

About L'ÉCOLE VALRHONA

Our Mission

Since its founding in 1989, l'École Valrhona's mission has been to serve and support pastry chefs and artisans, offering our customers another valuable resource for inspiration, creativity, techniques, and knowledge about chocolate.



A Word from Our Executive Pastry Chef

"In 2025 we celebrate 10 years on Water St in Brooklyn, but l'École Valrhona is much more than an address. It is a network and a community with a shared ambition. To strive for excellence, to innovate, to support one another, to take our industry to new levels for everyone's benefit. Come join us in Brooklyn, and join the community."

L'École Valrhona Around the World

42 PASTRY CHEFS around the world

5 SCHOOLS

Paris, France
Tain L'Hermitage, France
Tokyo, Japan
Brooklyn, USA
Dubai, UAE

3 V-LABS

Milan, Italy
Barcelona, Spain
Kehl, Germany



L'ÉCOLE VALRHONA Brooklyn 2025 CLASS CALENDAR



SCAN TO REGISTER AND BROWSE
OUR CALENDAR ONLINE



222 Water Street
Brooklyn, NY 11201
+1 718.522.7001 x. 120
ecolebrooklyn@valrhona.com
www.valrhona.us
@valrhonausa



SCAN TO
REGISTER AND
BROWSE OUR
CALENDAR
ONLINE



March

MARCH 10-12 | 3 DAYS | \$1,520 V \$1,064

Gelato and Ice Cream

FRANCO ASCARI

L'École Valrhona Pastry Chef, Italy @ascarifranco

LUKE FROST

L'École Valrhona Executive Pastry Chef,
North America @luke.frost

MARCH 18-20 | 3 DAYS | \$1,570 V \$1,099

Mastering Pastry & Viennoiserie

FRANÇOIS DAUBINET


Pastry Chef Consultant @francoisdaubinet

April

APRIL 7-9 | 3 DAYS | \$1,570 V \$1,099

Artistic Chocolate Showpieces

STÉPHANE TRÉAND

Chef/Owner, Francium Chocolate 
@stephanetreand

APRIL 29-MAY 1 | 3 DAYS | \$1,570 V \$1,099

Viennoiserie with Jonathan Pereira

JONATHAN PEREIRA

Executive Pastry Chef, Four Seasons Hotel
@jhonnyantony

May

MAY 6-8 | 3 DAYS | \$1,420 V \$994

Nature in Pastry

MARIO BACHERINI

L'École Valrhona Pastry Chef, North America
@mightysugar

June

JUNE 2-4 | 3 DAYS | \$1,700 V \$1,190

Viennoiserie with Antonio Bachour

ANTONIO BACHOUR

Chef/Owner, Bachour Miami @antonio.bachour

JUNE 16-18 | 3 DAYS | \$5,100 V \$3,570

Pastry by Sébastien Trudelle

SÉBASTIEN TRUELLE

Chef/Owner, Smores Pastry & Chocolate 
@trudellesebastien



July

JULY 8-10 | 3 DAYS | \$1,420 V \$994

Modern Pastry & Confections with Gonzo Jimenez

GONZO JIMÉNEZ

North America Corporate Pastry Chef,
República del Cacao @chefgonzo

JULY 15-17 | 3 DAYS | \$1,570 V \$1,099

Contemporary Chocolate Techniques

ANGELA BORAH

Head Chocolatier, Gabriel Kreuther
@angela.borah

JULY 22-24 | 3 DAYS | \$1,520 V \$1,064

Plant-based Desserts

PHILIPPE GIVRE

L'École Valrhona Executive Pastry Chef,
France @chefphilippegivre

SARAH TIBBETTS

L'École Valrhona Pastry Chef,
North America @sarahkosca

REPÚBLICA
DEL CACAO

August

AUGUST 5-7 | 3 DAYS | \$1,570 V \$1,099

Adaptive Viennoiserie

EDAN LESHNICK

Executive Pastry Chef, Breads Bakery
@edan.leshnick

AUGUST 12-14 | 3 DAYS | \$1,570 V \$1,099

Chocolate Showpieces

VINCENT PILON

Master Chocolatier & Executive Pastry Chef,
The Cosmopolitan Las Vegas @vpilon

AUGUST 26-27 | 2 DAYS | \$990 V \$693

Alternative Buffet

SARAH TIBBETTS

L'École Valrhona Pastry Chef, North America
@sarahkosca

September

SEPTEMBER 9-11 | 3 DAYS | \$1,520 V \$1,064

Chocolate & Confections

ROMAIN GRZELCZYK

L'École Valrhona Pastry Chef, France
@romaingrzelczyk

MARIO BACHERINI

L'École Valrhona Pastry Chef, North America
@mightysugar

SEPTEMBER 16-18 | 3 DAYS | \$1,420 V \$994

Reimagining Tea Time

LUKE FROST

L'École Valrhona Executive Pastry Chef,
North America @luke.frost

October

OCTOBER 7-9 | 3 DAYS | \$1,570 V \$1,099

Chocolate Showpieces

JORDAN SNIDER

Executive Pastry Chef, The Sanctuary At Kiawah Island
Golf Resort & Member of Pastry Team USA @sniderjw

OCTOBER 21-23 | 3 DAYS | \$1,520 V \$1,064

Modern Plated Desserts with Gonzo Jimenez and Mitzi Reyes

GONZO JIMÉNEZ

North America Corporate Pastry Chef,
República del Cacao @chefgonzo

MITZI REYES

Executive Pastry Chef, Curtis Stone @mitzher

REPÚBLICA
DEL CACAO



Cercle V VALRHONA

Cercle V North America members receive a 30% off discount on all L'École Valrhona Brooklyn courses, including those that take place offsite and abroad.

For more information on how to join and whether you qualify, please contact Hugo Perea: hugo.perea@valrhona-selection.com.

PRICE KEY: **\$**Standard Price **V** \$Cercle V Price