

# Training program 2024

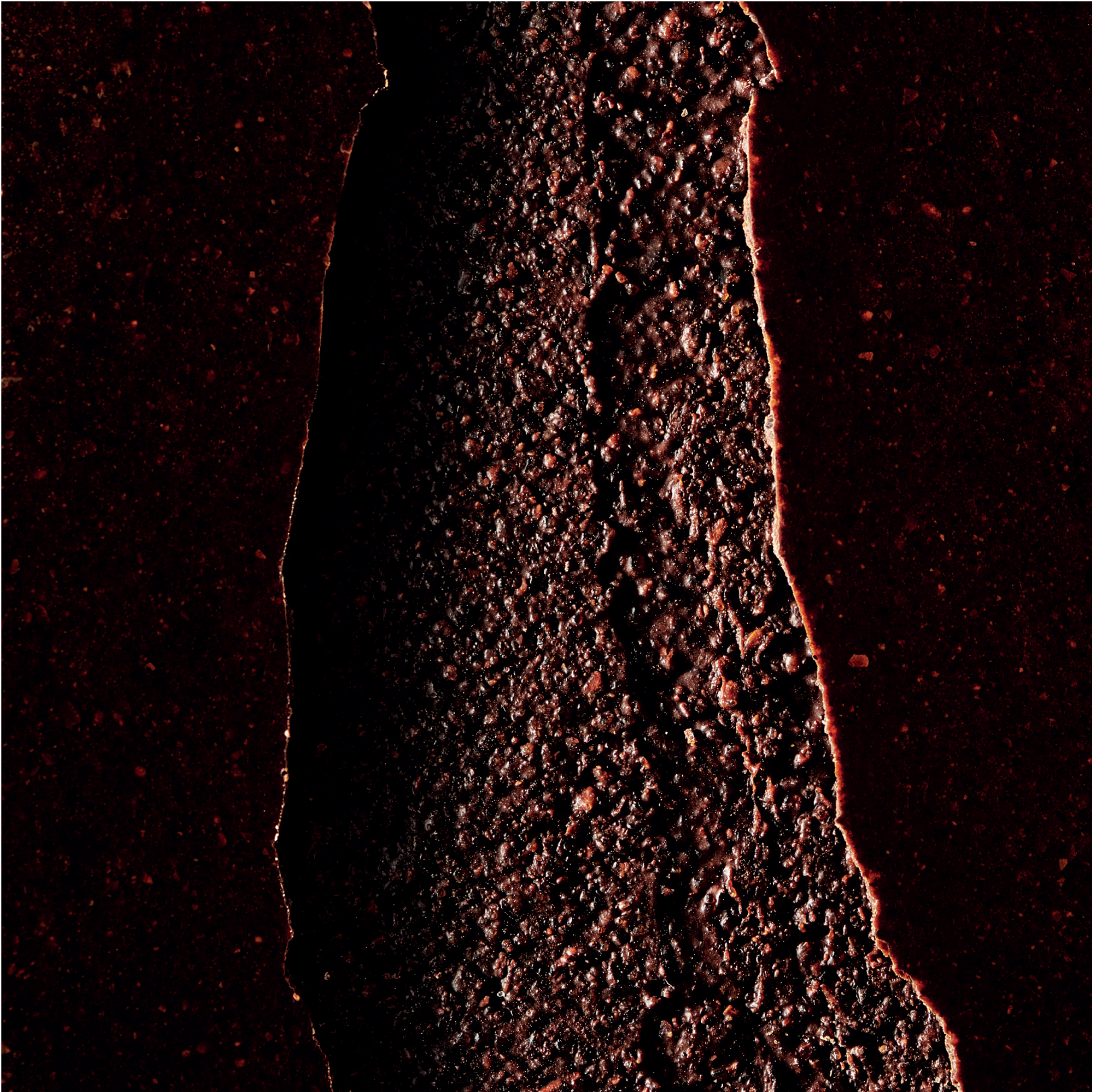


*Together, let's develop  
your talents*



The mission of the Ecole Valrhona is to inspire a creative, inclusive, and responsible gastronomy to push the boundaries of gastronomy.









Romain stepped into the workshop in his village's bakery and pastry shop for the first time at the tender age of nine. It was at this exact moment that he found his vocation.

That sense of fascination having never left him, he did an apprenticeship in the Jura region with Camille Chevalet, who passed on his passion for chocolate and taught him values such as respect, rigor and sharing.

In 2000, he took the next step in his education with an apprenticeship alongside Philippe Segond. It was in Aix-en-Provence with this Meilleur Ouvrier de France that he got his "BTM" qualification in Chocolate and became a Chocolatier, a role he stayed in until 2011. Romain's experience has allowed him to take up a hybrid role at Valrhona that combines making chocolate bonbons with R&D, a department in which he has spent four years teaching and learning.

In 2015, Romain joined the L'École Valrhona family as an Instructor and R&D Coordinator. It served as a golden opportunity to showcase the values which define his approach to chocolate-making.

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*Romain Grzelczyk*

Chef chocolatier Instructor

 @romaingrzelczyk





After completing a BTS in accounting and management, Matthieu decided to move into the world of baking. His apprenticeship will take place in France between Paris and his native Alsace before traveling across Europe to deepen his knowledge.

In 2015, Matthieu took part in the Mondial du Pain where he won second place and the prize for Best Viennoiserie which will take him to the Best of Mondial du Bread in Taiwan the following year. Competitions help him develop his technical skills and creativity.

In 2016, as a final challenge, Matthieu chose to register for the One of the Best Workers in France competition in the Bakery category. After two years of preparation for the competition, he obtained the MOF Boulanger title in May 2019 at the Sorbonne.

Today he has chosen to pass on his know-how and his passion for the profession through training in the four corners of the globe.

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Matthieu Atzenhoffer 

Meilleur Ouvrier de France Boulanger

 [@matthieuatzenhoffer/mof](https://www.instagram.com/matthieuatzenhoffer/mof)

# L'École Valrhona



**4**

**campus,**  
3 V-Labs (Milan, Barcelone, Kehl)



**15 000**

**people** advised per year in  
the world



**40**

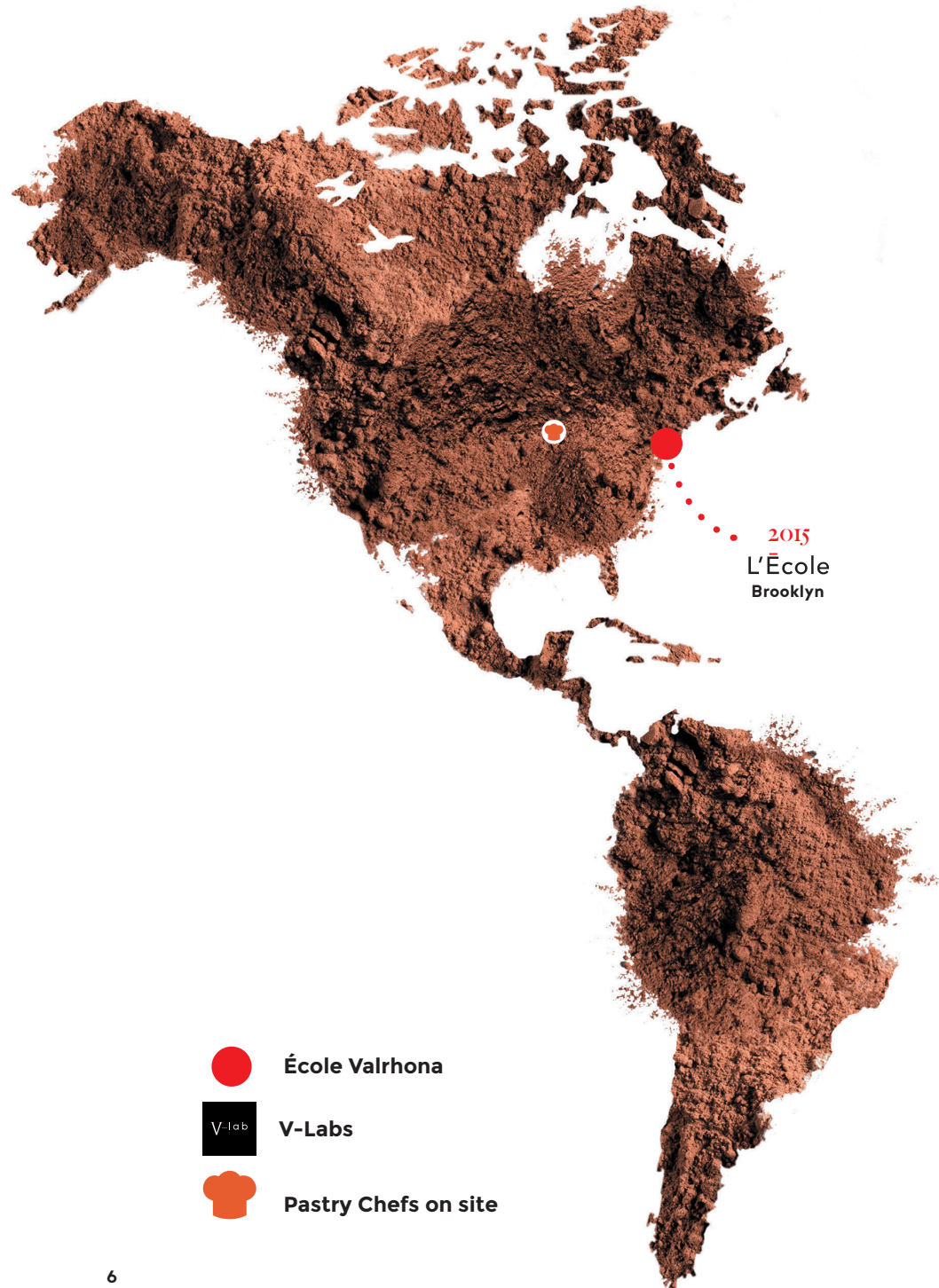
**Pastry Chefs,** 10 nationalities,  
7 languages spoken



Next to

**500**

**original recipes**  
(Recipe booklets, trainings,  
events)







# Trainings

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# The Bakery Training

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## DESCRIPTION

Pastries are increasingly popular products. They nevertheless require expertise and mastery of certain methods. During this internship, you will learn to create a range of pastries combining more or less technical creations and other more rational ones which will seduce you with their visual and taste aspects.

## CONTENT

Create a complete range of pastries inspired by the chef's creative world: varied shapes, flavors and innovative associations.  
Making yeast doughs and puff pastry doughs.



## Dates & Place

Tain l'hermitage

• 13<sup>th</sup>, 14<sup>th</sup> and 15<sup>th</sup> May  
2024



## Duration

3 days

## Full Trip Planning

- **Arrival: Sunday 12<sup>th</sup> May**
- **Departure: Thursday 16<sup>th</sup> night or Friday 17<sup>th</sup> May**

Led by



*Matthieu Atzenhoffer*

MEILLEUR OUVRIER DE FRANCE BOULANGER

 @matthieuatzenhoffermof







# Techno Tactile

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## DESCRIPTION

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

Theoretical and technical workshop in the laboratory around the following themes:

- Improve the texture and taste of your creations, and optimize their conversation.
- Chocolate tasting, according to the Valrhona Schools approach.
- Focus on ingredients: cocoa butter and chocolate, praline, components of a ganache, balancing of ganaches, and emulsions.
- The influence of the manufacturing process on the texture of chocolate bonbon.
- The evolution of ganaches over time.

Led by



*Romain Cyrzelczyk*

**CHEF CHOCOLATIER INSTRUCTOR**

 [@romaingrzelczyk](https://www.instagram.com/romaingrzelczyk)



## Dates & Place

**Paris**

- **2<sup>nd</sup>, 3<sup>rd</sup> and 4<sup>th</sup> September 2024**



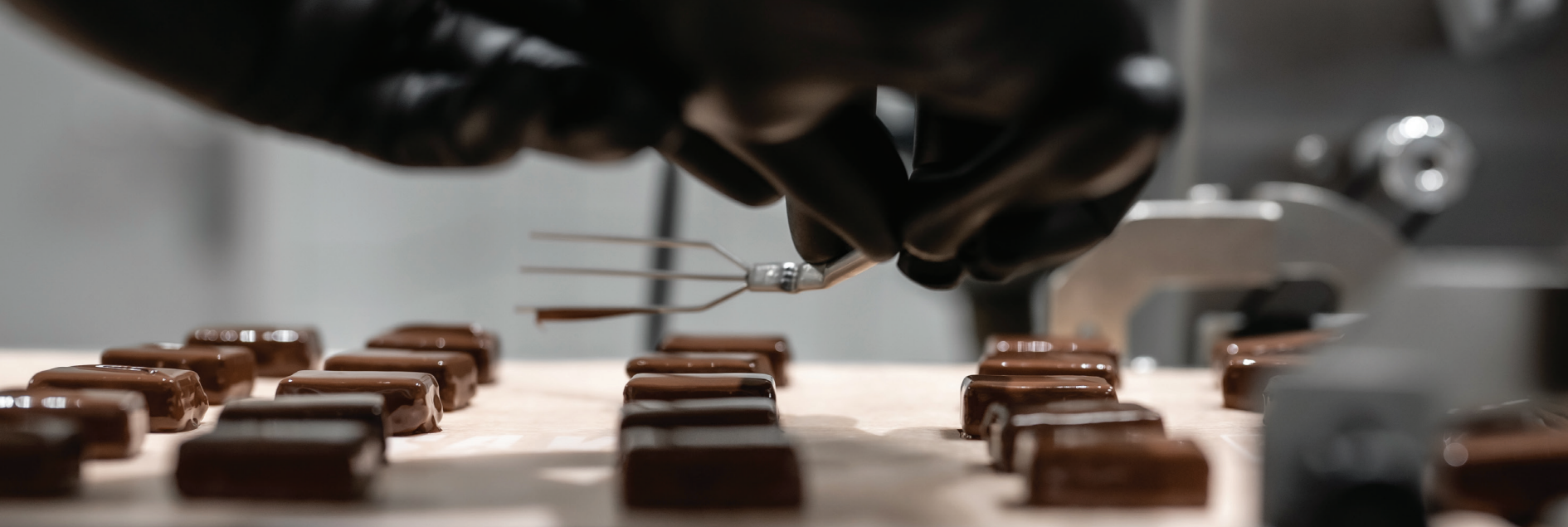
## Duration

3 days

## Full Trip Planning

- **Arrival: 1<sup>st</sup> September**
- **Departure: 5<sup>th</sup> night or 6<sup>th</sup>**





# Chocolates Bonbons, advanced techniques

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## DESCRIPTION

Perfect your skills in chocolate bonbon 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 molded bonbons.

The practice of molding, machine coating, and the making of various chocolate decors.



## Dates & Place

Tain l'hermitage

- 15<sup>th</sup>, 16<sup>th</sup> and 17<sup>th</sup> October  
2024



## Duration

3 days

## Full Trip Planning

- **Arrival: 14<sup>th</sup> October**
- **Departure: Thursday 17<sup>th</sup> night  
or Friday 18<sup>th</sup> October**
- **(If possible visit in Tain  
l'hermitage)**

Led by



*Romain Grzelczyk*

CHEF CHOCOLATIER INSTRUCTOR

@romaingrzelczyk



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