

UNIVERSITY

Welcome to
L'École Valrhona
Dubai 2026

Brice





Hub of Expertise and Creativity

L'Ecole Valrhona is a true incubator of creativity and inspiration. Here, know-how is passed on, shared, and reinvented - weaving lasting connections between regions, people, and nature, to inspire new generations.

VALUES

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



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 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'Ecole Valrhona Dubai 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

5-6th February

Carmen Rueda

Immersive Dessert Experience



17-18th February

Vincent Boué

Ice Cream Expertise

21-22nd May

François Daubinet

The Essence of Iconic Patisserie

12-13th February

Jérémie Runel

The Universe of Ice Cream

19-20th May

Jose Carlos Sierra

Sosa takes on Savory

21-23th July

Brice Konan-Ferrand

Plant Based Confectionery



14-18th September

Paul Klein

Mastering Chocolate Sculpture

21-25th September

Stephane Klein

Exploring Ikebana through
Sugar Art

3-5th November

Garuharu

Korean Take on French Eclair

21-25th September

Paul Klein

Confectionery Finest

13-15th October

Brice Konan-Ferrand

& Kirsty Tie

When Pastry Travels

10-11th November

Gianluca Fusto

Italian Twist on Travel Cakes

Our Address





LET'S DEVELOP YOUR TALENTS



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