LET'S CULTIVATE OUR TALENTS TOGETHER

INTERNATIONAL COURSES 2020
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
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

WE ARE

L’ÉCOLE

VALRHONA
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...

<table>
<thead>
<tr>
<th>DURATION</th>
<th>EXPERTISE</th>
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<th>LOCATION</th>
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<tr>
<td>3 days</td>
<td>000</td>
<td>1690,00 €</td>
<td>NOVEMBER 16-17-18</td>
<td>Paris-Viroflay</td>
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</tbody>
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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

DURATION  EXPERTISE  PRICE  DATES  LOCATION
3 days  000  1390,00 €  NOVEMBER 23-24-25  Paris-Viroflay

The price includes 3 lunches

Romain GRZELCZYK  
VALRHONA Pastry Chef – Tain l’Hermitage, France

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.
ACCESS

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

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

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

ÉCOLE VALRHONA
À 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

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Retrouvez les créations des Chefs Pâtissiers de l’École Valrhona sur :

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@ecolevalrhona