

CUISINE & Culture



5

Weeks

2020

L'ÉCOLE DE CUISINE
G O U R M E T S
Institut Paul Bocuse

WELCOME TO INSTITUT PAUL BOCUSE

Founded in 1990 by Paul Bocuse and presided by Gérard Pélisson, *Institut Paul Bocuse* has resolutely positioned itself on the leading edge of culinary trends .

It actively participates in evolutions concerning gastronomic practices and hospitality management.

Its mission:
transmit its know-how "à la française" to every passionate in the world, regardless of their level.

The **Cuisine & Culture** program combines the learning of culinary techniques with knowledge of the products from our "terroir".

A unique immersion in our French gastronomic heritage, accessible for everyone, under the watchful eye of true professionals.

In addition to this expertise, each participant benefits from the know-how and international reputation that today make

Institut Paul Bocuse, The School of Excellence.





CUISINE & Culture

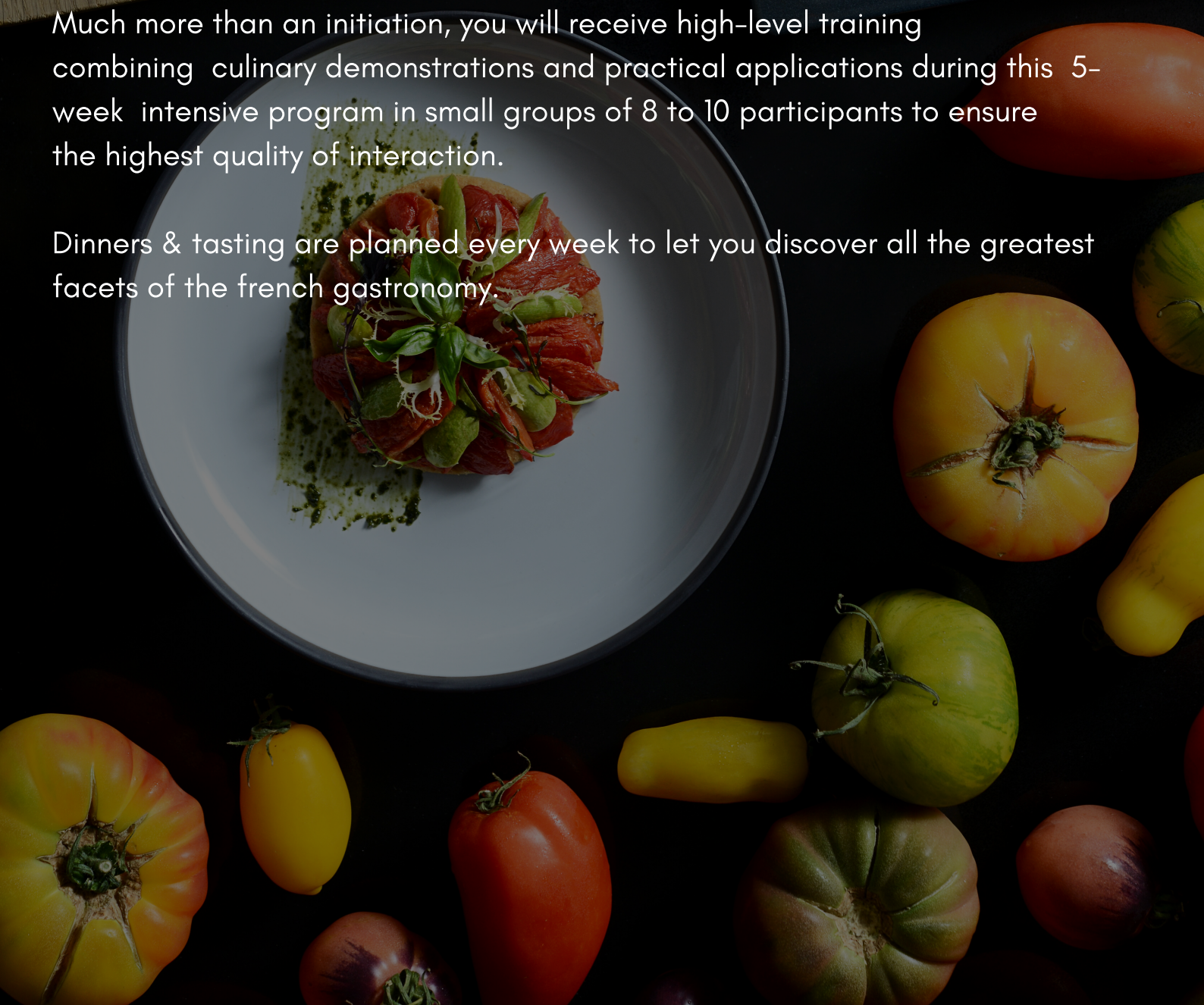
Five-week immersion in the french gastronomical culture :
Cooking, pastry & dinning experiences

Receive the "keys" of French gastronomy

Cuisine & Culture opens the door to the secrets of gastronomy for you, through the passion of our *Grand* chefs and experts.

Much more than an initiation, you will receive high-level training combining culinary demonstrations and practical applications during this 5-week intensive program in small groups of 8 to 10 participants to ensure the highest quality of interaction.

Dinners & tasting are planned every week to let you discover all the greatest facets of the french gastronomy.





PAUL
INSTITUT
BOCUSE

CHEF

JEAN PAUL NAQUIN

Culinary Chef at Institut Paul Bocuse

"Cuisine & Culture is a comprehensive program that allows you to discover both traditional and modern French techniques.

Participants find themselves immersed in stimulating as well as nurturing environments where dedicated professional chef-instructors pass on their skills"

CUISINE & Culture

4 WEEKS

COOKING CLASSES

The first step is the acquisition of the fundamentals through different culinary techniques: sizing, cutting, cooking, association of flavors, dressing a dish and the balance and harmony of colors on a plate.

- Basic culinary techniques and practices: sizing of vegetables, broths, juices and liaisons, eggs, soups and stews
- Classification, cutting, types of cooking, presentations for meats, poultry, fish and shellfish.



CUISINE & Culture

1 WEEK

PASTRY & BAKING CLASSES

You will then learn how to give life to a meal by learning about pastry making and an initiation to the bakery.

- Pastry making : the great classics of french pastry and contemporary desserts (tarts, cakes, choux pastry, macaroons...)
- Breakfast pastries : during one day, discover the basics of the famous french breakfast pastries (croissants, chocolate-buns, raisin roll...)



CUISINE & Culture

5 DINING EXPERIENCES

This program will allow you to discover the diversity of the French Gastronomy through culinary experiences in the heart of classic and modern restaurants.

DANIEL & DENISE

JOSEPH VIOLA
MEILLEUR OUVRIER DE FRANCE

Dinner in a traditional *Bouchon Lyonnais*

You will taste the typical recipes of Cuisine Lyonnaise through the hand of Chef Joseph VIOLA "Meilleur Ouvrier de France 2004 *"

SAISONS

R E S T A U R A N T

Dinner at the gastronomic restaurant of Institut Paul Bocuse

You will enjoy the 1 Michelin starred seasonal cuisine of Chef Davy TISSOT "Meilleur Ouvrier de France 2004 *"

Wine tasting of "Grands Crus"

In a secret cellar, you will enjoy the richness of french wine.

Dinner in a fashionable star Michelin restaurant of Lyon

You will discover the new generation of Michelin starred chef.



PAUL BOCUSE
RESTAURANT

Dinner at the emblematic restaurant of Chef Paul BOCUSE.

You will feel the essence of the traditional 2 Michelin starred cuisine of Paul BOCUSE's Brigade of "Meilleurs Ouvriers de France".

* The title of *Meilleur Ouvrier de France* is a unique and prestigious award in France according to best craftsmen among professional

BONUSES

DINER TRANSFER

Taxi transfer are included from Institut Paul Bocuse to the restaurants during all the dinner experiences

CHEF'S EQUIPMENT

You'll receive your own Chef's equipment:

Two tops and one pair of pants for professionals.

One pair of safety shoes.

Four dish towels, two aprons and a chef's hat.

A set of knives.

One cookbook and one recipe booklet.

CERTIFICAT

Upon completion of the course, participants receive the Institut Paul Bocuse certificate (attendance requirements must be met).

CERTIFICAT

L'ÉCOLE DE CUISINE
GOURMETS
Institut Paul Bocuse

Program: Cuisine & Culture

Name: John DOUGH

Date: July 3rd, 2020

Chef Jean Paul NAQUIN



INFOS

USEFUL INFORMATIONS

Courses from Monday to Friday 8:30am to 4pm.

Daily lunches included at one of our pedagogical restaurant of the Institut Paul Bocuse.

Certain courses may be taught in French translated into English.

Certain days the Institut Paul Bocuse will be closed because of national days.

Accommodation is not included but our team can provide you a list of hotels, apartments...contact us for more infos.

DATE

From June 1st to July 3rd 2020

COST OF TRAINING

7000 EUROS

APPLICATION

STEP 1

Registration applications must include:

First installment of 30%

Complete registration form

1 recent ID photo

1 résumé

1 letter of motivation

1 photocopy of passport or id card

1 medical certificate attesting to your physical ability to pursue these studies

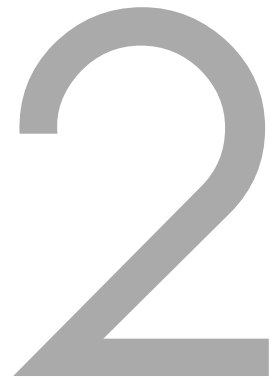
1 insurance coverage certificate* (stipulating coverage for accidents, material damages or injuries to third parties or the students, etc.)



STEP 2

Your registration is confirmed by email

Participants receive a size and measurements form for ordering kitchen clothing.



STEP 3

1 month prior to the beginning of classes

Balance.

Formal notice of the beginning of classes.



TERMS & CONDITIONS

Payment of tuition can be made in 3 installments by check issued in Euros, by credit card or bank transfer.

First installment registration deposit	2100 euros
Second installment at 30 days	2450 euros
Balance 1 month prior to the beginning of classes	2450 euros

TOTAL COST **7000 euros**

Cancellations

By the participant:

Over 30 days prior to the beginning of the session: 90% of payment is refunded.
Between 29 and 15 days prior to the beginning of the session: 10% of payment refunded.
Less than 15 days: no refund.

By Institut Paul Bocuse:

Full payment is refunded within two months.

Status

Participants are considered as taking part in professional training and therefore do not qualify as students. We advise individuals of foreign (non-French) nationalities to obtain a long-stay visitor visa. Registration is confirmed on receipt of the completed registration form and the deposit; participants are sent a registration confirmation for their visa application.

Recommended attire

Presence in kitchens must comply with health and safety regulations. Professional attire and equipment are required as of the first day. The Institut Paul Bocuse reserves the right to refuse access to the kitchens for anyone failing to comply with school regulations or with the requirement to wear chef's attire.

CONTACT

Informations and application:

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"The very best hospitality education emanating from the home of French gastronomy and the epicenter of taste.."

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EURL INSTITUT PAUL BOCUSE I.D. - INNOVATION & DÉVELOPPEMENT

L'École de Cuisine Gourmets Institut Paul Bocuse

Siège social : Château du Vivier BP 25 - 69131 Écully cedex France

RCS LYON 528 983 042 - TVA intracommunautaire FR38 528 983 042 - EURL au capital de 425 000 euros

www.ecoledecuisine.institutpaulbocuse.com / www.institutpaulbocuse.com