



LET'S CULTIVATE OUR TALENTS TOGETHER

INTERNATIONAL COURSES 2020





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over

31

*years of
expertise*

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.



25

*talented
pastry
chefs*

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!



over

15 000

loyal clients

Professionally yours,

The l'École Valrhona team

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.



ÉCOLE
VALRHONA

Valrhona's
Pastry Chef

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...



DURATION	EXPERTISE	PRICE	DATES	LOCATION
3 days	000	1690,00 €	NOVEMBER 16-17-18	Paris-Viroflay

The price includes 3 lunches



Crédit photo Stéphanee Bourgies

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



Crédit photo Stéphanee Bourgies

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 experience.

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

ACCESS



*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

*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

TRANSPORT

Taxi Neptune

☎ 06 27 95 02 89
04 75 03 32 05

TRANSPORT

Taxi Diva :

☎ 01 30 24 02 01

Taxi Yvelines :

☎ 01 30 08 60 60

Taxi First Majestik :

☎ 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.

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

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

 @ecolevalrhona

 @ecolevalrhona

*Conception/Réalisation : B2 Création - crédit : Ginko - Thierry Vallier - Alexandre Ayo - Aline Gérard - Elise Matus -
Philippe Barot - Stéphane De Boulogne - Géraldine Maroni - Mathieu Louge - Thomas Daud - Julien Dugard -
Pierik Hyatt Patis & Bernhard Winkelmann - Laurent Rouvenat - 30.301*