

## EHL launches series of short courses in gastronomy and pastry







*EHL – Inside Joël Robuchon's Kitchen – Beetroot tartare, green mustard sorbet*

**Chur / Lausanne, May 10 2021 – Today, EHL Swiss School of Tourism and Hospitality opened applications for its new short courses, with the first of the series being held on June 7 and 8 2021.**

With its debut scheduled for June 2021, the Graubunden school, member of EHL Group, has created a series of 2-day programs in response to growing demand from gastronomy professionals. These immersive learning experiences offer independent restaurateurs and hotel restaurant Chefs the possibility to meet and exchange with their peers. Most importantly, the courses will allow them to deepen their knowledge and discover some of the best tips to add value to their menus and adapt their offer to new consumer expectations. Participants who go through the program, delivered in English by top international Chefs, will be awarded a certificate of completion.

### Learn from the best

The short courses will be delivered by for distinguished Chefs, who have become references in their respective fields of expertise:

-  Julien Boutonnet, Meilleur Ouvrier de France (Pastry)
-  Michel de Matteis, Meilleur Ouvrier de France (Cuisine)
-  Julien Gradoz, Winner of the Catering World Cup (2017)
-  Philippe Braun, Michelin starred Chef

### Inside Joël Robuchon's Kitchen

In honor of the great Joël Robuchon, a historic friend of EHL, the first program in the series will be a gastronomy course held on June 7 and 8, 2021 entitled "Inside Joël Robuchon's Kitchen". Offered by Chef Philippe Braun, his fellow and companions for over 30 years and partner in

France for the eponymous Ateliers, he will share exclusive recipes and techniques with participants that will help them master a different approach to refining their cuisine, inspired by the "cook of the century."

"What an honor to be able to represent our Master "Joël Robuchon" in this temple of Excellence that he appreciated so much, which passionately trains the elite of our professions. The transmission of knowledge was very dear to Joël. He often spoke to us about it with his mischievous smile when he evoked his project of an institute in which was so important to him, partnership with EHL", said Philippe Braun.

## Sweet or Savory

Throughout summer, several programs will be offered in gastronomy, such as Palace Fine Dining or Bistronomic Cuisine. Desserts will also be in the spotlight through several original programs on themes such as Fruits, Chocolate, High Tea Pastries or "Gâteau de Voyage", the trendy travel cakes presented by Julien Boutonnet (MOF) who will share with participants how famous pastry chefs have revisited some of the great classics.

"We are very pleased with this new offer, as it will allow many gastronomy professionals to renew their menu, explore new culinary avenues and exchange with great Chefs. In these uncertain times, a bit of novelty is exactly what is needed to differentiate oneself and bring pleasure back to a clientele eager to return to a restaurant. With an affordable tuition fee, these programs can even be bundled to get the most out of the experience," explains Michael Hartmann, Managing Director of EHL Swiss School of Tourism and Hospitality.



[Click here to apply or to download the brochure](#)

### **About EHL Group**

EHL Group encompasses a portfolio of specialized business units that deliver hospitality management education and innovation worldwide. Headquartered in Lausanne, Switzerland, the Group includes:

[EHL Ecole hôtelière de Lausanne](#) is an ambassador for traditional Swiss hospitality and has been a pioneer in hospitality education since 1893 with over 25,000 alumni worldwide and over 120 nationalities. EHL is the world's first hospitality management school that provides undergraduate and graduate programs at its campuses in Lausanne, Singapore and Chur-Passugg, as well as online learning solutions. The university of applied sciences is ranked n°1 by QS World University Rankings by subject and CEOWorld Magazine, and its gastronomic restaurant is the world's only educational establishment to hold a Michelin Star for a third consecutive year.

[EHL Swiss School of Tourism and Hospitality](#) has been one of the leading hospitality management colleges for hotel specialists for over 50 years. The College delivers Swiss-accredited federal diplomas of vocational education and training and of higher education in its 19th century spa-hotel in Chur-Passugg, Graubünden, to Swiss and international students from 30 countries.

[EHL Advisory Services](#) is the largest Swiss hospitality advisory company specializing in service culture implementation, business consulting, as well as the development and quality assurance of learning centers. EHL Advisory Services has offices in Lausanne, Beijing, Shanghai and New Delhi and has delivered mandates in more than 60 countries over the past 40 years.

[www.ehl.edu](http://www.ehl.edu)

**Contact:**

EHL Group

Sherif Mamdouh | External Communications Manager

[communication@ehl.ch](mailto:communication@ehl.ch) | +41 21 785 10 53