAINEES

Training sessions will be held providing that at least four students are signed up, with a limit of eight per class.

TEACHING METHODOLOGY

Our teaching approach is based on Chef-led demonstrations followed by an immediate hands-on experience for our students. No written exam is included in our training sessions.

Each level is completed after doing a mock exam and a final exam to validate the acquisition of skills.

CALENDAR AND TIMETABLE

Monday to Friday, from 8:30 am to 3:30 pm (including public French holidays).

LUNCH

The lunch meal is included in the price of the training course: in the Ritz Paris staff restaurant for the pastry trainees and for the cuisine trainees by enjoying the recipes prepared during the day.

UNIFORM AND EQUIPMENT

The school provides trainees with a complete uniform, cleaned by the Ritz Paris' laundry service. Trainees must provide their own safety shoes (mandatory).

A secure locker situated in the school's changing room will be provided to each trainee. Depending on the course you choose, we'll provide you with a kit that includes a selection of utensils chosen by our Chefs. A document will be given to you after confirmation of the training with a detailed list of the required equipment.

ENTRY REQUIREMENTS

Applicants may apply to our training courses by submitting the registration form available on our website or by sending an email to the following address: ecole@ritzparis.com. The form has to be filed at least two weeks before the training course is to start. A response will be sent within 7 days.

Once the registration form is accepted by the school's management and upon reception of the required documents (see list on the form), an agreement or written contract will be sent to the applicant stating his/her participation in the training course. A deposit of 30% of the total training course cost is to be paid after the withdrawal period. The remaining 70% is to be paid during the training course, according to the payment schedule specified in the contract.

ACCOMMODATION

Upon request, the Ecole Ritz Escoffier may also provide a list of hotels, agencies, and websites to enable trainees to find housing in Paris, both individual rental accommodation and rooms for rent in a private home.

For people with disabilities, please contact us directly via email using the following address: ecole@ritzparis.com



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Long-term Training Courses

OUR TRAINING COURSES ARE DIVIDED INTO TWO SUBJECTS:

Cuisine and Pastry

EACH SUBJECT IS MADE UP OF THREE LEVELS:
INTRODUCTORY, INTERMEDIATE AND ADVANCED.

A Certificate is awarded at the completion of each level.
A Diploma is obtained following confirmation of the three levels.

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

French Cuisine
Introductory Level

French Cuisine
Intermediate Level

French Cuisine
Advanced Level

RITZ ESCOFFIER
Cuisine Diploma

French Pastry
Introductory Level

French Pastry
Intermediate Level

French Pastry
Advanced Level

RITZ ESCOFFIER
Pastry Diploma

RITZ ESCOFFIER
Culinary Arts Diploma

RITZ ESCOFFIER Culinary Arts Diploma

The Ritz Escoffier Culinary Arts Diploma is an intensive course designed to teach the invaluable skills of the trade to the Chefs of the future; starting off with the basic culinary skills working up to Haute Gastronomie, perfecting their technical abilities and culinary knowledge of French Cuisine.

This training course is available to all candidates over 18 years old and having completed their high school diploma (or equivalent), either changing careers and willing to specialize in French gastronomy or aspiring professionals.

This diploma combines all of the following essential training courses :

French cuisine

Introductory level • Intermediate level • Advanced level

French pastry

Introductory level • Intermediate level • Advanced level

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

Each level has to be validated by the successful completion of a practical exam.

Duration	28 weeks
Number of hours	840 hours
Fee	€42,500 VAT incl. - €35,417 ex. VAT

CALENDAR

2025	Session 3	Monday September 1 st to Friday, April 17 th 2026
2026	Session 1	Monday January 5 th to Friday August 7 th 2026
	Session 2	Monday April 27 th to Friday December 11 th 2026
	Session 3	Monday, August 31 st to Friday, April 16 th 2027

THE RITZ PARIS EXPERIENCE

This training course includes a one-night stay at the Ritz Paris (breakfast included).

PRACTICAL TRAINING IN THE RITZ PARIS KITCHENS AND/OR PASTRY LABORATORY

Subject to availability and the approval of the Ecole Ritz Escoffier management, trainees who earn the Ritz Escoffier Culinary Arts Diploma may extend the training course by participating in an 8-week practical training experience in the Ritz Paris kitchens.





Cuisine

This training course includes three levels dedicated to learning the basics of French cuisine and is designed for beginners whether enthusiasts, aspiring professionals or changing careers.

Ritz Escoffier Cuisine Diploma

Duration	14 weeks
Number of hours	420 hours
Fee	€25,400 VAT incl. - €21,667 ex. VAT

	Introductory Level	Intermediate Level	Advanced Level
Duration	6 weeks	5 weeks	3 weeks
Number of hours	180 hours	150 hours	90 hours
Fee VAT incl.	€10,800 VAT incl.	€9,000 VAT incl.	€5,600 VAT incl.
Fee ex. VAT	€9,000 ex. VAT	€7,500 ex. VAT	€4,667,67 ex. VAT

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.

PRACTICAL TRAINING IN THE RITZ PARIS’ KITCHENS

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 (restaurants or banqueting services).



French Cuisine

Introductory Level

CALENDAR

2025	Session 3	Monday September 1 st to Friday October 10 th 2025
2026	Session 1	Monday January 5 th to Friday February 13 th 2026
	Session 2	Monday April 27 th to Friday June 5 th 2026
	Session 3	Monday August 31 st to Friday October 9 th 2026

TRAINING COURSE GOALS

To enable the trainees to learn the basic culinary skills of French cuisine and master the essential techniques while applying the rules of hygiene and safety in the kitchen.

- To begin to learn about basic stocks and sauces.
- To become familiar with the vegetable chopping techniques depending on the varieties and seasons.
- To prepare basic soups and broths.
- To learn about the basic sides and accompaniments of French cuisine.
- To discover legumes, rice and wholegrain cereals.
- To begin to learn about eggs and fresh pasta.
- To prepare basic doughs (shortcrust pastry, puff pastry...).
- To make some stuffings, preparations and flavored butters.
- To discover the classic dishes of French cuisine.
- To master the techniques regarding fish and shellfish: Scale, trim, debone, fillet.
- To master the basic techniques regarding meat and poultry: remove the nerves, debone, tie, dress a chicken.
- Introduction to fermentation concepts.
- Waste awareness: how to limit waste generated by cooking.

Daily management and organization module – introduction: working as a team, managing and monitoring the production and supplies, respecting the procedures and production methods, conserving and storing products.

This Introductory level and the acquisition of skills is validated with the successful completion of a mock exam and a final exam.

French Cuisine

Intermediate Level

CALENDAR

2025	Session 2	Monday June 16 th to Friday July 18 th 2025
	Session 3	Monday October 20 th to Friday November 21 st 2025
2026	Session 1	Monday February 23 rd to Friday March 27 th 2026
	Session 2	Monday June 15 th to Friday July 17 th 2026
	Session 3	Monday October 19 th to Friday November 20 th 2026

TRAINING COURSE GOALS

To enable the trainees to broaden their knowledge and master advanced modern culinary techniques:

- To broaden the basic knowledge regarding vegetables.
- To begin to learn about vegetarian and healthy cuisine.
- To enhance their knowledge about meat and poultry.
- To prepare terrines and foie gras.
- To start learning about charcuterie.
- To enhance their knowledge of fish and shellfish and the sauces that accompany them.
- To discover International cuisines.
- To begin to learn about low-temperature cooking.
- To discover the 'Ritz Escoffier legacy' dishes.
- To raise awareness on environmental concerns and respect of resources by choosing raw materials wisely.

Daily management and organization module – continuation: working as a team, managing and monitoring the production and supplies, respecting the procedures and production methods, conserving and storing products.

This Intermediate level and the acquisition of skills is validated with the successful completion of a mock exam and a final exam.

French Cuisine

Advanced Level

CALENDAR

2025	Session 2	Monday July 21 st to Friday August 8 th 2025
	Session 3	Monday November 24 th to Friday December 12 th 2025
2026	Session 1	Monday March 30 th to Friday April 17 th 2026
	Session 2	Monday July 20 th to Friday August 7 th 2026
	Session 3	Monday November 23 rd to Friday December 11 th 2026

TRAINING COURSE GOALS

To become familiar with the cuisine of Michelin-starred restaurants, master modern culinary techniques, discover the art and the underlying approach to Haute Gastronomie culinary creations.

- To become familiar with the cuisine of Michelin-starred restaurants.
- To discover the preparation of 'amuse-bouches' and cocktail pieces.
- To begin to learn about tapas and appetizers.
- To prepare Palace sandwiches.
- To begin to learn about low-temperature cooking.
- To perfect plating and presentation skills.
- To learn how to select products and ingredients like a Chef.
- To showcase creativity and market cuisine.
- To set-up a final buffet to validate the acquisition of skills of the Advanced level.
- Introduction to enhancing the value of ingredients.
- To better understand the fermentation (continuation of Introductory level).
- To create a gastronomic menu. Introduction to budgeting.

Daily management and organization module – final section: working as a team, managing and monitoring the production and supplies, respecting the procedures and production methods, conserving and storing products.



French Pastry

EscOFFIER
Ritz
PARIS
Olivier Laine

Pastry

This training course includes three levels dedicated to learning the basics of French pastry-making and is designed for beginners whether enthusiasts, aspiring professionals or changing careers.

Ritz EscOFFIER Pastry Diploma

Duration	14 semaines
Number of hours	420 hours
Fee	22,000€ VAT incl. - 18,333,34€ ex. VAT

	Introductory Level	Intermediate Level	Advanced Level
Duration	6 weeks	5 weeks	3 weeks
Number of hours	180 hours	150 hours	90 hours
Fee VAT incl.	€9,200 VAT incl.	€7,850 VAT incl.	€4,950 VAT incl.
Fee ex. VAT	€7,666,67 ex. VAT	€6,542,00 ex. VAT	€4,125 ex. VAT

At the end of each level, the trainee is awarded a Certificate in French Pastry 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 Diploma.

PRACTICAL TRAINING IN THE RITZ PARIS’ PASTRY LABORATORY

Subject to availability and the approval of the school management, trainees who attend all three levels of the program may extend the training course by participating in a 4-week practical training course in the pastry laboratory of the Ritz Paris.

French Pastry

Introductory Level

CALENDAR

2025	Session 3	Monday September 1 st to Friday October 10 th 2025
2026	Session 1	Monday January 5 th to Friday February 13 th 2026
	Session 2	Monday April 27 th to Friday June 5 th 2026
	Session 3	Monday August 31 st to Friday October 9 th 2026

TRAINING COURSE GOALS

To enable the trainees to learn the basic culinary skills of French pastry-making and master the essential techniques while applying the rules of hygiene and safety in the pastry laboratory.

- To become familiar with basic doughs: shortcrust pastry, choux pastry, puff pastry.
- To prepare biscuits and sponge cakes: dacquoise, lady fingers.
- To prepare traditional layered cakes and tarts.
- To make meringues and meringue-based preparations: Swiss meringue, Italian meringue, macarons.
- To prepare basic creams and cream-based preparations: pastry cream, diplomat cream, chocolate mousse, fruit mousse.
- To bake loaf cakes, ‘gâteaux de voyage’ : lemon loaf cake, chocolate loaf cake.
- To become familiar with classic ‘viennoiseries’ (basics).
- To start working with chocolate.

Daily management and organization module – introduction: working as a team, managing and monitoring the production and supplies, respecting the procedures and production methods, conserving and storing products.

This Introductory level and the acquisition of skills is validated with the successful completion of a mock exam and a final exam.



French Pastry

Intermediate Level

CALENDAR

2025	Session 2	Monday June 16 th to Friday July 18 th 2025
	Session 3	Monday October 20 th to Friday November 21 st 2025
2026	Session 1	Monday February 23 rd to Friday March 27 th 2026
	Session 2	Monday June 15 th to Friday July 17 th 2026
	Session 3	Monday October 19 th to Friday November 20 th 2026

TRAINING COURSE GOALS

To enable the trainees to broaden their knowledge and master advanced modern pastry-making techniques.

- To prepare modern and innovative ‘viennoiseries’: inverted puff pastry, two-tone croissant.
- To discover regional specialties: ‘gâteau basque’, ‘cannelés’ from Bordeaux, Kouign-amann.
- To make Haute Couture layered cakes and tarts.
- To prepare traditional cakes with a modern twist: Paris-Brest, Saint-Honoré.
- To make ice creams, sorbets, and seasonal iced recipes.
- To discover confectionary-making: nougats, ‘pâtes de fruits’, marshmallows.
- To improve chocolate-making skills: bite-sized chocolate bonbons, chocolate bars, modern chocolate decorations.

Daily management and organization module – continuation: working as a team, managing and monitoring the production and supplies, respecting the procedures and production methods, conserving and storing products.

This Intermediate level and the acquisition of skills is validated with the successful completion of a mock exam and a final exam.

French Pastry

Advanced Level

CALENDAR

2025	Session 2	Monday July 21 st to Friday August 8 th 2025
	Session 3	Monday November 24 th to Friday December 12 th 2025
2026	Session 1	Monday March 30 th to Friday April 17 th 2026
	Session 2	Monday July 20 th to Friday August 7 th 2026
	Session 3	Monday November 23 rd to Friday December 11 th 2026

TRAINING COURSE GOALS

To become familiar with the pastry-making of Michelin-starred restaurants and discover the art and the underlying approach to modern pastry-making.

- To prepare individually plated desserts.
- To learn about the process of creating a plated dessert and pastries sold in a boutique.
- Creating a personalized cocktail piece.
- Setting up and preparing a final buffet, based on a predefined theme.

Daily management and organization module – final section: working as a team, managing and monitoring the production and supplies, respecting the procedures and production methods, conserving and storing products.

Preparation of a buffet of pastries at the end of the course to validate the acquisition of skills of the Advanced level.

Taylor-Made Courses

THE ECOLE RITZ ESCOFFIER ALSO OFFERS
ITS EXPERTISE WITH TAYLOR-MADE COURSES.

Immersion

From half a day to several weeks, we offer courses designed in accordance to your needs intended for teaching Chefs, trainees in a cooking or baking school, experienced professionals, working independently or for a company.

Masterclasses

Our team of Chefs come to you to teach Masterclasses - either in France or abroad, to share their French cooking and baking expertise.

Consulting

Our team of Experts also assists and accompanies you in the completion of your projects whatever your needs may be – launching a new project, creating or renewing your menus, optimizing your working methods and processes.

Please contact us for a personalized quote:
ecole@ritzparis.com





Contact

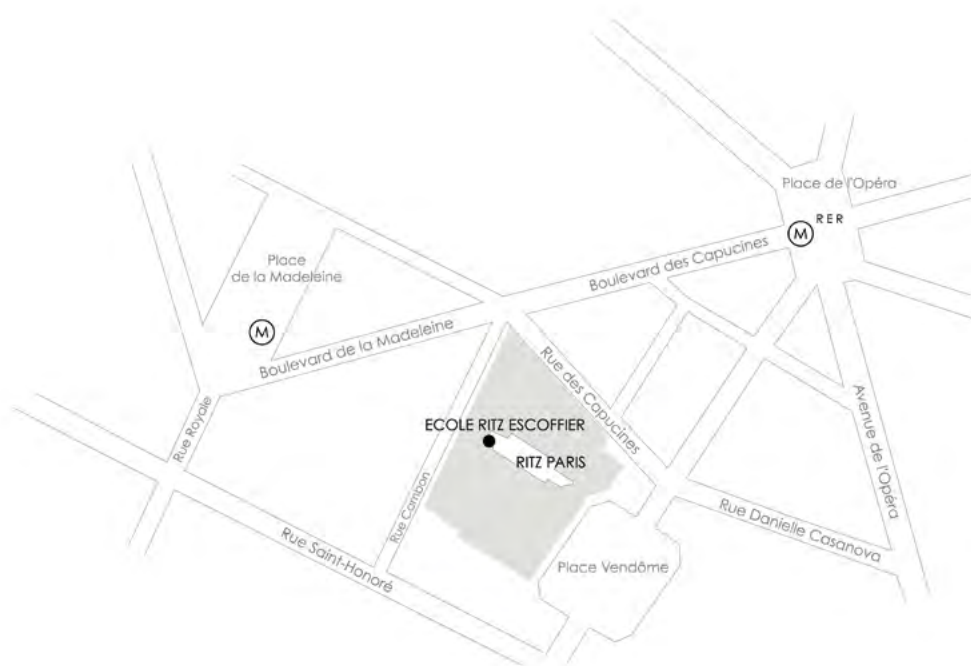
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This quality certification was delivered for the following action: Educational action

It enables public or mutualized funds to be granted to cover the cost of the training programs (Pôle Emploi, OPCO, OPCA).