



Disciples Escoffier
Diploma in Pastry



Exclusively Supported By Towngas



Disciples Escoffier Professional Diploma

offered by the Master of French Gastronomy

Proudly presented by Towngas Cooking Centre!



Disciples Escoffier, a French association that brings all the distinguished chefs around the world together, partners with Towngas Cooking Centre, the largest cooking school in Hong Kong, to offer courses in traditional French cooking - Disciples Escoffier Diploma in Culinary Arts & Disciples Escoffier Diploma in Pastry.

French food lovers or restaurant owners-to-be now have the authentic French culinary and pastry courses designed for you in Hong Kong. The new intakes of the Disciples Escoffier Professional Diploma Programmes are NOW open for enrolment!

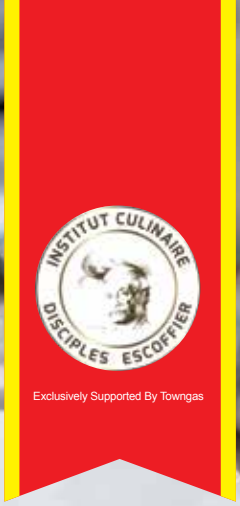


5 Advantages

- ★ Graduates with the “Level 5 Certificate of Training in French Cuisine” are qualified to open restaurants in France
- ★ Well-equipped venue with professional facilities in the training classroom of Towngas Cooking Centre
- ★ Learn interactively from Michelin-starred chefs or celebrity chefs
- ★ Targeted and comprehensive personalised coaching throughout the whole programme
- ★ No need to fly overseas



[View Introduction Video](#)



Be the Disciples of Escoffier!

Disciples Escoffier Diploma in Culinary Arts

is a professional programme specialising in traditional French culinary training, designed for French food lovers, epicureans and restaurants owners-to-be. Graduates will be awarded the “Level 5 Certificate of Training in French Cuisine” administered by the French Ministry of Education.

Don't miss the opportunity to learn authentic French culinary art from the award-winning master chefs!



Course Duration : 540 hours
Tuition Fee : \$198,000^

Disciples Escoffier Diploma in Pastry

is a comprehensive training programme on the interpretation of traditional, classic and regional French pastry recipes and their contemporary adaptation worldwide. Train with well accomplished French master pastry chefs on the advanced and creative use of simple pastry ingredients.

Be recognised for your pastry making talent and passion!



Course Duration : 480 hours
Tuition Fee : \$153,000^

^ Price after discount

French Culinary Arts



Marc Toutain
Programme Director/
Master Teacher

Hailing from France, Chef Marc Toutain is an impersonification of excellence and the art of gastronomy. He has worked with such great names as the three Michelin-starred Chef Jean Schillinger. Heralded as an expert in French and Mediterranean cuisines, together with his international experience from France, USA, the Middle East and Asia, Chef Toutain has received worldwide recognition by Maitres Cuisiniers de France (Master Chefs of France) and several prestigious culinary organisations. Chef Toutain is imparting the best of his culinary journey to the journey of yours!

Course content

- ★ Traditional French techniques and knowledge from professional knife handling, French culinary terms, kitchen safety to advanced cooking skills.
- ★ Practical training and demonstration with French Michelin-starred and master chefs.
- ★ Recipes from Le Guide Culinaire by Auguste Escoffier, the Chef of the chefs.
- ★ Product origins and regional influences, combination of different ingredients and sauces, cooking of rare produce and plating techniques, etc.
- ★ Recognised accolade for career development in hotel and restaurant operation in France.
- ★ Course Duration: 540 hours

French Pastry



Maxime Michelot
Pastry Master Teacher

A rising star in pastry, Maxime Michelot was selected to join Team UK to compete in the Pastry World Cup, having previously won the championship in Junior Master UK and Classic Fine Foods UK competitions.

Maxime Michelot is the former Pastry Chef at the five-starred hotel Sheraton Grand Park Lane London which hosted the Queen of England and played host to movie sets. Michelot has been elevating his facility for pastry-making from revelation towards the undulating exploration for perfection.

Course content

- ★ Interpretation of traditional, classic and regional French pastry recipes such as petits fours, millefeuille, gâteaux de voyage, etc.
- ★ Master classic French techniques and adapt them worldwide with a contemporary vision.
- ★ Practical training where skills, creativity and practice are key towards learning French pastry.
- ★ Advanced use of ingredients turning simple ingredients into masterly presentation and cooking styles.
- ★ Opens professional doors in pastry boutiques, restaurants and hotels upon completion of the programme.
- ★ Course Duration: 480 hours

★ Venue : Towngas Cooking Centre (9/F, Lee Theatre, Causeway Bay)

A Grand Diploma will be issued by the Disciples Escoffier upon successful completion of the programme.

Brand New Practical Room

Towngas Cooking Centre strives to offer one of the best flame cooking and training experiences in Hong Kong. Partnering with Disciples Escoffier is taking it to a whole new level with the newly renovated practical room. When the city's most eye-catching culinary facilities are met with the prestigious Disciples Escoffier programmes, students are offered the unique opportunities to learn from the well-revered master teaches on their own individual workstations!



For course enrolment and any enquiry, please call Towngas Cooking Centre at 25761535/63873157.

Limited seats are available on a First-come-first-served basis

Enrolment in two Disciples Escoffier Diploma programmes entitles you to a **HK\$8,000** rebate upon completion of the second programme.*

**Invite Your Friends or Family to Join
Disciples Escoffier Professional
Diploma Programmes**

Disciples Escoffier Professional Diploma Programmes Alumni are entitled to the Towngas Cooking Centre gift certificate valued at **HK\$2,000** upon the completion of either the Disciples Escoffier Diploma in Culinary Arts or Pastry Programme of the referred student.

* Valid till 30 June, 2019



9/F, Lee Theatre, Causeway Bay,
Hong Kong
Tel : 2576 1535

www.towngascooking.com



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