

3-day Chocolate, Confectionery and Sugar Work Programme

Venue:	1/F, VTC Pokfulam Complex 145 Pokfulam Road, Hong Kong
Date	29 August – 31 August 2017
Time:	9:00 am – 1:00pm & 2:00pm – 6:00pm
Enquiries/ Enrollment	2538 2200 / ici@vtc.edu.hk
Language:	English
Entrance Requirement:	A minimum of 1 year of relevant work experience in the culinary industry
Instructor:	Chef Frédéric Bourse
Fee:	HK\$ 13,800

Offered by the International Culinary Institute (ICI) in collaboration with Ecole Lenôtre, this 3-day programme is tailored for in-service personnel who wish to enhance their knowledge and skills in chocolate, confectionery and sugar arts.

Day 1 Chocolate Art

- Scaling recipes
- Chocolate molds spraying techniques
- Techniques of molding chocolate bonbons and chocolate tempering process
- Creation and preparation of ganache recipes
- Production of various ganaches and fillings
- Production of a raspberry liquor recipe
- Technical knowledge on chocolate recipes and shelf-life

Day 2 & 3 Confectionery & Sugar work

- Scaling recipes
- Production of various recipes
- Finishing the chocolate bonbons prepared on day 1
- Technical knowledge of confectionery recipes and shelf-life
- Finishing and cutting of confectionery recipes
- Cooking of various sugar art work recipes
- Preparation of commercial sugar pieces
- Coloring sugar works with airbrush
- Final art presentation





About Chef Frédéric Bourse

Frederic Bourse has had more than 30 years of experience in the field of pastry art. He worked for restaurants and international hotels in England, Italy and France as a pastry chef in early years. He became a pastry consultant and a teacher 15 years ago, providing pastry training to aspiring and professional chefs in various countries, including France, Switzerland, Denmark, U.S.A., Japan, Korea, Singapore, to name a few .

About Ecole Lenôte Paris

Gaston Lenôte said "Luxury is a tradition that combines proximity with benevolence." These values are deeply rooted in a tradition that Ecole Lenôte strives to embrace until today. Each training calls for the commitment of learners to lead with passion and rigor in the path of professionalizing careers in the culinary arts. To perpetuate the values of its founder: the passion for the profession, the desire for work well done, the search for excellence and the sharing of know-how, Ecole Lenôte supports the French influence in culinary arts through transfer of skills as the first school of French gastronomy.

Website: www.lenotre.com/home-cours-et-ecole.html

Remarks:

Information including programme title, programme features, tuition fee etc. are subject to change without prior notice. Please refer to the information available upon registration