



LE CORDON BLEU®
PARIS

Culinary and Wine Workshops

CALENDAR 2021







THE WORKSHOPS

Since its foundation in 1895, Le Cordon Bleu's mission is to disseminate the techniques and expertise inherited from the great names of French cuisine.

With more than 35 schools in more than 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 institute has created a range of workshops in cuisine, pastry, boulangerie along with wine workshops to encourage each participant to develop their own creativity and taste. Various themes are proposed throughout the year for all food lovers. Culinary workshops are held in practical rooms to familiarise participants with the professional cuisine environment, under the supervision of one of the institute's Chefs. It's all you need to learn how to perform like a chef!

CUISINE



THE ART OF COOKING LIKE A CHEF

5h30, demonstration, 11:15am-1:45pm, then practical, 2:15pm-4:45pm, €195

2h30, demonstration, 11:15am-1:45pm, €55

This session starts with a demonstration where a Le Cordon Bleu Chef makes two dishes which are followed by a tasting. After the demonstration, participants will then produce one of the dishes applying the techniques demonstrated by the Chef.

22 January	18 June	22 October
12 February	7 July	12 November
5 March	30 July	3 December
16 April	21 August	
7 May	10 September	
29 May	2 October	



THE ART OF MAKING SAUCES AND JUS

5h30, practical, 2:15pm-7:45pm, €195

The participant is guided by a Le Cordon Bleu Chef and learns the techniques to prepare both traditional and contemporary sauces. Throughout the workshop, each person can taste their creations.

16 January	11 June	8 October
13 February	24 June	23 October
12 March	9 July	6 November
10 April	24 July	19 November
23 April	7 August	4 December
15 May	11 September	17 December
28 May	25 September	

2 days, practical, 2:15pm-7:45pm, €480

26-27 February	8-9 June	14-15 October
17-18 March	16-17 July	16-17 November
29-30 April	14-15 September	



THE ART OF FRENCH CUISINE

5h30, practical and dinner, 2:15pm-7:45pm, €250

A workshop to become an expert in French regional specialties! Guided by a Le Cordon Bleu Chef in making an entire menu, participants learn how to enhance specific regional flavours. A dinner is held at the end of the workshop.

Burgundy	Provence	Brittany
4 March	29 June	13 October
27 April	27 July	26 November
	13 August	
	8 September	

FOIE GRAS WORKSHOP

2h30, practical, 2:15pm-4:45pm, €195

Ideal for making sure you are well and truly ready for the festive season, this workshop shows you the techniques used by the very best Chefs enabling you to make an exceptional foie gras terrine, accompanied by mango and ginger chutney.

18 December



MARKET TOUR AND COOKING

5h30, practical, 8:15am-1:45pm, €220

During a tour of a typical open-air Paris market: President Wilson market, participants learn about French regional and seasonal products from a Le Cordon Bleu Chef. A selection of ingredients are bought on site and they are cooked by participants during a workshop at the institute. The workshop ends with a tasting.

22 May

26 June

10 July

BLACK TRUFFLE WORKSHOP

5 hours, practical and dinner, 2:45pm-7:45pm, €295

With a Chef, participants create an exciting menu based on black truffle, including a starter, main course and dessert. After a 4 hour cooking session, tasting takes place with a view of the Seine.

23 January

20 February



TRADITIONAL GALETTE AND CRÊPE WORKSHOP

2h30, practical and tasting, 2:15pm-4:45pm, €140

This session focuses on the preparation of two galette and two crepe recipes. The workshop is followed by a tasting. Bon appétit !

26 January

6 May

16 October

13 March

12 June

20 November

13 April

23 September

CORDON VERT, VEGETARIAN CUISINE

2h30, practical and tasting, 11:15am-1:45pm, €140

This workshop focuses on creating delicious and original vegetarian recipes. Each participant makes two recipes from A to Z, with the Chef's guidance. The two dishes made are tasted during the workshop.

27 January

21 May

20 October

24 February

22 June

23 November

23 March

21 July

21 April

22 September

FOOD AND WINE PAIRING WORKSHOP

2h30, practical and tasting, 5:15pm-7:45pm, €195

During this workshop, participants make one dish: the starter. The Chef prepares the main course and dessert for all participants. This workshop is followed by a tasting in the presence of a sommelier to discover the perfect wine pairing.

10 February

24 June

25 November

14 April

22 September

PASTRY



CHOUX PASTRY

During the workshops, the Le Cordon Bleu pastry Chefs guide participants in the making of choux pastry. From mastering the making of the dough, diverse creams as well as baking and glazing, the session takes gourmets throughout all the different stages of the preparation and the essential Chef tips.

THE SECRETS OF CHOUX PASTRY

2 hours, practical, 8:15am-10:15am, €95

29 January	28 May	16 September
26 February	17 June	7 October
26 March	7 July	29 October
14 April	29 July	17 November
6 May	26 August	8 December

THE SECRETS OF ÉCLAIRS

2h30, practical, 11:15am-1:45pm, €125

15 January	27 May	9 September
16 February	18 June	2 October
19 March	8 July	26 October
9 April	29 July	18 November
5 May	20 August	9 December



MACARONS

Participants are guided and advised in a step by step manner by a Le Cordon Bleu Chef in the making of macarons in a number of different flavours. This legendary small round confection, made from almond meringue is perfect for every occasion. Two workshops are proposed of different durations.

THE SECRETS OF MACARONS

Preparation of one flavoured macaron:

2 hours, practical, 8:15am-10:15am, €95

21 January	14 May	17 September
19 February	10 June	8 October
19 March	2 July	27 October
9 April	22 July	19 November
28 April	25 August	10 December

MACARON WORKSHOP

Preparation of individual size macarons (3 flavours) and a large macaron that serves 6:
5h30, practical, 2:15pm-7:45pm, €190

13 January	4 June	9 October
11 February	3 July	5 November
10 March	6 August	27 November
17 April	28 August	15 December
12 May	16 September	

"PASTRY SCHOOL" WORKSHOP

2h30, practical, 11:15am-1:45pm, €125

During this workshop, learn some of the techniques and recipes of the book *Pastry School*, with the all-time classics, family recipes, and innovative creations.

21 January	14 May	17 September
19 February	17 June	12 October
18 March	15 July	10 November
15 April	19 August	11 December

TART WORKSHOP

2h30, practical, 11:15am-1:45pm, €125

During this workshop, the participant is guided by a Le Cordon Bleu Chef from beginning to end into making a seasonal tart, from the dough making to final presentation.

20 January	19 May	24 September
17 February	25 June	27 October
11 March	23 July	24 November
20 April	27 August	16 December

FINANCIERS, POUND CAKES & CAKE WORKSHOP

5h30, practical, 2:15pm-7:45pm, €190

The aim of this workshop is to teach you, in a practical, the techniques and secrets for the ideal texture for muffins and madeleines. Participants will also learn how to prepare a delicious chocolate spread. Enjoy!

19 January	26 May	30 October
18 February	23 June	2 December
27 March	28 July	
24 April	18 September	

CHOCOLATE WORKSHOP

2 hours, practical, 8:15am-10:15am, €95

During pastry session dedicated to chocolate, participants prepare chocolate treats such as mendiants, dark chocolate bar, dark chocolate and soft centred tart or dark chocolate and Chantilly choux pastries.

22 January	4 June	30 September
25 February	24 June	22 October
25 March	16 July	10 November
21 April	5 August	3 December
12 May	9 September	



YULE LOG WORKSHOP

2h30, practical, 11:15am-1:45pm, €125

Ideal for making sure you are well and truly ready for the festive season, this workshop shows you the techniques used by the very best Chefs enabling you to make an exceptional Christmas yule log.

18 December

BREAD BAKING

MAKING YOUR OWN BREAD WORKSHOP

5h30, practical, 2:15pm-7:45pm, €190

During this workshop, a Le Cordon Bleu Chef shares his knowledge, techniques and secrets. Participants prepare from beginning to end three breads of different flavours, from mini baguettes, country-style bread, spelt bread, spinach sandwich bread, fougasse or buns topped with mixed grains.

16 January	19 May	25 September
6 February	12 June	16 October
27 February	3 July	6 November
20 March	24 July	27 November
10 April	14 August	15 December
30 April	4 September	

FRESHLY BAKED PASTRIES WORKSHOP

5h30, practical, 2:15pm-7:45pm, €190

In a spacious room with independent work stations, each participant will learn to make three freshly baked pastries from croissants, chocolate rolls, brioche, kouglof, milk breads or different cakes.

23 January	5 June	9 October
20 February	23 June	30 October
13 March	17 July	20 November
3 April	7 August	11 December
24 April	28 August	
15 May	18 September	



TRADITIONAL BREAD BAKING AND FRESHLY BAKED PASTRIES

During this class, participants prepare all steps for making breads and freshly baked pastries of different flavours. A Le Cordon Bleu Chef teaches the different steps in making the products.

TRADITIONAL BREAD BAKING

2 days, practical, 2:15pm-7:45pm, €480

28-29 January	11-12 May	16-17 September
18-19 February	24-25 June	7-8 October
11-12 March	15-16 July	28-29 October
1-2 April	5-6 August	18-19 November
22-23 April	26-27 August	9-10 December

TRADITIONAL FRESHLY BAKED PASTRIES

2 days, practical, 2:15pm-7:45pm, €480

14-15 January	10-11 June	14-15 October
4-5 February	1-2 July	4-5 November
18-19 March	22-23 July	25-26 November
8-9 April	12-13 August	16-17 December
28-29 April	2-3 September	
20-21 May	23-24 September	

TRADITIONAL BREAD BAKING AND FRESHLY BAKED PASTRIES

4 days, practical, 2:15pm-7:45pm, €990

10-13 February	16-19 June	1-4 December
24-27 March	8-11 September	
14-17 April	20-23 October	

CHILDREN



LES PETITS CORDONS BLEUS

2 hours, practical, 2:15pm-4:15pm, €90

A tailor-made course reserved for children - from 8 to 12 years old - to work under the supervision of a Le Cordon Bleu Chef. At the end of the workshop, children take their cuisine or pastry dishes home. Birthday parties can also be organized.

CUISINE

16 February
24 February
28 April

13 July
12 August
29 October

PASTRY

20 April
25 August
26 October



DUO PARENTS-CHILDREN

2h30, practical, 2:15pm-4:45pm, €95 per person

A number of different workshops, in which both parents and children can participate, are available at Le Cordon Bleu throughout the changing seasons. A unique family experience where your child can make their first sweet delights.

MY FIRST EASTER EGG: 3 April

MY FIRST CHOCOLATES: 29 May, 19 June

MY FIRST CHRISTMAS YULE LOG: 18 December



ŒNOLOGY

INTENSIVE WINE COURSE

2 weeks, 55 hours, 9:30am-5:00pm, €1.800

This intensive programme is adapted for both Culinary Arts students and professionals or for enlightened amateurs, looking to perfect their knowledge in wine.

No prior experience is necessary to take this course.

11-22 January
7-18 June

PRIVATE WORKSHOPS

WORKSHOP OF 3 HOURS

CUISINE or PASTRY, French €530, English €580 per person.

WORKSHOP OF 5H30

CUISINE, PASTRY or BREAD BAKING, French €1.000, English €1.200 per person.

Additional person (2 maximum): €150 for 3 hours, €280 for 6 hours.

Our programmes can be customized and adapted to meet specific requests and requirements. We can adapt your workshop according to your objectives: Perfecting techniques, train on innovative technologies or products, or refine knowledge on wine & food association. During this lesson, the participant works closely with a Le Cordon Bleu Chef.

CONTINUING EDUCATION

These training programmes are for professionals and the Le Cordon Bleu institute's alumni who are looking to reinforce their competences and to discover innovative technologies in Cuisine, Pastry, Bread Baking and Enology. Classes are taught by the institute's Chef Instructors and Sommeliers in addition to well known French and international professionals.

GROUPS, TEAM-BUILDING, INCENTIVES AND PRIVATISATIONS

Culinary workshops can be declined in private workshops for groups of more than 10 people for professional events, with friends or family. Organized in the same way as the culinary workshops, classes take place in a fun and friendly environment. Courses are adapted to all types of requests and for all levels: Amateurs or confirmed professionals.

PRACTICAL INFORMATION

Numbers are limited to 16 persons per workshop.

Each participant is awarded a personalized Le Cordon Bleu Certificate of Participation.

In the workshops, all equipment is provided, including an apron, a tea towel and a cap. A cooler bag is offered when you attend a workshop (except for Demonstrations).

For security and hygiene purposes Le Cordon Bleu recommends wearing comfortable closed shoes, long sleeved t-shirts or shirts, long trousers, and hair tied back.

All courses are taught in French and consecutively translated into English.

Le Cordon Bleu reserves the right to modify workshops' dates and tariffs.

COURSE REGISTRATION:

To register and discover the recipes for each workshop, please consult the institute's internet site, or contact us by phone or email.

THE INSTITUTE



GIFT CERTIFICATE

Discovering the world of Le Cordon Bleu and the expertise of its Chefs through a cuisine, pastry, bakery or food and wine pairing short course, is at hand with a gift certificate. It is also available to use on our gourmet products and specialized equipment proposed at La Boutique, located within the Paris institute, and are valid for 1 year.

LA BOUTIQUE

La Boutique offers a large range of quality products selected by Le Cordon Bleu Chefs, from books to videos, fine kitchenware, gifts and food products which reflect the flavour and innovation of the French Art de Vivre. On the day of their workshop, all participants benefit from a 10% discount on Le Cordon Bleu products at La Boutique (5% for books).



LE CAFÉ

Open to the public and students of the institute, Le Café Le Cordon Bleu offers a variety of freshly baked pastries, seasonal gourmet salads and hot dishes prepared by the Chefs. Aromatic herbs and vegetables produced on the roof top garden are used daily. Le Café Le Cordon Bleu is open Monday to Saturday.

On the day of their workshop, all participants benefit from a 10% discount (excepting lunch menus).





INFORMATION AND RESERVATIONS:

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