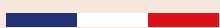




Bellouet

PARIS  1989

*Supporting
professionals for over
35 years!*

Catalog 2026

Training courses, workshops
& technical guidance

bellouetparis.com



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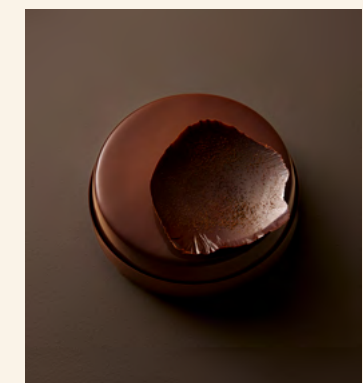
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Editorial

A new chapter begins for École Bellouet.

Over twenty years ago, I walked through the doors of École Bellouet as a trainee. I returned later as a guest instructor. Today, I have the honour of taking on the role of Technical Director. Bellouet is not just a school — it is a true house of transmission, of precision, of discipline, but also of generosity.

A respected institution in France and around the world, where pastry is taught as it is lived: in the field, with rigor, passion and humanity. Today, together with the team, we are continuing this mission. We are evolving our offer with new training programs, consulting & R&D; services, and content that reflects the real challenges faced by today's artisans — from technical mastery and innovation to sustainability and creative thinking. Above all, we're proud to welcome more than 15 guest chefs this year.

They'll share their world, their specialties, their vision of pastry. These are not just courses — they are real encounters, moments of inspiration, of experience and of exchange. Because at Bellouet, learning is human, dynamic, and rooted in reality. I deeply believe that a school is shaped by those who bring it to life every day.

Our permanent instructors, our guest chefs, our alumni — all of them share the same drive: to pass on, to inspire, and to guide. My thanks to Jean-Michel Perruchon for his trust and this precious handover. And thank you — pastry professionals, passionate artisans, entrepreneurs, and lifelong learners — for keeping the spirit of Bellouet alive, year after year.

Welcome to this new chapter. With you. For you.

Jonathan Mougel
Technical Director – École Bellouet
Meilleur Ouvrier de France – Pâtissier Confiseur

ÉCOLE BELLOUET

In the heart of Paris, on the Left Bank, the Bellouet School is a house of savoir-faire and transmission.

Founded by Joël Bellouet and carried forward by the exacting standards of Jean-Michel Perruchon, it has shaped generations of pastry chefs from around the world who came to learn, refine their craft, and find inspiration.

Today, the school continues this story with the same ambition: to preserve a demanding heritage while embracing the evolution of the profession. Its spirit lies in the meeting of French tradition and contemporary creativity.

With four fully equipped professional laboratories, the school offers a unique environment designed for both precision and imagination. Here, technical excellence is lived every day, in a spirit of openness and sharing.

The Bellouet School continues to write new chapters, faithful to the vision of its founders, while welcoming guest chefs and nurturing the artisans of tomorrow.

A Parisian school with a universal outlook, where one learns with rigor, shares with generosity, and creates with pleasure.





Trainers & Courses Bellouet

- p.06* School Trainers
- p.07* New Bellouet Trainings
- p.08* Trainings Overview
- p.10* Contact
- p.11* Calendar & Practical Information

The school's trainers.

Discover the experts who pass on excellence every day.



Jonathan Mougel

**MEILLEUR OUVRIER DE FRANCE (MOF)
PÂTISSIER-CONFISEUR 2019**

Former student, renowned trainer, and committed pastry chef, Jonathan has a deep connection with the school—its values and its ambitions. Today, he carries a clear and human vision: to foster genuine evolution while honoring what Jean-Michel Perruchon and the team have built for over 30 years.



Jana Lai

**VICE-CHAMPION WORLD OF PASTRY,
LYON 2023**

Originally from Australia, she refined her craft in Michelin-starred establishments and international competitions before joining the Bellouet school. Her artistic sensitivity and technical precision bring a teaching style that is both elegant and deeply human.



Franck Colombié

PASTRY CHEF

With an international background, from Roanne to New York via Pierre Hermé, he shares a vision of pastry that is open to the world—refined and demanding. His teaching highlights flavor, finesse, and the excellence of technique.



Adrien Bozzolo

PASTRY CHEF

Former Executive Pastry Chef at the Mandarin Oriental Paris, he trained alongside emblematic figures such as Angelo Musa and Philippe Conticini. His innovative approach, rooted in both art and technique, makes him a demanding and inspiring trainer.



Nadir Remaki

PASTRY CHEF

Trained alongside Meilleurs Ouvriers de France and having worked at Maison Michalak, he combines contemporary creativity with technical precision. He shares a modern and generous vision of pastry, with particular attention to the elegance of detail.

New Bellouet Trainings



NEW

CELEBRATION CAKES & SEASONAL HIGHLIGHTS

A course led by Jana Lai, featuring seasonal creations for Valentine's Day, Mother's Day and other festive moments.

Elegant boutique-style cakes with meaningful shapes, refined flavours, and inspiring finishes.

A creative immersion to enhance your seasonal range.



🕒 3 DAYS 👤 12 PLACES
📅 7-9 APR. | 26-28 MAY | 25-27 AUG.



NEW

PALACE-STYLE DESSERTS

A brand-new course led by Adrien Bozzolo, former executive Pastry Chef at le Mandarin Oriental, Paris. Explore the world of refined plated desserts, as served in the finest gastronomic settings. A deep dive into the codes, techniques and elegance of haute pâtisserie.



🕒 3 DAYS 👤 12 PLACES
📅 23-25 MAR. | 6-8 JUL. | 16-18 NOV.



NEW

EASTER CHOCOLATE CREATIONS

A comprehensive course to build a festive and profitable Easter collection, led by Nadir Remaki. Entremets, individual cakes, chocolate showpieces, seasonal tarts, spreadable pralines, confections, shareable viennoiseries and more — an inventive and boutique-driven Easter approach. Ideal for pastry shops looking to launch a complete, innovative and profitable Easter line.



🕒 3 DAYS 👤 12 PLACES
📅 2-4 FEB. | 9-11 FEB. | 23-25 FEB.



NEW

SEASONAL INDIVIDUAL CAKES

A fresh collection of individual cakes with seasonal fruits and flavours, crafted with balance and finesse. Franck Colombie shares his refined creations, using frame-based builds and precise finishing for boutique-ready results.

A refined and seasonal approach to modern pastry.



🕒 3 DAYS 👤 12 PLACES
📅 7-9 APR. | 26-28 MAY | 20-22 JUL. | 25-27 AUG.



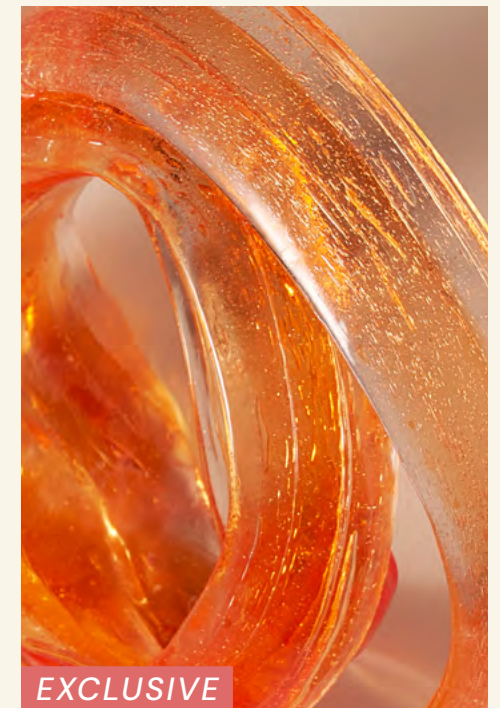
NEW

CREATIONS BY JONATHAN MOUGEL

Two exclusive courses led by Jonathan Mougel, Meilleur Ouvrier de France and the new Bellouet's Technical Director. One dedicated to petits gâteaux, the other to tarts, showcasing his creative style, flavour pairings, and signature forms. Two unique occasions to experience the vision of a chef committed to both innovation and transmission.



🕒 3 DAYS 👤 12 PLACES
📅 PETITS GÂTEAUX 2-4 FEB.
📅 TARTES DE SAISONS 1-3 JUN.



EXCLUSIVE

ARTISTIC SUGAR SHOWPIECE BY JONATHAN MOUGEL

A unique course led by Jonathan Mougel, Meilleur Ouvrier de France, exploring contemporary sugar artistry. For the occasion, the chef will create an exclusive showpiece, specially designed for the Bellouet school.

A rare opportunity to witness technical mastery and artistic expression.



🕒 3 DAYS 👤 6 PLACES
📅 14-16 SEP.

Bellouet Training Courses Overview

Pastry Training

BEST OF BELLOUET

A curated selection of Bellouet’s iconic creations: entremets, petits gâteaux, viennoiseries, tarts and travel cakes. Three days to explore the Bellouet universe through signature recipes that combine technique, precision and pleasure.

🕒 3 DAYS 👥 12 PLACES
📅 16-18 FEB. | 11-13 MAY | 31 AUG.-2 SEP. | 23-25 NOV.



SIMPLE ENTREMETS – FLAVOR & INDULGENCE

Start a solid range of classic entremets with quick builds, round shapes, traditional flavours, and clean finishes. A course focused on simplicity, flavour, and efficiency.

🕒 3 DAYS 👥 12 PLACES
📅 16-18 FEB. | 27-29 APR. | 19-21 OCT.

REFINED & MODERN ENTREMETS

Classical flavors with subtle twists, fast assembly, minimalist finishes, and frame-based builds for individual petits gâteaux. A course that combines technique, aesthetics, and efficiency.

🕒 3 DAYS 👥 12 PLACES
📅 9-11 MAR. | 11-13 MAY | 29 JUN.-1 JUL. | 7-9 SEP. | 2-4 NOV.

PRESTIGE ENTREMETS – THE AUTHENTIC PASTRY CHEF

Textures, crunch, original flavour pairings, refined finishes... This course helps you create a prestigious collection of entremets, to express your true pastry identity.

🕒 3 DAYS 👥 12 PLACES
📅 26-28 JANV. | 30 MAR.-1 APR. | 1-3 JUN. | 30 NOV.-2 DEC.

MAGIC OF PETITS FOURS & MACARONS – BOOSTING SALES

Develop an elegant, shelf-stable range of soft and dry petits fours for takeaway or gifting. Includes macaron production and diverse fillings — perfect to boost boutique add-on sales.

🕒 2 DAYS 👥 12 PLACES
📅 26-27 JANV. | 9-10 MAR. | 13-14 APR. | 10-11 JUN. | 15-16 JUL. | 9-10 NOV.



BELLOUET INDIVIDUAL CAKES - INNOVATION

An exclusive course from Bellouet School, teaching how to design modern boutique-style individual cakes that are visually impactful and production-friendly. You’ll explore textural contrasts, graphic shapes, refined decoration — and also smart recipe reuse, modular components, and workflow efficiency. A fresh way to innovate without compromising on quality or practicality.

🕒 3 DAYS 👥 12 PLACES
📅 16-18 MAR. | 8-10 JUN. | 28-30 SEP. | 23-25 NOV.

ELEGANT & REFINED INDIVIDUAL CAKES

A signature focus of Bellouet School. This course features a new collection of boutique-style individual cakes, showcasing seasonal flavours, streamlined builds (including frame-based), and elegant finishes fit for display. A synthesis of know-how combining creativity, efficiency and refinement.

🕒 3 DAYS 👥 12 PLACES
📅 16-18 FEB. | 18-20 MAY | 7-9 SEP. | 26-28 OCT.

BOUTIQUE-STYLE TARTS – RUSTIC & MODERN

Revisit classic tarts with precision and finesse: almond sweet doughs, fonçage, baking, fillings and refined finishes. Apple tarts, tarte tatin, seasonal fruit tarts — both rustic and contemporary.

🕒 3 DAYS 👥 12 PLACES
📅 26-28 JANV. | 7-9 APR. | 29 JUN.-1 JUL. | 16-18 NOV.

SPECIAL BûCHES DE NOËL

Design a festive collection with classic flavors, original twists, elegant finishes, and a production-friendly approach. A perfect course to tackle the holiday season with style and efficiency.

🕒 3 DAYS 👥 12 PLACES
📅 6-8 JUL. | 14-16 SEP. | 28-30 SEP. | 19-21 OCT.

CHOUX PASTRY & MODERN ÉCLAIRS

Choux pastry reimaged: new flavours and fresh presentations of éclairs, religieuses, Paris-Brest, Saint-Honoré... A modern take on timeless French classics.

🕒 3 DAYS 👥 12 PLACES
📅 23-25 FEB. | 20-22 APR. | 22-24 JUN. | 25.-27 AUG. | 23.-25 NOV.

STREET FINGER PASTRY

A fresh round of smart, portable pastries. Quick assembly: biscuit, fruit insert, cream, and efficient décor. Includes vegan-friendly recipes for modern needs.

🕒 3 DAYS 👥 12 PLACES
📅 16-17 MAR. | 27-28 APR. | 8-9 JUN. | 15-16 JUL. | 21-22 SEP.

Bakery, Viennoiserie & Travel Cakes

CAKES - TRAVEL PASTRIES & INDULGENT VIENNOISERIES

A course designed to boost your daily sweet offer with a curated range of modern cakes, revisited travel pastries, and generous viennoiseries. Focus on texture, baking, shelf life and elegant finishing — to create products that are tasty, profitable and attractive. Perfect for expanding your boutique range while staying efficient in production.

🕒 3 DAYS 🍷 12 PLACES
📅 2-4 FEB. | 23-25 MAR. | 31 AUG.-2 SEP. | 2-4 NOV.

TRADITIONAL CAKES & TRAVEL PASTRIES

A course dedicated to the timeless classics of long-life pastries: chocolate cake, marble, citrus, candied fruit... Focus on moist textures, perfect baking, refined or indulgent finishes, and shelf-stable techniques. A solid foundation for boutique sales and takeaway offers.

🕒 2 DAYS 🍷 12 PLACES
📅 20-21 APR. | 15-16 JUL. | 9-10 NOV.

VIENNOISERIE ESSENTIALS – TRADITIONAL DOUGHS

Master the essential techniques of viennoiserie: laminated and enriched doughs, folding, proofing, finishing. Learn how to make croissants, pain au chocolat, brioche, pain aux raisins, milk bread...

🕒 3 DAYS 🍷 12 PLACES
📅 23-25 FEB. | 13-15 APR. | 6-8 JUL. | 26-28 OCT

EPIPHANY GALETTES - SEASONAL SPECIAL

A dedicated course to explore traditional and creative Galettes des Rois. Master laminated dough, almond cream variations, flavour twists, elegant finishes, baking and preservation tips. Perfect for offering a boutique-style seasonal product line.

🕒 2 DAYS 🍷 12 PLACES
📅 15-16 JUL. | 19-20 OCT. | 9-10 NOV.



Chocolate & Confectionery Training Courses

CHOCOLATE BONBONS – MACHINE ENROBING

An advanced course in the art of modern chocolate bonbons: 16 original recipes with balanced textures, refined flavour pairings, elegant finishes, machine enrobing and molded bonbons. With, as a bonus, a few crunchy treats for sheer indulgence. Practical tips on production and shelf life will allow you to apply the recipes immediately in your lab with efficiency.

🕒 3 DAYS 🍷 12 PLACES
📅 9-11 MAR. | 13-15 APR. | 22-24 JUN. | 5-7 OCT.

ARTISTIC CHOCOLATE – INTRODUCTION & TECHNIQUES

Strengthen your skills in artistic chocolate work: theme development, 3D mold creation, flower modeling, and sculpting techniques. An essential course to build a strong foundation for showpiece creation.

🕒 3 DAYS 🍷 7 PLACES
📅 29 JUN. -1 JUL. | 25-27 AUG. | 30 NOV.-2 DEC.

ARTISTIC CHOCOLATE SHOWPIECES (ADVANCED LEVEL)

Perfect your mastery of artistic chocolate work: complex structures, textural effects, visual balance. Advanced techniques in moulding, sculpting, gluing, assembling and finishing. Ideal for competitions, display pieces and high-level demonstrations.

🕒 3 DAYS 🍷 7 PLACES
📅 23-25 MAR. | 20-22 JUL. | 16-18 NOV.



Sugar Art Training Courses

ARTISTIC SUGAR WORK

Learn the fundamentals of artistic sugar work: cooking, pulling, casting, bubbling, blowing... Create elegant elements like flowers, ribbons and sugar volumes. A technical introduction to a visually stunning skillset.

🕒 3 DAYS 🍷 6 PLACES
📅 26-28 JANV. | 30 MAR.-1 APR. | 18-20 MAY. | 6-8 JUL. | 30 NOV.-2 DEC.

SUGAR ART – ARTISTIC SHOWPIECES (ADVANCED LEVEL)

An expert-level course in creating sophisticated sugar showpieces: structural design, realistic effects, and advanced techniques (pulling, blowing, casting...). Perfect for competitions, displays, and high-end demonstrations.

🕒 3 DAYS 🍷 6 PLACES
📅 9-11 FEB. | 15-17 JUN. | 16-18 NOV.

CROQUEMBOUCHE, TIERED CAKES & WEDDING CREATIONS

A course to master the classics of ceremonial pastry: traditional croquembouche, elegant tiered cakes and modern wedding showpieces. Technical and visual skills to meet exceptional event demands.

🕒 3 DAYS 🍷 12 PLACES
📅 2-4 MAR. | 4-6 MAY | 20-22 JUL. | 12-14 OCT.

Ice Cream & Sorbet Courses

ICE CREAM, SORBETS & FROZEN ENTREMETS FOR BOUTIQUE PASTRY CHEFS

Learn to produce stable and flavourful ice creams and sorbets, as well as refined frozen entremets adapted for boutique service: textures, storage, moulding and finishes. A comprehensive course to expand your cold dessert range with precision and creativity.

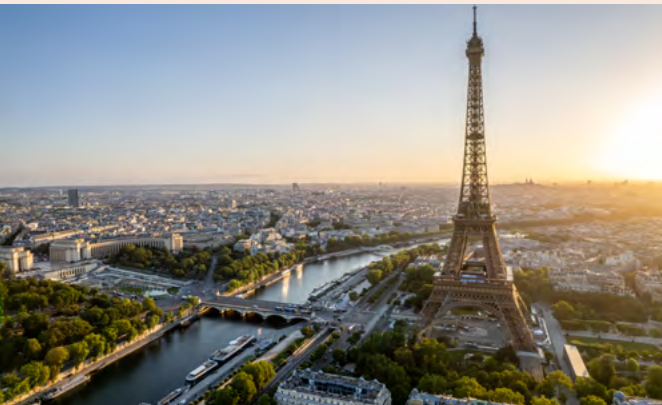
🕒 3 DAYS 🍷 12 PLACES 📅 16-18 MAR. | 11-13 MAY

The Bellouet Experience

GOURMET PARIS EXPERIENCE

Skill meets discovery: entremets creation, guided tour of iconic Paris pâtisseries with a Bellouet instructor, learn their stories and enjoy tastings. An immersive dive into Parisian pastry excellence.

🕒 3 DAYS 🍷 12 PLACES
📅 9-11 MAR. | 12-14 OCT.





A team of passionate experts by your side

At the Bellouet Paris School, every training course is driven by the expertise of our pastry chefs and by a team dedicated to your success. Their mission: to share their know-how, inspire you, and pass on the excellence of French pastry.



Akiko Oike

ADMINISTRATION MANAGER

A dedicated contact to guide you

Akiko Oike is available to answer all your questions and assist you with your registration process.

Email : contact@bellouetparis.com

Tel. : +33 (0)1 40 60 16 20

Hours: Monday to Thursday, 9 am–12 pm / 1:30 pm–6 pm

Calendar

	Janv.	Feb.	Mar.	Apr.	May	Jun.	Jul.	Aug.	Sept	Oct.	Nov.	Dec.
NOUVEAUX STAGES												
Celebration Cakes & Seasonal Highlights NEW				7 – 9	26 – 28			25 – 27				
Palace-Style Desserts NEW			23 – 25				6 – 8				16 – 18	
Easter Chocolate Creations NEW		2 – 4 9 – 11 23 – 25										
Seasonal Individual Cakes NEW				7 – 9	26 – 28		20 – 22	25 – 27				
Creations by Jonathan Mougel NEW		2 – 4				1 – 3						
Artistic Sugar Showpiece by Jonathan Mougel EXCLUSIVE									14 – 16			
PASTRY TRAINING												
Best of Bellouet		16 – 18			11 – 13			31 – 2		23 – 25		
Simple Entremets – Flavor & Indulgence		16 – 18		27 – 29					19 – 21			
Refined & Modern Entremets			9 – 11		11 – 13	29 – 1		7 – 9		2 – 4		
Prestige Entremets – The Authentic Pastry Chef	26 – 28		30 – 1			1 – 3					30 – 2	
Magic of Petits Fours & Macarons – Boosting Sales	26 – 27		9 – 10	13 – 14		10 – 11	15 – 16				9 – 10	
Bellouet Individual Cakes – Innovation			16 – 18			8 – 10			28 – 30		23 – 25	
Elegant & Refined Individual Cakes		16 – 18			18 – 20				7 – 9	26 – 28		
Boutique-Style Tarts – Rustic & Modern	26 – 28			7 – 9		29 – 1					16 – 18	
Special Bûches de Noël							6 – 8		14 – 16 28 – 30	19 – 21		
Choux Pastry & Modern Éclairs		23 – 25		20 – 22		22 – 24		25 – 27			23 – 25	
Street Finger Pastry			16 – 17	27 – 28		8 – 9	15 – 16		21 – 22			
BAKERY, VIENNOISERIE & TRAVEL CAKES												
Cakes – Travel Pastries & Indulgent Viennoiseries		2 – 4	23 – 25					31 – 2		2 – 4		
Traditional Cakes & Travel Pastries				20 – 21			15 – 16				9 – 10	
Viennoiserie Essentials – Traditional Doughs		23-25		13 – 15			6 – 8			26 – 28		
Epiphany Galettes – Seasonal Special							15 – 16			19 – 20	9 – 10	
CHOCOLATE & CONFECTIONERY TRAINING COURSES												
Chocolate Bonbons – Machine Enrobing			9 – 11	13 – 15		22 – 24				5 – 7		
Artistic Chocolate – Introduction & Techniques						29 – 1	25 – 27				30 – 2	
Artistic Chocolate Showpieces (Advanced Level)			23 – 25				20 – 22				16 – 18	
SUGAR ART TRAINING COURSES												
Artistic Sugar Work	26 – 28		30 – 1	18 – 20		6 – 8					30 – 2	
Sugar Art – Artistic Showpieces (Advanced Level)		9 – 11				15– 17					16 – 18	
Croquembouche, Tiered Cakes & Wedding Creations			2 – 4	4 – 6		20 – 22				12 – 14		
ICE CREAM & SORBET COURSES												
Ice Cream, Sorbets & Frozen Entremets for Boutique Pastry Chefs			16 – 18	11 – 13								
THE BELLOUET EXPERIENCE												
Gourmet Paris Experience			9 – 11							12 – 14		

Practical Information

RATES

2-DAY TRAINING

3-DAY TRAINING

€ 1 080 excl. VAT*

€ 1 316.67 excl. VAT*

* 20% VAT applicable in France

HOW TO REGISTER

Registrations are made exclusively online at www.bellouetparis.com via the registration form. No registration is accepted by phone.

Online, you can check:

- Training availability
- All registration requirements

For any funding request, a quote, a training agreement, and a detailed program will be sent. The signed and stamped quote and agreement must be returned to Bellouet Paris School, together with the payment.

Each registration is confirmed upon receipt of payment or confirmation of funding by the relevant training fund. The payment is processed at the end of the training. A confirmation letter (schedule and practical information) is sent 8 days before the start of the training.

CLASS SCHEDULE

Monday
9:00 am – 12:30 pm / 1:30 pm – 6:00 pm
(Registration opens at 8:30 am)

Tuesday & Wednesday
8:30 am – 12:30 pm / 1:30 pm – 5:30 pm
(Registration opens at 8:00 am)

Please note:

- Lunch is included in the training fee
- Presentation of creations takes place at 4:00 pm on Wednesday
- Professional uniform and safety shoes are mandatory in the laboratory

TRAINING FUNDING

The Bellouet Paris Gastronomic School is a training center dedicated to professionals, registered under the activity number **11753768575**.

All detailed information regarding funding procedures and organizations is available on our website: www.bellouetparis.com section “Practical Information”.



Au cœur de l'Excellence,
LA NORMANDIE



Goût laitier unique
Rendement supérieur au marché*
Régularité garantie



*test effectué sous contrôle de Commissaire de Juri (on résultats moyens obtenus sur crèmes à +3°C.



Partenaire exclusif de l'école gastronomique
BELLOUET PARIS

Elle & Vire
PROFESSIONNEL
L'envie du vrai

Cultivons l'excellence fruit

LES VERGERS
boiron

Entreprise



Certifiée

Entreprise familiale française

née il y a plus de 80 ans et installée
au cœur des vergers de la Drôme

Internationale

présente dans plus de 80 pays
à travers le monde

Experte

depuis la sélection des fruits à la maîtrise
de l'assemblage et de la transformation

Engagée

au service d'une gastronomie fruitée,
créatrice de liens et qui prend soin du vivant

Innovante

proposant des solutions fruits d'excellence,
à la qualité et au goût constants

Inspirante

pour les chefs du monde entier qui subliment
nos produits à travers des créations d'exception

Passing on knowledge is more than teaching a technique.
It is sharing a vision, a commitment, a passion.





Guest Chefs

- p.14* The Guest Chefs
- p.15* New Training
- p.17* Training Courses Overview
- p.18* Calendar & Infos Pratiques

The Guest Chefs.



Anabelle Lucantonio
QUEEN PASTRY 2018



Christophe Morel
CONSULTANT CHOCOLATIER
& INSTRUCTOR



Emmanuel Ryon 
MEILLEUR OUVRIER DE FRANCE GLACIER



Frédéric Hawecker 
MEILLEUR OUVRIER DE FRANCE
CHOCOLATIER



Julien Alvarez
WORLD PASTRY CHAMPION



Ludovic Richard 
MEILLEUR OUVRIER DE FRANCE
BOULANGER



Mickaël Martinez
PASTRY CHEF – “THE ART OF
VIENNOISERIE”



Miquel Guarro
CONSULTANT PASTRY CHEF



Pierre-Henri Roullard 
MEILLEUR OUVRIER DE FRANCE PÂTISSIER



Peyo Nobre
CONSULTANT CHEF – “BAKERY FOOD
CONSULTING”



Regis Bouet
MASTER CHOCOLATIER & CONFECTIONER



Richard Hawke
CONSULTANT PASTRY CHEF



Stéphane Leroux 
MEILLEUR OUVRIER DE FRANCE
PÂTISSIER – CONFISEUR



Vincent Durant 
MEILLEUR OUVRIER DE FRANCE
CHOCOLATIER – CONFISEUR



Vincent Guerlais
PRESIDENT OF RELAIS DESSERTS

Guest Chefs - New Trainings



NEW

PLANT-BASED PASTRY BY RICHARD HAWKE

A world-renowned specialist in plant-based pastry, Richard Hawke delivers a technical and innovative course focused on 100% vegan recipes. Varied textures, precise builds, and excellent freeze-thaw stability — with no compromise on flavour or structure. A high-level course to master the new codes of contemporary pastry.



🕒 3 DAYS
📅 9-11 FEB.

👥 12 PLACES



NEW

CREATIONS BY PIERRE-HENRI ROULLARD

An exclusive course led by Pierre-Henri Rouillard, MOF, featuring a new boutique-style collection: petits gâteaux, tartlets and travel cakes. Textural contrast, refined biscuit bases, elegant finishes...a balance of modernity, precision and flavour. For professionals looking to enrich their offering with signature, high-level creations.



🕒 3 DAYS
📅 5-7 OCT.

👥 12 PLACES



NEW

CREATIONS BY ANABELLE LUCANTONIO

An exclusive masterclass by Anabelle Lucantonio, 2018 Women's Pastry World Champion. Entremets, petits gâteaux, modern tarts and travel cakes: refined, expressive creations made without moulds, encouraging personal expression and artisanal freedom. A delicate and signature approach, low in sugar, focused on balance and finesse.



🕒 3 DAYS
📅 26-28 OCT.

👥 12 PLACES



EXCLUSIVE

CHOCOLATE SCULPTURE BY CHRISTOPHE MOREL

A one-of-a-kind course led by Christophe Morel, internationally renowned chocolate sculptor based in Canada. Discover his creative universe by building an original chocolate sculpture, blending strong visual volumes, bold gestures and expressive detail. A high-impact training to push your skills in artistic chocolate work to the next level.



🕒 3 DAYS
📅 20-22 AVRIL | 27-29 AVRIL

👥 7 PLACES



EXCLUSIVE

ARTISTIC CHOCOLATE SHOWPIECE BY STÉPHANE LEROUX

A prestigious course to craft an exclusive chocolate showpiece, specially designed for this training by Stéphane Leroux, MOF. You'll master advanced techniques such as moulding, sculpting, assembling and visual balancing, while learning how to control volumes and proportions. A unique opportunity to create a personal, expressive, and structurally sound chocolate sculpture under the guidance of a world-renowned master.



🕒 3 DAYS
📅 14-16 SEP.

👥 7 PLACES

Guest Chefs - New Trainings



NEW

CHOCOLATE & CONFECTIONERY CREATIONS BY VINCENT DURANT

A masterclass focused on modern bonbons and confectionery, led by Vincent Durant, whose approach blends precision, authenticity, and local roots. Ganaches, pralinés, coatings, and regional specialties — with an emphasis on fundamentals, flavour integrity, and artisan spirit. For professionals seeking meaningful and technically refined chocolate work.



🕒 2 DAYS
📅 9-10 JUN.

👥 7 PLACES



NEW

SUGAR WORK BY PIERRE-HENRI ROULLARD

An exceptional course led by Pierre-Henri Rouillard, MOF, dedicated to blown and pulled sugar artistry. Signature flowers, expressive volumes, advanced techniques — a full immersion for professionals aiming for excellence. Designed for competitions and outstanding sugar creations.



🕒 3 DAYS
📅 13-15 APR.

👥 6 PLACES



EXCLUSIVE

BEANS TO PASTRY BY RÉGIS BOUÉ AND JONATHAN MOUGEL

A four-hands masterclass by Régis Boué (chocolate expert) and Jonathan Mougel (MOF Pastry Chef). From cacao to pastry creation — a full sensory and technical journey into bean-to-bar chocolate making and boutique-level desserts. For professionals looking to master the entire process, from cocoa bean to plated creation.



🕒 3 DAYS
📅 15-17 JUN.

👥 12 PLACES

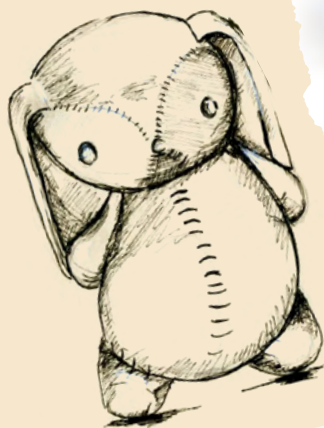
La liberté d'imaginer



Notre ambition est de rendre l'unique accessible.

Notre studio de création conçoit sur mesure des moules uniques : en silicone ou thermoformés, pour entremets ou pour moulages chocolat, en petites ou grandes séries. Nous prenons en compte l'ensemble de vos contraintes techniques et vos exigences pour vous fournir une solution sur-mesure parfaitement adaptée à vos besoins. Laissez libre cours à votre imagination, nous nous ferons un plaisir de réaliser vos rêves les plus fous !

Quentin Bailly
PCB Création



PCB CREATION
Manufacture d'émotions

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Guest Chefs - Trainings

Pastry Training

CREATIONS BY VINCENT GUERLAIS

A renowned French pastry chef and chocolatier, Vincent Guerlais is known for his playful creativity and graphic precision. In this exclusive course, he shares his signature approach to petits gâteaux, entremets, travel cakes and chocolate bonbons — with a focus on technical mastery and visual impact. For professionals seeking a memorable, modern and expressive pastry style.

🕒 3 DAYS 🍽️ 12 PLACES 📅 28-30 SEP.

CREATIONS BY MIQUEL GUARRO

Led by Miquel Guarro, this course explores a modern collection of reimagined desserts — entremets, tartlets and petits gâteaux — with original builds and refined finishing. A refined and creative style for professionals aiming to elevate their boutique offer.

🕒 3 DAYS 🍽️ 12 PLACES 📅 12-14 OCT.

CREATIONS BY JULIEN ALVAREZ

Pastry World Champion, former Bellouet instructor Julien Alvarez has since made his mark in Paris’s most prestigious hotels and luxury pastry houses. Now Head of Creation at La Durée, he returns to share his latest creations: petits gâteaux, travel cakes, and plated desserts. A rare masterclass at the crossroads of technique, creativity and excellence.

🕒 3 DAYS 🍽️ 12 PLACES 📅 22-24 JUN.

Bakery & Viennoiserie

VIENNOISERIE CREATIONS BY MICKAËL MARTINEZ

With experience in renowned pastry houses, Mickaël Martinez shares his expertise through a range of flavourful, creative viennoiseries. Original lamination techniques, varied doughs, and efficient, well-balanced recipes for daily production. A course to boost your offer with distinctive and rational viennoiserie items.

🕒 3 DAYS 🍽️ 12 PLACES 📅 18-20 MAY

ARTISAN BREADMAKING BY LUDOVIC RICHARD

MOF BOULANGER

A reference course led by Ludovic Richard, Meilleur Ouvrier de France Boulanger, focused on the fundamentals and evolution of French artisan breadmaking. Starters, flours, fermentation, shaping, baking: a rigorous and expert return to essential techniques for professionals. A course built on excellence, precision and transmission of craft.

🕒 3 DAYS 🍽️ 12 PLACES 📅 2-4 MAR. | 23-25 NOV.

MODERN SANDWICHES & SAVOURY SNACKING BY PEYO NOBRE

A course focused on creative and efficient savoury concepts, led by Peyo Nobre, chef baker and pastry trainer. Refined breads, thoughtful fillings, textural contrasts, precision cooking — a modern and practical take on premium snacking. Ideal for professionals in bakery, pastry or casual dining looking to upgrade their savoury offer.

🕒 3 DAYS 🍽️ 12 PLACES 📅 15-17 JUN. | 5-7 OCT.

Chocolate & Confectionery

CHOCOLATE & CONFECTIONERY BY FRÉDÉRIC HAWECKER

MOF CHOCOLATIER

A course led by Frédéric Hawecker, Meilleur Ouvrier de France Chocolatier, exploring a refined collection of bonbons and confections designed for artisan boutiques. Ganaches, pralinés, fruit pastes, caramels, coatings... A technical and flavour-driven approach focused on quality, consistency and shelf life.

🕒 3 DAYS 🍽️ 12 PLACES 📅 4-6 MAY | 21-23 SEP.

Ice Cream & Sorbet Training

FROZEN CREATIONS BY EMMANUEL RYON

MOF GLACIER

Meilleur Ouvrier de France Glacier and Pastry World Champion, Emmanuel Ryon presents an exclusive course dedicated to the frozen universe. A selection of frozen entremets, ice creams and sorbets, crafted with both precision and creativity, designed to enhance boutique offerings. A prestigious training to master the frozen craft, combining flavour balance, perfect textures and elegant presentation.

🕒 3 DAYS 🍽️ 12 PLACES 📅 31 AUG.-2 SEPT



Calendar

	Janv.	Feb.	Mar.	Apr.	May	Jun.	Jul.	Aug.	Sept	Oct.	Nov.	Dec.
NEW TRAININGS												
Plant-Based Pastry by Richard Hawke		NEW										
Creations by Pierre-Henri Roullard		NEW										
Creations by Anabelle Lucantonio		NEW										
Artistic Chocolate Showpiece by Stéphane Leroux		NEW										
Chocolate Sculpture by Christophe Morel				EXCLUSIVE								
Chocolate & Confectionery Creations by Vincent Durant				NEW								
Sugar Work by Pierre-Henri Roullard				NEW								
Beans to pastry by Régis Bouet and Jonathan Mougel				EXCLUSIVE								
PASTRY TRAINING												
Creations by Vincent Guerlais												
Creations by Miquel Guarro												
Creations by Julien Alvarez												
BAKERY & VIENNOISERIE												
Viennoiserie Creations by Mickaël Martinez												
Artisan Breadmaking by Ludovic Richard												
Modern sandwiches & savoury snacking by Peyo nobre												
CHOCOLATE & CONFECTIONERY												
Chocolate & Confectionery by Frédéric Hawecker												
ICE CREAM & SORBET TRAINING												
Frozen Creations by Emmanuel Ryon												

Practical Information

RATES

2-DAY TRAINING	€ 1 080 excl. VAT*
3-DAY TRAINING	€ 1 316.67 excl. VAT*

* 20% VAT applicable in France

HOW TO REGISTER

Registrations are made exclusively online at www.bellouetparis.com via the registration form. No registration is accepted by phone.

Online, you can check:

- Training availability
- All registration requirements

For any funding request, a quote, a training agreement, and a detailed program will be sent. The signed and stamped quote and agreement must be returned to Bellouet Paris School, together with the payment. Each registration is confirmed upon receipt of payment or confirmation of funding by the relevant training fund. The payment is processed at the end of the training. A confirmation letter (schedule and practical information) is sent 8 days before the start of the training.

CLASS SCHEDULE

Monday
9:00 am – 12:30 pm / 1:30 pm – 6:00 pm
(Registration opens at 8:30 am)

Tuesday & Wednesday
8:30 am – 12:30 pm / 1:30 pm – 5:30 pm
(Registration opens at 8:00 am)

Please note:

- Lunch is included in the training fee
- Presentation of creations takes place at 4:00 pm on Wednesday
- Professional uniform and safety shoes are mandatory in the laboratory

TRAINING FUNDING

The Bellouet Paris Gastronomic School is a training center dedicated to professionals, registered under the activity number 11753768575. All detailed information regarding funding procedures and organizations is available on our website: www.bellouetparis.com section “Practical Information”.



BELCOLADE

THE REAL BELGIAN CHOCOLATE

CHOCOLATE TASTE EXPERTISE FOR PROFESSIONALS

At Belcolade, we put our chocolate and cocoa expertise at the service of artisans and chefs worldwide, to help you craft exceptional creations with chocolates designed for professional use - versatile, reliable, and full of character. From classic and round taste to single-origin specific profiles and innovative solutions, every Belcolade chocolate is made from carefully selected ingredients and backed by decades of technical know-how in patisserie and chocolate applications.



Discover more on www.belcolade.com



GREAT TASTE DOING GOOD
www.cacaotrace.com


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Depuis 1946, Puratos PatisFrance est synonyme de passion et d'excellence en pâtisserie. Nous partageons votre désir d'enchanter les sens et de créer des émotions à travers des goûts uniques et des textures surprenantes.

Laissez-vous inspirer par notre gamme complète de solutions pâtisseries et découvrez comment le goût peut faire la différence.

Avec Puratos PatisFrance, votre créativité n'a pas de limites !

Nos expertises :



INGRÉDIENTS
TECHNIQUES



FRUITS
SECS



PRALINÉS





Long Training Programs

p.21 Overview

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Bellouet Paris Long Training Programs

Located in the heart of Paris's Left Bank, the Bellouet School has been passing on the excellence of French pastry for over 30 years. With a flexible and adaptable program, our trainings are designed for career changers, professionals wishing to revisit the fundamentals, and enthusiasts eager to discover the world of haute pâtisserie.



A tailor-made program:

Duration of your choice: 12 weeks / 8 weeks / 4 weeks / 1 week

Teaching method: professional recipes drawn from our expertise, intensive hands-on classes (max. 10 participants)

Level: from introductory to haute pâtisserie creations

A wide range of themes:

Each training (4 Days) allows you to explore a universe:

- Classics of French pastry (Millefeuille, Paris-Brest, Opéra, lemon tart, entremets...)
- Travel cakes & modern loaf cakes
- Viennoiserie & basic doughs (croissants, brioches, pains au chocolat...)
- Traditional & contemporary tarts
- Entremets – from tradition to evolution
- Elegant & refined petits gâteaux
- Petits fours & macarons
- Restaurant-style desserts, ice creams & sorbets
- Introduction to chocolate (crystallization, bonbons, ganaches...)
- Bakery & snacking

Our Training Packages:

EXCELLENCE PACKAGE – BELLOUET PARIS
– 12 TRAININGS / 48 DAYS + INTERNSHIP
(3 EMBROIDERED JACKETS AND 2 PANTS INCLUDED)

The complete program: all themes + advanced training, internship in a company, uniforms included and exclusive benefits.

€ 15 800 excl. VAT

ADVANCED PACKAGE – 8 TRAININGS / 32 DAYS
(2 EMBROIDERED JACKETS INCLUDED)

An in-depth program covering the essentials of techniques and both classic and contemporary recipes.

€ 10 800 excl. VAT

DISCOVERY PACKAGE – 4 TRAININGS / 16 DAYS
(1 EMBROIDERED JACKET INCLUDED)

Ideal for acquiring a global and solid vision of the fundamentals of French pastry.

€ 5 800 excl. VAT

INDIVIDUAL TRAINING – 1 TRAINING / 4 DAYS

Ideal for acquiring or strengthening a targeted skill in French pastry.

€ 1 580 excl. VAT



Excellence Bellouet Paris Program

12 weeks to shape your future in Haute Pâtisserie

The complete 12-week program to master the art of French pastry.

- **11 themes + 1 advanced training included** (training to be chosen from the catalog)
- Option of a **60-day internship in a partner company** (with renowned houses such as Pierre Hermé, Ladurée, Cyril Lignac, Stohrer, Laurent Duchêne MOF, Arnaud Larher...)
- **Professional uniforms included** : 3 embroidered Bellouet jackets + 2 pairs of work pants
- **Access to the Bellouet Family** (network of alumni, follow-up and professional exchanges)
- **Recommendation letter available** (based on attendance)
- **Sponsorship program**: for every new enrollment brought, an additional advanced training course is offered

🕒 **48 DAYS – 336 HOURS + INTERNSHIP**

Bellouet Paris Long Training Programs

Each training lasts 4 days, combining theory, practice, and over 30 years of professional expertise. Classes are limited to 10 participants to ensure intensive and friendly learning.

Theme 1 - Fundamentals & Essentials

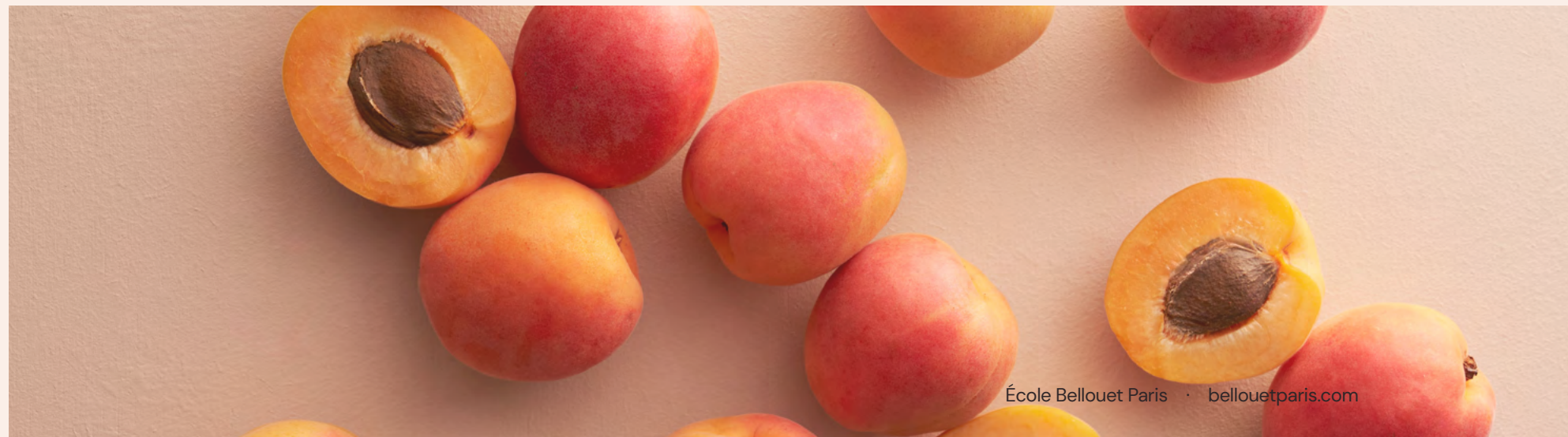
- 1 CLASSIC & TRADITIONAL PASTRY 1**
Learning the essential techniques and great classics of French pastry: pâte à choux, puff pastry, millefeuille in various flavors, éclairs, religieuse, Paris-Brest, Saint-Honoré, crème brûlée, custard tart, Opéra, etc.
- 2 CLASSIC & TRADITIONAL PASTRY 2**
In-depth study of emblematic recipes: classic babas, tarts (lemon, chocolate, apple), entremets (Succès, Royal Chocolate, Three Chocolates, Fraisier, Charlotte), Galette des Rois.
- 3 VIENNOISERIES & BASIC DOUGHS**
Mastering essential doughs and both classic and creative viennoiseries: brioches, croissants, pains au chocolat, milk bread, raisin rolls, apple turnovers. Folding, coloring, and finishing techniques.
- 4 TRAVEL CAKES & LOAF CAKES**
Exploration of traditional travel cakes and modern long-lasting cakes: chocolate cake, marble, orange and dried fruits, two-texture cakes, moist cakes, modern finishes.

Theme 2 - Application Haute Couture Pastry

- 5 TRADITIONAL & MODERN TARTS**
Work on basic doughs (almond shortcrust, pâte à foncer), lining and baking techniques, and a variety of fillings. Gourmet and refined tarts: tarte Tatin, fruit tarts, seasonal tarts.
- 6 ENTREMET - TRADITION & EVOLUTION**
Creation of both classic and revisited entremets: biscuits, shortcrust, streusel, traditional and light creams, mousses, compotes, jellies, mirror glazes, and modern decorations.
- 7 INDIVIDUAL PASTRIES**
Modern and elegant creations: combinations of flavors (chocolate, praline, caramel, fruits), assembly techniques, and decorative finishes.
- 8 PETITS FOURS & MACARONS**
 - **Dry petits fours:** sablés, speculoos, cookies, moist cakes (madeleines, financiers).
 - **Fresh petits fours:** modern decorated creations.
 - **Macarons :** mastering shells, a variety of colors and fillings (caramel, chocolate, tea, fruits).

Theme 3 - Advanced Techniques & Knowledge

- 9 INTRODUCTION TO CHOCOLATE WORK**
Chocolate fundamentals: types of chocolate, crystallization, molding, hand-dipping, enrobing techniques. Creation of bonbons, ganaches, machine coatings, and decorative finishes.
- 10 RESTAURANT DESSERTS, ICE CREAMS & SORBETS**
Techniques for hot and cold plated desserts with refined presentations. Introduction to the world of ice creams and sorbets: textures, flavors, and recipe balance.
- 11 BASIC BAKERY & SNACKING**
Fundamental recipes of French bakery: baguette, traditional breads, fougasse, focaccia. Theory on flours and fermentation. Applications in snacking using the breads produced.



Calendar

	Apr.	May	Jun.	Jul.	Aug.	Sept.	Oct.	Nov.
FUNDAMENTALS & ESSENTIALS								
Classic & Traditional Pastry 1	20 – 23				31 – 2			
Classic & Traditional Pastry 2	27 – 30					7 – 10		
Viennoiseries & Basic Doughs		4 – 7				21 – 24		
Travel Cakes & Loaf Cakes		11 – 13				14 – 17		
APPLICATION HAUTE COUTURE PASTRY								
Traditional & Modern Tarts		18 – 21				28 – 1		
Entremets – Tradition et Evolution		26 – 29					5 – 8	
Individual Pastries			1 – 4				12 – 15	
Petits Fours & Macarons			8 – 11				19 – 22	
ADVANCED TECHNIQUES & KNOWLEDGE								
Introduction to Chocolate Work			15 – 18					2 – 5
Restaurant Desserts, Ice Creams & Sorbets			22 – 25				26 – 29	
Basic Bakery & Snacking			29 – 2					9 – 12





RC
RÉMY COINTREAU
GASTRONOMIE



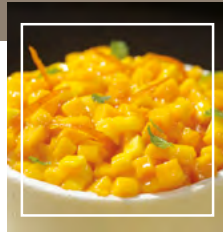
Des marques, des parfums, des saveurs



*Croissant signature
Cointreau®*



*Tarte chaude
St-Rémy®*



*Charlotte mangue
Cointreau®*



*Tarte mojito
Mount Gay®*



*Flan orange
Cointreau®*



Créations originales de Manuel et Alexis Bouillet
Recettes vidéo sur www.remycointreaugastronomie.com



Partenaire de l'école BELLOUET PARIS depuis sa création



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Specialized Courses

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Corporate Consulting

A tailor-made training, designed for your reality.

Are you a company looking to:



Improve your expertise



Train your employees



Renew your menu



Customized program (3 to 5 days)

L'École Bellouet offers the expertise of its trainers directly in your company, throughout France and abroad.

Designed to Meet Your Needs

Bellouet Business Consulting offers tailored services to address your specific pastry requirements.

An expert trainer from the Bellouet School Paris will come directly to your laboratory, in France or abroad, to work with you on the themes of your choice:

- Renewing your product range (petits gâteaux, entremets, tarts, yule logs, viennoiserie, macarons, chocolates...)
- Improving and optimizing your production
- Training and upskilling your teams

Why Choose Bellouet?

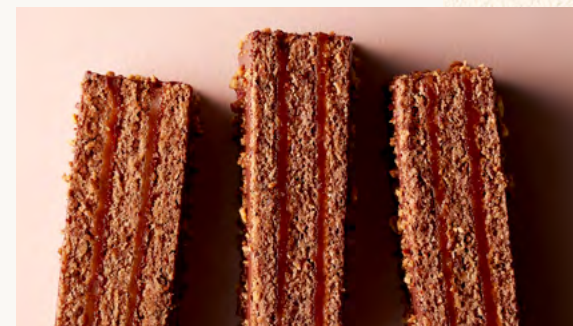
- A unique and customized training, designed after a thorough analysis of your needs
- An expert and benevolent external perspective to help you evolve your methods
- Full immersion within your team, using your own equipment and ingredients
- A pedagogical and friendly approach, true to the Bellouet spirit
- Programs from 3 to 5 days, adapted to your goals and budget
- Financing options available through OPCO (in France)

A Concrete Added Value

Our tailor-made trainings combine creativity and performance, while strengthening team cohesion. Each program is designed to be directly applicable to your daily operations and to generate a visible impact in your boutique.

HOW IT WORKS:

- Contact us to design together a program tailored to your needs and your company via www.bellouetparis.com
- We send you a quote and get in touch with you by phone.
- Once the quote is validated, a trainer will contact you to define together the program and the products to work on. We prepare the recipes.
- We organize the trainer's travel and accommodation.
- Before the training, you will receive the requisition sheet, the list of required equipment, and you purchase the products for the training.
- On the training day, the trainer brings the recipe binders and trains your team.



Group Trainings

Demonstration & Training at Bellouet Paris



Groups of 7 to 12 People

An ideal size to progress in a professional setting.



Programmes 1-4 Days

Flexible courses tailored to your objectives and budget.



Tailor-Made Offer

A customized program designed according to your goals and your team's level.



Rates on Request

A personalized offer, calculated based on your specific needs and expectations.

Demonstration & Training at Bellouet Paris

Privatize a fully equipped laboratory and enjoy an immersive training experience with one of our instructors.

- We provide 3 fully equipped laboratories, able to host groups of 5 to 12 people for hands-on courses.
- A customized program is created according to the group's preferences: petits gâteaux, entremets, tarts, cakes, viennoiseries, petits fours, bûches, etc.
- Special rates are available depending on the number of participants. Recipe booklets, lunches, and participation certificates are included.
- Courses are conducted in French or English. If needed, you may bring a translator for the group (at your own expense).

MORE INFORMATION:

For details about reservations, available dates, and the programs offered, please feel free to contact us by phone at **+33 (0)1 40 60 16 20** or via the contact form on our website: www.bellouetparis.com





“ Jonathan was the right person to bring a wave of modernity to the school’s educational project. **As a MOF, renowned, respected, and deeply human, he embodies both continuity and the future.** ”

Jean-Michel Perruchon,
Meilleur Ouvrier de France,
co-founder of the École Gastronomique Bellouet

“ I am honored and excited to join the École Bellouet, an institution of excellence. **With humility, I succeed Jean-Michel, continuing his legacy while contributing to write the next chapters of its story.** ”

Jonathan Mougel
Meilleur Ouvrier de France,
technical Director – École Bellouet



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