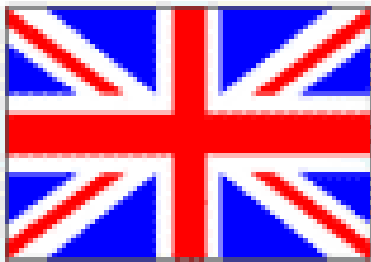


<http://ader-lyc.spip.ac-rouen.fr/international/school-s-presentation-in-english/article/the-trainer-restaurant>



THE TRAINING RESTAURANT

- International - SCHOOL'S PRESENTATION IN ENGLISH -



Date de mise en ligne : jeudi 27 juin 2019

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The training restaurant is where students studying Cuisine and Restaurant Service are put in professional situations to sharpen their skills.

The restaurant hosts "real" clients, with menus that vary from 5 to 30Euros. Throughout the year, the restaurant also proposes themed soirées and galas.

The training restaurant is open during the whole school year during the following hours :

MONDAY, TUESDAY, and THURSDAY : 12:00 p.m. to 2:00 p.m.

TUESDAY & FRIDAY : 12:00 p.m. to 2:00 p.m. and 7:00 p.m. to 10:00 p.m.

The dining hours are fixed as the meals are part of the students' school schedule.

We invite you to reserve your table at 02.32.43.00.01

Pedagogical Projets

Our high school is always looking to take the initiative and employ new educational techniques in class.

Validated by the academic authorities and inspectors, these innovative methods permit our faculty to consistently renew their pedagogical approaches and the organisation of their classes.

Culinary Ateliers

The school proposes culinary ateliers for adults from 30Euros, based on the theme of the atelier. These courses last for three hours and students are cordially invited to take their completed culinary creations home with them.

To access the culinary ateliers schedule for the current school year, please click below :

For further information and to reserve your place : 02.32.43.00.01

***** The Foie Gras Atelier in 2016 *****

On Saturday, December 6th, 2014, Ader High welcomed seven participants who wished to learn how to make homemade foie gras.

Foie gras is an incontournable classic of festive tables and yet seems almost impossible to cook oneself !

That Saturday morning, Chef Franck Leclerc unravelled the mystery and "made it easy" for

our seven students to make their own foie gras.

The participants were able to discover the techniques necessary to create a handsome foie gras terrine. They deveined, selected spices and flavourings, and learned just how to cook foie gras using infallible techniques that they could easily employ at home. This moment of discovery was followed by a grilled foie gras presentation that allowed the chef's creativity to take center stage...

The participants finished in the afternoon, happy with their foie gras creations as well as with a technical guide to use at home, full of tips and tricks, technical handouts, flowcharts and a product description sheet ! To say nothing of their chef's toque...

Now all they have to do is taste-test their hard work !