

Training Program 2025



*Together, let's develop
your talents!*



The mission of the Ecole Valrhona is
to inspire a creative, inclusive, and
responsible gastronomy to push the
boundaries of gastronomy.



Antoine Michelin

Pastry Chef instructor

 [@antoinemichelin](https://www.instagram.com/antoinemichelin)

After doing various pastry-making and chocolatier's exams at Simplement Chocolat in Doubs and La Maison Vergne, Antoine moved to Paris to work first with Meilleur Ouvrier de France Laurent Duchêne and, later, at Potel & Chabot. He then joined Frédéric Bau's restaurant and the Mandarin Oriental in Geneva. He eventually left Switzerland for the United States, where he worked in New York's Epicerie Boulud.

He joined L'École Valrhona as a Pastry Chef Instructor in 2019.

L'École Valrhona across the world



5

School

3 V-Labs (Milan,
Barcelone, Kehl)



42

Pastry Chefs,

10 nationalities,
8 languages spoken



Écoles Valrhona

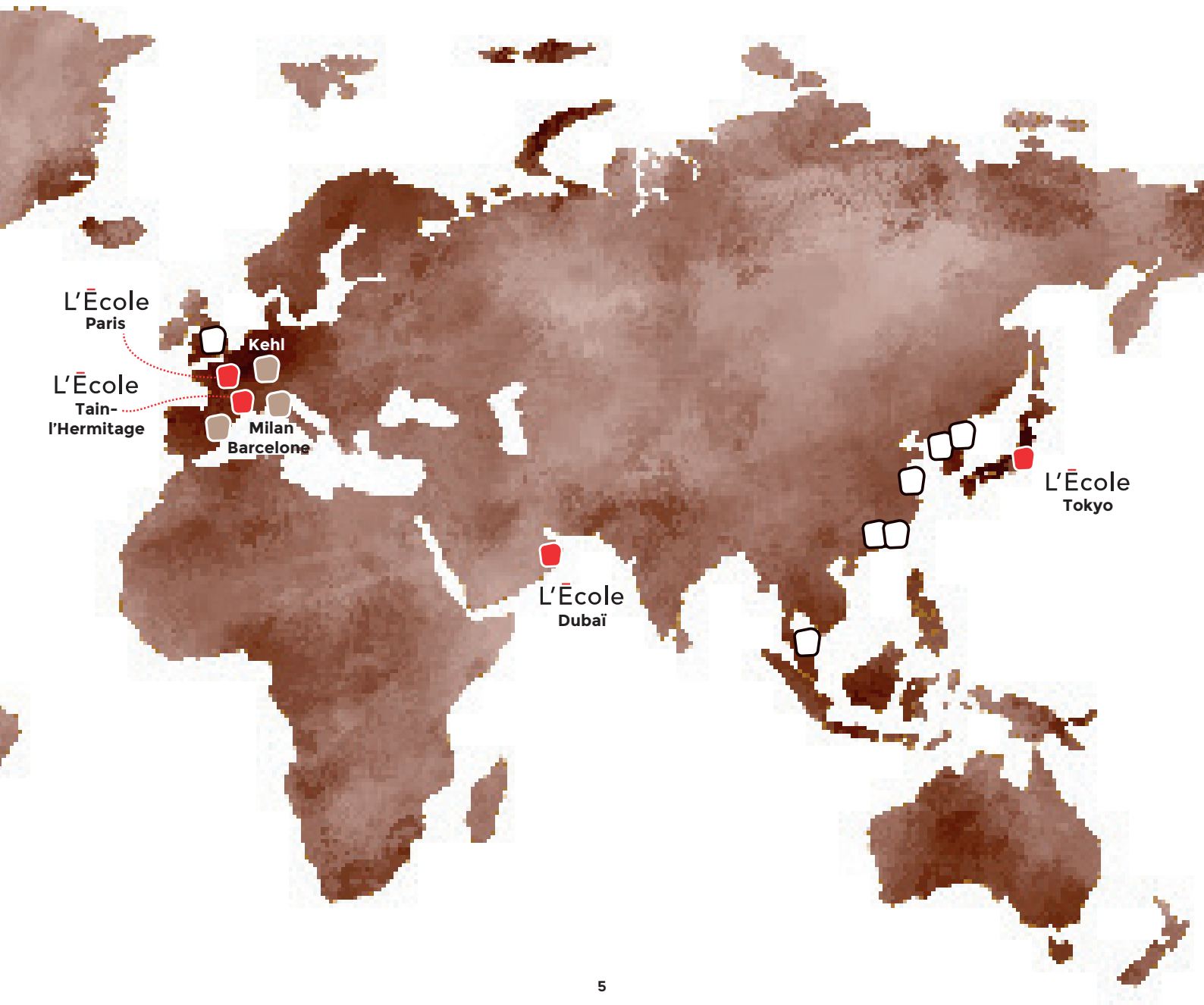


V-Labs



Pastry Chefs on site





Trainings

Alternative Desserts Stage by L'École Valrhona



Antoine Michelin
Pastry Chef Instructor

OBJECTIVES

- Understand the challenges of new food trends.
- Discover substitutes and alternative products to integrate into your recipes.
- Learn to work with unusual ingredients.
- Create trendy plated desserts.

CONTENT

The number of new food trends (vegetarianism, veganism, flexitarianism, lactose-free, gluten-free, etc.) is growing: a promising market that requires attention to meet your customers' needs. Come discover new, trendy, and innovative recipes using unique products that are still underutilized.



DATES & PLACES

Paris

Arrival : Sunday 2nd March

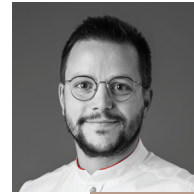
Training : 3rd, 4th, 5th March.

Departure : Wednesday 5th
at night, or Thursday 6th March.

DURATION

3 days

Chocolate Bonbons, Bars and Confectionary



Antoine Michelin

Pastry Chef Instructor

OBJECTIVES

- Gain a deeper understanding of chocolate fundamentals: manufacturing processes and the impact of ingredients on bonbons.
- Enhance skills in production quality and preservation.
- Develop original products to enrich and diversify your retail offerings.

CONTENT

- Half-day technical course.
- Creation of various innovative chocolate bonbons and confections (chocolate bars, fruity pralines, marzipan, framed ganaches, and liquid ganaches for hollow forms, etc.)
- Mastery of mechanical coating techniques and creation of multiple decorations.



DATES & PLACES

Tain l'hermitage

Arrival : Monday 29th September

Training : Tuesday 30th September, Wednesday 1st, Thursday 2nd October.

Departure : Thursday 2nd at night, or Friday 3rd October.

DURATION

3 days

Optional : factory tour on Friday morning. If you are interested, please contact your sales representative.



Follow us on
@ecolevalrhona



École VALRHONA
Tain-l'Hermitage
8 quai du Général-de-Gaulle
26600 Tain-l'Hermitage
Tél. : 04 75 07 90 95

École VALRHONA
Paris
47 rue des Archives
75003 Paris
Tél. : 04 75 07 90 95

