



LE CORDON BLEU®
PARIS



CULINARY WORKSHOPS

Founded in 1895, Le Cordon Bleu institute has, for the past 120 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 100 nationalities every year.

A wide range of culinary workshops, in French and English, are available at Le Cordon Bleu Paris for private individuals, groups of amateurs and professionals. These lessons take the form of either demonstrations (visual) or workshops (practical).

Come and join us overlooking the Seine, in an ultramodern setting, and learn alongside the prestigious Le Cordon Bleu Chefs and teachers.

CALENDAR 2016-2017
AUTUMN-WINTER



CUISINE

The Art of Cooking like a Chef

Length: 6 hours / Price: 195€

- 02 September
- 30 September
- 14 October
- 29 October
- 26 November
- 16 December
- 20 January
- 18 February

12.00pm - 6.30pm

The Art of making Sauces and Jus

Length: 6 hours / Price: 195€

- 16 September
- 24 September
- 07 October
- 18 November
- 09 December
- 27 January
- 10 February

2.00pm - 8.00pm

The Art of making Sauces and Jus

Length: 6 hours x 2 days / Price: 325€

- 21-22 October
- 13-14 January

2.00pm - 8.00pm



The Art of French Cuisine

Length: 6 hours (Workshop) + 1 hour (Tasting) / Price: 245€

PROVENCE

- 29 September 2.00pm - 9.00pm

BRITTANY

- 06 October
- 24 November
- 08 December

2.00pm - 9.00pm

BURGUNDY

- 12 January
- 09 February

2.00pm - 9.00pm

Market Tour and Cooking

Length: 6 hours / Price: 210€

- 10 September
- 08 October

8.00am - 2.00pm

Cordon Vert, Vegetarian Cuisine

Length: 3 hours / Price: 135€

- 19 November
- 02 December
- 28 January
- 11 February

2.00pm - 5.00pm

10.00am - 1.00pm

2.00pm - 5.00pm

PÂTISSERIE

The Secrets of Macaroons

Length: 3 hours / Price: 115€

- 03 September
- 17 September
- 21 September
- 01 October
- 29 October
- 05 November
- 02 December
- 17 December
- 07 January
- 04 February

9.00am - 12.00pm

2.00pm - 5.00pm

10.00am - 1.00pm

The Secrets of Choux Pastry

Length: 3 hours / Price: 115€

- 07 October
- 28 October
- 04 November
- 09 December
- 13 January
- 10 February

10.00am - 1.00pm

2.00pm - 5.00pm

10.00am - 1.00pm

The Secrets of Eclairs

Length: 3 hours / Price: 115€

- 10 September
- 15 October
- 25 November
- 18 February

3.00pm - 6.00pm

2.00pm - 5.00pm

10.00am - 1.00pm



The Secrets of Tarts

Length: 3 hours / Price: 125€

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|----------------|------------------|
| • 16 September | 9.00am - 12.00pm |
| • 30 September | |
| • 21 October | |
| • 12 November | 10.00am - 1.00pm |
| • 03 December | |

Financiers, Pound Cakes and Cake Workshop

Length: 6 hours / Price: 185€

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|----------------|-----------------|
| • 17 September | |
| • 15 October | 2.00pm - 8.00pm |
| • 04 November | |
| • 24 February | |

Chocolate Workshop

Length: 4 hours / Price: 145€

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|----------------|-----------------|
| • 01 September | |
| • 09 September | |
| • 24 September | |
| • 22 October | 9.00am - 1.00pm |
| • 19 November | |
| • 10 December | |
| • 14 January | |
| • 11 February | |

Tart Workshop

Length: 4 hours / Price: 145€

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|----------------|-----------------|
| • 02 September | |
| • 14 October | |
| • 28 October | 9.00am - 1.00pm |
| • 26 November | |
| • 17 February | |
| • 14 January | 2.00pm - 6.00pm |

Macaroon Workshop

Length: 6 hours / Price: 165€

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|----------------|-----------------|
| • 09 September | |
| • 25 November | 2.00pm - 8.00pm |
| • 21 January | |
| • 25 February | |

Eclairs Workshop

Length: 6 hours / Price: 185€

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|----------------|-----------------|
| • 03 September | |
| • 23 September | |
| • 01 October | 2.00pm - 8.00pm |
| • 12 November | |
| • 03 December | |
| • 04 February | |

BOULANGERIE

Making your own Bread Workshop

Length: 6 hours / Price: 185€

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|----------------|-----------------|
| • 03 September | 2.30pm - 8.30pm |
| • 16 September | |
| • 01 October | |
| • 05 November | |
| • 03 December | 2.00pm - 8.00pm |
| • 07 January | |
| • 04 February | |
| • 25 February | |

Freshly Baked Pastries Workshop

Length: 6 hours / Price: 185€

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|----------------|-----------------|
| • 09 September | 2.30pm - 8.30pm |
| • 24 September | |
| • 08 October | |
| • 22 October | |
| • 19 November | 2.00pm - 8.00pm |
| • 10 December | |
| • 14 January | |
| • 11 February | |

Traditional Bread Baking

Length: 6 hours x 2 days /
Price: 460€

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|------------------|-----------------|
| • 25-26 November | 2.00pm - 8.00pm |
| • 17-18 February | |

Traditional Bread Baking

Length: 6 hours x 4 days /
Price: 990€

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|-----------------|-----------------|
| • 26-29 October | 2.00pm - 8.00pm |
| • 25-28 January | |



WORKSHOPS FOR THE YOUNGER

Les Petits Cordons Bleus (8-12 years old)

Length: 3 hours / Price: 60€

- 05 October
- 26 October
- 09 November
- 30 November
- 07 December
- 11 January
- 08 February
- 22 February

2.00pm - 5.00pm

— PARENT-CHILD DUO —

My First Yule Log

Length: 3 hours / Price per duo: 195€

- 17 December 2.00pm - 5.00pm

My First Decorative Breads

Length: 3 hours / Price per duo: 170€

- 21 January 2.00pm - 5.00pm

My First Galette des Rois

Length: 4 hours / Price per duo: 195€

- 07 January 2.00pm - 6.00pm

Future Chefs (13-17 years old)

Length: 3 hours / Price: 80€

- 15 October 10.00am - 1.00pm
- 05 November 2.00pm - 5.00pm
- 28 January 2.00pm - 5.00pm

OENOLOGY

Food and Wine Pairing

Length: 2 hours (Demonstration)

Price: 75€

- 22 September
- 20 October
- 17 November
- 08 December
- 26 January

7.00pm - 9.00pm

Wine and Spirits Initiation

Evening class - 2 hours per week for 7 weeks

Price: 480€ / per module

1365€ / 3 modules of 455€

- Module 1

Wine Essentials

Starting Date

19 Sept.

- Module 2

French Wines and Vineyards

20 Sept.

- Module 3

The Sommelier's Expertise

21 Sept.

Vineyard visit

1 Day / Price: 195€

TOURAINE - Tasting in 2 vineyards, lunch in a traditional restaurant, travel included

- 22 October 8.00am - 8.00pm

DEMONSTRATION

Culinary Demonstration

Length: 3 hours / Price: 45€

Experience life as a Le Cordon Bleu student by taking part in a Cuisine or Pastry Demonstration.

LOCATION, INFORMATIONS AND RESERVATIONS

Workshop located at Le Cordon Bleu Paris institute: 13-15 Quai André Citroën, 75015 Paris
Metro : Charles Michels (Line 10) / Javel (Line 10 and RER C).

Le Cordon Bleu reserves the right to modify/cancel workshops, prices and lesson organization.

FOR MORE INFORMATION: +33 (0)1 85 65 15 00

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