



AIM & ECOLE RITZ ESCOFFIER PARIS PRESENT



PASTRY BASICS PROGRAM

A session dedicated to AIM students

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PRIVATE HIGHER EDUCATION INSTITUTION
IN HOTEL & TOURISM MANAGEMENT

PASTRY BASICS PROGRAM

Learning of the essentials
of French pastry



	A special module in pastry basics
Public	AIM Students
Duration	5 days
Capacity	10 students
Language	English
Place	Ritz Paris – Place Vendôme
Price	Offered by AIM

Day 1: Pastry Basics

Learn the fundamentals of pastry-making and our chefs' secrets as you become acquainted with essential basic techniques.

Day 2: Petits fours and sweet dessert miniatures

Bite-sized sweetness to savour for snacks, brunch, or end of meal. Create mini cream puffs, crèmes brûlées, shortbreads, and petits fours.

Day 3: Chocolate

Explore the universe of chocolate from candies to desserts and cakes... An initiation to modern techniques to help you master this unique, gourmet product.

Day 4: Choux Pastry

Discover all the secrets of choux pastry in its many shapes and forms: éclairs, religieuses, chouquettes...

Day 5: Brasserie Desserts

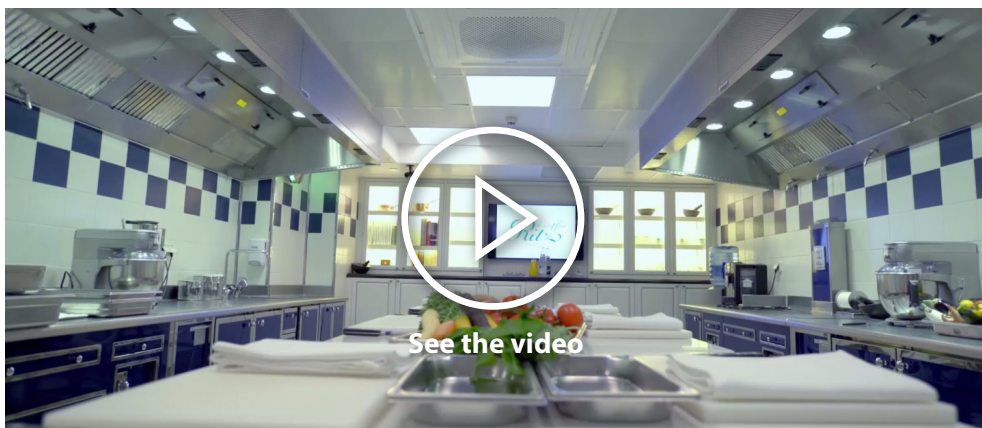
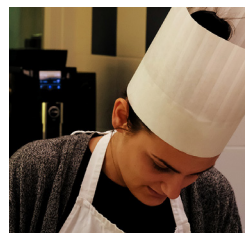
Sweet French tradition! Learn to prepare simple, timeless desserts.

Macarons

A must! Discover techniques for successful macarons and our collection of flavours especially created by our Pastry Chefs.



A Certificate is delivered at the end of the session





For detailed information please contact:

AIM

2, rue Charbonnel - 75013 PARIS - FRANCE

Phone: +33 (0) 1 45 75 65 75

Email: mail@aim.fr

www.aim.fr