



RIVIERA
FRENCH INSTITUTE

GASTRONOMY

C O U R S E S



2 COOKING CLASS

EXAMPLES OF MENUS

French Cuisine Classic

STARTER:

Warm Asparagus with Vinaigrette Sauce

DISH:

Supreme of poached chicken with supreme sauce, rice pilaf

DESSERT:

The Suzette crêpes

Mediterranean Cuisine

STARTER:

Fresh goat's cheese, tapenade and basil

DISH:

Grilled prawns with lemon from Menton, grilled vegetables, olive oil

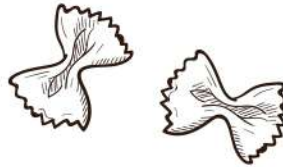
DESSERT:

Panacotta with rose, dark chocolate and strawberries from Carros



COURSE PROGRAM: 20 LESSONS

- Presentation of French gastronomy (history, principles and rules)
- France and the local cuisine: French regional specialties
- The differences between the North and the South of the country
- Learn how to create a tasteful recipe with French culinary vocabulary to impress your guests.
- Visit to a local market with regional products: Learn to identify products and create full menus
- Learning materials included
- Official RFI certificate



OUR SCHOOL IN CANNES



Our centre is situated in the heart of Cannes, adjacent to the main railway station and a stone throw from 'La Croisette' and the city's main beaches. The Institute has 19 bright, spacious and comfortable classrooms that can easily accommodate up to 15 students.

Each are equipped with air-conditioning, state of the art interactive digital boards, white boards, video, audio and E-materials.

RATE : 1 589€

20 LESSONS/WEEK

09:00 AM-12:15 PM

Mon-Tue-Wed-Thu-Fri

(1 lesson = 45 minutes)

+ 2 cooking classes with a chef



Extra cost : Administration fees : 90€

Optional cost : Return transfer : 45€

Furthermore, we would be glad also to arrange your accommodation during your stay, here are several options :

RESIDENTIAL



ACCOMMODATION*

Residence are located downtown and only 5 mn walking distance from our school.

Here are some pictures (as example)



*Price for a studio/night : 195€

HÔTEL* :

2 ★ 125€/night

3 ★ 155€/night

4 ★ 240€/night

*Subject to availability