

Le Cordon Bleu

international programs



PARIS LONDON OTTAWA JAPAN USA AUSTRALIA PERU KOREA LEBANON MEXICO



Imagine...

Imagine yourself with a career in the exciting hospitality and culinary industries! You could be an executive chef, a food writer, a resort manager, an entrepreneur – whatever this constantly expanding industry has to offer! LE CORDON BLEU can provide you with the tools and know-how to get you to where you want to be. Pursue your passion by studying in one or more of these exciting cities – Paris, London, Sydney, Adelaide, Ottawa, Mexico City, Tokyo and Seoul.

Make your dreams come true with LE CORDON BLEU.



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LE
CORDON BLEU
DE CUISINE PRATIQUE
ARTS MENAGERS

The Origins of Le Cordon Bleu

SYNONYMOUS WITH CULINARY EXCELLENCE

The origin of the expression “Cordon Bleu” comes from the 1578 foundation of the Order of Knights of the Holy Spirit, whose spectacular feasts were legendary and whose members wore a medal suspended on a blue ribbon. The expression “Cordon Bleu” is used today in the French language to designate an outstanding chef.

In 1895, journalist Marthe Distel introduced the weekly magazine, *La Cuisinière Cordon Bleu*; the school was opened shortly thereafter, and the international reputation of LE CORDON BLEU spread so rapidly that by 1927 the Daily Mail of London referred to the Cordon Bleu as a “Babel of Nationalities.”

Many great chefs have passed through the doors of LE CORDON BLEU. Most notable was Henri-Paul Pellaprat, author of *L'Art Culinaire Moderne*. Pellaprat taught at the school for 32 years, and helped Auguste Escoffier codify the French culinary arts as it is known and respected today.

In 1953, the success of LE CORDON BLEU London was assured when it was chosen to prepare a menu for the coronation of Queen Elizabeth II, for which the famous “Coronation Chicken” recipe was created.

World-renowned chefs such as Julia Child and Dione Lucas, and a number of other personalities, including French President Jacques Chirac and actor Dustin Hoffman, have enrolled in professional training programs or have taken gourmet courses at LE CORDON BLEU.

Welcome to Le Cordon Bleu

MORE THAN 100 YEARS OF TEACHING EXPERIENCE



LE CORDON BLEU has become one of the worldwide leaders in culinary and hospitality education. Our philosophy of achieving excellence through constant practice and refinement remains the same, even as we grow to meet the needs of the contemporary culinary and hospitality industries.

LE CORDON BLEU has evolved from a Parisian cooking school to an international network of culinary arts and hospitality institutes. We now have more than 27 schools in 15 countries that foster a unique multi-cultural environment with students coming from 75 nationalities.

Through our international faculty of Master Chefs, LE CORDON BLEU is dedicated to preserving and passing on the mastery and appreciation of the culinary arts. Our Master Chefs have all trained in the world's finest restaurants, hotels, and catering establishments, and they enrich our curriculum with their own regional and professional culinary traditions and experiences.

LE CORDON BLEU has combined innovation and creativity with tradition to offer a range of entrepreneurial Bachelors Degrees that focus on management in International Hotel and Resort, Restaurant and Catering, and Convention and Events as well as a Master's in Business Administration and a Master in Arts of Gastronomy.

Founded on a long tradition of excellence, LE CORDON BLEU's reputation has endured by actively keeping our courses up to date and industry relevant. With innovation and new technologies, LE CORDON BLEU constantly adapts its academic programs to the future needs of culinary, tourism and hospitality services through internal audits of quality control.

In addition to our gastronomy and management programs, LE CORDON BLEU has expanded its activities to include culinary publications, video cassettes, TV series, gourmet products and cooking equipment as well as table settings and French Country home accessories with its sister company, PIERRE DEUX.

LE CORDON BLEU has made a worldwide contribution to the continuance of the French "Art de Vivre" by preserving and developing the fundamentals of the culinary arts and hospitality industries through privileged partnerships with governments, universities and culinary associations.

We invite you to share our knowledge and passion for the hospitality industry and look forward to welcoming you on a journey of discovery that will last a lifetime.

Amitiés Gourmandes,

A handwritten signature in black ink that reads "André J. Cointreau". The signature is written in a cursive, flowing style.

André J. Cointreau
President

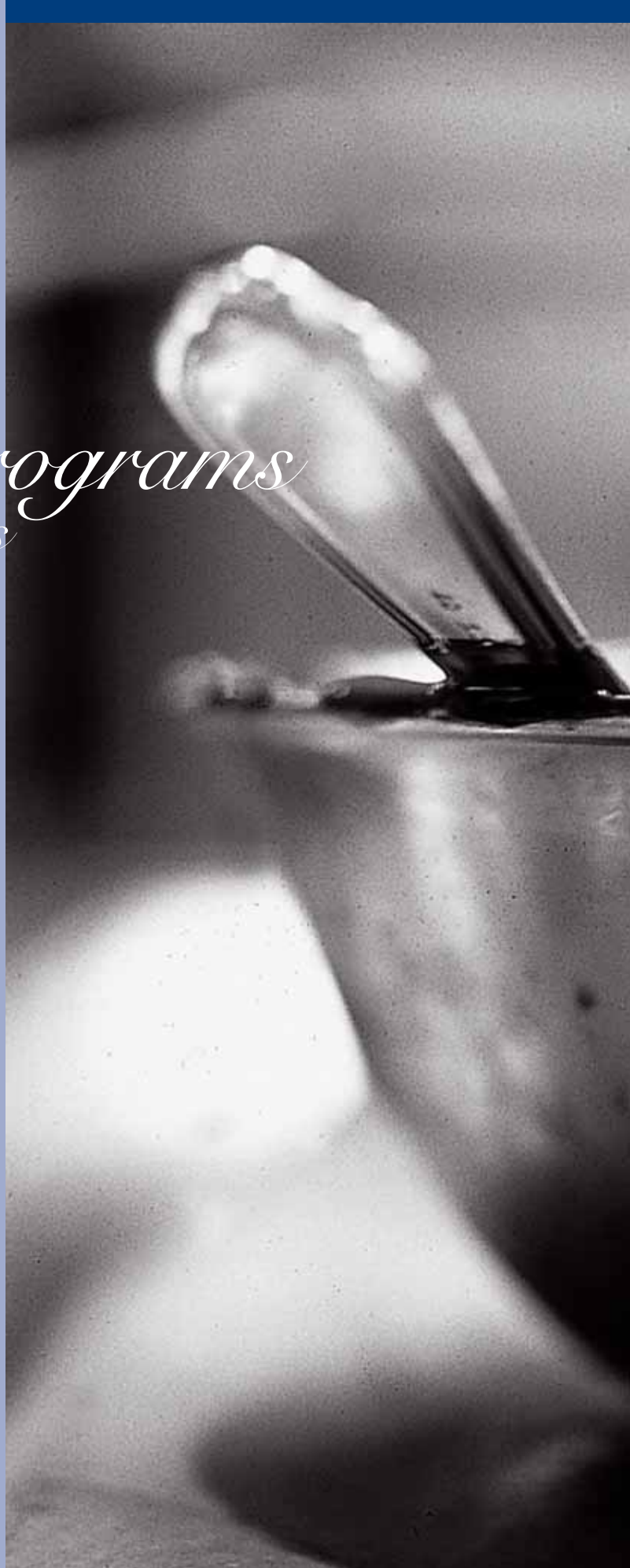


The Culinary Arts Programs Certificates & Diplômes

THERE IS A REASON
WHY LE CORDON
BLEU IS THE WORLD'S
MOST RENOWNED
CULINARY ARTS
INSTITUTE

For more than a century,
LE CORDON BLEU has enabled
aspiring culinary professionals to
turn their ambitions into reality.

Although many LE CORDON BLEU students already have some culinary experience, a large number come from various academic disciplines and professional backgrounds as diverse as banking, technology and the performing arts. Some are looking to start a new career, while others are looking to combine their interests or advance in their current occupation. Our students strive for successful careers in a wide variety of fields, including restaurant kitchens, catering, restaurant and hotel management, journalism, consulting, food service, food styling and education. The Grand Diplôme Program, the core of the LE CORDON BLEU curriculum, is considered to be the most intensive and comprehensive training in classic French cuisine and pastry techniques available today. No other institution offers as many practical hours in teaching kitchens, in which each student, under the guidance and supervision of a Chef, independently prepares one dish from start to finish. Our focus on mastering technical skills gives students the confidence and knowledge to apply what they have learned to any style of cuisine. Our alumni become part of a tradition of culinary excellence by earning the recognition of being a true "Cordon Bleu." Our graduates receive a diploma that is acknowledged worldwide; a passport for life that differentiates them from the crowd in a demanding and ever-changing industry.



The Cuisine Program

BASIC CUISINE “LEARNING YOUR SCALES”

The Basic Course is your preparatory course into the adventures of French cuisine. From the first day, you will be taught the basic skills from how to hold a knife properly, to peeling vegetables, to trussing a chicken.

As the term progresses, techniques are layered upon each other and become more complicated. The demonstrations become more menu oriented, incorporating aspects of organization, preparation, balance and timing.

If you are a more experienced student, this course allows you the opportunity to relearn as well as strengthen your existing skills. For the beginner, it lays the groundwork on which to build in the following terms.

INTERMEDIATE CUISINE “BUILDING CONFIDENCE”

The Intermediate Cuisine Course introduces you to the heart of French cuisine – classic French regional dishes that reflect and exemplify the applications of the techniques introduced in the Basic Course. You are exposed to the regional influences and the resulting recipes.

Through practice and repetition, you will begin to perform tasks with more ease and instinct, and demonstrations highlight various presentations from platter to plate.

Intermediate Cuisine emphasizes the importance of “mise en place,” understanding organization, production, and presentation.

SUPERIOR CUISINE “THE PLATE AS YOUR CANVAS”

The Superior Cuisine Course, which culminates in the Cuisine Diplôme, exposes you to the evolution of French cuisine today. Full menus demonstrated by the chefs are inspired by what can be found in the top kitchens today. Some recipes are original and some are contemporary interpretations of classics with which you are already familiar. The ingredients are richer and more refined, such as foie gras, truffles, and Champagne.

After spending the previous terms practicing French culinary skills, you are now encouraged to be more creative both in taste and presentation. The course culminates in the presentation of an original dish based on a mystery basket of ingredients.



The Pâtisserie Program

BASIC PÂTISSERIE “EDIBLE BUILDING BLOCKS”

The main ingredients in French pâtisserie are flour, butter, sugar, eggs and know-how. By learning their various combinations, properties, and applications, you will learn how to create la pâte sablée, le Saint Honoré, les éclairs, la génoise, le biscuit, and la pâte feuilletée, among others.

The demonstrations and practical classes will take you systematically and progressively through the basics of French pâtisserie. Techniques will reappear throughout the term in order to familiarize you with their various applications.

INTERMEDIATE PÂTISSERIE “PRACTICE MAKES PERFECT”

Like the Intermediate Cuisine Course, Intermediate Pâtisserie is based on practice and repetition. As you begin to master important techniques such as making a sponge or bavarian cream, you become more efficient, allowing for more time to devote to the decoration and presentation of your cakes. You are also introduced to the basics of chocolate making, such as tempering and dipping; and cooked sugar, such as caramel and nougatine.

SUPERIOR PÂTISSERIE “THE ICING ON THE CAKE”

The Superior Pâtisserie Course culminates in the Pâtisserie Diplôme and combines all the knowledge, techniques, and artistic skills of Basic and Intermediate and encourages you to personalize every piece of your work.

Superior Pâtisserie consists of three complementary parts: Restaurant Desserts and Entremets, Chocolate, and Decorative Sugarwork. Using a combination of demonstrations, practicals and workshops, you will be able to thoroughly understand the principles of each component.





BASIC BOULANGERIE

French breads are well known all over the world, but not everybody is familiar with the recipes. The main ingredient in French breads is flour.

You will learn about various flour types, their properties, combinations and applications, and the production methods used to bake different breads. The demonstrations and practical sessions will lead you step-by-step through the basics of French breads.

ADVANCED BOULANGERIE

The ancient bakery and breads from around the world are presented along with the usage of natural yeast (levure naturel). Production of bread from beer, cider and macerated fruits is also studied along with the usage of bio flour with various seeds.

Specialized Programs

EACH OF OUR INTERNATIONAL SCHOOLS OFFERS A MENU OF OPTIONS

Beyond our Classic Cycle Program, LE CORDON BLEU also offers courses for

those with limited timetables. Each of our international schools offers a menu of options that appeal to professionals and enthusiasts of all levels and interests, from individuals to groups. Whether you are an advanced gourmet, an experienced professional or a passionate beginner, LE CORDON BLEU has something to suit you.

DAILY DEMONSTRATIONS

Experience a little of what it feels like to be a student of the culinary arts! Join our students in watching our Master Chefs prepare a full menu or selection of dishes, explaining step by step as they go. Daily demonstrations, an integral part our Classic Cycle program, are open to the public on a space available basis. Demonstrations conclude with a tasting of the dishes and a lively exchange between the chef and the students!

EVENING DEMONSTRATIONS, CHEF'S SECRETS

Conclude a busy day by attending a demonstration given by one of our Master Chefs. Relax with the smells and sounds of a full menu being prepared and make your way home with the taste still on your palate and the recipes in your hands to recreate your meal for friends and family.



FOOD AND WINE PAIRING DEMONSTRATIONS

Enjoy a lively cuisine demonstration by a LE CORDON BLEU Chef in a relaxed and friendly setting. Develop your talent and taste buds for successful food and wine pairings as you savor a variety of dishes and wines while a mini wine lecture is given by a LE CORDON BLEU wine expert.

LE CORDON BLEU PROFESSIONAL PROGRAMS

LE CORDON BLEU Professional Certificates are continuing education programs ideal for those looking to perfect and learn new techniques and discover new products, textures and technologies. Topics include, but are not limited to, World Cuisine, Mediterranean Cuisine, Molecular Cuisine, Sugar Work, and Chocolate Work.

Full-day Classes

WORKSHOPS

These hands-on classes take you directly into one of our specially equipped kitchens where participants work step by step with one of our master chefs. Subjects covered in workshops will vary from school to school but may include: Viennoiseries, Chocolates, Tartes, Foie Gras, Sauces, and Bread Baking.

DEMONSTRATIONS FOLLOWED BY HANDS-ON PRACTICALS

Experience our time-tested teaching methodology of demonstration followed by hands-on practical. Start the day by watching one of our Master Chefs prepare a full cuisine menu or a selection of pastries. Afterwards, you will prepare one of the recipes under the supervision of the chef. All ingredients and equipment are provided, and you are free to take your day's work home to share with friends and family.



MARKET TOUR AND DEMONSTRATION

Visit a local market with one of our chefs and learn about the changing bounty of the seasons. You will discover the secrets of selecting the highest quality fruits and vegetables as well as learning the best ways to take advantage of their flavors. Following the tour, the chef will present a demonstration using the fresh seasonal ingredients from the market.

Three-day to Four-week Courses

TRADITIONAL BREAD BAKING AND VIENNOISERIE

Learn the secrets of crusty baguettes and rich sweet breads! This course immerses you in the warm, floury world of the baker. Learn the techniques and traditional processes for making fresh breads and rolls found in typical French boulangeries. The chef will show you the proper use of fresh yeast, the different types and qualities of flour, and the various stages of bread-making. Finish the day by sampling your day's work fresh from the oven!

FRENCH REGIONAL CUISINE

Explore the rich traditions of France's different regions from the comfort of our specially equipped demonstration rooms. Each day begins with the demonstration of a menu featuring traditional dishes from different regions such as Provence,

Alsace, Burgundy and Normandy. After a tasting and discussion, participants will join the chef in one of our kitchens to prepare one of the dishes themselves! The chef will guide you through the proper use of your tools to the final presentation on the plate.

CATERING – BUFFET TECHNIQUES

Designed for the professional and enthusiast alike, this program introduces participants to the practical and culinary aspects of catering, focusing specifically on buffet preparation. This intensive course consists of demonstrations and practical classes, workshops, and special presentations on decoration and service. The course concludes with the actual presentation of a full buffet for friends and families as well as VIP guests from the industry. The length of the course will vary from location to location.

CONTINUING EDUCATION COURSES

LE CORDON BLEU prides itself on offering specialized programs for industry professionals and LE CORDON BLEU graduates. Topics include Ice Carving, Sculpture, Plate/Platter Presentation, Garde Manger, Pastillage, Sugar Work, and Chocolate Work.

WINE AND SPIRITS PROGRAM

In recognition of the rapidly growing interest in wines and spirits, LE CORDON BLEU offers wine classes as an essential adjunct to its courses in the culinary arts. Our programs are designed to make the more technical aspects of wine knowledge easily accessible to the general public and to our culinary graduates entering the food industry. Using the same approach as our culinary courses, LE CORDON BLEU offers wine courses at three levels, Basic, Intermediate and Superior. Some locations may also include study trips. All classes conclude with a tasting of several wines, selected for their quality and for the characteristics which make them representative of their country, region, type or vintage.

MARRIAGE OF WINE AND FOOD

This very practical investigation of a complex subject is designed to help participants understand the process of choosing appropriate wines for their personal or professional purposes. Pairing wine and food successfully requires knowledge of both subjects as well as an awareness of the impact of pairing flavors, textures, tastes, and temperatures.



Bachelor of Business Degrees

DESIGNED TO MEET TOMORROW'S CHALLENGES

LE CORDON BLEU Bachelor Degrees are for those with the driving ambition to be the best. Graduates work in many different areas, such as resort management, convention management, sales and marketing, food and beverage departments, banqueting, restaurant business consultancy, finance, and human resources. These are all creative, high-paying 'lifestyle' jobs providing opportunity to travel the world.

These degree programs have the prestigious stamp of LE CORDON BLEU, blending rich European tradition with the fast pace of the 21st Century. This means a perfect mix of academic and practical application offered in facilities that are second-to-none. Industry placement in top establishments is also an important element of our programs.

A LE CORDON BLEU Bachelor of Business Degree is a key to achieving success at the corporate level in the international hospitality and tourism industries, and provides recipients with the following:

- A high level of academic rigor, recognized internationally by the tourism and hospitality industries;
- Hospitality management education and training in the critical fields of business finance, sales and marketing, information technology, and human resource management;
- A global understanding of the factors that influence the hospitality and tourism industry, particularly as they relate to the specialized degree undertaken by our students.





LE CORDON BLEU is proud to offer Bachelor of Business programs in International Hotel and Resort Management, International Restaurant and Catering Management, and International Convention and Event Management. These unique international business management programs prepare graduates for senior management positions in international hotels, resorts, restaurants, and convention businesses; and in international hospitality, corporate management, and consultancy.

THE BACHELOR OF BUSINESS IN INTERNATIONAL RESTAURANT & CATERING MANAGEMENT

This intensive bachelor program focuses on preparing students for careers at the senior management level in the restaurant business, food and beverage consultancies, marketing, and restaurant and event management. The study has a particular emphasis on the areas of premises catering, airline, and institutional catering. However, the area of professional training in the art of food and wine combinations, evaluations, and techniques are of equal importance.

THE BACHELOR OF BUSINESS IN INTERNATIONAL HOTEL & RESORT MANAGEMENT

This program extends traditional studies in hotel management by exploring the areas of offshore resort management, eco-tourism management, the socio-economic impact on a host environment, energy management issues in remote locations, facilities and property management, and consumer behavior.

THE BACHELOR OF BUSINESS IN INTERNATIONAL CONVENTION & EVENT MANAGEMENT

This is a specialized bachelor degree designed to address the burgeoning demand for professional managers in the area of convention and event management. This degree explores the contemporary trends influencing the social and economic impact of events, and the methods managers can use to manage and generate event ideas that cater to industry demand.

Master's Programs

directory of services



TRAINING INDUSTRY LEADERS

Our Master's Programs have been developed for industry professionals seeking careers in management at executive levels within the international hotel, restaurant, and meeting industries.

Every aspect of LE CORDON BLEU's Master's Programs has been created around the hospitality industry. The programs provide high potential professionals with greatly expanded knowledge, strong decision-making capabilities, team skills, and a rich global perspective. It offers high-level executives looking to advance their careers the opportunity to develop the innovative management skills and creative thinking that today's international hotel, resort, hospitality and restaurant businesses demand.



MASTER OF BUSINESS ADMINISTRATION IN INTERNATIONAL HOTEL AND RESTAURANT MANAGEMENT

LE CORDON BLEU's Master's of Business Administration in International Hotel and Restaurant Management is different from other MBA's in that every aspect of the program is created around the particulars of the hospitality industry. This means a program specifically designed to prepare graduates of this program to be the future managers and leaders of international hotels and resorts, hospitality, and restaurant businesses.

MASTER OF INTERNATIONAL HOSPITALITY MANAGEMENT

The Master's of International Hospitality Management is focused on developing general management and leadership capabilities immersed in a rich global perspective. Such emphasis is designed to fast track international careers. The two-year Master's award includes a six month internship program. LE CORDON BLEU Graduate Certificate in International Hospitality Management is nested within this program and provides students basic post-graduate knowledge so that managers are able to position themselves for potential advancement.

MASTER OF INTERNATIONAL MEETINGS INDUSTRY MANAGEMENT

LE CORDON BLEU's Master's of International Meetings Industry Management is the only qualification of its kind. It can be achieved from anywhere in the world online. Sound knowledge, strong decision making capabilities and team skills within the program will have graduates a step ahead of the changes occurring in the sector on a global scale.

Delivered entirely on line through one of Australia's finest universities, it has been developed in conjunction with LE CORDON BLEU's and the International Congress and Convention Association (ICCA).

LE CORDON BLEU MASTER OF ARTS IN GASTRONOMY

The Master of Arts in Gastronomy program has been developed for individuals passionate about the study of gastronomy, and for professionals seeking related careers in hospitality, media, or tourism. Sensuality and intellect combine in this exciting program, which covers gastronomy as a practice and as a field of study. Topics of focus range across culinary history, food and its symbolism, the 20th Century, restaurants and menus, and food in art, literature and film.

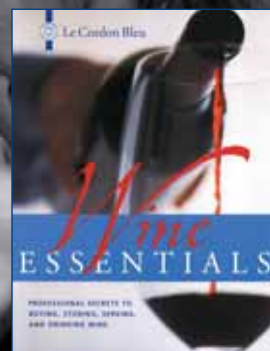
English Language Program

AN ACADEMIC LEVEL-BRIDGING COURSE

LE CORDON BLEU'S English Language Program is an

academic level-bridging course designed to prepare students for entry into LE CORDON BLEU Culinary or Business Management programs. This language course is a comprehensive preparation program for academic study and provides students with a practical hands-on approach that requires students to learn terminology specific to the hospitality environment.

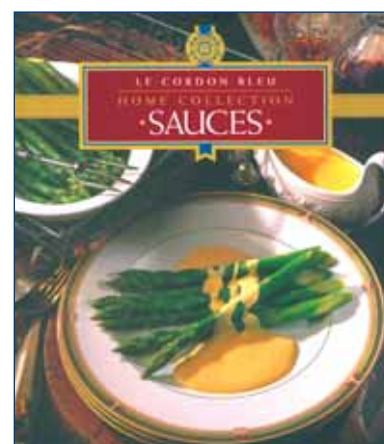
The course includes group discussions, activities, research and project-based work, and an introduction to hospitality practices through language and communication skills covering all four macro skills – reading, writing, listening and speaking. In addition, students will undertake research projects in order to practice and consolidate the language knowledge and skills they have acquired during the course.





TEMPTING PUBLICATIONS

LE CORDON BLEU supports continuous learning with a range of culinary publications – many of which have received wide-spread acclaim. Many of them have received widespread acclaim. For example, *Wine Essentials* was awarded the 2001 bronze medal at the Jacob's Creek World Food Media Awards and the Gourmand World Cookbook Awards. Moreover, the celebrated collection, *LE CORDON BLEU Home Collection*, has been translated into 17 languages with more than 6.5 millions copies sold worldwide. Similarly, *Le Rêve de Sabrina* (Sabrina's Dream), is the only general cookbook series published in Korean and Chinese. In addition to their wide public success, certain LE CORDON BLEU books, such as *Professional Cooking* and *Professional Baking*, have become the official textbooks of the American culinary educational system.



DELECTABLE PROMOTIONS

LE CORDON BLEU is involved in more than 60 culinary festivals and promotions worldwide each year. We collaborate with various professional organizations, such as the International Congress & Convention Association/IMEX, the National Association of Speciality Food Trade, the International Council on Hotel, Restaurant and Institutional Education, the International Association of Culinary Professionals (IACP), the Canadian Federation of Chefs and Cooks, Toques Blanches, Maître Cuisinier de France, l'Académie Culinaire de France, and the Confrérie de la Chaîne des Rôtisseurs, to advance our mutual goal of promoting excellence in the culinary and hospitality industries.

BLENDING RESOURCES

Now in its second century of culinary excellence, LE CORDON BLEU continues to be an active and vital member of the international business and culinary communities. We are continuing to diversify our products and services with an emphasis on innovation in culinary education and training worldwide.

We are proud to have privileged relationships with several distinguished partners. Our partnership with Regent Seven Seas Cruises is one of the many unique venues in which our Master Chefs showcase their culinary talents. Regent's newest vessels, Seven Seas Mariner and Seven Seas Voyager, feature *Signatures*®, the first restaurants at sea to be directed by our Master Chefs, as well as the Culinary Academy at Sea, taught by guest LE CORDON BLEU Chefs. LE CORDON BLEU has also partnered with Wüsthof®, the premier knife manufacturer, to offer a line of innovatively designed forged knives with the Wüsthof® stamp of excellence.

A number of bakeries, cafes, bistros and restaurants in Australia, Korea and Japan have been opened by LE CORDON BLEU to introduce French cuisine and tradition to these communities.

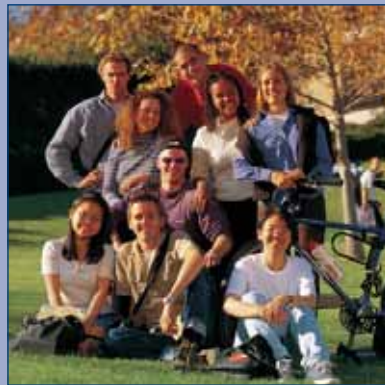
CULINARY PRODUCTS

LE CORDON BLEU also offers an array of products that include culinary tools and accessories, uniforms, videos and tableware. Our products have received recognition and awards for their excellence from such establishments as the National Association of the Specialty Foods Trade (USA). LE CORDON BLEU Culinary Products are also available on line at www.cordonbleu.com

PIERRE DEUX[®]
FRENCH COUNTRY

Pierre Deux, the sister company of LE CORDON BLEU, is the eminent purveyor of elegant French Country home décor in the United States and Tokyo. For more information, please visit www.pierredeux.com





Schools

LOCATION	CULINARY	MANAGEMENT
Paris	★	★
London	★	
Ottawa	★	
Mexico	★	★
Adelaide		★
Sydney	★	
Japan	★	★
Seoul	★	★
Spain		★
Lebanon		★



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