



LE CORDON BLEU®
PARIS

Culinary Workshops

2024





Workshops

LE CORDON BLEU PARIS INSTITUTE

Since its foundation in 1895, Le Cordon Bleu's mission is to disseminate the techniques and expertise inherited from the great names of French cuisine.



With more than 35 schools in more than 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 Paris institute has created a range of workshops in cuisine, pastry and boulangerie to encourage each participant to develop their own creativity and taste.

Various themes are proposed throughout the year for all food lovers. Culinary workshops are held in practical rooms to familiarise participants with the professional cuisine environment, under the supervision of one of the institute's Chefs. It's all you need to learn how to perform like a chef!



• **THE ART OF COOKING LIKE A CHEF**

This session starts with a demonstration where a Le Cordon Bleu Chef makes two dishes which are followed by a tasting. After the demonstration, participants will then produce one of the dishes applying the techniques demonstrated by the Chef.

2h30, demonstration, €70
5h30, demonstration then practical, €240

12 January	17 May	7 August
24 January	6 June	1 October
9 February	15 June	18 October
2 March	6 July	8 November
28 March	25 July	26 November
12 April	2 August	
4 May	16 August	

• **THE ART OF MAKING SAUCES AND JUS**

The participant is guided by a Le Cordon Bleu Chef and learns the techniques to prepare both traditional and contemporary sauces. Throughout the workshop, each person can taste their creations.

5h30, practical, €240

19 January	4 June	3 October
12 March	2 July	24 October
5 April	16 July	31 October
19 April	30 July	20 November
10 May	5 August	12 December
23 May	4 September	

2 days, practical, €540

8-9 February	28-29 May	9-10 October
13-14 March	11-12 June	27-28 November
16-17 April	10-11 July	
2-3 May	12-13 September	

• **THE ART OF FRENCH CUISINE**

A workshop to become an expert in French regional specialties! Guided by a Le Cordon Bleu Chef in making an entire menu, participants learn how to enhance specific regional flavours.

5h30, practical and dinner, €280

Burgundy	Provence	Brittany
28 February	29 May	10 October
30 April	4 July	13 November
	24 July	
	9 August	
	28 August	



• **"CORDON VERT®" WORKSHOP, VEGETARIAN CUISINE**

This workshop focuses on creating delicious and original vegetarian recipes. Each participant makes two recipes from A to Z, with the Le Cordon Bleu Chef's guidance. The two dishes made are tasted during the workshop.

2h30, practical and dégustation, €160

27 January	26 April	12 October
29 February	18 May	14 November
23 March	2 July	

• **CREOLE CUISINE**

Creole cuisine is rich in its crossbreeding, which is the result of the history of the colonisers who followed one another in the discovery of new territories. It is essentially composed of local products with influences or know-how from other horizons.

"CREOLE CUISINE" WORKSHOP

2h30, practical, €160
23 April 18 September

THE ART OF CREOLE CUISINE

5h30, practical, €240
18 June 12 November

• **TRADITIONAL GALETTE AND CRÊPE WORKSHOP**

This session focuses on the preparation of two galette and two crepe recipes. The workshop is followed by a tasting.

5h30, practical and degustation, €220
10 April 5 June 6 November
29 April 15 October

• **MARKET TOUR AND COOKING**

During a tour of a typical open-air Paris market: President Wilson market, participants learn about French regional and seasonal products from a Le Cordon Bleu Chef. A selection of ingredients are bought on site and they are cooked by participants during a workshop at the institute.

5h30, practical, €280

18 May 8 June 22 June 20 July

• **"FOIE GRAS" WORKSHOP**

Ideal for making sure you are well and truly ready for the festive season, this workshop shows you the techniques used by the very best Chefs enabling you to make an exceptional foie gras terrine, accompanied by mango and ginger chutney.

14 December 18 December 19 December

• **"BLACK TRUFFLE" WORKSHOP**

With a Le Cordon Bleu Chef, participants create an exciting menu based on black truffle, including a starter, main course and dessert. After a 4 hour cooking session, tasting takes place with a view of the Seine.

5 hours, practical and dinner, €330

20 January 26 January





• **MACARONS**

Participants are guided and advised in a step by step manner by a Le Cordon Bleu pastry Chef in the making of macarons in a number of different flavours. This legendary small round confection, made from almond meringue is perfect for every occasion. Two workshops are proposed of different durations.

THE SECRETS OF MACARONS

Preparation of one flavoured macaron:
2h30, practical, €140

15 February	8 June	9 August	2 November
2 April	22 June	11 September	6 December
20 April	27 July	5 October	

MACARON WORKSHOP

Preparation of individual size macarons (3 flavours) and a large macaron that serves 6:
5h30, practical, €250

16 January	3 April	20 August	5 December
27 January	7 May	12 October	
20 February	31 May	7 November	
6 March	17 July	22 November	

• **FINANCIERS AND CAKES WORKSHOP**

The aim of this workshop is to teach you, in a practical, the techniques and secrets for the ideal texture for cakes and madeleines. Participants will also learn how to prepare a delicious chocolate spread.

5h30, practical, €250

16 January	20 April	4 October	29 November
6 February	24 May	25 October	
21 March	26 July	15 November	

• **THE SECRETS OF TARTS**

During pastry session dedicated to chocolate, participants prepare chocolate treats such as mendiants, dark chocolate bar, dark chocolate or soft centred tart.

2h30, practical, €140

19 January	17 July	19 November
27 February	6 August	11 December
16 April	23 August	
14 May	23 October	



Full details of dates and times can be found on the website

• **CHOUX PASTRY**

During these workshops, the Le Cordon Bleu pastry Chefs guide participants in the making of choux pastry. From mastering the making of the dough, diverse creams as well as baking and glazing, the session takes gourmets throughout all the different stages of the preparation and the essential Chef tips.

2h30, pratique, €140

THE SECRETS OF CHOUX PASTRY

20 January	25 May	29 October
25 January	3 July	23 November
17 February	23 July	7 December
22 March	13 August	
7 May	14 September	

THE SECRETS OF ÉCLAIRS

6 January	11 June	5 September
3 February	4 July	2 October
9 March	18 juillet	30 October
9 avril	1er August	4 December
10 May	17 August	

• **THE SECRETS OF CHOCOLATE**

During pastry session dedicated to chocolate, participants prepare chocolate treats such as mendiants, dark chocolate bar, dark chocolate or soft centred tart.

2h30, pratique, €140

24 February	11 May	8 August	5 December
12 March	31 May	22 August	
29 March	11 July	11 October	
18 April	30 July	15 November	

• **"YULE LOG" WORKSHOP**

Ideal for making sure you are well and truly ready for the festive season, this workshop shows you the techniques used by the very best Chefs enabling you to make an exceptional Christmas yule log.

2h30, pratique, €140

14 December	17 December	19 December
-------------	-------------	-------------

• **"L'ÉCOLE DE LA PÂTISSERIE" WORKSHOP**

During a workshop, a Le Cordon Bleu Chef will reveal the techniques behind one of the recipes from the *Pastry School* book. Participants will learn the secrets of family favourites, as well as more innovative creations.

2h30, practical, €140

1 February	10 July	8 October
13 March	3 August	16 November
30 avril	10 August	13 December
13 June	10 September	

• **"L'ÉCOLE DE LA CONFISERIE" WORKSHOP**

Our book *Confectionery School* was published in 2023. Le Cordon Bleu Chefs are looking forward to sharing the secrets of making these delicacies with you.

2h30, practical, €140

16 February	21 June	20 December
5 April	10 October	
16 May	10 December	





• FRESHLY BAKED PASTRIES WORKSHOP

In a spacious room with individual work stations, each participant will learn to make three freshly baked pastries from croissants, chocolate rolls, brioche, kouglof, milk breads or different cakes.

5h30, practical, €250

6 January	15 May	17 August	16 November
17 February	5 June	6 September	28 November
23 March	28 June	20 September	13 December
2 April	11 July	2 October	
17 April	3 August	26 October	

• MAKING YOUR OWN BREAD

During this workshop, a Le Cordon Bleu Chef shares his knowledge, techniques and secrets. Participants prepare from beginning to end three breads of different flavours.

5h30, practical, €250

19 January	27 March	19 July	16 October
14 February	11 May	6 August	2 November
23 February	21 May	14 September	23 November
14 March	20 June	27 September	7 December

• TRADITIONAL BREADBAKING AND FRESHLY BAKED PASTRIES

During those classes, participants prepare all steps for making breads and freshly baked pastries of different flavours. A Le Cordon Bleu Chef teaches the different steps in making the products.

TRADITIONAL BREAD BAKING

2 days, practical, €540

25-26 January	22-23 May	11-12 September
2-3 February	3-4 July	8-9 October
7-8 March	1-2 August	5-6 November
18-19 April	22-23 August	10-11 December

TRADITIONAL FRESHLY BAKED PASTRIES

2 days, practical, €540

26-27 January	25-26 April	18-19 July	11-12 October
20-21 March	30-31 May	8-9 August	29-30 October
29-30 March	18-19 June	30-31 August	21-22 November

TRADITIONAL BREAD BAKING AND FRESHLY BAKED PASTRIES

4 days, practical, €1,090

13-16 February	23-26 April	2-5 September	3-6 December
19-22 March	12-15 June	22-25 October	
9-12 April	23-26 July	12-15 November	



LES PETITS CORDONS BLEUS

2h, practical, €95

A tailor-made course reserved for children, from 8 to 12 years old, to work under the supervision of a Le Cordon Bleu Chef. At the end of the workshop, children take their cuisine or pastry dishes home. Birthday parties can also be organized.

CUISINE: 7 February, 24 April, 31 July, 13 August, 30 October
PASTRY: 24 April, 31 July, 31 October

2h30, practical, €95 per person

A number of different workshops, in which both parents and children can participate, are available at Le Cordon Bleu throughout the changing seasons. A unique family experience where your child can make their first sweet delights.

MY FIRST EASTER EGG: 8 April
MY FIRST CHOCOLATES: 27 May, 17 June
MY FIRST CHRISTMAS YULE LOG: 20 December

DUO PARENTS - CHILDREN

GIFT CERTIFICATE

The world of Le Cordon Bleu Paris, the experience and savoir-faire of our Chef Instructors and Sommeliers are just a gift voucher away.

Delight gastronomy enthusiasts with our gift vouchers for Le Cordon Bleu Paris workshops, giving them the opportunity to discover the culinary arts through unforgettable experiences.





TAILOR-MADE SERVICES

Whether you're a private individual, a travel agency, or a company looking to create experiences for your employees... Le Cordon Bleu Paris offers a range of personalized options, tailored to your specific needs and requirements: Private workshops, culinary demonstrations or space rental for cocktail receptions or other corporate events.

Let's create unique events together that will leave you with unforgettable memories.

Languages: French and English (consecutive translation)
Rates: Please request a quote

CULINARY DEMONSTRATION

• 2h30
CUISINE or PASTRY / From 1 to 200 people

During a demonstration, Le Cordon Bleu Chefs reveal all the secrets of several dishes chosen by the participants. The Chef prepares the dishes in front of the participants and explains the processes and techniques used, step-by-step. The demonstration also includes a tasting of the dishes which have been made.

CULINARY DEMONSTRATION FOLLOWING BY A WORKSHOP

• 5h - Demonstration (2h30) and workshop (2h30)
CUISINE or PASTRY / From 1 to 48 people

After watching a cuisine or pastry demonstration, each participant makes their own dish during a practical workshop under the constant guidance of a Le Cordon Bleu Chef. The techniques taught by the Chef during the demonstration are put into practice during the workshop. Participants are free to take their creations home with them at the end of the workshop.

CULINARY WORKSHOP TAKE AWAY

• 2h30
CUISINE or PASTRY / From 1 to 48 people
• 5h30
BOULANGERIE / From 1 to 32 people

During these workshops, participants make a dish, pastry, bread, or freshly baked pastries, from A to Z. Each group is in the expert hands of a Le Cordon Bleu Chef who shares their expertise, techniques, and tips. Participants are free to take their creations home with them at the end of the workshop.

SPACE RENTAL

Practice rooms, demonstration rooms, reception spaces

Our premises include areas dedicated to cocktail receptions, professional kitchens for cuisine and pastry, as well as a tasting room with breathtaking views of the Seine. Some rooms are modular and can be customized to meet your needs.

CONTACT

Please contact us as far in advance as possible to guarantee the availability of your desired date. We ask that you be as specific as possible when requesting a quote, so that our teams can study the feasibility and provide you with a budget estimate.

Louis Gringoire

+33 (0)1 85 65 15 43
lgringoire@cordobleu.edu

Céline Boulvert

+33 (0)1 85 65 15 87
cboulvert@cordobleu.edu



HÔTEL DE LA MARINE

Le Cordon Bleu Paris opens its doors at the emblematic Hôtel de la Marine, offering a range of culinary (cooking and pastry) and oenological demonstrations and workshops. Prestigious workshops are also on offer for a convivial and gourmet experience: dinner workshops and tea-time.



THE INSTITUTE

LA BOUTIQUE

La Boutique offers a large range of quality products selected by Le Cordon Bleu Chefs, from books to videos, fine kitchenware, gifts and food products which reflect the flavour and innovation of the French Art de Vivre.

On the day of their workshop, all participants benefit from a 10% discount on Le Cordon Bleu products at La Boutique (5% for books).



LE CAFÉ

Open to the public and students of the institute, Le Café Le Cordon Bleu offers a variety of freshly baked pastries, seasonal gourmet salads and hot dishes prepared by the Chefs.

Aromatic herbs and vegetables produced on the roof top garden are used daily. Le Café Le Cordon Bleu is open Monday to Friday.

On the day of their workshop, all participants benefit from a 10% discount (excepting lunch menus).



LE CORDON BLEU PARIS

📍 13 - 15 quai André Citroën, 75015 Paris
Metro line 10: Javel-André Citroën, Charles Michels
RER line C: Javel

Karine Carroy

☎ +33 (0)1 85 65 15 75

✉ paris-ateliers@cordonbleu.edu

cordonbleu.edu/paris

LE CORDON BLEU PARIS HÔTEL DE LA MARINE

📍 2 place de la Concorde, 75008 Paris
Metro lines 1, 8, 12: Concorde

☎ +33 (0)1 59 03 50 00

✉ ateliers-hoteldelamarine@cordonbleu.edu

cordonbleu.edu/paris-hoteldelamarine

Follow us on social media:



@lecordonbleuparis



@pariscordonbleu



@lecordonbleuparis



Le Cordon Bleu Paris



Le Cordon Bleu Paris