



Training
Program
2026



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.

L'École Valrhona across the world



5
Écoles

3 V-Labs (Milan,
Barcelone, Kehl)



46

Pastry Chefs,
10 nationalities,
8 languages spoken



Écoles Valrhona

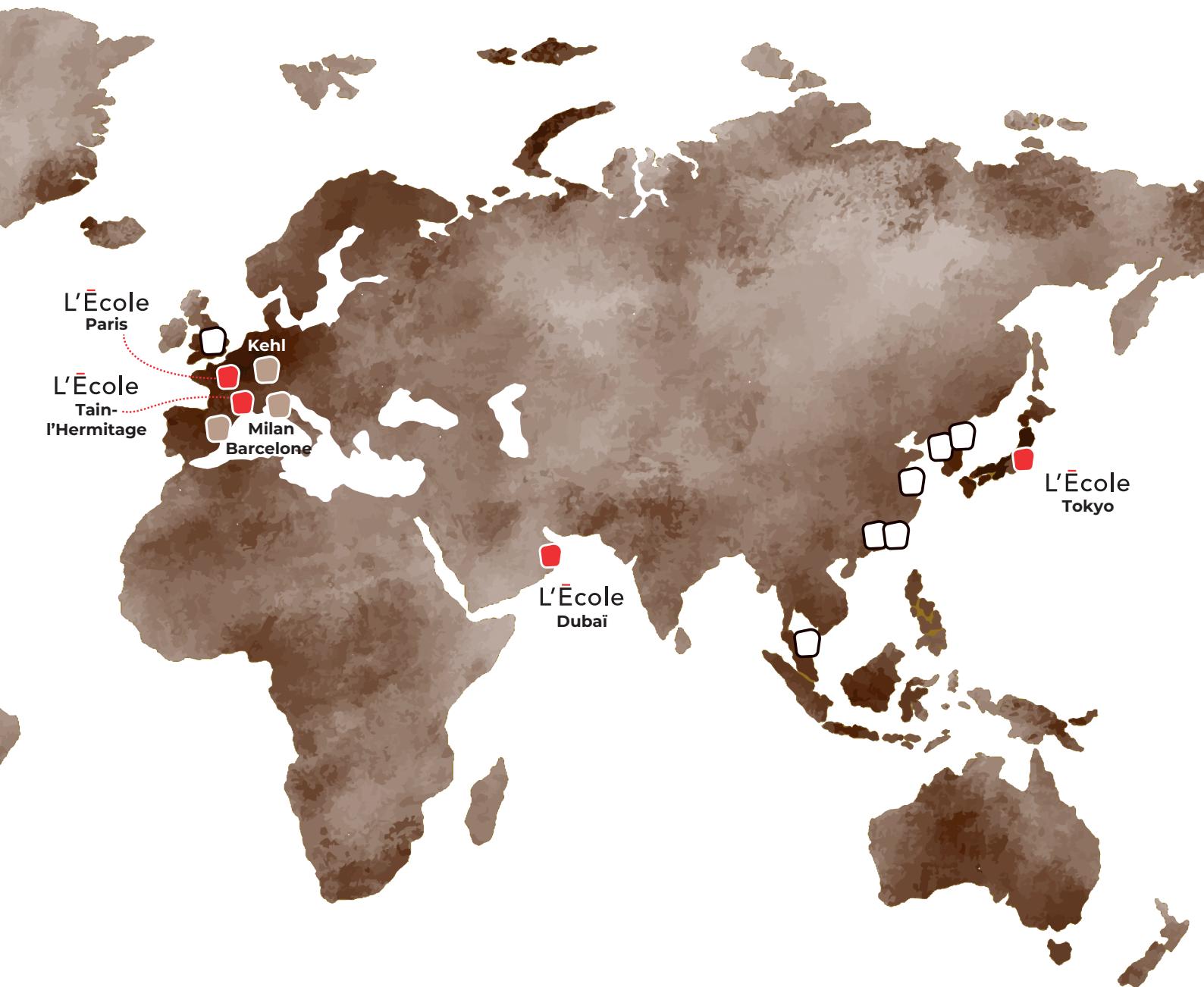


V-Labs



Pastry Chefs on site





Training

Chocolate Bonbons, Bars and Confectionery



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 theoretical 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.



Philippe Givre
Executive Pastry Chef
and Experience Director



DATES & PLACES

Tain l'hermitage



Arrival: Monday 13th April

Training: Tuesday 14th,
Wednesday 15th, Thursday
16th

Departure: Thursday 16th at
night, or Friday 17th

DURATION

3 days

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

Technotactile Chocolate Class



OBJECTIVES

- 3 days of theoretical training co-hosted by chefs from the School and Research & Development engineers to better understand the impact of the ingredients that make up chocolate on the texture and taste of your creations.
- Improve the texture and taste of your creations, optimize their preservation.

CONTENT

Participate in theoretical workshops and applied technology sessions in the laboratory around the following themes:

- Chocolate tasting, according to the Valrhona School approach
- Ingredients and their reactions: cocoa butter and chocolate, pralines, components of a ganache
- Balancing ganaches
- Emulsions
- The influence of manufacturing processes on the texture of candy ganaches
- The evolution of ganaches over time.



Romain Grzelczyk
Chocolate Chef Trainer



DATES & PLACES

Paris



Arrival: Sunday 13th
September
Training: Monday 14th,
Tuesday 15th, Wednesday 16th
Departure: Wednesday 16th
at night, or Thursday 17th

DURATION

3 days



Retrouvez nous sur
[@ecolevalrhona](https://www.instagram.com/colevalrhona)



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