



L'École
VALRHONA
BROOKLYN

2021 PROFESSIONAL IN-PERSON

Course Schedule



The chocolate and pastry experts at Valrhona are thrilled to welcome chefs, chocolatiers and pastry professionals back to **L'École Valrhona Brooklyn**, starting June 2021. Enroll in one of their immersive two- to three-day courses to gain hands-on experience, learn about current themes in pastry and push the limits of your creativity with world-renowned chef instructors.




L'École
VALRHONA
BROOKLYN

Professional In-Person Course Schedule 2021

JUNE

 7-9 **Artistic Chocolate Showpieces \$1,200***
Chef Stéphane Tréand 

8-10 **Framed Chocolate Bonbons \$1,100***
Chef Philippe Givre

 21-23 **Summer Romance: Sugar Peonies & Branching Cherry Blossoms \$1,550***
Chef Ron Ben-Israel
Chef Guillaume Roesz

28-29 **Travel Cakes \$900***
Chef Guillaume Roesz

JULY

12-14 **Gelato, Ice Cream, and Frozen Desserts \$1,100***
Chef Christophe Domange

19-21 **Signature Petits Gâteaux & Entremets by Karim Bourgi \$1,200***
Chef Karim Bourgi

AUGUST

9-11 **Plated Desserts & Petits Gâteaux \$1,055***
Chef Patrice Demers

17-18 **Individual Seasonal Desserts \$900***
Chef Sarah Tibbetts

23-25 **Pastry by Ghaya F. Oliveira \$1,200***
Chef Ghaya F. Oliveira

SEPTEMBER

31-1 **Molded Chocolate Bonbons \$900***
Chef Guillaume Roesz

REGISTRATION

Use the VALRHONA app or visit us.valrhona.com and click "OUR CLASSES"
or email ecolebrooklyn@valrhona.com

SEPTEMBER

13-15 **Viennoiserie by Antonio Bachour \$1,200***
Chef Antonio Bachour

21-22 **Rethinking Ingredients & Pastry Trends \$900***
Chef Sarah Tibbetts

 28-30 **ONE-SHOT Machine Bonbon Production \$1,100***
Chef Romain Grzelczyk

OCTOBER

4-6 **Panning & Chocolate Snacks \$1,100***
Chef Derek Poirier

 11-14 **Creative Pâtisserie with Pierre Hermé \$5,200***
Chef Pierre Hermé

 12-13 **Pastry by Lincoln Carson \$1,000***
Chef Lincoln Carson

19-20 **Luxury Pastries & Hotel Amenities \$1,000***
Chef Adam Thomas

NOVEMBER

1-3 **Viennoiserie, Panettone & Tea Time \$1,200***
Chef Oriol Balaguer

15-17 **Mindful & Modern Desserts \$1,055***
Chef William Werner



Cercle V
VALRHONA

*Cercle V North America members receive **30% OFF** all L'École Valrhona Brooklyn Professional classes!



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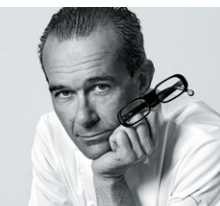


Chocolate Courses



Framed Chocolate Bonbons

with Philippe Givre, L'École Valrhona Executive Pastry Chef & Experience Director, @chefphilpegivre



3 DAYS

June 8-10

LOCATION

L'École Valrhona
Brooklyn

PRICE

\$1,100*

*DISCOUNTS

See page 20

CAPACITY

12 students^o

OBJECTIVES

- Create advanced confections featuring fillings such as ganache, praliné and pâte de fruit
- Use a guitar cutter to cut efficiently and create uniform bonbon pieces
- Learn to enrobe manually and using a Selmi Enrobing machine
- Learn methods to improve the quality of production and conservation of your bonbons
- Use traditional techniques but also the latest technology to create your bonbon range
- Use different methods to temper chocolate
- Learn how to use the newest ingredients available in the marketplace

Molded Chocolate Bonbons

with Chef Guillaume Roesz, L'École Valrhona Executive Pastry Chef, North America, @guillaume.roesz



2 DAYS

August 31-
September 1

LOCATION

L'École Valrhona
Brooklyn

PRICE

\$900*

*DISCOUNTS

See page 20

CAPACITY

12 students^o

OBJECTIVES

- Use different shaped molds to learn proper shelling and molding methods for molded bonbons
- Produce balanced ganaches and fillings using different types of chocolate, alcohol, pralines, fruit purées, and more to create unique flavor combinations
- Utilize airbrushing, hand painting, etching, transfer sheets, and other unique techniques for decorating and texturizing -colorful eye-catching molded confections



L'École
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TOMRIC
systems, inc.

with Romain Grzelczyk,
Executive Pastry Chef
@romaingrzelczyk



ONE-SHOT Machine Bonbon Production



3 DAYS	LOCATION	PRICE	*DISCOUNTS	CAPACITY
September 28-30	Tomric, Buffalo, NY	\$1,100*	See page 20	12 students ^o

OBJECTIVES

- Understand how to make chocolate bonbons and chocolate confectionery using a One-Shot system
- Gain in depth knowledge about the One-Shot system at the state of the art Tomric facility, and have all of your questions answered by the l'École Valrhona chefs who have expertise in this field
- Secure the longest possible shelf-life for your products
- Learn how to rebalance ganache, praliné, and caramel recipes to be used in the One-Shot
- Master how to fully operate and maintain a One-Shot system, including accompanying accessories

Panning & Chocolate Snacks

with Derek Poirier, L'École Valrhona Pastry Chef,
West Coast, @chefderekpoirier



3 DAYS	LOCATION	PRICE	*DISCOUNTS	CAPACITY
October 4-6	L'École Valrhona Brooklyn	\$1,100*	See page 20	10 students ^o

OBJECTIVES

- Master basic techniques of panning using a stand mixer attachment and a panning machine
- Understand and practice the panning process to pan different centers of all shapes and sizes, including nuts, dried fruits, and more
- Learn new methods to create small bite sized snacks such as multi layered candy bars, marshmallows, caramels, pâte de fruit, and other confections with a variety of fillings
- Use a wide range of products to create chocolate coated treats single and double layers, intriguing and unique textures, colors, and finishes
- Learn the correct products to increase shine and apply various finishes, glazes, and décors to your snack creations
- Employ an array of tools and machines for enrobing, panning, and guitar cutting

The background of the image features several bright yellow, cylindrical objects, possibly dried corn cobs or sticks of candy, arranged diagonally. They are set against a backdrop of dark, thin, branching structures that resemble bare tree limbs or a decorative arrangement. The lighting is soft, creating a warm and artistic atmosphere.

Artistic Courses



L'École
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Artistic Chocolate Showpieces

with Stéphane Tréand,
Executive Pastry Chef &
@stephanetreand



3 DAYS
June 7-9

LOCATION
Tustin, CA

PRICE
\$1,200*

***DISCOUNTS**
See page 20

CAPACITY
10 students^o

OBJECTIVES

- Learn each step, from sketch to finished showpiece, to create modern professional chocolate showpieces
- Discover the tricks to smooth, texture, and shape chocolate, bringing an artistic flair to chocolate
- Identify various ways to create fast and unique designs including molds and free-hand techniques
- Explore various finishing techniques such as air brushing, creating chocolate flowers, and advanced decoration techniques

Summer Romance: Sugar Peonies & Branching Cherry Blossoms

with Ron Ben-Israel, Chef/Owner, Ron
Ben-Israel Cakes, and Guillaume Roesz.
@rbicakes @guillaume.roesz



3 DAYS
June 21-23

LOCATION
New York, NY

PRICE
\$1,550*

***DISCOUNTS**
See page 20

CAPACITY
16 students^o

OBJECTIVES

- Create shape, texture, and movement in sugar paste to resemble flowers as they appear in nature
- Dive into learning how to create a beautiful, moist, chocolate cake with easy but delicate chocolate fillings to add an extra wow for your chocolate-loving customers
- Get an insider tour of Chef Ron's bakery and design studio, and meet his dedicated staff
- Discuss topics of interest to the class, such as the business of cakes, promoting a unique brand, pricing confectionery work, inspiration for design concepts, and more
- Flowers featured in the class will include various types of peonies and branching cherry blossoms



Pastry Courses



L'École
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Travel Cakes

with Guillaume Roesz, L'École Valrhona Executive Pastry Chef, North America, @guillaume.roesz



2 DAYS

June 28-29

LOCATION

L'École Valrhona
Brooklyn

PRICE

\$900*

*DISCOUNTS

See page 20

CAPACITY

12 students^o

OBJECTIVES

- Explore different and unusual flavors, fillings, and ingredients in pastry like condiments or spices
- Learn how to extend the shelf life and preserve your travel cakes
- Practice tempering different kinds of Valrhona chocolate
- Give a new look to your Travel Cakes and offer a new product range to your customers
- Understand gluten free and dairy free ingredients, and how to use them in your creations

Signature Petits Gâteaux & Entremets by Karim Bourgi

with Karim Bourgi, Pastry Chef, @karim.bourgi



3 DAYS

July 19-21

LOCATION

L'École Valrhona
Brooklyn

PRICE

\$1,200*

*DISCOUNTS

See page 20

CAPACITY

12 students^o

OBJECTIVES

- Discover new techniques and interesting technology for building and finishing entremets and petits gâteaux
- Discuss "The Art of Pate a Choux", and Chef Karim's view on current pastry trends
- Learn preservation techniques to extend your product's shelf life
- Work hand-in-hand with Chef Karim to make his 12 signature creations, including his famous Animation Citron, a dessert typical of Middle Eastern cuisine, and the variety of textures Chef Karim showcases
- Build petits gateaux and entremets with diverse flavors, and dissect each component to understand how they work together



L'École
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Individual Seasonal Desserts

with Sarah Tibbetts, L'École Valrhona
Pastry Chef, Central @sarahkosca



2 DAYS

August 17-18

LOCATION

L'École Valrhona
Brooklyn

PRICE

\$900*

*DISCOUNTS

See page 20

CAPACITY

12 students^o

OBJECTIVES

- Explore the roles of flavor and texture in smaller bite-sized desserts
- Learn to create visually appealing desserts and presentations with seasonal inspiration
- Create desserts in a small bite-sized format, including verrines, composed tarts, truffles, macarons and various petit fours
- Techniques will include various pastry applications, tempering, and how to make chocolate décor pieces
- Recipes featured will have versatility in size and application, be adaptable to various temperatures, along with seasonally inspired flavor and color combination, and presentation
- Understand how to efficiently cross utilize product and modify size to accommodate different types of events
- Produce individual single portion desserts to be displayed or passed, with options for dine in and carry out

Pastry by Ghaya F. Oliveira

with Ghaya F. Oliveira, Chef/Owner, Ghaya,
@ghayaoliveira



3 DAYS

August 23-25

LOCATION

L'École Valrhona
Brooklyn

PRICE

\$1,200*

*DISCOUNTS

See page 20

CAPACITY

12 students^o

OBJECTIVES

- Discover and learn how to select quality ingredients, focusing on seasonality
- Practice Ghaya's approach to advanced pastry techniques, with an emphasis on balance, seasonality, and texture
- Learn how to elevate your finished pastries with chocolate décor, color, and natural garnishes
- Observe and work hands on to create the components for a high-end pastry case display



L'École
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Creative Pâtisserie with Pierre Hermé

with Mickaël Marsollier,
Pastry Chef, Research &
Development, & Pierre Hermé



4 DAYS

October 11-14

LOCATION

Paris, France

PRICE

\$5,200*

*DISCOUNTS

See page 20

CAPACITY

5 students^o

DESCRIPTION

L'École Valrhona is thrilled to offer this exclusive trip giving you the opportunity to explore and be inspired by the world of Maison Hermé. Join the l'École Valrhona Team for a one-of-a-kind pastry class taught by Mickaël Marsollier, Pastry Chef and R&D for Pierre Hermé, at a state of the art kitchen in Paris, France. During this class you will learn how to create petits gâteaux, entremets, macarons and bonbons in the famous Pierre Hermé style. This trip features an exclusive tour by Pierre Hermé of his lab in Rungis, followed by an open discussion with Pierre Hermé about sourcing. The group will also visit Pierre Hermé's shop on Champs Elysées with a product tasting led by Pierre Hermé. The trip will finish on Thursday with a pastry tour through Paris specially designed for the group.

Cost: Price of \$5,200 includes all meals, activities, hotels, and transportation **excluding flights**. Deposit of \$1,500 due upon course registration to secure your spot. Full balance due by June 12, 2021.

Transportation: Please note the flights are not included in the course fee. Please coordinate your flights so that you arrive in Paris by October 10th. Return flights can be coordinated from Paris on October 15th.

Pastry by Lincoln Carson

with Lincoln Carson, Pastry Chef, @lincolncarson



2 DAYS

October 12-13

LOCATION

Tustin, CA

PRICE

\$1,000*

*DISCOUNTS

See page 20

CAPACITY

12 students^o

OBJECTIVES

- Create restaurant-oriented desserts and pastries
- Use techniques both classic and modern to blur the line between savory and sweet
- Prepare ice creams and sorbets, mousses, doughs, and cakes to help realize impactful flavors and presentations
- Get inspiration and insight from one of the industry's top dessert professionals
- Learn how to incorporate your pastry skills across a menu



Luxury Pastries & Hotel Amenities

with Adam Thomas, Executive Baking
& Pastry Chef, The Broadmoor,
@adam_w_thomas



2 DAYS

October 19-20

LOCATION

L'École Valrhona
Brooklyn

PRICE

\$1,000*

*DISCOUNTS

See page 20

CAPACITY

12 students*

OBJECTIVES

- Learn how to make high end cakes, tarts, cookies, and quick breads at large volumes using basic dough fermentation, along with yeast and chemical leavening
- Practice working with chocolate, from tempering, casting, sculpting, molding, and texturing, to make chocolate confections and showpieces suitable for any environment
- Create approachable plated items, chocolate confections, and chocolate spreads
- Build petits gâteaux, while discussing the philosophy, layers, textures, and approach
- Design and execute a final buffet presentation with a focus on aesthetics

Mindful & Modern Desserts

with William Werner, Regional Executive
Pastry Chef, Google, @levi.frances



2.5 DAYS

November 15-17

LOCATION

L'École Valrhona
Brooklyn

PRICE

\$1,055*

*DISCOUNTS

See page 20

CAPACITY

12 students*

OBJECTIVES

- Explore ingredients not traditionally used in pastry, and how they interact to create unique flavors
- Learn how sourcing and portion sizing can impact your bottom line
- Make entremets, breads, petits gateaux, and shelf stable confections with plant based and unrefined ingredients to accommodate changing customer desires

A close-up photograph of a plated dessert. The dessert is a swirl of white cream on a base of red cream, garnished with red fruit. A small red tag with the text "MONA" and "ALIO" is visible. The text "Plated Dessert Courses" is overlaid in a white, cursive font.

Plated Dessert Courses



Plated Desserts & Petits Gâteaux *with Patrice Demers, Chef/Owner, Patrice Pâtissier @patrice_demers*



2.5 DAYS
August 9-11

LOCATION
L'École Valrhona
Brooklyn

PRICE
\$1,055*

***DISCOUNTS**
See page 20

CAPACITY
12 students*

OBJECTIVES

- Learn Chef Patrice's technique to create desserts in which every ingredient has a purpose
- Create some of the best sellers sold at his pastry shop, including petits gâteaux, entremets and plated desserts
- Explore interesting flavor combinations and pairings to create balanced, distinctive desserts
- In a relaxed environment, discuss with Chef Patrice his experiences and inspirations as one of Canada's biggest pastry stars
- Sharpen your techniques preparing sponges, creams, mousses, sorbet and decorations
- Learn new techniques to finish and garnish your cakes using seasonal products

Rethinking Ingredients & Pastry Trends *with Sarah Tibbetts, L'École Valrhona Pastry Chef, Central @sarahkosca*



2 DAYS
September
21-22

LOCATION
L'École Valrhona
Brooklyn

PRICE
\$900*

***DISCOUNTS**
See page 20

CAPACITY
12 students*

OBJECTIVES

- Understand the impact of allergies and special diets in the US and discuss the theory regarding alternative ingredients
- Discover the different allergen ingredients that need to be replaced and their alternatives
- Understand how to work with vegan and gluten free ingredients such as aquafaba, almond flour, coconut milk, flax seeds and more
- Discuss and learn the main substitutions and roles each ingredient plays in your dessert to keep your taste and texture balanced
- Create various types of allergen-free bonbons and desserts
- Desserts created in the class will include dairy-free, gluten-free and in some cases vegan creations



Bakery Courses





Viennoiserie by Antonio Bachour

with Antonio Bachour, Chef/Owner, Bachour,
@antonio.bachour



3 DAYS

September 13-15

LOCATION

L'École Valrhona
Brooklyn

PRICE

\$1,200*

*DISCOUNTS

See page 20

CAPACITY

12 students^o

OBJECTIVES

- Recreate bakery recipes from Chef Bachour's shop "Bachour"
- Sharpen your skills at forming and shaping laminated doughs
- Learn how to create eye catching bakery items
- Explore adding new flavor combinations to classic recipes

Viennoiserie, Panettone & Tea Time

Oriol Balaguer, Executive Pastry
Chef & Owner, Oriol Balaguer,
@oriolbalaguerchocolates



3 DAYS

November 1-3

LOCATION

L'École Valrhona
Brooklyn

PRICE

\$1,200*

*DISCOUNTS

See page 20

CAPACITY

12 students^o

OBJECTIVES

- Learn Chef Balaguer's techniques for flawless croissants and other baked goods utilizing laminated doughs
- Discuss with Chef Balaguer his path to creativity, and how everyday occurrences can be a source for inspiration
- Produce some of the signature items from the Oriol Balaguer pastry shop
- Create bite-sized desserts with exceptional flavor combinations to accompany afternoon tea
- Try your hand at making panettone, learning Chef Balaguer's tips and tricks for the best texture and flavor

A close-up photograph of a chocolate ice cream dessert. The ice cream is swirled into a peak and is topped with a dark chocolate cherry and a piece of gold leaf. The background is dark and out of focus.

Ice Cream Course



Gelato, Ice Cream and Frozen Desserts

with *Christophe Domange*, L'École
Valrhona, Executive Pastry Chef



3 DAYS

July 12-14

LOCATION

L'École Valrhona
Brooklyn

PRICE

\$1,100*

*DISCOUNTS

See page 20

CAPACITY

10 students^o

OBJECTIVES

- Learn from the industry appointed expert about ice cream and sorbet technology, focusing on ingredients and creating balanced recipes
- Explore the possibilities for ice cream and sorbet such as vegan and gluten free
- Prepare a range of frozen desserts including individual frozen cakes, ice cream bars and popsicles, and desserts in a glass
- Learn techniques to work around the limitations of temperature and expand your idea of what ice cream can be
- Engage in an open discussion and lecture about the science and composition of ice cream, gelato, sorbet, vegan, and gluten free frozen desserts



Class Benefits AND DISCOUNTS



Class price includes **croissants and coffee** in the morning, **lunch each day**, a **class recipe book, apron, travel mug, and pen**, as well as **all materials, ingredients, and equipment needed for class**. In response to Covid-19 the class price no longer includes a group dinner; Class prices have been lowered to reflect this change.

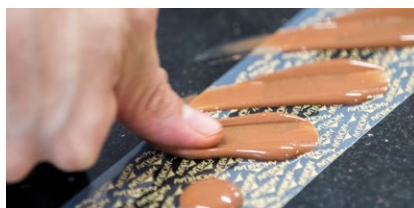
CHEF REFERRAL PROGRAM*

Taken a class with us before? Refer a friend for a l'École Valrhona Brooklyn 2021 professional class and receive a \$200 credit to use towards a 2021 class, your friend will receive a \$200 credit to use towards the class they sign up for!

HOW IT WORKS:

- Share your experience with a friend - recommend they take a l'École Valrhona Brooklyn 2021 professional class so they can challenge themselves and learn something new!
- On the online class application form make sure your friend mentions you referred them for a class, or send an email to ecolebrooklyn@valrhona.com and mention the referral and class they are interested in.
- When they are ready to pay we will apply the \$200 credit towards their class.
- Once they pay for the class you will receive a \$200 credit towards a 2021 l'École Brooklyn class. We will send you an email notifying you of the credit.
- When you have decided on the 2021 class you want to take you can either fill out an application online or email ecolebrooklyn@valrhona.com, and mention you have a \$200 class credit. We will then apply the class credit to the cost of your class.

**Offer subject to availability and qualification for the classes. The referred customer must register for a course for you to receive the credit. Offer cannot be combined with any additional discounts. Only eligible for classes taught in the United States.*





L'École
VALRHONA
BROOKLYN



Cercle V
VALRHONA

30% OFF

ALL L'ÉCOLE
VALRHONA
COURSES

The **Cercle V Program** rewards our best and most loyal customers by offering them **exclusive benefits**: opportunities to attend and participate in **special events, technical support**, previews of **new products** and **exclusive recipes and inspiration**. Cercle V North America members also receive a **30% off discount** on all L'École Valrhona Brooklyn courses, including those that take place **onsite and abroad**.

For more information on **how to join and whether you qualify**, please contact CercleV.NorthAmerica@valrhona.com.

Safety Procedures

We will be taking every safety precaution and following all local and CDC guidelines as we prepare for and host these classes beginning in June. The health and safety of our community and team is our first priority, and we will be constantly updating our plans and precautions to ensure maximum safety. **We have revised our cancellation policy to be more flexible during these uncertain times.** If you have any questions please contact ecolebrooklyn@valrhona.com.

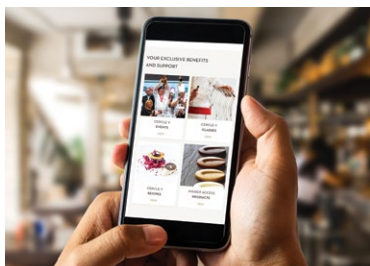
CANCELLATION POLICY

If you cancel 45 days or more prior to the first day of class, you will be completely refunded. If you cancel within 45 days you will receive a 50% refund or 100% class credit to be used within a year of cancellation date. If you cancel within one week of the class you will receive a 50% class credit to be used within one year of the cancellation date.

We do our best to avoid canceling or rescheduling classes, however please be aware that classes are subject to change due to conflicts, instructor illness, travel issues, etc. We will contact you immediately in the case of any date changes or course cancellations. In the case a class is rescheduled or cancelled we offer you the choice of a full refund or a class credit to be used within one year of the cancellation date.

As Valrhona is not responsible for your accommodations we recommend booking refundable forms of transportation and accommodations, so if an unforeseen change occurs you will not be charged.

Course Registration



How to Register

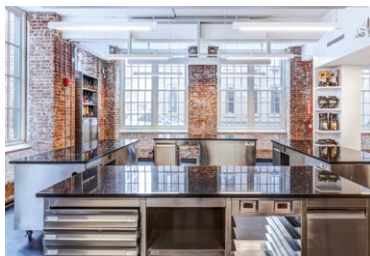
Use the **VALRHONA app** or visit **us.valrhona.com** and click **OUR CLASSES**

Have a question or need additional information about a particular course?

Contact DANIELLE FITZPATRICK:

Tel: 718-522-7001 (ext. 120)

Email: ecolebrooklyn@valrhona.com



After Registration

Details about equipment and attire as well as practical information and recommended places to stay will be provided upon confirmation of your registration.

Classes will take place from 9:00am to 5:00 or 6:00pm, for two to three days depending on the theme of the class.

Getting Here

L'ÉCOLE VALRHONA BROOKLYN

222 Water Street, Brooklyn, NY 11201

AIRPORTS:

LaGuardia International Airport (LGA) and John F. Kennedy International Airport (JFK)

BY TRAIN:

From the Mid-Atlantic and Northeast, AMTRAK to Pennsylvania Station (Manhattan, NY.) Transfer to the subway:

A/C train to High Street Station, 8 blocks from l'École Valrhona Brooklyn.

BY ROAD:

From Queens or Staten Island: Highway 278 to the Cadman Plaza Exit

From Manhattan: The Brooklyn Bridge or the Manhattan Bridge into Downtown Brooklyn, an 8 minute drive from

l'École Valrhona Brooklyn.

BY SUBWAY:

Option 1: Take the F train to York Street Station, located 3 blocks from l'École Valrhona Brooklyn.

Option 2: Take the A/C train to High Street Station, (8 blocks or a 10 minute walk to l'École Valrhona Brooklyn.)



OUR MISSION

To create a fair and sustainable world of cocoa and inspire pastry that not only looks good and tastes good but also **does good**, by starting a collective movement which brings together people from all steps of the cocoa journey from the field to the table.



VALRHONA IS NOW A
BCorp

Valrhona is proud to join a community of exceptional companies who are committed to using business as a force for good in the world. When you choose Valrhona, you choose a chocolate that respects people and the planet.

Certified



Corporation



L'École
VALRHONA
BROOKLYN

L'École Valrhona International Locations

École Valrhona Paris-Versailles

91 rue Joseph Bertrand
78220 Viroflay

École Valrhona Tokyo

Kubodera Twin Tower
Bldg 6F
2-9-4 Kudan Minami
Chiyoda ku
Tokyo 102-0074 Japan

École Valrhona Tain l'Hermitage

8 quai du Général
de Gaulle
26602 Tain l'Hermitage


VALRHONA

L'ÉCOLE VALRHONA BROOKLYN

222 Water Street • Brooklyn, New York 11201

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