



Disciples Escoffier
Diploma in Pastry



Programme
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 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!



4 Advantages

- ★ Exclusively offered by Towngas Cooking Centre and Disciples Escoffier
- ★ Graduates with the “Level 5 Certificate of Training in French Cuisine” are qualified to open restaurants in France
- ★ Learn interactively from Michelin-starred chefs or celebrity chefs
- ★ No need to fly overseas



View Introduction Video

For Details & Enrolment : Please call **2576 1535**

French Culinary Arts

M



Vincent Leroux
Programme Director/
Master Teacher

Vincent is an experienced chef as he began his culinary journey in a Michelin-starred French restaurant at the age of 16, followed by joining some other top restaurants in France. His unmatched perseverance and eagerness to learn have won him acclaim from senior chefs and patrons that presented him and the opportunity to work as an Executive Chef in several world's top hotels. Vincent holds several French Diplomas in Culinary Arts and Hospitality. Heeding the inner call that he aspired to be a culinary instructor, and later became an Escoffier master chef-instructor with professional and state-of-the-art cooking skills.

Course content

- ★ Introduces traditional French culinary techniques and knowledge from professional knife handling, French culinary terms, kitchen safety to advanced cooking skills.
- ★ Offers practical training and demonstration with French Michelin-starred and master chefs.
- ★ Incorporates recipes from *Le Guide Culinaire* by Auguste Escoffier, the Chef of the chefs.
- ★ From product origins and regional influences, knowledge is acquired on the combination of different ingredients and sauces, cooking of rare produces and plating techniques, etc.
- ★ Recognized accolade for career development in restaurants, hotels or restaurant operation in France.
- ★ Course Duration: 540 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.

French Pastry

M



Matthieu Godard
Master Teacher - Pastry

Matthieu started his pastry adventure since his young age being nurtured and inspired by his mother. At the age of 15, he began to sculpture cakes and whisk cream to make traditional French desserts. He was awarded the Brevet d'Études Professionnelles qualification in pâtisserie, chocolate, ice cream and confectionery when he was only 18. Matthieu was promoted to be a Head Pastry Chef at a two Michelin-starred restaurant and a renowned French pastry shop. As a talented young chef, he holds on to his belief: "Give all you have; never give up and engage the students both in the classroom and the confectionary kitchen".

Course content

- ★ Offers comprehensive training on the interpretation of traditional, classic and regional French pastry recipes such as petits fours, millefeuille, gâteaux de voyage, etc.
- ★ Enables students to master classic French techniques and adapt them worldwide with a contemporary vision.
- ★ Introduces 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

For enquiry and course enrolment, please call Towngas Cooking Centre at 2576 1535.
Limited seats are available.

