



Le Manoir Hotel School Culinary Arts Institute France



Passionate about food ?

You want to learn "La cuisine française" from professionals in a Hotel School close to Paris? Our courses range from 5 to 10 weeks in duration, offering something for everyone! These courses are suitable for all ages & levels. Courses are taught in small groups, with lots of personal attention and dedication to your enjoyment.

- ➔ If you have a passion for food and dreams of success, the 10 week course will give you the skills to make outstanding meals at home. This course starts in April and ends in July. There are 2 weeks "holiday" programmed during this 10 week course.
- ➔ If you love cooking and you intend to change career, the modular course "Introduction to la cuisine française" will provide you the fundamentals of cooking. This course will last 5 weeks during the months April & Mai.
- ➔ If you are a professional and wish to develop your knowledge of French gastronomy, the 5 weeks improvement course is suitable for you. This course starts on mid-june and ends mid-july.

The course is based on experience and no prior cooking knowledge is required

Participants on this course are awarded a CERTIFICATE of Culinary ART.



Introduction « la cuisine française » : April - May

LEVEL 1 : 150 hours (5 weeks)	Cuisine	4 weeks
	Pastry	1 week



Improvement course : June-July

LEVEL 2 : 175 hours (5 weeks)	Cuisine	4 weeks
	Pastry	1 week



Introduction « la cuisine française » & improvement : April to July

LEVEL 1+2 325hours (10 weeks)	Cuisine	8 weeks
	Pastry	2 weeks



Number of participants per group

minimum: 6 / maximum: 10

The Institute retains the right to cancel the courses if the minimum number of participants is not reached.

Minimum age

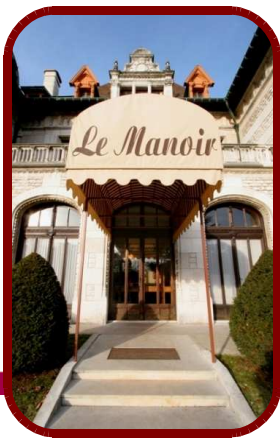
18 years old

Languages

French / English (minimum required TOEIC level 600/990)

Organization of courses

There are no lessons on Saturdays, Sundays or French bank holidays.



Le Manoir Culinary Arts Institute France



CHEF COURSE



Program overview



Introduction "la cuisine française"

150 hours in the kitchen : 5 weeks in April-May



Culinary fundamentals

- Principles of kitchen order and sanitation
- Understanding of basic knife skills
- How to choose and cut vegetables
- Preparation of stocks and sauces
- Palate development and ingredient pairing

Vegetables

- Cooking methods and preservation
- Soups and bisques
- Eggs
- Different types of pastry

Meat (preparation and cooking)

- Poultry, beef, lamb, veal

Fish

- Dressing and filleting
- Cooking methods
- Fish stocks and sauces

Preparation of dishes

- + Food and Wine pairing
- + Cocktails
- + "Art de la table et du service"

Pastry

- Classic pastry dough
- Tarts
- ...

Food hygiene

The contents above are for reference only
and they could be subject to change.



Safety regulations

Participants must wear professional clothing from the first day in the kitchen: a white chef coat, chef hat and professional kitchen safety shoes (slip-resistant).



Le Manoir Culinary Arts Institute France



CHEF COURSE



Program overview Perfecting course

 **175 hours : 5 weeks in June-July**



- Hot and cold starters
- "Mise en bouche" and verrines
- Terrines, pâtés, charcuterie
- "Foie gras" and other regional preparations
- Poultry and meats : the different firings and the applied garnitures
- Fish, crustaceans and shellfish : the different sauces, decoration and presentation
- Creating a cold buffet
- Dressing plates
- Association of savors



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Safety regulations

Participants must wear professional clothing from the first day in the kitchen: a white chef coat, chef hat and professional kitchen safety shoes (slip-resistant).



Le Manoir Culinary Arts Institute France



CHEF COURSE



Prices & application

LEVEL 1 : 150 hour Introduction to « la cuisine française »	3 100 €
LEVEL 2 : 175 hour Improvement « la cuisine française »	3 400 €
LEVEL 1 + 2 : 325 hour Introduction & Improvement « la cuisine française »	5 500 €

Prices include:

- Lunch from Monday to Friday (excluding bank holidays)
- A set of professional knives
- Culinary book
- A lunch or dinner in a gastronomic restaurant

Application deadlines

Cuisine for amateurs - Level 1: **1st April**
Improvement session - Level 2: **1st June**

Application procedures

To enrol, the completed application form must be returned .:

- **By post** : Le Manoir, Chemin des Aigles – 60270 Gouvieux - FRANCE
- By fax :00 33 3 44 67 14 15
- **By mail** : manoir@infa-formation.com

Your application is assessed by our chefs and you will receive an answer within 48 hours.
Your registration is valid upon receipt of a deposit of 900 € for one level or 1 800 € for two levels.

Payment by bank transfer (payment must be made in Euros)

Please enclose copy of payment form.
Individual payment plans can be studied. Please contact us.

Cancellation

By the participant:

For all cancellations made before application deadlines, 75% of the fees paid will be refunded.
For all cancellations made before training, 25% of the fees paid will be refunded.

By the Institute:

For cancellations made by the Institute, deposits will be fully reimbursed within 6 weeks.

Refunds are done only by Bank transfer.



Le Manoir Culinary Arts Institute France



INFORMATION ABOUT VISA & INSURANCE

VISA

Foreigners wishing to come to France must have "ready for presentation" at the border documentary evidence of the purpose of the visit, means of support for the duration of the stay and accommodation arrangements. In some cases, a visa is required. It must be requested from the French consulate before departure.

If you need a visa, you will be required to supply the pre-enrolment certificate which we will send you on reception of your application form and payment of the deposit.

IMPORTANT: You are considered to as be a participant of a professional training course and do not have trainee or student status, therefore, you cannot ask for a student visa.

Short-stay Visa

If you are not a national of the European Union and you wish to stay in France for less than 3 months (90 days), it is imperative that you obtain a short-stay visa before leaving your country of origin.

Long-stay visa

If you wish to stay in France for more than 90 days, you must obtain a long-stay visa. This visa allows you to stay in France as a temporary resident and to apply for a residency visa (carte de séjour). There is a non-refundable fee when applying for a visa. Upon arrival in France, your passport will be stamped and your visa approved. Once you have your long-stay visa you will need to get a residency visa (carte de séjour).

Useful link:

www.diplomatie.gouv.fr/en/

INSURANCE

Medical, accident and civil liability insurance are your responsibility. Information concerning insurance may be obtained at the French embassy or consulate in your country: certain countries may have an agreement with France. Proof of insurance is mandatory when applying for a residency visa (carte de séjour).

**Le Manoir Culinary Arts
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Chemin des Aigles
60270 Gouvieux-Chantilly**



CONTACT

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