



LE CORDON BLEU®  
PARIS

# *Continuing Education*

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## **2021 CATALOGUE**





# LE CORDON BLEU PARIS

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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 over 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 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.

Our training programmes are for both professionals and Le Cordon Bleu institute alumni, who are keen to reinforce their knowledge of Cuisine, Pastry, Boulangerie and Oenology techniques, master new recipes and discover innovative technologies.

Take a training programme in ultramodern premises overlooking the Seine and discover the prestigious Le Cordon Bleu Chefs Instructors team.

## SUMMARY

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LE CORDON BLEU PARIS' CHEFS AND SOMMELIER INSTRUCTORS	4, 5
CUISINE AND FOOD HYGIENE PROGRAMMES	6, 7
PASTRY PROGRAMMES	8, 9
BOULANGERIE PROGRAMMES	10, 11
OENOLOGY PROGRAMMES	12, 13
2021 CALENDAR	14, 15
GENERAL INFORMATION	16
REGISTRATION FORM AND TERMS AND CONDITIONS	17, 18

# CHEFS AND SOMMELIER INSTRUCTORS

## CUISINE



**ÉRIC  
BRIFFARD**  
One of the Best Craftsmen  
in France MOF\* 1994  
Culinary Arts Director  
Executive Chef  
Head of the Institute



**CHRISTIAN  
MOINE**  
Technical Director

\* MOF: Meilleur Ouvrier de France



**PATRICK  
CAALS**



**WILLIAMS  
CAUSSION**



**PHILIPPE  
CLERGUE**



**ALEXANDRA  
DIDIER**



**OLIVIER  
GUYON**



**RENÉ  
KERDRANVAT**



**FRANCK  
POUPARD**



**GUILLAUME  
SIEGLER**

# LE CORDON BLEU PARIS

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## PASTRY

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**FABRICE  
DANNIEL**  
Vice-Director  
of Culinary Arts



**LAURENT  
BICHON**  
Technical Director



**FRÉDÉRIC  
DESHAYES**



**CORENTIN  
DROULIN**



**OLIVIER  
MAHUT**



**EMANUELE  
MARTELLI**



**SOYOUN  
PARK**

## BOULANGERIE

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**OLIVIER  
BOUDOT**  
Technical Director



**GAUTHIER  
DENIS**



**FRÉDÉRIC  
HOËL**



**CLÉMENT  
GAUTIER**

## OENOLOGY

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# CUISINE PROGRAMMES

## NUTRITION & HEALTH, GOURMET CUISINE

Learn to eat a balanced diet!

Are you an amateur or professional with a keen interest in increasing your knowledge of healthy and gourmet cuisine? Created by Chef Éric Briffard, One of the Best Craftsmen in France (Meilleur Ouvrier de France - MOF) and Le Cordon Bleu Paris institute Culinary Arts Director, in partnership with Dietician and Nutritionist Yasmine Bouziane, this programme alternates theory classes and practical cuisine classes.

### LEARNING OUTCOMES:

- Learn the fundamentals of Nutrition and Micronutrition
- Understand the information on a food label
- Create balanced, straightforward, and innovative recipes
- Adopt the right habits for achieving a sustainable and rational diet

Duration:	Dates:	Prerequisites:	Tuition fees:
4 days 32 hours	29 March - 1 April 21 - 24 June 27 - 30 Sept.	Open to all	€2,100

## ADVANCED CULINARY TECHNIQUES

Chef Éric Briffard, One of the Best Craftsmen in France (Meilleur Ouvrier de France - MOF) and Le Cordon Bleu Paris institute Culinary Arts Director, has developed this four-day programme dedicated to new culinary techniques and trends, with his team of Chefs. During this training programme, participants strengthen their culinary skills and knowledge and learn the specific understanding necessary for sous-vide cooking, how to use different low-temperature cooking methods, and plating and presentation techniques.

### LEARNING OUTCOMES:

- Learn the essential techniques for sous-vide cooking and the use of different low-temperature cooking methods
- Learn about good hygiene practices
- Learn to use sous-vide machines, an immersion circulator, combi-oven and blast chiller
- Food preservation

Duration:	Dates:	Prerequisites:	Tuition fees:
4 days 32 hours	22 - 25 March 28 June - 1 July 20 - 23 Sept.	2 years of professional experience or Le Cordon Bleu alumni	€1,890



## MASTER THE TECHNIQUES OF CLASSIC AND MODERN SAUCES

This three-day training programme enables the techniques for making classic and modern sauces to be mastered under the guidance of a Chef Instructor from the team of Chef Éric Briffard, One of the Best Craftsmen in France (Meilleur Ouvrier de France - MOF) and Le Cordon Bleu Paris institute Culinary Arts Director.

### LEARNING OUTCOMES:

- Learn the techniques for mastering classic and modern sauces
- Master over 20 sauce recipes adapted to different dishes
- Successfully create a sauce to pair with a cold dish, with different types of meat, fish, and vegetables
- Successfully make the emblematic sauces of French gastronomy

Duration:	Dates:	Prerequisites:	Tuition fees:
3 days 18 hours	24 - 26 March 30 June - 2 July 22 - 24 Sept.	Open to all	€1,350

## FOOD HYGIENE IN THE COMMERCIAL RESTAURANT INDUSTRY

### PREVENTION OF COVID 19

This two-day theory programme teaches participants the necessary skills for organising and managing a commercial restaurant business in line with hygiene conditions stipulated by European, and specifically French, regulations. Participants are trained to apply good hygiene practices, to master HACCP and to guarantee food traceability. **Certificate accredited by the French Ministry of Agriculture. Certificate recognised by the European Union Food Safety Authority (EFSA).**

### LEARNING OUTCOMES:

- Know and adhere to current food hygiene regulations in the commercial restaurant industry
- Acquire the necessary skills for organising and managing activities whilst adhering to hygiene conditions which comply with regulatory requirements and ensure customer satisfaction
- Apply good hygiene practices, master HACCP and implement traceability

Duration:	Dates:	Prerequisites:	Tuition fees:
2 days 14 hours	24 - 25 March 1 - 2 April 21 - 22 June 28 - 29 June 23 - 24 Sept. 30 Sept. - 1 Oct.	Professionals already working, or aiming to work, in the restaurant industry	€420

# PASTRY PROGRAMMES

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## THE ART OF SUGAR

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During this three-day programme, participants learn the techniques for rapidly evolving in sugar work. A Le Cordon Bleu Paris Chef Instructor, who is passionate about innovative techniques, will provide invaluable advice for learning key artistic sugar techniques. These include mastering cooking processes and carrying out the key steps for making pulled sugar: cooking, pulling and folding to create a satin-like sheen, and artistic shaping for making an artistic sugar sculpture.

### LEARNING OUTCOMES:

- Learn essential artistic sugar techniques
- Master cooking sugar
- Carry out the key steps for making pulled sugar
- Make an artistic sugar sculpture

Duration:	Dates:	Prerequisites:	Tuition fees:
3 days 21 hours	23 - 25 June 27 - 29 Sept.	2 years of professional experience or Le Cordon Bleu alumni	€1,350

## ARTISTIC CHOCOLATE PIECE

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During this two-day training programme, participants make an artistic chocolate showpiece on a specific theme. The programme is taught by a Le Cordon Bleu institute Chef Instructor, who is an expert in the art of chocolate.

### LEARNING OUTCOMES:

- Make a chocolate piece using clearly structured artistic thinking
- Make decorative elements, base and structure
- Learn modelling, brushing, polishing, and sticking techniques

Duration:	Dates:	Prerequisites:	Tuition fees:
2 days 16 hours	1 - 2 April 20 - 21 Sept.	2 years of professional experience or Le Cordon Bleu alumni	€950



## ALL-TIME PASTRY CLASSICS WITH A MODERN STYLE

During this two-day training programme created by Chef Fabrice Danniell, finalist in the One of the Best Craftsmen in France (Meilleur Ouvrier de France - MOF) 2018 competition and Le Cordon Bleu Paris institute Vice-Director of Culinary Arts, participants learn to master techniques and concepts related to all-time pastry classics. They also reflect upon the theme of “contemporary pastry” and learn new preservation techniques.

### LEARNING OUTCOMES:

- Make different biscuit sponges and doughs
- Make creams and mousses
- Learn glazing techniques and perfect piping techniques
- Learn to manage time and productivity

Duration:	Dates:	Prerequisites:	Tuition fees:
2 days 17 hours	25 - 26 March 1 - 2 July	2 years of professional experience or Le Cordon Bleu alumni	€950



# BOULANGERIE PROGRAMMES

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## TRADITIONAL BREAD BAKING

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During this three-day programme created by Chef Boudot, 2010 European Bread-baking Champion, member of the Culinary Academy of France and the Amicale Calvel, participants perfect their traditional boulangerie techniques. Throughout the training programme, participants learn to work with different kinds of dough (soft, batarde, and firm) whilst using several working methods such as a poolish (a type of prefermentation), and natural leaven.

### LEARNING OUTCOMES:

- Learn new professional boulangerie techniques
- Master the production stages for a range of products
- Manage fermentation and baking
- Improve professional dexterity

Duration:	Dates:	Prerequisites:	Tuition fees:
3 days 21 hours	22 - 24 March 29 Sept. - 1 Oct.	2 years of professional experience or Le Cordon Bleu alumni	€1,350

## THE ART OF VIENNOISERIES

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During this three-day programme, created by Chef Boudot, 2010 European Bread-baking Champion, member of the Culinary Academy of France and the Amicale Calvel, participants perfect their viennoiserie skills.

At the end of the programme, participants will have learnt all the necessary techniques for improving their knowledge of the various traditional preparations. They will also make a selection of modern viennoiseries.

### LEARNING OUTCOMES:

- Manage fermentation and baking
- Discover and work with new flavours and textures
- Master making creamy inserts

Duration:	Dates:	Prerequisites:	Tuition fees:
3 days 21 hours	29 - 31 March 21 - 23 June	2 years of professional experience or Le Cordon Bleu alumni	€1,350



# OENOLOGY PROGRAMMES

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## DISCOVERY AND INITIATION TO FRENCH VINEYARDS

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An expert Le Cordon Bleu Paris institute sommelier introduces participants to tasting and shares their knowledge of all that French vineyards have to offer. This is the perfect opportunity to spend three days learning the fundamentals of tasting, including discovering the origin and quality of French wines: terroir, grape varieties, tradition, and winegrowers' expertise.

### LEARNING OUTCOMES:

- Discover technical aspects, grape varieties, vinification and the main French winegrowing regions
- Learn how to taste wine

Duration:	Dates:	Prerequisites:	Tuition fees:
3 days 21 hours	27 - 29 January 17 - 19 May	Open to all	€950

## SPARKLING WINES

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Beyond the festive dimension of sparkling wines are techniques and production secrets. An expert Le Cordon Bleu Paris institute sommelier trains participants in vinification processes and the main wines in the French and European markets.

To put theory into practice, the following sparkling wines will be tasted during the programme: Champagnes, "Crémants", "Mousseux", Lambrusco, Prosecco, Cava and Sparkling Wines. These delightful bubbles will no longer hold any secrets!

### LEARNING OUTCOMES:

- Distinguish the different sparkling wine families, discover their origins, production methods and learn to taste them
- Discover the technical aspects and the history of these vineyards

Duration:	Dates:	Prerequisites:	Tuition fees:
3 days 21 hours	10 - 12 February 26 - 28 May	Open to all	€950

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## STILL WINE APPRECIATION AND TASTING SKILLS

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This programme enables participants to perfect their understanding of wines, learn to recognise oenological factors which go in to creating wine and recognise wines from the most prestigious terroirs. Serving and storing wine is also an integral part of this three-day programme.

### LEARNING OUTCOMES:

- Interpret flavours, perceptions, and emotions when tasting
- Analyse and explain taste sensations

Duration:	Dates:	Prerequisites:	Tuition fees:
3 days 21 hours	3 - 5 February 5 - 7 May	Open to all	€950

## INTENSIVE WINE COURSE

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This intensive course is ideal for all those who are keen to further their knowledge in the field of wine. Suitable for both amateurs and connoisseurs, culinary arts students and hospitality/restaurant sector professionals, previous knowledge is not necessary. The sommelier shares their techniques and expertise with the participants, enabling each and every one of them to understand the world of wine through numerous tastings.

### LEARNING OUTCOMES:

- Develop knowledge and skills for evaluating the quality of wine
- Increase knowledge of vineyards
- Discover and understand food and wine pairing

Duration:	Dates:	Prerequisites:	Tuition fees:
10 days 55 hours	11 - 22 January 7 - 18 June	Open to all	€1,800

# 2021 CALENDAR

## PROFESSIONALS ONLY

### CUISINE

**ADVANCED CULINARY TECHNIQUES**  
4 days

### HYGIENE

**FOOD HYGIENE IN THE COMMERCIAL RESTAURANT INDUSTRY** *PREVENTION COVID 19*  
2 days

### PASTRY

**THE ART OF SUGAR**  
3 days

**ARTISTIC CHOCOLATE PIECE**  
2 days

**ALL-TIME PASTRY CLASSICS WITH A MODERN STYLE**  
2 days

### BOULANGERIE

**TRADITIONAL BREAD BAKING**  
3 days

**THE ART OF VIENNOISERIES**  
3 days

## PROFESSIONALS & THE GENERAL PUBLIC

### CUISINE

**NUTRITION & HEALTH, GOURMET CUISINE**  
4 days

**MASTER THE TECHNIQUES OF CLASSIC AND MODERN SAUCES**  
3 days

### OENOLOGY

**DISCOVERY AND INITIATION TO FRENCH VINEYARDS**  
3 days

**SPARKLING WINES**  
3 days

**STILL WINE APPRECIATION AND TASTING SKILLS**  
3 days

**INTENSIVE WINE COURSE**  
10 days

JAN.	FEB.	MAR.	APR.	MAY	JUN.	JUL.	AUG.	SEP.	OCT.	NOV.	DEC.
		22-25			28-01			20-23			
		24-25	01-02		21-22 28-29			23-24 30-01			
			01-02		23-25			27-29 20-21			
		25-26				01-02					
		22-24 29-31			21-23			29-01			

JAN.	FEB.	MAR.	APR.	MAY	JUN.	JUL.	AUG.	SEP.	OCT.	NOV.	DEC.
		29-01 24-26			21-24 30-02			27-30 22-24			
27-29  11-22	10-12 03-05			17-19 26-28 05-07	07-18						



# GENERAL INFORMATION

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All programmes take place at Le Cordon Bleu Paris institute, 13-15 Quai André Citroën, 75015 Paris



Le Cordon Bleu institute is referenced in Datadock, a certifying body which recognises the quality of the training programmes, making them eligible for third party funding.

## LANGUAGES OF INSTRUCTION:

All the training programmes are taught in French and consecutively translated into English.

## TEACHING METHODS:

The training programmes are practical workshops (except for Food Hygiene theory training) with individual follow-up. A recipe booklet is provided for culinary arts training programmes. Classrooms are equipped with professional material, at your disposal for the duration of the programme. Participants must bring their own uniform and safety shoes. A changing room will be available for getting changed on site.

## INCLUDED IN THE PROGRAMME:

A welcome coffee is included for each of our training programmes. Lunch at the institute's Café is included for training programmes starting in the morning, excluding the Intensive Wine Course.

A Le Cordon Bleu institute certificate of participation is presented by the Chef or the Sommelier at the end of each programme.

For all training programmes which include an assessment, the trainee will be presented with a certificate of training detailing their results.

## FINANCING:

Our training programmes may be eligible for funding as part of your career plan or job search. The institute will provide you with a quote upon request for all external financing procedures.

Our training programmes are not currently eligible for the "Compte Personnel Formation (CPF)" (Personal training account).

**French employees:** training programme costs can be financed by your company's "Plan de Développement des Compétences" (Skills Development Plan). Please get in touch with your HR department.

For partial unemployment, financing is possible as part of the "FNE- Formation" scheme.

**Company managers:** your accountant needs to contact the "Fond d'Assurance Formation" (Training Insurance Fund) / OPCO (skills operator), specific to your line of work: OPCALIM/ FAFCEA / AGEFOS PME/ FAFIH

**Job seekers:** our training programmes may be eligible for funding as part of your career plan or job search.

## ACCESSIBILITY:

Le Cordon Bleu Paris institute is accessible to those with reduced mobility.



LE CORDON BLEU®  
PARIS

## CONTINUING EDUCATION 2021

Please return this form, duly completed, and signed, to Le Cordon Bleu Paris institute accompanied by the payment and CV if applicable.

### 1. Title(s) of the training programme(s):

### Dates of the session(s):

..... from ..... / ..... to ..... / ..... 2021  
..... from ..... / ..... to ..... / ..... 2021  
..... from ..... / ..... to ..... / ..... 2021  
..... from ..... / ..... to ..... / ..... 2021

### 2. This registration form is for: ☐ Mrs. ☐ Mr.

First name / Last name: .....

Address: .....

Postcode / City: .....

Country: ..... Telephone: .....

Email: .....

Date of birth (dd/mm/yy): ..... / ..... / ..... Nationality: .....

Name of the person to contact in the event of an emergency + Telephone: .....

### 3. Means of payment:

☐ Cheque to be attached to this registration form ☐ Bank transfer (details below)

☐ Bank transfer via Flywire (see Terms and Conditions) ☐ Third party funding. Please specify: .....

#### BANK DETAILS:

**Account holder:** LE CORDON BLEU – **Account number:** 00020507765

**Bank name:** BNP Paribas Maine Montparnasse – **Identification code:** 95

**Agency:** 66 avenue du Maine 75014 Paris, France – **SWIFT address:** BNPA FR PP PXV

**Bank code:** 30 004 – **IBAN code:** FR 76 3000 4014 0200 0205 0776 595 – **Agency code:** 01402

I declare that I have read and understood Le Cordon Bleu institute Terms and Conditions, specifically regarding cancellations or postponements and I accept them.

Date: ..... Signature: .....

Please send this registration form to: LE CORDON BLEU PARIS – CONTINUING EDUCATION  
13 - 15 Quai André Citroën, 75015 Paris – Tel.: +33 (0)1 85 65 15 87 – Mobile: + 33(0)6 44 50 01 92  
paris-formationen@cordobleu.edu – [cordobleu.edu/paris](https://cordobleu.edu/paris)

# TERMS AND CONDITIONS: CONTINUING EDUCATION

## 1. General:

- Trainees are not permitted to use the Le Cordon Bleu name and/or a similar name or logo under any circumstances whatsoever whether before, during, or after their training programme at Le Cordon Bleu institute, as a brand, business name, domain name or other, for any product or service whatsoever and this without any time or geographical limitation (including Internet).
- Each trainee agrees to comply with the institute's internal rules.
- The Institute reserves the right to modify the induction procedure, fees, dates, organisation, and structure of all its training programmes.
- Le Cordon Bleu declines all responsibility in the event of an accident, loss, theft, damage, the student's civil liability being incurred or other similar cases. All trainees are required to take out appropriate insurance cover for such risks for the duration of their training programme at Le Cordon Bleu institute.

## 2. Registration:

- Registration can be done online via our website or by using the attached registration form. For training programmes with prerequisites, a CV must be sent to validate the application.
- The registration form must be duly completed. Le Cordon Bleu is committed to ensuring that all personal information is processed ethically and responsibly.
- Confirmation of your successful application will be sent by email within seven working days following your registration and examination of your application (for programmes with prerequisites).

## 3. Payment:

- For training programmes open to all, payment in a personal capacity can be made online when registering.
- For training programmes with prerequisites, the payment procedure will be sent to you by email once your application has been validated.
- For all training programmes financed by a third party, please refer to the financing procedures (page 16). It is your responsibility to ensure that your application is being correctly processed by the financing body in question. In cases where, 30 days before the beginning of the programme, the financing request has not been submitted, is in the process of being validated, has been partially granted, or has been refused, you will be asked to pay a deposit of 30% of the tuition fees. If proof of payment has not been sent to our Continuing Education department three working days before the beginning of the programme, you will be asked to pay the totality of the tuition fees. You will receive a paid in full invoice, to request a refund from your funding body.
- Payment of tuition fees can only be made in Euros. Payment in full is compulsory before the programme begins. Payment can be made using one of the following means:
- A bank check in Euros (excluding Eurochecks) made payable to "Le Cordon Bleu".

- By bank transfer to:

Account holder: LE CORDON BLEU  
Account number: 00020507765  
Bank name: BNP Paribas Maine Montparnasse  
Identification code: 95  
Agency: 66 avenue du Maine 75014 Paris, France  
SWIFT address: BNPA FR PP PXX  
Bank code: 30 004  
IBAN code: FR 76 3000 4014 0200 0205 0776 595  
Agency code: 01402

- By bank transfer - Flywire. Le Cordon Bleu works with Flywire to streamline the payment process for international students. Flywire enables you to pay from any country and at any bank. To make a payment, please go to: [www.flywire.com/pay/lcbparis](http://www.flywire.com/pay/lcbparis).

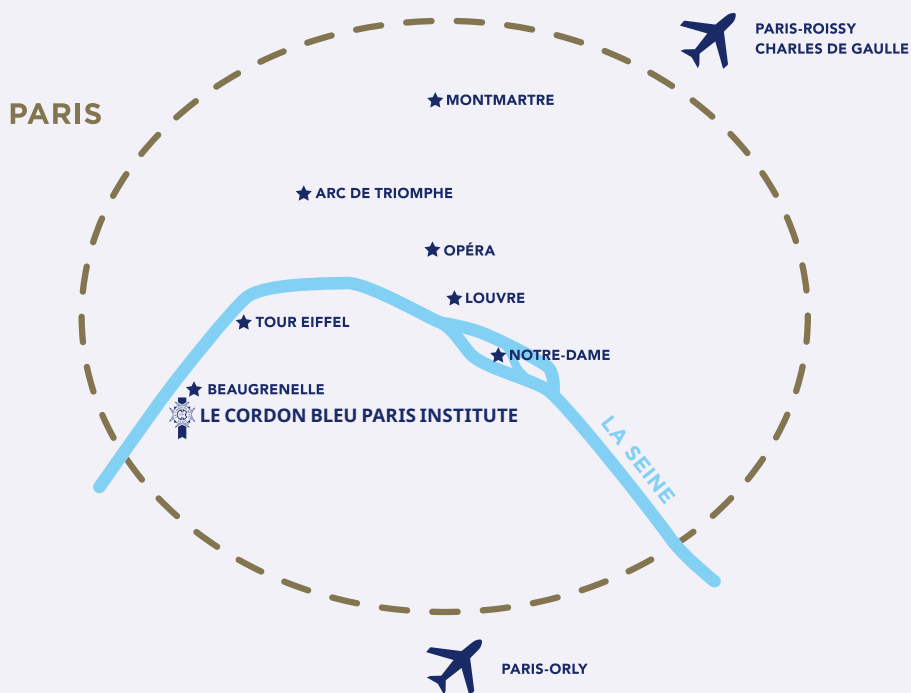
## 4. Cancellation:

### 4.1. By the trainee

- A trainee who is fully registered and exercises their right of withdrawal by registered letter within fourteen (14) clear days of their acceptance, and thereby cancelling their registration, will be reimbursed the full amount of any fees paid within thirty (30) days of the date on which this right was exercised.
- After this withdrawal period, any cancellation, for any reason whatsoever, except cases of duly established force majeure or unforeseeable circumstances, must be made by email to the department in charge of training programmes ([paris-formations@cordonbleu.edu](mailto:paris-formations@cordonbleu.edu)).
- If cancellation occurs more than one month before the training programme, the trainee will be reimbursed, excluding the registration fee of €200 incl. VAT.
- If cancellation occurs between 30 days and 15 days before the training programme, 50 % of the cost of the training programme will be invoiced.
- If cancellation occurs between 15 days and the day on which the programme starts, 100 % of the cost of the training programme will be invoiced.

### 4.2. By Le Cordon Bleu

- If not enough students are registered, Le Cordon Bleu reserves the right to cancel the training programme and will inform the trainee, by email or telephone, no later than 15 days before the programme begins.
- If a training programme is cancelled by Le Cordon Bleu, for any reason whatsoever, except cases of duly established force majeure or unforeseeable circumstances, all registration and tuition fees paid by the trainee will be fully reimbursed or transferred, with the trainee's agreement, to another training programme of their choice or postponed to another date within one year (12 months).
- If, in the event of duly established force majeure or unforeseeable circumstances, Le Cordon Bleu is unable to provide the chosen training programme, the trainee will be reimbursed.
- In the event of a postponement, the terms of registration, terms and conditions, and fees, will be those in effect at the date of the postponement.





### INFORMATION AND RESERVATIONS:

**Céline Boulvert**

+33 (0)1 85 65 15 87

+33 (0)6 44 50 01 92

paris-formationen@cordobleu.edu

**[cordobleu.edu/paris](https://cordobleu.edu/paris)**

### LE CORDON BLEU PARIS

13 - 15 Quai André Citroën, 75015 Paris

Métro ligne 10: Javel/Charles Michels • Rer C: Javel

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