

LES FORMATIONS

BEP Hôtellerie – Restauration

2 -year Vocational Training in Catering

BEP Hôtellerie - Restauration en 1 an

1-year Vocational Training in Catering

Baccalauréat Professionnel en Restauration

4-year Vocational Training in Catering
With Honour classes in English

Baccalauréat Technologique Hôtelier

Technical degree in Hospitality and Catering
With Honour classes in English

Mention Complémentaire

Accueil et Réception

One-year Higher National Diploma in Reception

Mise à Niveau

Higher Education one-year training in Hospitality and Catering

Brevet de Technicien Supérieur Hôtelier

Two-year College degree

- Marketing and Hotel Management
- Culinary arts



For further information go to:

<http://www.lyceehotelierdeparis.fr>

Photos designed by BTS Students



237, BOULEVARD RASPAIL 75014 PARIS

- ACCÈS -



Metro stop: line 4 and 6

Bus stop Raspail - Edgar Quinet: line 68



Velib' stops : Edgar Quinet: n° 14002.



« Via Michelin » map

Ministère de l'Education Nationale



ACADÉMIE DE PARIS



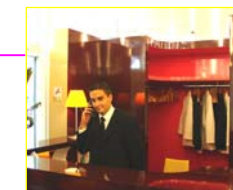
01 44 84 19 00



01 44 84 19 49



ce.0754476h@ac-paris.fr



THE TRAINING RESTAURANT

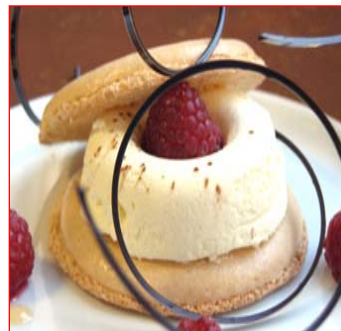
BRASSERIE

EFFICIENCY AND QUALITY IN SERVICE

Have lunch in our restaurant with a brasserie card every day between 12 and 2.



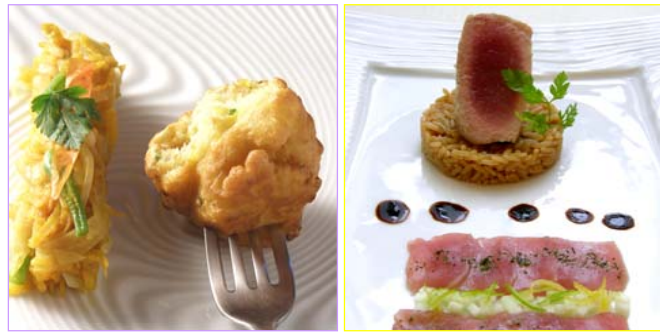
Book for lunch as early as possible, from Monday to Friday on lunch time only.
Call 01 44 84 19 30.



THE TRAINING RESTAURANT

(GOURMET)

Dedicated service for a refined meal cuisine



Located 235 boulevard Raspail, the gourmet restaurant will welcome guests looking forward to a savoury quality French cuisine every day of the week.

Every day from Monday to Friday,
from 12 to 2.

As well as on Tuesday and Thursday
evenings from 7 to 10 pm.



On our website, read in advance the bookings as well as the daily menus prepared by our students:

<http://www.lyceehotelierdeparis.fr>

WELCOME TO LYCÉE GUILLAUME TIREL...

Built by the *Conseil Regional Ile-de-France*, the Lycée opened its doors in September 2006, in the heart of the Montparnasse neighbourhood, in the 14th district of Paris.

The school is equipped with the latest technologies in the hospitality and catering industry.



The school stands as a premier training site.

This is a major asset for any profession and partnership.

These are fields of tradition, know-how, efficiency but also of creativity, courtesy, communication taught by our dynamic and experienced staff.

