



WELCOMED IN
THE WORLD'S
FINEST KITCHENS



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LE CORDON BLEU OTTAWA CULINARY ARTS INSTITUTE

YOUR ENTRÉE INTO THE EXCITING WORLD OF PROFESSIONAL CUISINE



Study with us, and you will be immersed in a rich tradition that stretches back over a century—and a reputation for culinary excellence that will serve you in your career for decades to come. LE CORDON BLEU OTTAWA Culinary Arts Institute is among the premier facilities of our world-renowned international network of culinary schools. Here we offer a curriculum that constantly evolves in step with modern tastes and a changing industry. Our programs are taught by our Master Chefs, delivering rigorous courses featuring hands-on learning. All in a state-of-the-art facility located in the heart of Ottawa, Canada's beautiful, cosmopolitan capital city. Join us, and enter the exciting scene of professional cuisine.

André J. Cointreau
President & CEO

PARIS | LONDON | OTTAWA | JAPAN | USA | AUSTRALIA | PERU | KOREA | LEBANON | MEXICO | THAILAND | MADRID | AMSTERDAM

OPENING KITCHEN DOORS EVERYWHERE

Earn your diploma from LE CORDON BLEU OTTAWA Culinary Arts Institute, and you will be welcomed in the world's finest kitchens. Chefs, restaurant owners and gourmands everywhere recognize LE CORDON BLEU for superior standards of excellence in the culinary arts—and hold our graduates in the highest regard. Those who have earned a diploma from LE CORDON BLEU OTTAWA Culinary Arts Institute are now rising and established culinary stars at home and abroad. If this is what you crave, you have come to the right place.

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Classmates today, invaluable contacts for life.

LE CORDON BLEU LEARNING WAY

LE CORDON BLEU is globally recognized for offering the most intensive and comprehensive training in classic French culinary techniques. Our programs are developed and taught by our Master Chefs, many of whom come to us with extensive catering, kitchen and top-hotel and Michelin-star restaurant experience—and have won prestigious culinary awards in France and around the world. They lead by example, providing more hours of individual hands-on instruction than you will experience at any other culinary institute. Under our Master Chef's personal guidance, you will create dishes from start to finish. Once you have learned all of the technical skills, you will be encouraged to experiment and develop your own signature style.

DEMONSTRATION CLASSES

Demonstration classes are an integral component of learning the proper techniques. These sessions are staged in our specially designed and professionally equipped kitchens. Overhead mirrors, flat screen monitors and audio systems provide students with a chef's eye view of techniques as they are being performed.

During the demonstration class, the Chef prepares several recipes. You are required to take detailed notes throughout, to record the Chef's explanations and to make your own observations.

After class, you will have an opportunity to sample dishes prepared. This is an important part of the learning process as you develop your palate.

HANDS-ON PRACTICAL CLASSES

For our renowned hands-on practical classes, you will have your own workstation in our teaching kitchens to prepare a dish you observed in the demonstration class.

With your basket of ingredients, you will be responsible for the preparation of your recipe(s) and ensuring that the techniques seen during the demonstration have been assimilated and understood.

With a maximum Master Chef-to-student ratio of one-to-fifteen, practical classes maximize the one-on-one learning experience.

Your work will be evaluated at the end of each class and you will take your creations home to enjoy at your leisure and to share with family and friends.

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State-of-the-art demonstration classrooms let you learn by observing our Master Chefs at work.



Under the guidance of a Master Chef, you will learn how to create dishes from preparation to plating and presentation.



I chose LE CORDON BLEU OTTAWA due to its renowned international reputation, intensive programming and high-calibre Chef Instructors. It enabled me to begin my career in the Ottawa fine dining scene which, in turn, led to my discovery by a local television production company—Knight Enterprises. I am now an on-air prep chef for the television series Road Grill and get to spend my summers travelling and cooking outdoors for live audiences. I had always wanted to be involved in food television and within three years of graduating from LE CORDON BLEU I was able to achieve that dream.



Jenna Durling | Le Grand Diplôme Le Cordon Bleu, Ottawa 2005



After I graduated LE CORDON BLEU OTTAWA, I worked in various positions including demi chef de partie, chef de partie, garde manger, pastry assistant and line cook. I've worked in Montreal, Gatineau, Spain, Venezuela, Mexico and Bahamas. I am Executive Chef for The One & Only Ocean Club Bahamas, an exclusive five-star hotel and favourite spot for the rich and famous.

Angel Ramirez Betancourt | Le Grand Diplôme Le Cordon Bleu, Ottawa 2004



LE CORDON BLEU OTTAWA Culinary Arts Institute added knowledge and technique to my passion for cooking. I learned to respect all the culinary techniques, building my own at the end. The reputation of the school all over the world definitely opened doors for me. Every country where I have applied for a job recognized Le Grand Diplôme Cordon Bleu.

Laura Samford | Le Grand Diplôme Le Cordon Bleu, Ottawa 2007



I believe in education and pursuing your dreams. My experience with LE CORDON BLEU OTTAWA Culinary Arts Institute has proven to me that they are committed to preparing their students for today's growing market. I have Cordon Bleu grads in my kitchen and would hire another in a second!

Executive Chef, Le Café Restaurant
National Arts Centre, Ottawa | **Michael Blackie**



When seeking help for events at 24 Sussex, I always keep students from LE CORDON BLEU cooking school near the top of my list. Their outstanding reputation is well deserved. For my part, I appreciate the maturity that LE CORDON BLEU students always show in the kitchen. These students are not only well cultured and dedicated to the details of their education; they also always impress me in how they take their training in French cuisine to heart by showing the proper respect for the kitchen.

Executive Chef,
Prime Minister's Residence | **Oliver Bartsch**



LE CORDON BLEU OTTAWA CULINARY ARTS INSTITUTE



LE CORDON BLEU DIPLOMA & CERTIFICATE PROGRAMS

LE GRAND DIPLÔME PROFESSIONNEL LE CORDON BLEU

LE CORDON BLEU OTTAWA is pleased to be the first Le Cordon Bleu school in the world to offer LE GRAND DIPLÔME PROFESSIONNEL. This Intensive, integrated 10-month cuisine and pastry program is for those serious about pursuing a career as a professional chef. Through four progressive levels of learning and hands-on training, the program will teach you how to master culinary techniques while imparting extensive knowledge of culinary theory and providing specialized training required of today's top chefs.

LEVEL 1

This 11-week level introduces the basics of professional cuisine and pâtisserie. Practical cuisine classes include: vegetable and grain preparation, cooking and use in garniture; stock sauces and potages; and classic cooking techniques. Pâtisserie classes cover the selection and use of basic ingredients, sauces, custards, pie dough, biscuits, meringue, viennoiserie, and cake preparation. Also included are 40 hours of food preparation theory, First Aid CPR and training for Hazard Analysis Critical Control Points (HACCP) certification.

LEVEL 2

Eleven weeks in total, this level includes six weeks in cuisine and four in pâtisserie. Students learn the roles and responsibilities of a chef in a kitchen brigade, butchery, *charcuteries* and *garde-manger*, and focus on typical French dishes from different regions of the country. The pâtisserie segment covers chocolate, buffet desserts, as well as boutique and restaurant pastries. Theory classes explore food history and geography, nutrition, hot and cold desserts and chocolate, plus – menu creation, food cost control, and wine service. This level also includes responsible alcoholic beverage service (Smart Serve) certification.

LEVEL 3

The 3-month practicum/internship enables students to apply what they've learned in a professional teaching kitchen and restaurant. Students spend one week at the front of the house, four weeks in pâtisserie and six weeks in cuisine. Students are required to complete both a mid-term and final report in order to continue.

LEVEL 4

Entering this 5-week level, students advance their knowledge and technical skills toward the mastery of fine culinary preparation and presentation. Practical cuisine classes focus on presentation skills, flavour and plate composition, and the use of seasonal produce. The pâtisserie segment covers modern dessert creation and preparation of sugar showpieces. Theory classes explore the art of presentation and architecture of sugar showpieces, wine and food pairing, desserts throughout history, communications, and culinary trends.



LE CORDON BLEU CERTIFICATE AND DIPLOMA PROGRAMS

Le Cordon Bleu Certificate Programs are 3-month cuisine or pâtisserie courses that lead to a certificate and a higher level of study within each discipline. These programs provide students with a more flexible way to earn LE GRAND DIPLÔME LE CORDON BLEU than the concentrated PROFESSIONNEL program. By successfully completing all three levels of both cuisine and pâtisserie—whether over 9 or 18 months—students who follow this route also earn LE GRAND DIPLÔME LE CORDON BLEU. These programs are also ideal for students who wish to pursue only one of the two disciplines to its highest level of learning. Students may also qualify for LE DIPLÔME DE CUISINE or LE DIPLÔME DE PÂTISSERIE by completing all three certificates (Basic, Intermediate and Superior).



CERTIFICATE PROGRAMS			➤	DIPLÔME	➤	GRAND DIPLÔME
Basic Cuisine <i>3 months</i>	Intermediate Cuisine <i>3 months</i>	Superior Cuisine <i>3 months</i>		Diplôme de Cuisine Le Cordon Bleu <i>9 months</i>		Grand Diplôme de Cuisine et de Pâtisserie Le Cordon Bleu <i>9 months / 18 months</i>
Basic Pâtisserie <i>3 months</i>	Intermediate Pâtisserie <i>3 months</i>	Superior Pâtisserie <i>3 months</i>	➤	Diplôme de Pâtisserie Le Cordon Bleu <i>9 months</i>		

CUISINE CERTIFICATE PROGRAMS

BASIC CUISINE Certificat de Cuisine de Base

A comprehensive introduction to French cuisine providing classic cuisine skills and techniques—knife handling and care, hygiene and sanitation, classic knife cuts, cooking methods, food preparation, mise-en-place, palate training, and culinary terminology.

INTERMEDIATE CUISINE Certificat de Cuisine Intermédiaire

An in-depth study of French regional cuisines, ingredients, classifications and origins including seasonings and flavour appreciation along with advanced techniques in butchery, organization, food costing, production, and plate presentation.

SUPERIOR CUISINE Certificat de Cuisine Supérieur

The current evolution of French techniques and the mastery of classic and contemporary cuisine includes precision and speed in the kitchen, refined and luxury products, recipe development and menu design, seasonal and market influences as well as an introduction to restaurant operations.

PÂTISSERIE CERTIFICATE PROGRAMS

BASIC PÂTISSERIE Certificat de Pâtisserie de Base

Introduction to the essentials of creating fine French pastry with flour, butter, sugar, eggs—and panache! Includes classic techniques of applying and combining these ingredients into a rich diversity of pastries and doughs—pâte sablée, pâte feuilletée, and pâte à choux.

INTERMEDIATE PÂTISSERIE Certificat de Pâtisserie Intermédiaire

Develops artistic and decorative skills for both classical and contemporary presentations, while widening the dessert repertoire to include bavarian creams and mousses, chocolate hand-tempering and hand-dipping, caramel and nougatine, and miniaturization.

SUPERIOR PÂTISSERIE Certificat de Pâtisserie Supérieur

Combine the knowledge and artistic skills learned in Basic and Intermediate while perfecting skills through personal interpretation and creativity by focusing on fine decorative work in hot and cold restaurant desserts, chocolate showpieces, and sugar work as well as an introduction to restaurant operations.



The Campus

LE CORDON BLEU OTTAWA Culinary Arts Institute is located in Ottawa's Sandy Hill neighbourhood. Surrounded by embassies, stately homes, and scenic parkland overlooking the Rideau River, it is also conveniently located near the heart of the city, minutes from shopping and entertainment. Formerly a private club, the Institute was transformed by LE CORDON BLEU into a modern, state-of-the-art facility for learning. Specially designed demonstration kitchens give you a close-up view of Master Chefs using the techniques that you will come to learn.



The Faculty

Learning LE CORDON BLEU way means observing, listening and doing. Our Master Chefs bring years of experience to the table from all corners of the globe and expect the highest of standards from their students.



OTTAWA



THE IMPRESSIVE YET INTIMATE NATIONAL CAPITAL

Landmark capital sights and celebrations, a wealth of cultural attractions and treasures, a beautiful natural setting—all wrapped up in a relaxed urban vibe... Ottawa is unique among Canadian cities and capitals, a place of surprising contrasts and extraordinary experiences. A bilingual city with a multicultural population—including embassy representatives from around the globe—Ottawa offers all the cultural attractions and diversions expected in a world capital, but in a more intimate and comfortable setting. Famous national landmarks dot the cityscape, including Parliament Hill, the seat of Canada's federal government and setting for national celebrations. The Rideau Canal, a UNESCO World Heritage Site, winds through the heart of Ottawa, becoming the world's longest skateway in winter, and a waterway filled with sightseeing cruises, boaters, canoeists and kayakers in summer.

Rich in cultural treasures and attractions, Ottawa is home to numerous national museums and galleries, the National Arts Centre and other local theatres and venues, and seasonal festivals year round. It is also ideal for those who enjoy outdoor pursuits, such as cycling and boating in summer, and skiing and skating in winter. Surprisingly intimate, with a very walkable downtown, Ottawa is an urban setting that is relaxed, friendly and welcoming. The city boasts two international universities, and the historic ByWard Market, not far from LE CORDON BLEU, is favoured by residents and visitors alike.

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AFTER GRADUATION

Graduate from LE CORDON BLEU OTTAWA Culinary Arts Institute and you will have the skills, knowledge and culinary expertise that will open kitchen doors worldwide. Our Master Chefs call on their vast networks of contacts to assist our graduates in finding unpaid internships in the finest restaurants and hotels around the world. After your apprenticeship, you will be ready to pursue your own career and make your own mark.

NEXT STEPS

What comes next? To find out more about your future at LE CORDON BLEU OTTAWA Culinary Arts Institute visit our website, www.lcbottawa.com, speak to an Admissions Officer, attend a demonstration class, or schedule a tour.



Since graduating from LE CORDON BLEU Ottawa, I've gone from cruise ships as assistant cook, to restaurant manager, sous chef, executive chef in New York, Macau, Budapest, and Mexico City. I am currently Food & Beverage manager.

Juan Pablo Islas Salazar | Le Grand Diplome Le Cordon Bleu, Ottawa 2001

