

Course Schedule

2023

TAIN-L'HERMITAGE

PARIS



L'École
VALRHONA

Valrhona Schools



1989

Creation of L'École Valrhona in Tain-l'Hermitage, co-founded by Frédéric Bau and Paul-Bernard Bret



1995

Creation of Valrhona Essentials, a pastry reference manual that is used for adjusting the recipes of any sweet creations



2007

Opening of l'École Valrhona in Tokyo



David Capy, pastry chef at L'École Valrhona, is awarded the title of MOF («one of the best craftsmen in France») in pastry and confectionery

Publication of the first Trend Book

2009

Opening of l'École Valrhona in Versailles

2015

Opening of l'École Valrhona in Brooklyn



Christophe Renou, pastry chef at L'École Valrhona, is awarded the title of MOF («one of the best craftsmen in France») in pastry and confectionery



2016



Nicolas Riveau, Pastry chef at l'École Valrhona, wins the Charles Proust competition

2018

Rémi Montagne and Christophe Dommange, pastry chefs at L'École Valrhona, win the title of World Champion in Frozen Desserts



2019

L'École Valrhona celebrates its 30th anniversary by collaborating with Claire Heitzler and publishing the Reflective Pastry Chefs Guide to Ethical Pastry Making



David Briand, pastry chef at L'École Valrhona, is awarded the title of MOF («one of the best craftsmen in France») in pastry and confectionery

2022

Opening of l'École Valrhona in the center of Paris



L'École Valrhona Courses

Selection of 3 classes in english at the Ecole Valrhona in Tain l'Hermitage and Paris to perfect your chocolate, pastry and ice cream making techniques with Valrhona's dedicated chefs.

TAIN-L'HERMITAGE



École VALRHONA
TAIN-L'HERMITAGE
8 quai du Général de Gaulle
26 600 Tain-l'Hermitage

An emblematic place of creativity and inspiration, the Ecole Valrhona Tain l'Hermitage combines R&D, cocoa sourcing and sensory analysis. Expertise, exchanges and diversity inspire the Ecole Valrhona's Pastry Chefs every day to constantly create new recipes, new techniques and new products.

Getting here

- Airport : Lyon Saint-Exupery
- A taxi transfer is organised from the airport to Tain l'Hermitage (1 hour)

Hotel suggestion :

- Fac & Spera Hôtel
1 Avenue Dr Paul Durand
26600 Tain-l'Hermitage
www.facetspera.fr

PARIS



École VALRHONA
PARIS
47 Rue des Archives
75 003 Paris

The Ecole Valrhona continues to expand by moving to the heart of Paris in 2022, in the Marais district. This strategic location offers the Valrhona School greater accessibility, reinforcing its proximity to its French and international customers.

Getting here

- Airport: Paris-Charles de Gaulles (CDG) ; Public transport : RER B (45 min)
- Airport: Roissy ; Public transport: Orlyval + RER B (45 min)

Hotel suggestion :

- Hotel Le Duo
11 rue du Temple, 75004 Paris
www.duo-paris.com
- Hotel Georgette
36 rue du Grenier St Lazare, 75003 Paris
www.hotelgeorgette.com
- Hotel Jules & Jim
1 rue des Gravilliers, 75003 Paris
www.hoteljulesetjim.com
- Hotel du Vieux Marais
8 Rue du Plâtre, 75004 Paris
www.vieuxmarais.com

The Chefs



Christophe Domange

Christophe started his career with four years of training at Challe-Les-Eaux hospitality college, which he then followed up with six years abroad in the United States at the Union League Café. Once back in France, he went on to pursue his pastry education with André Rosset, a Meilleur Ouvrier de France for chocolate-making, before a spell with Eric Westermann at Le Buerehiesel in Strasbourg.

He then worked with Patrick Chevallot - another pastry-making Meilleur Ouvrier de France - in Val d'Isère, which he eventually left to spend two years in Spain with Oriol Balaguer at the MMAPE.

Christophe joined L'École Valrhona in 2007 so that he could pass on and share all his chocolate-, pastry- and ice cream-making expertise. He became the ice cream world champion by winning the Gelato World Cup in 2018!

Luke Frost

Luke's started his career as an apprentice with the Savoy Hotel Group. He has since gained a wealth of experience in some of the UK's leading country hotels, including five years working with Raymond Blanc at his flagship Le Manoir Aux Quat' Saisons and as Head Pastry Chef at Nigel Haworth's Northcote Manor and The Chester Grosvenor. Most recently Luke worked with the the Dorchester Collection, leading the pastry team at Coworth Park, Ascot.

Whilst Luke's career has been based entirely in the UK, his involvement in international food festivals, work experience stages and interest in travel and culture has seen him come into contact with many cuisines and work alongside some of the world's leading chefs.

Today Luke is a proud member of L'École Valrhona's team of chefs, working throughout Northern Europe sharing l'Ecole knowledge and inspiration.



The Chefs



Philippe Givre

In 1984, Philippe started his apprenticeship with Mr. Nil in Le Coteau, in France's Loire region. He began as an evening Pastry Chef at the triple Michelin-starred restaurant La Maison Troisgros in Roanne.

He continued his career in restaurants including Relais & Châteaux (with Georges Blanc and Jean Michel Lorain), until Michel Troisgros got in touch with him again to offer him a job as a Pastry Chef. He stayed for five years, during which he took part in several food events abroad which remain unforgettable to this day. Keen to get more store-based experience, Philippe came to Fauchon, in Paris, as a Deputy Pastry Chef alongside Christophe Adam. He was also responsible for exports in Fauchon's franchise stores. Philippe then decided to move to the United States, he worked at JOËL, in Atlanta, and took charge of the desserts range and store. He would stay there for two years. Philippe then joined the pastry chef team at L'École Valrhona. Having directed L'École Valrhona in Tain l'Hermitage for five years, Philippe Givre is now the Executive Chef and Technical Expertise Coordinator at L'École Valrhona.

Jérémy Aspa

Jérémy discovered his passion for pastry for sale in stores while at college in Bordeaux. After obtaining multiple pastry- and chocolate-making qualifications, he went on to become the head baker of petits fours at Potel et Chabot. He then joined Thierry Bridron at L'École Valrhona Paris before becoming a Pastry Chef Instructor at L'École Valrhona in Tain l'Hermitage.

He spent over a year working on the MOF competition with Christophe Renou, but it paid off.

In 2022, Jérémy Aspa and Baptiste Sirand won the 5th season of the competition "Le Meilleur pâtissier, les professionnels" broadcast on M6.





Chocolate Bonbon

Perfect your skills in chocolate bonbons making, the impact of ingredients on quality, preservation and find new sources of imagination in your recipes.

The course includes :

- Three days of practical training with some theoretical elements to support your understanding.
- The creation of varied and innovative chocolate and confectionery recipes (fruity pralines, marzipan, ganaches for framing and liquid ganaches for moulded bonbons)
- The practice of moulding, machine coating and the making of various chocolate decors.

Hosted by :



Jérémie Aspa

Pastry Chef Instructor

 @Jérémie_aspa



COURSE SCHEDULE :

- 22nd, 23rd, 24th May



PLACE :

- École Valrhona de Paris
47 Rue des Archives
75003 Paris



FULL TRIP PLANNING :

- Sunday 21st May: Arrival
- 22nd 23rd, 24th May: Training
- Thursday 25th May:
Morning : Visit
Afternoon : Free / Departure



LIMITED PLACES.

For more informations and booking, please contact your sales representative.

Ice Cream and iced desserts

Learn from the industry appointed expert about ice cream and sorbet technology, focusing on ingredients and creating balanced recipes.

- Explore the possibilities for ice cream and sorbet.
- Prepare a range of frozen desserts including individual frozen cakes, ice cream bars, and desserts in a glass which could enhance your offer and reduce food waste.
- Learn techniques to work around the limitations of temperature and expand your idea of what ice cream can be
- Engage in an open discussion and lecture about the science and composition of ice cream, sorbet, and frozen desserts.

Hosted by :



Christophe Domange

Executive Pastry Chef

[@christophe.dommenge73](#)



Luke Frost

Valrhona Pastry Chef

Instructor Northern Europe

[@luke.frost](#)



COURSE SCHEDULE :

- 6th, 7th, 8th June



PLACE :

- Ecole Valrhona de Tain l'Hermitage



FULL TRIP PLANNING :

- Monday 5th June
Morning : arrival + transfer
Afternoon : Visit in Tan l'Hermitage
- 6th, 7th & Thursday 8th morning :
Training
- Thursday 8th Afternoon : Free /
Departure



LIMITED PLACES.

For more informations and booking, please contact your sales representative.



Techno Tactile

3 days of training to better understand the impact of the ingredients on the texture and taste of your creations.

Theoretical and technical workshops in laboratory around the following themes:

- Improve the texture and taste of your creations, optimise their conservation.
- Chocolate tasting, according to the Valrhona School's approach.
- Focus on ingredients: cocoa butter and chocolate, pralines, components of a ganache, balancing of ganaches, emulsions.
- The influence of manufacturing processes on the texture of chocolate bonbon.
- The evolution of ganaches over time.

Hosted by :



Philippe Givré

Executive Pastry Chef and Technical
Expertise Coordinator at L'École

Valrhona

@chefphilippegivre



COURSE SCHEDULE :

- 16th, 17th, 18th October



PLACE :

- École Valrhona de Paris
47 Rue des Archives
75003 Paris



FULL TRIP PLANNING :

- Sunday 15th October: arrival
- 16th, 17th, Wednesday 18th
Morning : Training
- Wednesday 18th
Afternoon : Free / Departure



LIMITED PLACES.

For more informations and
booking, please contact your sales
representative.



VALRHONA

Let's imagine the best of chocolate®



Together

GOOD BECOMES BETTER

For 100 years, Valrhona has brought out the best in chocolate alongside cocoa producers, employees and chefs. Its mission is to create a fair, sustainable cocoa industry while inspiring creative and responsible gastronomy. 100% of the cocoa beans that we use can be traced back to our 17,215 producers: this provides the assurance of knowing where the cocoa comes from and who harvested it, and also that it was produced in good conditions. Valrhona's commitment resulted in it obtaining B Corporation certification with its exacting standards in January 2020, something it is very proud of. Choosing Valrhona means committing to a chocolate that respects both people and the planet.

TO LEARN MORE ABOUT OUR COMMITMENT,
VISIT VALRHONA.COM

Certified



Corporation



Retrouvez nous sur :



@ecolevalrhona

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