



LE CORDON BLEU®
PARIS

Culinary and Wine Workshops

**GROUPS, TEAM-BUILDING,
INCENTIVES AND PRIVATISATIONS**





LE CORDON BLEU PARIS

Founded in 1895, Le Cordon Bleu institute has, for the past 125 years, been committed to disseminating the techniques and expertise inherited from the great names of French cuisine. With more than 35 schools in 20 countries, Le Cordon Bleu is the leading global network of culinary arts and hospitality management Institutes, training 20 000 students of more than 130 nationalities every year.

Le Cordon Bleu Paris offers a wide range of culinary workshops in French and English for those who are passionate about gastronomy, whether individuals, groups, amateurs, or professionals.

Under the guidance of a Le Cordon Bleu Chef, these workshops teach cuisine, pastry, boulangerie and oenology techniques.

Le Cordon Bleu Chefs are professionals with wide-ranging experience in the restaurant industry: some have worked in Michelin-starred restaurants, others hold the title of One of the Best Craftsmen in France (Meilleur Ouvrier de France - MOF). They are all committed to transmitting their expertise.

Take part in a relaxed and friendly workshop, in ultramodern premises overlooking the river Seine, with a prestigious Le Cordon Bleu Instructor.

WORKSHOPS, DEMONSTRATIONS & TASTINGS

TAILOR-MADE QUOTE



CULINARY WORKSHOP*

CUISINE / PASTRY - 2h30

10 to 48 participants

BOULANGERIE - 5h30

10 to 32 participants

During these workshops, participants make a dish, pastry, bread, or freshly baked pastries, from A to Z. Each group is in the expert hands of a Le Cordon Bleu Chef who shares their expertise, techniques, and tips. Participants are free to take their creations home with them at the end of the workshop.

CULINARY WORKSHOP FOLLOWED BY DINNER*

CUISINE - 3h

10 to 25 participants

Workshop (2h) and dinner with the Chef (1h)

Make a dish and then taste it with the Chef!

During a 2-hour workshop, a Le Cordon Bleu Chef teaches techniques and tips for making a recipe. Following an aperitif, the dish is plated by the participant. It is then tasted, accompanied by a glass of wine, and rounded off with a dessert from Le Café Le Cordon Bleu.

16 to 25 participants, the group is divided into two to make a dish and a dessert.



CULINARY DEMONSTRATION

CUISINE / PASTRY - 2h30

15 to 200 participants

During a demonstration, Le Cordon Bleu Chefs reveal all the secrets of several dishes chosen by the participants. The Chef prepares the dishes in front of the participants and explains the processes and techniques used, step-by-step. The demonstration also includes a tasting of the dishes which have been made.





CULINARY DEMONSTRATION FOLLOWED BY A WORKSHOP*

CUISINE / PASTRY - 5h

Demonstration (2h30) and workshop (2h30)
10 to 48 participants

After watching a cuisine or pastry demonstration, each participant makes their own dish during a practical workshop under the constant guidance of a Le Cordon Bleu Chef. The techniques taught by the Chef during the demonstration are put into practice during the workshop. Participants are free to take their creations home with them at the end of the workshop.

FOOD AND WINE PAIRING DEMONSTRATION

CUISINE & OENOLOGY - 2h

15 to 32 participants

During this demonstration, participants discover the fascinating world of food and wine pairing whilst sharpening their palate. This 2-hour demonstration is co-taught by a Le Cordon Bleu Chef and a Le Cordon Bleu Sommelier. The Chef makes several dishes and the Sommelier selects wines to go with each one.

OENOLOGICAL TASTING*

OENOLOGY - 2h

10 to 32 participants

Our Le Cordon Bleu Sommeliers introduce you to the world of wine thanks to a themed tasting which also teaches participants wine sector background and knowledge. This is the perfect opportunity for participants to discover sensorial analysis and the art of oenological tasting.

**Workshop or demonstration theme to be chosen from a selection proposed by Le Cordon Bleu Paris Chefs.*

MADE-TO-MEASURE SOLUTIONS

Depending on your needs, a personalised and made-to-measure solution can be provided to meet your specific expectations and requirements.



HIRING PROFESSIONAL WORKSPACES

TAILOR-MADE QUOTE



Le Cordon Bleu Paris is the ideal location for organising culinary and oenological events. Whether for a film shoot, product launch, or culinary training, the Institute's rooms are fitted out with ultramodern and professional equipment providing a setting of the very highest quality.

Demonstration rooms:

Capacity: 50, 70 and 80 participants

Practical classrooms:

16 professional workstations per classroom

Oenological tasting room:

32 seats



THE INSTITUTE



GIFT VOUCHER

The unique world of Le Cordon Bleu Paris institute, the experience and expertise of its Chef Instructors and Sommeliers are just a gift voucher away! Vouchers can be used for cuisine, pastry, boulangerie and oenology workshops and for buying gourmet products and utensils at La Boutique, located at Le Cordon Bleu Paris institute. Valid for 1 year.

LA BOUTIQUE

La Boutique Le Cordon Bleu offers a wide range of gourmet products, professional equipment, books, and gifts, selected by Le Cordon Bleu Chefs, which are ideal for all culinary enthusiasts. On the day in which the event takes place, all participants can take advantage of a 10% discount on Le Cordon Bleu products at La Boutique (5% off books).



LE CAFÉ

Open to both the public and the Institute's students, Le Café Le Cordon Bleu offers a range of freshly baked pastries, pastries, gourmet salads and hot dishes made by the Chefs in line with the seasons. The Institute's vegetable roof garden provides ingredients, such as aromatic plants and vegetables, for the daily preparation of dishes. Le Café Le Cordon Bleu is open from Monday to Friday.

On the day in which the event takes place, all participants can take advantage of a 10% discount on food and drinks (excluding lunch menu).



PRACTICAL INFORMATION



WORKSHOP AND DEMONSTRATION

Each participant receives a personalised Certificate of Attendance. The equipment for workshops is loaned to each participant. All participants, except those taking part in demonstrations, will receive a Le Cordon Bleu apron, tea towel, cap, and cooler bag. For safety and hygiene reasons, Le Cordon Bleu recommends wearing closed and comfortable shoes, long sleeved top and long trousers. Hair should be tied up. All lessons are taught in French and can be consecutively translated into English.

REGISTRATION

All reservations for groups and made-to-measure programmes are subject to a specific agreement between Le Cordon Bleu and the participant, organiser, travel agent or intermediary. Classes are subject to availability. Le Cordon Bleu reserves the right to modify registration procedures, fees, the organisation and content of its workshops and demonstrations, at any time.





INFORMATION AND RESERVATIONS:

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