



Intensive PASTRY program

by Institut Paul Bocuse



Signature training by Jérôme Langillier
World Champion Pastry Chef 2009

Opening new professional horizons, mastering new pastry techniques...

2015 Season

Intensive 3-4 day "à la carte" program

Welcome to Institut Paul Bocuse

Founded by Paul Bocuse and presided over Gérard Pélisson, Institut Paul Bocuse actively contributes to the culinary and managerial best practice in the hospitality and foodservice industries. The Institut goes beyond simply teaching the fundamentals, and is positioned on the cutting edge of trends through its openness to the world and the bringing together of great chefs.

The **Intensive PASTRY Program** puts the professional at the heart of the training, in an environment conducive to personal development and creativity.

In addition to the expertise acquired, each participant benefits from the "savoir-faire" and international reputation that define Institut Paul Bocuse as the School of Excellence.



Training designed by an exceptional pastry chef for professionals the world over



France is a seven time world champion of the Coupe du Monde de la Pâtisserie and benefits from an unprecedented intensive pastry which extends beyond France's borders.

The **Intensive PASTRY Program** is designed for:

- ~ Chefs who have pastry expertise gained through working in this specialty in restaurants
- ~ Confectioners that work in pastry shops in the hotel/restaurant industry

This program is delivered by Jérôme Langillier, World Champion Pastry Chef 2009, a passionate Pastry Chef with his own unique personal culinary identity, who has led a diverse career with experience in a pastry boutique, a Michelin starred restaurant and as a special events caterer.



"I love the culture of aesthetics and quality, I have an appreciation for products and people. It is also important for me to defend the values of the French pastry to preserve its heritage so it can be enjoyed worldwide."

Jérôme Langillier,
World Champion Pastry Chef 2009

In small groups, acquire the indispensable techniques of the pastry chef creative

Mignardises, plateal desserts, the classics revisited, snacks and cakes, chocolate and confectionary... Master all the subtleties of pastry making at the highest level.

The main objective: to develop your knowledge of innovative recipes and products and to acquire practical, hands-on experience.

With methods that emphasize tasting and sharing of ideas, the 3-4 day Intensive PASTRY Program offers you the opportunity to perfect your skill and diversify your competencies.

Product understanding, experimentation with recipes, the creation of new flavors... you will learn all the inside secrets.

You'll be better able to anticipate and satisfy your customers' expectations.

Institut Paul Bocuse invites you

- To live a unique creative, gourmet experience.
- To experience the essence at gastronomic culture.
- To exchange ideas with a small group of passionate professionals and an expert who is completely dedicated for your success.

The "Bonuses"

- Dinner in a Michelin-star restaurant.
- Lunch during the week at "F&B", the application restaurant Institut Paul Bocuse.
- A cookbook at recipes by Jérôme Langillier.
- A training certificate on granted upon completion of the training program (attendance requirements must be met).



General Information

Hours:

8:30am - 1pm / 2pm - 4:30pm

Lunch included from Monday to Friday from 1pm to 2pm in the "F&B" application restaurant (Écully).

The tuition fees in force are those stated in our current training program at the moment of your enrollment.

Tuition includes training expenses, lunches from Monday to Friday and a dinner in a Michelin-star restaurant.

Accommodation, travel expenses and other evening meals are not included.

"GOURMET EXPRESSION" Program

Signature training by Jérôme Langillier

■ 4 days - 28 hours of training

"Gourmet Expression" is a comprehensive program addressing the specific techniques and recipes of pastry shops offering plated desserts at restaurants. This program also explores different production methods.

■ **English version:** from January 20 to 23, 2015

■ **French version:** from November 24 to 27, 2015

PROGRAM DETAILS

In "Gourmet Expression" you will experience:

- ~ Confectionery: caramels, fruit jellies, marshmallows.
- ~ Classics: cookies, creams, pastes...
- ~ Snacks, cakes and petits fours.
- ~ Compotes, jams, pastes, fillings.
- ~ Plated desserts: ice cream, sorbet, emulsion sauces, roasted or caramelized fruits...

Each session includes tastings and debriefings with Chef Langillier.

Institut Paul Bocuse reserves the right to change the program to guarantee an optimum experience for participants.



TUITION

French version	€ 1,420 tax excl.
English version (includes a French/English interpreter)	€ 1,800 tax excl.

In the case that funding is covered in the framework of a company training plan, for participants who are French nationals, the notice of funding replaces the conditions indicated above.

“DESSERT TRENDS” Program

Signature training by Jérôme Langillier

■ 3 days - 21 hours of training

“Dessert Trends” will help you master techniques linked to textures (soft, creamy, crispy, emulsions), to temperatures (hot, cold, frozen) and to seasonal-products. This program will help you to discover plating techniques.

■ **French version:** from February 23 to 25, 2015

■ **English version:** from June 15 to 17, 2015

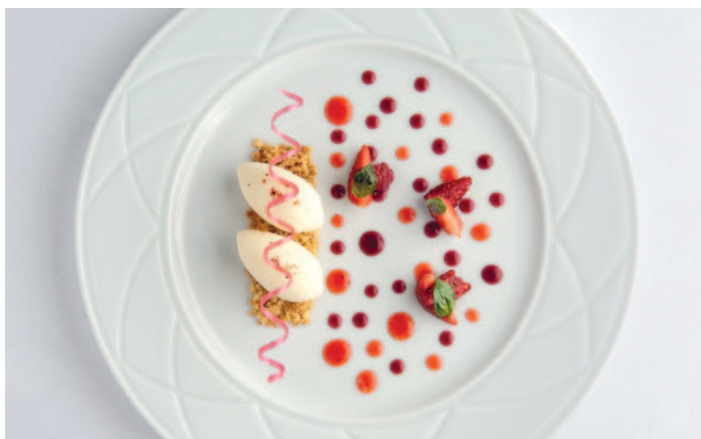
PROGRAM DETAILS

In “Dessert Trends” you will experience:

- ~ Different biscuits, cream, ice creams, sorbets, jellies, emulsions.
- ~ Textures, changes in temperatures (hot and cold).
- ~ Pairings and naming of desserts.
- ~ Dressing plating and presentation.

Each session includes tastings and debriefings with Chef Langillier.

Institut Paul Bocuse reserves the right to change the program to guarantee an optimum experience for participants.



TUITION

French version	€ 1,215 tax excl.
English version (includes a French/English interpreter)	€ 1,425 tax excl.

In the case that funding is covered in the framework of a company training plan, for participants who are French nationals, the notice of funding replaces the conditions indicated above.

“CONTEMPORARY CUPCAKES AND PIES” Program

Signature training by Jérôme Langillier

■ 3 days - 21 hours of training

In “Contemporary Cupcakes and Pies” you will learn to make delicious desserts that can be sold in shops, tea rooms or restaurants. This program will focus on the techniques of applying frosting, chocolate decor, etc. – skills that are essential for any contemporary pastry chef.

■ **French version:** from April 21 to 23, 2015

PROGRAM DETAILS

In “Contemporary Cupcakes and Pies” you will experience:

- ~ The production of basic materials (hazelnut paste, pistachio, etc.).
- ~ The ‘croustillant technique’, winner of the 2009 Coupe du Monde using a spray gun.
- ~ Various biscuits, creams and supremes.
- ~ The usage of products and seasonal fruit using quick and accurate mounting.
- ~ The contrast of textures and colors, pairings and perfumes.

Institut Paul Bocuse reserves the right to change the program to guarantee an optimum experience for participants.



TUITION

French version

€ 1,215 tax excl.

In the case that funding is covered in the framework of a company training plan, for participants who are French nationals, the notice of funding replaces the conditions indicated above.



REGISTRATION AND CONDITIONS

Apply

3-STEP REGISTRATION

A maximum of 10 places are available in each session.

STEP 1

Applications must include:

- Complete registration form
- 1 recent ID photo
- 1 résumé
- 1 cover letter
- 1 photocopy of passport or id card
- 1 insurance coverage certificate* (stipulating coverage for accidents or injuries to third parties, illness, etc.)

**If you cannot provide this certificate, Institut Paul Bocuse offers you general liability insurance coverage (assurance responsabilité civile) valid for the duration of the course (cost approximately € 150).*

STEP 2

Your registration is confirmed by email

Your enrollment will be effective upon receipt of a down-payment and you will be sent a confirmation of enrollment.

STEP 3

3 weeks prior to the beginning of classes

Class convocations sent out.



Terms & conditions

PAYMENT

Payment of tuition can be made in 3 installments by check issued in Euros, by credit card or bank transfer.

4 DAYS	FRENCH PROGRAM	ENGLISH PROGRAM
First installment registration deposit	€ 426	€ 540
Second installment at 30 days	€ 497	€ 630
Balance at 60 days	€ 497	€ 630
Total tuition (tax excl.)	€ 1420	€ 1800

3 DAYS	FRENCH PROGRAM	ENGLISH PROGRAM
First installment registration deposit	€ 360	€ 425
Second installment at 30 days	€ 425	€ 500
Balance at 60 days	€ 430	€ 500
Total tuition (tax excl.)	€ 1215	€ 1425

In the case that funding is covered in the framework of a company training plan, for participants who are French nationals, the notice of funding replaces the conditions indicated above.

Cancellations

■ By participant

- ~ Over 30 days prior to the beginning of the session: 90% of payment refunded.
- ~ Between 29 and 15 days prior to the beginning of the session: 10% of payment refunded.
- ~ Less than 15 days: no refund.

■ By Institut Paul Bocuse

- ~ Sessions may be cancelled if there are not enough participants registered. Full payment is refunded within two months.

Status

Participants are considered as taking part in professional training and therefore do not qualify as students. We advise individuals of foreign (non-French) nationalities to obtain a "tourist visa".

Equipment

Upon arrival, the participant will be provided with the following professional attire and equipment: jacket, pants, shoes and safety equipment for professional knives, food thermometer, whisk, vegetable peeler, spatulas, pastry bag, etc. Institut Paul Bocuse will also provide each two dish towels and two aprons.

Professional uniforms from Institut Paul Bocuse are also available upon request if indicated 1 month before the start of the course (price € 300).

Recommended attire

Presence in our pastry laboratory must comply with health and safety regulations. Professional attire and equipment are required from the first day. Institut Paul Bocuse reserves the right to refuse access to the pastry laboratory for anyone failing to comply with school regulations or with the requirement to wear chef's attire.

The dress code is mandatory in all buildings at Institut Paul Bocuse.

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CENTRE DE RECHERCHE

INNOVATION & DÉVELOPPEMENT

L'ÉCOLE DE CUISINE

Institut Paul Bocuse provides training for Culinary Arts
and the Hospitality industry.

Integrating tradition, modernity, innovation and research,
it aims for excellence. It transmits the technical and
managerial know-how necessary to prepare its students
for the best careers around the world.

www.institutpaulbocuse.com

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