

Catering related trainings offered in our school

The holder of a French BAC PRO in cookery is in charge of the day to day running of a commercial kitchen, which includes the ability to organize and direct the work of a team of cooks in a gastronomic environment. (3 year training)



She / he:

- Has the responsibility of the production of dishes. Manages and supervises the handling, transformation and supply of the alimentary products necessary to the preparation of the food on the menu. Takes care of the implementation of hygiene rules and HACCP protocols within the kitchen. Creates and realizes marketable recipes according to the patrons' expectation and the themes in place. Optimizes production in order to reduce the squandering and throwing away or merchandises and ingredients.

Catering related trainings offered in our school

During their training in school and in real restaurants, students will discover and learn about :

Alimentary products and drinks / the organization of a commercial kitchen and the production of dishes / the safety and hygiene rules that prevail in a commercial kitchen / the creation of dishes using seasonal vegetables and fruits / how to meet the customers' desires and expectations. They will also learn how to develop their senses (taste, olfaction, textures) and their professional personality.



During their training, our students will also learn :

how to be active and proactive in a team / how to work manually with a high level of precision and speed / how to develop their tasting abilities / how to decorate and set up plates nicely / how to organize their work / how to create new recipes, manage and adapt their work to the needs of a commercial kitchen.

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Gastronomic Restaurant Service

The holder of a French BAC PRO in Restaurant Service and Commercialization is in charge of the day to day running of a commercial restaurant room and more generally of the front of house area of the restaurant, which includes the ability to organize and direct the work of a team of waiters and waitresses in a gastronomic environment.

She / he:

is in charge of the esthetic, the cleanliness, the valorization and the good presentation of the restaurant room and more generally of the front of house part of the establishment.

valorizes the products and merchandises being sold (Menu, wines, specials...) + selling points and objection handling.

makes sure best service is delivered to patrons

monitors customers' reactions, anticipates desires

Creates and prepares cocktails and beverages

Makes sure products are efficiently sold and proposes additional sells.

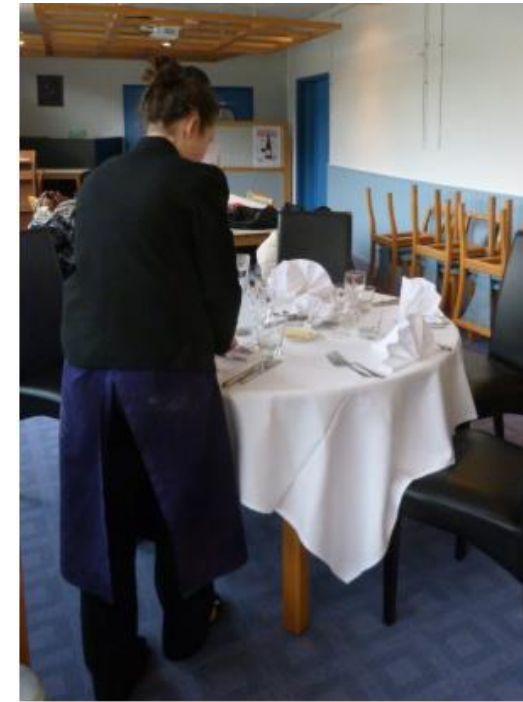
Masters wine and food pairing so as to meet customers' wishes and optimize the patron's experience.

Answers questions and provides proper answers about menu and / or specific food related interrogations.

Gastronomic Restaurant Service

During their training in school and in real restaurants, students will discover and learn about :

the organization of a commercial restaurant's front of house and the service of dishes / the safety and hygiene rules that prevail in a commercial restaurant / the creation and service of cocktails and beverages / how to meet the customers' desires and expectations / how to develop their commercial skills and their professional personality / the nature and origins of alimentary products and specialties. / Geography and History of dishes and ingredients / the organization of meals service / advising customers / setting a good atmosphere and maintaining the latter.



During their training, our students will also learn :

waiter/ waitress, chef de rang, restaurant room manager.