

LET'S CULTIVATE OUR TALENTS TOGETHER

INTERNATIONAL COURSES 2020



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For many years now, l'École Valrhona has been providing support to professionals by sharing exclusive techniques and gourmet creations: showcasing your expertise and the quality of our products.

This year, once again, we invite you to discover our secrets at one of our master classes, so your customers can discover new indulgent pleasures and delight in savouring your creations.

What drives and motivates us from day to day is sharing, and the pride of sharing, with each and every one of you, the great satisfaction that comes from making something simple into a culinary creation which showcases our expert craftsmanship.

Please do not hesitate to share your thoughts and suggestions with us so we can ensure that our courses are relevant to you.

We hope to see you soon on the road to gourmet discovery!

Professionally yours,

The l'École Valrhona team



over 15 000 loyal clients 3

AN INTERNATIONAL PRESENCE

Created almost 30 years ago by Frédéric Bau, the École Valrhona aims to pass on its values of expertise and excellence to a wide audience. Today, its reach extends across the world, from Tain l'Hermitage, to Paris, Tokyo and New York.



THE ECOLE TEAM

30 expert pastry chefs offer you their support





















































PASTRY-MAKING THE ECOLE VALRHONA WAY

An essential gourmet range in your store

OBJECTIVES

- Master the methodologies for making, assembling and finishing a pastry
- ✓ Innovate to rejuvenate your range
- ✓ Discover new flavor pairings

CONTENTS

 Make innovative recipes : Desserts, tarts, mini gateaux and more...



The price includes 3 lunches



Baptiste MOREAU

VALRHONA Pastry Chef – Paris-Viroflay, France

After having obtained his degrees,

Baptiste enriched his experience in Stohrer pastry shop in Paris, then at the Grand Hotel de l'Opéra.

Then, he progress alongside Jacques Maximin before joining the Ecole Valrhona in Paris in order to perfect his knowledge.

INTRODUCTION TO CHOCOLATE-MAKING

L'École Valrhona's long-standing expertise

OBJECTIFS

- ✓ Master basic techniques
- ✓ Familiarize yourself with the concept of flavor, so you can try out original combinations and create a range like no other
- ✓ Secure the longest possible shelf-life for your products

CONTENU

- ✓ Make differently textured ganaches
- ✓ Make chocolate bonbons in a variety of shapes and flavors
- ✓ Master techniques for mechanically coating products and offer a range of decorations



The price includes 3 lunches



Romain GRZELCZYK

VALRHONA Pastry Chef – Tain l'Hermitage, France

23-24-25

After having apprenticed in a small pastry shop, I started working at Philippe Segond's pastry shop, Meilleur Ouvrier de France in Aix en Provence, France, and became chief chocolatier, a position I held for more than ten years.

In 2011 I arrived at Valrhona, working both in the Chocolate Bonbon Production and the Research and Development departments, where I spent 4 years learning and passing on my knowledge and exprience.

In 2015, I joined the wonderful family of l'Ecole Valrhona as trainer and coordinator of the Research and Development department.





— Tain l'Hermitage

SCHOOL ADDRESS 8 quai du Général de Gaulle 26600 Tain l'Hermitage

From Lyon Saint-Exupéry airport 1 hour by car

From Valence TGV trainstation 25 minutes by car

From Tain l'Hermitage trainstation 10 minutes walk

By car, from the A7 highway

GPS : lat.45.067876 – Long.4.843394



TRANSPORT	ľ
Taxi Diva :	
Taod Yvelines : () 01 30 08 60 60	
Taxi First Majestik : (C) 06 59 87 10 23 01 30 21 74 73 resafirstmajestik@ gmail.com	
Axeo Motos : () 06 89 47 93 40	

Nearby the school, you will find restaurants and hotels to stay during your class.

Paris – Versailles

SCHOOL ADDRESS 91 rue Joseph Bertrand

From Paris 1 hour using public transports

From Versailles 45 minutes with the train, Viroflay Rive droite station

25 minutes with the C bus, Petit Bois stop



DE FORMATION DE RENCONTDE

COLE VALRHONA

A TAIN L'HERMITAGE 8 quai du Général de Gaulle 26602 Tain l'Hermitage

ÉCOLE VALRHONA À PARIS-VERSAILLES 91 rue Joseph Bertrand 78220 Viroflay

ÉCOLE VALRHONA À BROOKLYN

222 Water Street Brooklyn, New York 11201

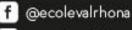
ÉCOLE VALRHONA À TOKYO

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

RENSEIGNEMENTS

& INSCRIPTIONS : Tél : +33 (0) 4 75 07 90 95 www.valrhona.com

Retrouvez les créations des Chiefs Pâtissiers de l'École Valrhona sur :



0 @ecolevalrhona oopriss/Retification : B2 Création - crédit : Citako - Thiory Vallier - Alexandre Ayer - Aline Cérael - Elita Mattor ippe Barns - Stéphane De Bouegies - Cétaliliee Marteus - Manteune Louge - Thomas Dunul - Julien Dugourd -h Hyat Paris & Brenchard Witakelmann - Laurent Rournais - 30:301



