ECOLE LENÔTRE

Created in 1971 by Gaston Lenôtre, the Ecole Lenôtre welcomes every year more than 3,000 students, men and women coming from all over France and more than 100 countries, to develop their knowledge and learn about excellence in gastronomy.

Ecole Lenôtre offer trainings for professionals to increase their skills and techniques. Professional courses last from 2 to 5 days and are about pastry, cuisine, ice cream, baking, viennoiseries, sugar art, catering, charcuterie...

Ecole Lenôtre also offers training for beginners who wish to train themselves to become a pastry, bakery or cooking chef:

- Pastry chef Diploma (Registered by the French Government RNCP34982). Our pastry diploma lasts 7 months composed by 3 levels:
  1. "L’Essentiel" : 6 weeks of training about the basis pastry
  2. "L’incontournable" : 7 weeks about classics of pastry
  3. "La Maîtrise" : 8 weeks about improvement and modern pastry techniques + 4 weeks internship

- Our Cooking Chef Diploma (Registered by the French government RNCP34978). Our cooking diploma lasts 7 months composed by 3 levels:
  1. "L’Essentiel" : 6 weeks of training about the basis cooking
  2. "L’incontournable" : 7 weeks about classics and tradition cooking, dishes
  3. "La Maîtrise" : 8 weeks about improvement and modern cooking techniques + 1 month internship

Ecole Lenôtre offer these two trainings in both French or English.

For more information, please contact us by phone: +33 1 30 81 40 81 or by email at ecole@lenotre.fr

◆ MAIN PROGRAMMES OF STUDY

The ecole Lenôtre is a vocational school which offers certification training courses in cooking and pastry and bakery designed for passionate, professionals or adults who wish to increase their skills in culinary arts. The programs are taught by Professors trained by the biggest names in gastronomy, with the following key words: Experience, Pedagogy and Transmission of Knowledge.

◆ STRENGTHS

With an experience of more than 50 years in the development of professionals working in the gastronomy sector, the Ecole Lenôtre offers intensive trainings for everyone who wishes to increase their skills in culinary arts. The programs are taught by Professors trained by the biggest names in gastronomy.

◆ TRAINING OFFERED

- Pastry chef Diploma (Registered by the French government RNCP34982). Our pastry diploma lasts 7 months composed by 3 levels:
  1. "L’Essentiel" : 6 weeks of training about the basis pastry
  2. "L’incontournable" : 7 weeks about classics of pastry
  3. "La Maîtrise" : 8 weeks about improvement and modern pastry techniques + 4 weeks internship

- Our Cooking Chef Diploma (Registered by the French government RNCP34978). Our cooking diploma lasts 7 months composed by 3 levels:
  1. "L’Essentiel" : 6 weeks of training about the basis cooking
  2. "L’incontournable" : 7 weeks about classics and tradition cooking, dishes
  3. "La Maîtrise" : 8 weeks about improvement and modern cooking techniques + 1 month internship

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