



GASTRONOMICOM THE FRENCH CULINARY ACADEMY

2151 S. LE JEUNE RD SUITE 110 - CORAL GABLES, FL 33134 - 786-534-7325 - WWW.CULINARYSCHOOL.US
CONTACT@CULINARYSCHOOL.FR



Table of content

<u>About us</u>	p.3
<u>Our Programs, general info</u>	p.4
Discovery, 1 week	p.5
Gourmet, 1 month	p.6
Epicure, 2 months	p.7
Gastronomic, 3 months	p.8
Workshops	p.9
<u>Tuition fees</u>	p.10
<u>Terms and conditions</u>	p.11
<u>Contact</u>	p.12



About US

A school born out of passion

Gastronomicom is **The French Culinary Academy** created in 2004 by professionals in French Gastronomy and French Pastry. All our teachers boast many years of experience at prestigious, high-end Gastronomic Hotel-Restaurants.

Together we have channeled our knowledge and skills to develop specialized programs consolidated by the finest teaching methods.

Programs at our Culinary Academy, will enable you to learn the Arts of French Cooking and French Pastry at a one Michelin star level. Our teachers provide hands on courses aligned with stringent standards of Michelin Star awarded restaurants.

Michelin is the oldest and most considered European restaurants' guide. It awards Michelin Stars for excellence to a selected few establishments. Earning a Michelin Star is something all fine dining Chefs aspire to achieve.

All the courses are conducted in English.

Why choose this Level of Training?

Our mission is to provide our students the highest level of culinary education. We aim to forge their skills to reach excellence. Our culinary school offers hands on courses in French cuisine and French pastry. There are endless opportunities across the world to embrace a successful career in food.



GASTRONOMICOM THE FRENCH CULINARY ACADEMY

2151 S. LE JEUNE RD SUITE 110 - CORAL GABLES, FL 33134 - 786-534-7325 - WWW.CULINARYSCHOOL.US
CONTACT@CULINARYSCHOOL.FR



Our Programs

General Info

Gastronomicom in Miami offers 4 French Cooking Programs:

- DISCOVERY 1 week,
- GOURMET 1 month,
- EPICURE 2 months
- GASTRONOMIC 3 months



Gastronomicom provide a SPECIAL INTERNSHIP PROGRAM over the 2 schools (Miami and South of France) plus an internship in an upscale restaurant in France.

And for those who want to have fun and a very special experience, Gastronomicom Miami organize WORKSHOPS.

For any of our cooking programs, you will have to meet the following eligibility criteria:

- High motivation for the culinary arts
- Competency in English
- High school completion
- Over 18 years old
- Perform a personal interview with the Director in English

GASTRONOMICOM THE FRENCH CULINARY ACADEMY

2151 S. LE JEUNE RD SUITE 110 - CORAL GABLES, FL 33134 - 786-534-7325 - WWW.CULINARYSCHOOL.US
CONTACT@CULINARYSCHOOL.FR



Discovery, 1 week

This short program has been specifically prepared for those who want to discover the high standards of the French cooking or French pastry. Our main goals are that our students learn many new tasty recipes, improve their skills, take pleasure to cook with brand new professional equipment and enjoy their experience with us.

Program content

- 1 week, Monday - Friday
- 4 hours a day, 8am - 12pm
- 20 hours hands on classes

2 Options

- French Cooking
- French Pastry

Cooking week

- Monday: Cold appetizers
- Tuesday: Hot appetizers
- Wednesday: Seafood dishes
- Thursday: Meet dishes
- Friday: Creativity, Decoration ideas, tips and tricks to impress your friends

Pastry week

- Monday: Bread and Viennoiseries
- Tuesday: Chocolate
- Wednesday: Entremets
- Thursday: Plate desserts
- Friday: Creativity, Decoration ideas, tips and tricks to impress your friends



DISCOVERY COOKING DATES & PROGRAMS:

<http://www.culinaryschool.us/cooking-programs/cooking-short-programs>

DISCOVERY PASTRY DATES & PROGRAMS:

<http://www.culinaryschool.us/pastry-programs/pastry-short-programs>

GASTRONOMICOM THE FRENCH CULINARY ACADEMY

2151 S. LE JEUNE RD SUITE 110 - CORAL GABLES, FL 33134 - 786-534-7325 - WWW.CULINARYSCHOOL.US
CONTACT@CULINARYSCHOOL.FR



Gourmet, 1 month

This short program has been designed for beginner, intermediate or advanced students who aspire to learn or improve their skills and knowledge in gastronomic French Cooking with our highly-experienced teachers.

Program content

- 4 weeks, 80 hours hands on classes
- Monday – Friday, week-ends are free
- 4 hours a day, 1pm - 5pm

6 Options

- French Cooking: beginner (level 1), intermediate (level 2) or advanced (level 3)
- French Pastry: beginner (level 1), intermediate (level 2) or advanced (level 3)

Cooking, 4 weeks

- 1st Week: Cold Starters (level 1 or level 2 or level 3)
- 2nd Week: Hot Starters (level 1 or level 2 or level 3)
- 3rd Week: Fish dishes (level 1 or level 2 or level 3)
- 4th Week: Meat dishes (level 1 or level 2 or level 3)

Pastry, 4 weeks

- 1st Week: Breads, Viennoiseries, Dough (level 1 or level 2 or level 3)
- 2nd Week: Cakes and Entremets (level 1 or level 2 or level 3)
- 3rd Week: Chocolates (level 1 or level 2 or level 3)
- 4th Week: Plated Desserts and Decoration (level 1 or level 2 or level 3)

INTAKE DATES:

<http://www.culinaryschool.us/calendar>

GASTRONOMICOM THE FRENCH CULINARY ACADEMY

2151 S. LE JEUNE RD SUITE 110 - CORAL GABLES, FL 33134 - 786-534-7325 - WWW.CULINARYSCHOOL.US
CONTACT@CULINARYSCHOOL.FR



Epicure, 2 months

We elaborated this program for professionals and beginners' cooks who want to improve and fine-tune their skills in French Cooking or

French Pastry at a one Michelin star level.



Program content

- 8 weeks, 160 hours hands on classes
- Monday – Friday, week-ends are free
- 4 hours a day, 1pm - 5pm
- Gourmet program + 4 weeks at level 2 teaching

2 Options

- French Cooking
- French Pastry

Cooking, 8 weeks

- 1st Week: Cold Starters (level 1)
- 2nd Week: Hot Starters (level 1)
- 3rd Week: Fish dishes (level 1)
- 4th Week: Meat dishes (level 1)
- 5th-8th Week: Same program as the 4 first weeks but at level 2

Pastry, 8 weeks

- 1st Week: Breads, Viennoiseries, Dough (level 1)
- 2nd Week: Cakes and Entremets (level 1)
- 3rd Week: Chocolates (level 1)
- 4th Week: Plated Desserts and Decoration (level 1)
- 5th-8th Week: Same program as the 4 first weeks but at level 2

INTAKE DATES:

<http://www.culinaryschool.us/calendar>

GASTRONOMICOM THE FRENCH CULINARY ACADEMY

2151 S. LE JEUNE RD SUITE 110 - CORAL GABLES, FL 33134 - 786-534-7325 - WWW.CULINARYSCHOOL.US
CONTACT@CULINARYSCHOOL.FR



Gastronomic, 3 months

This program has been elaborated not only to fill the student's desire to learn or improve their skills but also to add more creativity in their cooking and work with the latest high-level techniques.

Program content

- 12 weeks, 240 hours hands on classes
- Monday – Friday, week-ends are free
- 4 hours a day, 1pm - 5pm
- Epicure program + 4 weeks at level 3 teaching

2 Options

- French Cooking
- French Pastry

Cooking, 12 weeks

- 1st Week: Cold Starters (level 1)
- 2nd Week: Hot Starters (level 1)
- 3rd Week: Fish dishes (level 1)
- 4th Week: Meat dishes (level 1)
- 5th-8th Week: Same program as the 4 first weeks but at level 2
- 9th-12th Week: Same program as the 4 first weeks but at level 3

Pastry, 12 weeks

- 1st Week: Breads, Viennoiseries, Dough (level 1)
- 2nd Week: Cakes and Entremets (level 1)
- 3rd Week: Chocolates (level 1)
- 4th Week: Plated Desserts and Decoration (level 1)
- 5th-8th Week: Same program as the 4 first weeks but at level 2
- 9th-12th Week: Same program as the 4 first weeks but at level 3



INTAKE DATES:

<http://www.culinaryschool.us/calendar>

GASTRONOMICOM THE FRENCH CULINARY ACADEMY

2151 S. LE JEUNE RD SUITE 110 - CORAL GABLES, FL 33134 - 786-534-7325 - WWW.CULINARYSCHOOL.US
CONTACT@CULINARYSCHOOL.FR



Workshops

Workshops will be held on **Mondays, Tuesdays and Wednesdays from 5:30pm to 8:30pm**. You can choose either pastry or cooking hands-on class ending with a tasting in a friendly atmosphere.

Team building, corporate meetings and **private events** will be held on **Thursdays and Fridays from 5:30pm to 8:30pm**. Groups should be at least 12 people and maximum 24. The group is split between cooking and pastry to build a menu that they will eat all together at the end of the hands-on classes.

Example of Cooking Workshops

- Variety of French tarts (Quiche Lorraine, traditional cheese tart)
- Risotto (seafood, saffron and mushrooms)
- Soups (Bouillabaisse style, traditional French onion soup)
- Coq au vin (traditional poultry cooked in red wine sauce), mashed potatoes
- Fettuccine, sautéed scallops, morel mushrooms creamy sauce
- Rib-eye; Bordelaise sauce or Parisian butter, gratin Dauphinois (traditional cream and gratin potatoes)
- Tuna Tartar, Steak tartar and Salmon carpaccio
- Provençal style stuffed veggies (onion, zucchini, tomato, eggplant) (Petits farcis provençaux)
- Hors d'oeuvres (up-scale appetizers for cocktails and parties)



Example of Pastry Workshops

- Eclairs and Religieuses
- Lemon pie and Fraisier (famous strawberry mousse cake)
- Macarons
- Fruit tarts
- Mignardises, sweet finger food
- Sweet verrines
- Fruit mousse and Charlotte
- Chocolate bonbons
- Home-made chocolate paste and jams

WORKSHOPS, DATES & TOPICS:

<http://www.culinaryschool.us/workshops>

GASTRONOMICOM THE FRENCH CULINARY ACADEMY

2151 S. LE JEUNE RD SUITE 110 - CORAL GABLES, FL 33134 - 786-534-7325 - WWW.CULINARYSCHOOL.US
CONTACT@CULINARYSCHOOL.FR



Tuition fees

<u>Programs</u>	<u>Enrollment fees</u>	<u>Tuition fees</u>
Gourmet Program, 1 month	\$250	\$3,900
Epicure Program, 2 months	\$250	\$7,200
Gastronomic Program, 3 months	\$250	\$9,600
Discovery Program, 1 week	included	\$1100
Internship Program , 1 year	\$250	\$18900
Workshops, 3h	-	\$90/person

INTAKE DATES:

<http://www.culinaryschool.us/calendar>

DISCOVERY COOKING INTAKE DATES & PROGRAMS:

<http://www.culinaryschool.us/cooking-programs/cooking-short-programs>

DISCOVERY PASTRY INTAKE DATES & PROGRAMS:

<http://www.culinaryschool.us/pastry-programs/pastry-short-programs>

WORKSHOPS, DATES & TOPICS:

<http://www.culinaryschool.us/workshops>

GASTRONOMICOM THE FRENCH CULINARY ACADEMY

2151 S. LE JEUNE RD SUITE 110 - CORAL GABLES, FL 33134 - 786-534-7325 - WWW.CULINARYSCHOOL.US
CONTACT@CULINARYSCHOOL.FR



Terms and Conditions

Payment procedures:

For the 1, 2, 3 months

- Enrollment fees + 40% of the tuition fees to reserve the place
- 30% of the tuition fees 2 months before the beginning of the program
- 30% of the tuition fees 15 days before the beginning of the program

For the Internship program

- Enrollment fees + 40% of the global tuition fees to reserve the place (\$250 + \$7,560)
- The remaining amount of Gastronomicom Miami price (\$2,040) 15 days before the beginning of the program
- 50% of Gastronomicom France tuition fees (\$4,650) the 1st month of training in Gastronomicom Miami
- 50% of Gastronomicom France tuition fees (\$4,650) 15 days before the beginning of the program in France

For short programs, 1 week and workshops

- Enrollment fees + 50% of the tuition fees to reserve the place
- 50% of the tuition fees 15 days before the beginning of the program

Cancelation procedures:

For the 1, 2, 3 months and the Internship program

- Enrollment fees are non-refundable.
- **Over 2 months before** the beginning of the Program a full refund of the tuition fees will apply.
- **Between 2 months and 1 month before** the beginning of the Program only 50% of the tuition fees are refundable.
- **Less than one month before** the beginning of the program the tuition fees are non-refundable.

For short programs, 1 week and workshops

- Enrollment fees are non-refundable
- **Over 2 weeks before** the beginning of the Program a full refund of the tuition fees will apply.
- **Under 2 weeks before** the beginning of the Program the tuition fees are non-refundable

GASTRONOMICOM THE FRENCH CULINARY ACADEMY

2151 S. LE JEUNE RD SUITE 110 - CORAL GABLES, FL 33134 - 786-534-7325 - WWW.CULINARYSCHOOL.US
CONTACT@CULINARYSCHOOL.FR



Contact

Gastronomicom The French Culinary Academy
2151 Le Jeune Rd, Suite #110
Coral Gables, FL 33134, USA

contact@culinaryschool.fr

Martine Lessault
President
+1 (305) 316-6820

School office
+1 (786-534-7325)

JOIN US



GASTRONOMICOM THE FRENCH CULINARY ACADEMY

2151 S. LE JEUNE RD SUITE 110 - CORAL GABLES, FL 33134 - 786-534-7325 - WWW.CULINARYSCHOOL.US
CONTACT@CULINARYSCHOOL.FR