

JIVARPA

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 Cappy (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

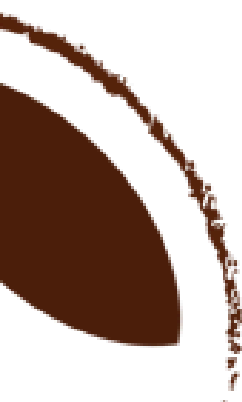
Jérémie Runel
The Universe of Ice Cream

19-20th May

Jose Carlos Sierra
Sosa takes on Savory

21-23th July

Brice Konan-Ferrand
Plant Based Confectionery



The background of the entire image is a dense, close-up pattern of chocolate eclair shells. Each shell is a uniform brown color with a glossy finish, showing highlights and shadows that give them a three-dimensional appearance. They are arranged in a somewhat chaotic but repeating pattern, filling the entire frame.

14-18th September

Paul Klein

Mastering Chocolate Sculpture

21-25th September

Paul Klein

Confectionery Finest

21-25th September

Stephane Klein

Exploring Ikebana through
Sugar Art

13-15th October

**Brice Konan-Ferrand
& Kirsty Tie**

When Pastry Travels

3-5th November

Garuharu

Korean Take on French Eclair

10-11th November

Gianluca Fusto

Italian Twist on Travel Cakes

Our Address





L'École
VALRHONA

LET'S DEVELOP YOUR TALENTS



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