

Culinary & Technological Workshop programs

LOUIS FRANÇOIS

Food Ingredients - Since 1908

• A 100% FRENCH KNOW-HOW •

For over a century, the Louis François Company (founded in 1908 in Paris) has passed on with passion its discoveries, innovations, knowledge and expertise.

Its production site and its laboratory, located in the Ile-de-France region, enable it to offer and market worldwide a wide range of products intended for craft and industrial bakers, pastry chefs, chocolatiers, confectioners, ice-cream makers, and, of course, for all chefs who concoct, explore and revisit gastronomy day-to-day.

• TAILOR-MADE TRAINING COURSES •

LOUIS FRANCOIS Training Center *, provides you with an innovation cluster, made up of a team of engineers and chefs ready to listen to yours requirements and at your service to help you discover the excellence of the ingredients it manufactures. If requested, our instructors may also come to your premises.

* In the context of a **training plan**, the **administrative and financial costs** of these workshops offered below are **supported in the category of action of Professional Training**.

On the premises of the LOUIS FRANCOIS Company (Marne-la-Vallée)

- 1 day package

On your premise

- Customised package (on request)

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1 DAY PACKAGE

Studying textures and consistencies

Duration: 8 hours

This course is articulated around various implementations and generic recipes with a view to discovering, comparing and tasting the various textures. These implementations help you understand and choose the right ingredient or texturizing agent depending on the problem or project.

- The mechanism of water
- The family of sugars (simple sugars, polyol)
- Gelling agents and their applications
- Thickeners and their role in food
- Emulsifiers
- Culinary aids of the Louis François Company

Course for 7 participants maximum

Location: LOUIS FRANCOIS Company

Price: 650 €/ per participant - Excl. VAT

CUSTOMISED PACKAGE

At the heart of your company or at Louis FRANCOIS

Customised duration

Over one day (or more) depending of your needs, in order to cater to your team, your ideas and your creations. At your request, our team can come and carry out targeted implementations and applications on your premises articulated around the following themes:

- **Chocolate-making**: understanding the underside of ganache, praline and other sweets,
- **Ice-cream-making**: calculating a mix, understanding interactions between the various components...
- **Boutique patisseries**: creating productive recipes, combining stability and textures,
- **Restaurant patisseries**: playing with temperatures, developing show cooking, providing new gustatory sensations.
- **Cooking**: understanding and using the products of the Louis François range in your creations.

Course "customised"

Location: your company or at LOUIS FRANCOIS

Price: on request