OBJECTIVES

Introduction to the crêpe-making profession

Recipe preparation and skill development

Best workplace practices

COURSE FORMAT

**Length of course: 210 hours**

6 weeks

(4 weeks of training followed by two weeks in the school’s teaching restaurant)

**Group training**

(not offered for one-on-one instruction)

ENROLLMENT

**Target Audience**

Restaurant/Creperie Employees

Job Seekers

Individuals seeking to enter the crêpe-making world

**Tuition:** 3250 euros

Financing available from the OPCA or Pôle Emploi for French residents and French nationals.

The CQP certificate is delivered by CERTIDEV, the accredited education commission for restaurant and hospitality professions in France.

# CURRICULUM

**INTERNATIONAL CREPE-MAKING SCHOOL**

 210 hours/6 weeks

1. Overview:
* Creperies and their History
* Introduction to the crêpe-making profession
1. Workspace:
* Definition of work zones and workstations
* Workstation set-up
1. Personnel:
* Staff organizational chart
* Staff roles and responsibilities
* Professional dress and standards of conduct
1. Equipment :
* Connaissance du matériel et fonctionnement
* Protocoles de nettoyage et entretien
1. Culinary Business Principles and Production:
* Best practices for organization, timing, scheduling and space optimization
* Separation of raw and processed foods (‘la marche en avant’) for food safety
* Receiving, checking, and storing merchandise
* Preparing, plating, and serving in a creperie
* Receipes
* Food safety regulations and contamination risk prevention
* Cleaning and hygiene requirements and how to follow them

OBJECTIVES

Introduction to the crêpe-making profession

Recipe preparation and skill development

Best workplace practices

CONTACT

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# CURRICULUM (CONTINUED)

**INTERNATIONAL CREPE-MAKING SCHOOL**

1. **Professional crêpe-making essentials :**

:

* Basic understanding of ingredients and

Techniques

* Batter preparation
* Storage methods
* Practice and skill development ‘turning’ crêpes on a griddle
* Basic fillings and folding techniques
* Plating and presentation
1. Kitchen Management Principles
* Ingredient seasonality
* Management and accounting forms and documents
* How to develop a recipe and create a restaurant dish
* Development and implementation of master recipes with ratio calculations
* Working with master recipes
* Administrative requirements for starting a business

# KEY TRAINING FEATURES

Hands on Immersion program

Specially-adapted teaching methods

Case studies in a professionally-equipped teaching kitchen

Lecture room/theory classroom

Computer, video projector

Course handbook (paper and digital)

Testing and Evaluation

Certificate conceived and delivered by a business-oriented organization

Juried final exam leading to FAFIH Restaurant and Hospitality Professional Association certification

Student evaluations

Questionnaires to be filled out both during and after the training course.