



N! : New course

PATISSERIE - Entremets/Small Individual Cakes/Petits Fours												Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sept	Oct	Nov	Dec	
ENTREMETS «EPURES ET MODERNES»														10-12		12-14	23-25					10-12		
ENTREMETS SIMPLES «SAVEUR ET GOURMAND»													17-19					21-23			13-15			
ENTREMETS «PRESTIGES» PATISSIER AUTHENTIQUE												27-29			31/3-2		02-04						01-03	
PARIS EXPERIENCE GOURMANDE														03-05							27-29			
BEST OF BELLOUET CONSEIL «GRAND BEST OF»													17-19		07-09	12-14		30/06-2		01-03		24-26		
CAKES FOR END OF YEAR CELEBRATION																				29-01/10				
N! CHRISTMAS LOG CAKES «SEASON 6»																		15-17		08-10 15-17 22-24	06-08			
SMALL INDIVIDUAL CAKES BELLOUET CONCEPT «INNOVATION»														17-19			10-12	30/06-2		29-01/10		10-12		
SMALL INDIVIDUAL CAKES «ELEGANTS AND RAFFINES»													17-19			19-21					20-22			
SMALL INDIVIDUAL CAKES «THROUGH THE SEASON»												13-15			28-30			15-17				24-26		
SMALL INDIVIDUAL CAKES «EMOTION»												27-29			07-09		23-25		26-28					
SPECIAL CHOUX PASTE PRODUCTS AND MODERN ECLAIRS												13-15	24-26		22-24			07-09	26-28			03-05		
STREET FINGER PASTRY «SEASON 2»													03-04	17-18	28-29		02-03	21-22	26-27					
FAIRY PETITS FOURS, MACARONS & PRODUCTS FOR ADDITIONAL SALE												03-05	10-12	14-16		16-18					27-29			
PATISSERIES BY INVITED CHEFS												Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sept	Oct	Nov	Dec	
N! THE CREATIONS OF VINCENT GUERLAIS												 THE CREATIONS OF JONATHAN MOUGEL THE CREATIONS OF GABRIEL LE QUANG «SPRING - SUMMER» THE CREATIONS OF GABRIEL LE QUANG «SPECIAL END OF YEAR» THE CREATIONS OF JEAN MICHEL PERRUCHON THE CREATIONS OF JULIEN ALVAREZ									08-10			
N! THE CREATIONS OF MIQUEL GARRO																				06-08				
THE CREATIONS OF JONATHAN MOUGEL																				13-15				
THE CREATIONS OF GABRIEL LE QUANG «SPRING - SUMMER»													17-19											
THE CREATIONS OF GABRIEL LE QUANG «SPECIAL END OF YEAR»																				20-22				
THE CREATIONS OF JEAN MICHEL PERRUCHON													10-12								03-05			
THE CREATIONS OF JULIEN ALVAREZ																	16-18							
CHOCOLATE AND CONFECTIONERY												Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sept	Oct	Nov	Dec	
CHOCOLATE SWEET MACHINE COATING												13-15		10-12				30/06-2			13-15			
N! EASTER CHOCOLATE CARACTERS 2025													03-05 10-12 24-26	03-05										
CHOCOLATE AND CONFECTIONERY BY INVITED CHEFS												Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sept	Oct	Nov	Dec	
CHOCOLATE AND TRADITIONAL CONFECTIONERY BY FREDERIC HAWECKER														17-19						22-24				
CHOCOLATE AND SUGAR SHOWPIECE												Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sept	Oct	Nov	Dec	
INTRODUCTION TO CHOCOLATE SHOWPIECE												20-22			14-16	26-28			26-28				1-3	
ARTISTIC CHOCOLATE SHOWPIECE														24-26				07-09				17-19		
INTRODUCTION TO SUGAR SHOWPIECE												20-22	24-26		07-09	19-21		07-09		22-24			1-3	
ARTISTIC SUGAR SHOWPIECE														17-19			10-12					17-19		
ORNAMENTAL TIERED CAKES AND DECORATION														03-05		05-07		15-17		08-10				
CHOCOLATE AND SUGAR SHOWPIECE BY INVITED CHEFS												Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sept	Oct	Nov	Dec	
N! ARTISTIC SUGAR SHOWPIECE BY GABRIEL LE QUANG												 ARTISTIC SUGAR SHOWPIECE BY JONATHAN MOUGEL ARTISTIC CHOCOLATE SHOWPIECE BY STEPHANE LEROUX CHOCOLATE SCULPTURE BY CHRISTOPHE MOREL				22-24				15-17				
ARTISTIC SUGAR SHOWPIECE BY JONATHAN MOUGEL														10-12										
ARTISTIC CHOCOLATE SHOWPIECE BY STEPHANE LEROUX																		15-17						
CHOCOLATE SCULPTURE BY CHRISTOPHE MOREL															28-30	05-07								
SAVORY PRODUCTS AND SANDWICHES												Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sept	Oct	Nov	Dec	
FESTIVAL OF SANDWICHES AND SNACKING														24-26			10-12							
SAVORY PRODUCTS AND SANDWICHES BY INVITED CHEFS												Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sept	Oct	Nov	Dec	
MODERN SANDWICHES AND SNACKING BY PEYO NOBRE																				29-01/10				
VIENNOISERIE / BAKERY /TEA CAKE / TART												Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sept	Oct	Nov	Dec	
ESSENTIALS OF VIENNOISERIES AND TRADITIONAL DOUGH												13-15	24-26		07-09			15-17			06-08			
TEA CAKES AND TASTY VIENNOISERIES													03-05	24-26			16-18			01-03		03-05		
TRADITIONAL TEA CAKES AND GATEAUX DE VOYAGE 2 days												20-21		03-04	22-23			21-22				24-25		
RUSTIC AND MODERN BOUTIQUE STYLE TARTES													10-12		31/3-2			30/06-2				17-19		
SPECIAL GALETTES DES ROIS																		21-22			20-21	10-11		
VIENNOISERIE and BAKERY BY INVITED CHEFS												Jan	Feb	Mar	Avr	May	Jun	Jul	Aug	Sept	Oct	Nov	Dec	
FRENCH BAKERY BY LUDOVIC RICHARD															31/3-2							24-26		
SECRETS OF PANETTONE AND ITALIAN SPECIALTIES BY LUIGI BIASETTO																	02-04							
MODERN VIENNOISERIES BY MICKAEL MARTINEZ																12-14								
RESTAURANT DESSERTS/ ICECREAM AND SORBETS												Jan	Feb	Mar	Avr	May	Juin	Jul	Aug	Sept	Oct	Nov	Dec	
BISTRONOMIC RESTAURANT DESSERTS & CAFES GOURMANDS														24-26			23-25					17-19		
ICECREAMS, SORBETS AND FROZEN DESSERTS																19-21					27-29			
ICECREAM AND SORBETS BY INVITED CHEFS												Jan	Feb	Mar	Avr	May	Juin	Jul	Aug	Sept	Oct	Nov	Dec	
N! FROZEN DESSERT CREATIONS OF EMMANUEL RYON																					01-03			
UNIVERS OF ICECREAM AND SORBET BY ALAIN CHARTIER															10-12									