

L'École
VALRHONA

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Brice Koenan-Ferrand

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Fatima Kéenan

Welcome to
L'École Valrhona
Dubai 2025

Brice



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)


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



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

+15 000 professionals advised each year worldwide



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

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

14-16th January

Brice Konan-Ferrand

Sculpture Initiation and Confectionary

3-4th February

Philippe Rigollot

MOF and “Pastry World Champion”

11-13th February

SOLD OUT

Brice Konan-Ferrand

Pastry and chocolate middle eastern inspiration

17-19th February

Frederic Bau

Gourmandise Raisonnée “Reasonable 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

8-10th April

Philippe Givre

Alternative Plated Desserts

22-24th April

Oriol Balaguer

The Art of Panettone

5-7th May

Tom Coll

5-Star Hotel Patisserie

21-24th July

Romain Grzelczyk

One shot

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

Mastering Chocolate Bonbons

12-13th November

Plated Dessert

Gianluca Fusto

Where are we located





L'École
VALRHONA

LET'S CULTIVATE TALENTS



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