



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 I KNOW-HOW I EXPERTISE I CREATIVITY I ENCOUNTERS I TRANSMISSION



ΟΨ



35 years ago - creation of l'Ecole 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 pastryconfectioner - 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 worlwide

46 pastry chefs in the world

L'Ecole 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



14-16th January

Brice Konan-Ferrand

Sculpture Initiation and Confectionary

3-4th February

Philippe Rigollot

MOF and "Pastry World Champion"

11-13th February



Brice Konan-Ferrand

Pastry and chocolate middle eastern inspiration

17-19th February

Frederic Bau

Gourmandise Raisonnée "Reasonnable Indulgence"

25-26th February

27-28th February

Jeremy Runel

The Universe of ice Cream

17-19th March

Roger Fog x Andy Yueng

4-Hand Chocolate Showpiece and Entremet

22-24th April

Oriol Balaguer
The Art of Panettone

21-24th July

Romain Grzelczyk

8-10th April

Philippe Givre
Alternative Plated Desserts

5-7th May

Tom Coll 5-Star Hotel Patisserie

25-27th August

Fatima K Rahman
Initiation Chocolate Bonbons

8-12th September

Paul Klein

Chocolate Sculpture master piece 5 days

22-24th September

Brice Konan-Ferrand

Chocolate Bonbons and Confectionnary

27-29th November

Daisuke Anzai

Chocolate Bonbons by L'École Valrhona Tokyo

4-6th November

Garuharu

Korean take on French Eclair and Travel Cake

10-11th November

12-13th November

Mastering Chocolate Bonbons

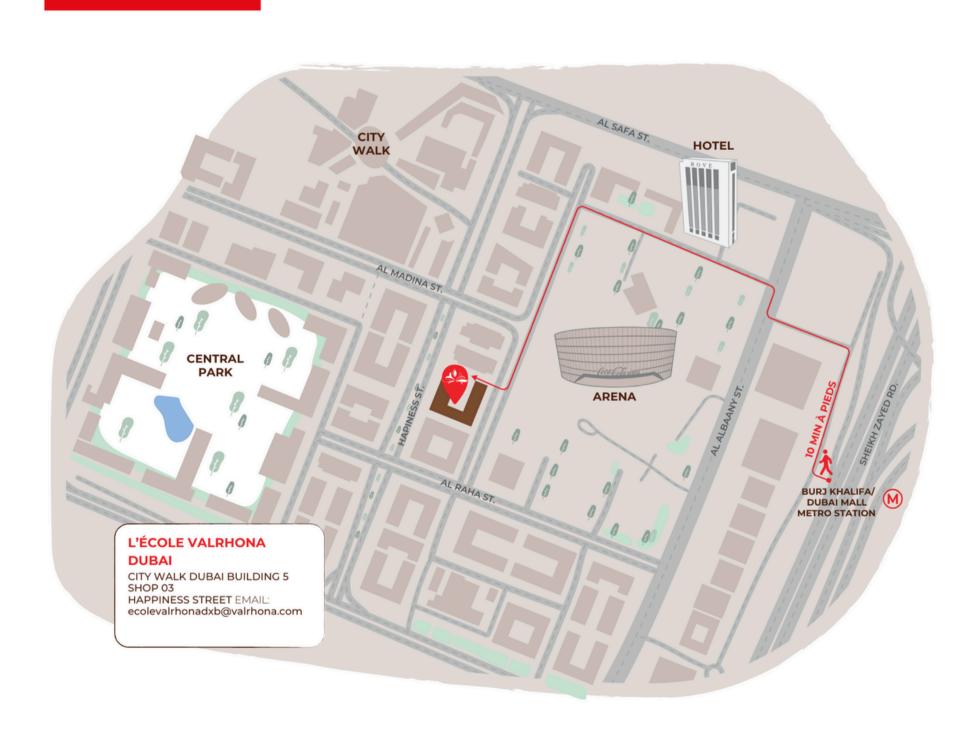
Plated Dessert

Gianluca Fusto





Where are we located





LET'S CULTIVATE TALENTS



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