



L'École  
VALRHONA

COIG

Bienvenue à  
L'École Valrhona  
Dubai 2025

Brice

L'École  
VALRHONA  
Brice Konan-Ferrand

DUBAI

the best of  
DUBAI  
the shining experience

L'École  
VALRHONA  
Fatima K. Leman





# Hub of Expertise and Creativity

Valrhona has become a place for learning, creation, innovation and improvement and it's here that the industry's latest inspirations from and grow

## VALUES

EXCELLENCE | KNOW-HOW | EXPERTISE | CREATIVITY | ENCOUNTERS | TRANSMISSION




**35 years** ago - creation of L'École Valrhona in Tain l'Hermitage by **Frederic Bau** and Paul Bernard-Bret (1989)



**+120 recipes** gathered in the **Essentials** - a reference manual for pastry chefs that helps you balance the recipes for all your sweet creations



**3 chefs** have obtained the title of MOF pastry-confectioner - David Capy (2007), Christophe Renou (2015), David Briand (2019) 

**5 schools** worldwide – Tain l'Hermitage (1989), Tokyo (2007), Paris (2009), New-York (2015), Dubai (2024)

**+15 000 professionals** advised each year worldwide

**46 pastry chefs** in the world

L'École Valrhona Dubai will encourage professionals to channel their creativity into new culinary adventures, while acquiring and making use of new technical skills.

Main activities – Pastry and chocolate BBC stage focus



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14 -16th January

**SOLD OUT**

# Brice Konan-Ferrand

Sculpture Initiation and Confectionary

3 - 4th February

**SOLD OUT**

# Philippe Rigollot

MOF and "Pastry World Champion"

18 -19th February

**SOLD OUT**

# Frederic Bau

Gourmandise Raisonnée "Reasonnable Indulgence"

25 - 26th February

27- 28th February

# Jeremy Runel

The Universe of ice Cream

**SOLD OUT**

17-19th March

**SOLD OUT**

# Roger Fok x Andy Yeung

4-Hand Chocolate Showpiece and Entremet





23 - 25th April

Brice Konan-Ferrand

Middle East Influence

SOLD OUT

29 - 1st May

Oriol Balaguer

The Art of Panettone

SOLD OUT

6 - 7th May

Tom Coll

5-Star Hotel Patisserie

SOLD OUT

22 - 24th July

Romain Grzelczyk

One shot

SOLD OUT

8 - 12th September

Paul Klein

Chocolate Sculpture master piece

SOLD OUT



14 -16th October

**Claire Heitzler**

Entremet

**SOLD OUT**

27 - 29th October

**Daisuke Anzai**

Chocolate Bonbons by L'École Valrhona Tokyo

**SOLD OUT**

4 - 6th November

**Garuharu**

Korean take on French Eclair and Travel Cake

**SOLD OUT**

10 -11th November

Mastering Chocolate Bonbons

**Gianluca Fusto**

12 -13th November

Plated Dessert

**SOLD OUT**



**L'École**  
VALRHONA



# Where are we located







**LET'S DEVELOP YOUR TALENTS**

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