



LE CORDON BLEU®

OTTAWA



Master the Techniques



Your Culinary Journey Awaits...

André J. Cointreau
President,
Le Cordon Bleu



Welcome to Le Cordon Bleu, one of the world's leading schools for teaching classical culinary, food, wine, restaurant, hotel and management education, founded in Paris in 1895.

Over the last century, Le Cordon Bleu developed a reputation for maintaining the highest standards of culinary excellence. Every year, over 20,000 students from more than 70 countries are trained in Le Cordon Bleu institutes, which operate approximately 50 campuses in more than 20 countries with 118 years of experience and heritage being shared across such prestigious locations as Paris, London, Tokyo, Ottawa, Shanghai and Sydney. Le Cordon Bleu has also developed many different programs including culinary arts as well as professional hospitality management through the Le Cordon Bleu undergraduate and postgraduate program.

We invite you to share our knowledge and passion for the culinary arts, hospitality and management education and look forward to leading you on a journey of discovery that will last a lifetime.



Discover the History of Le Cordon Bleu

Le Cordon Bleu continues to be the world's largest international culinary educator, located in over 20 countries across the globe with continued plans for global expansion.

In **1578**, King Henry III of France established the Order of the Holy Spirit. The knights of this order were identified by a gold cross hanging from a blue ribbon which they wore around their neck. The Order of the Holy Spirit, which existed for 250 years, was the most prestigious French Royal order, and its knights were often referred to as "Cordons Bleus". During their sumptuous meals, they set a high standard for fine dining. As a result, the expression "cordon bleu" did not take long to become synonymous with culinary excellence.

1895 French journalist Marthe Distel starts a culinary magazine, *La Cuisinière Cordon Bleu*.

1896 The first class is taught at Le Cordon Bleu Paris on January 14.

1897 Le Cordon Bleu Paris welcomes its first Russian student.

1905 Le Cordon Bleu Paris welcomes its first Japanese student.

1927 The London Daily Mail newspaper, dated November 16, describes a visit to Le Cordon Bleu Paris: "It's not unusual for as many as eight different nationalities to be represented in the classes".

1933 Rosemary Hume and Dione Lucas, who trained at Le Cordon Bleu Paris under the guidance of Chef Henri-Paul Pellaprat, open *L'Ecole du Petit Cordon Bleu* and the restaurant *Au Petit Cordon Bleu* in London.

1942 Dione Lucas opens Le Cordon Bleu School and Restaurant in New York. She also authors the bestseller *The Cordon Bleu Cook Book* and becomes the first woman to have a televised cooking show.

1948 Le Cordon Bleu is accredited by the Pentagon for the professional training of young GI's after their tour of duty. As a former member of the OSS, Julia Child qualifies and enrolls at Le Cordon Bleu Paris.

1953 Le Cordon Bleu London creates the dish Coronation Chicken, which is served to foreign dignitaries at the coronation luncheon of Her Majesty Queen Elizabeth II.

1954 The success of the Hollywood movie *Sabrina* directed by Billy Wilder, contributed to the growing notoriety of Le Cordon Bleu.

1984 The Cointreau family, descendants of the founding families of Rémy Martin and Cointreau liqueur, takes over the presidency of Le Cordon Bleu Paris, replacing Mrs. Elizabeth Brassart, director of the school since 1945.

1991 Le Cordon Bleu Japan opens in Tokyo and later in Kobe. It is known as "Little France in Japan".

1995 Le Cordon Bleu Paris celebrates its 100th anniversary as an ambassador of the culinary arts. For the first time ever, the Chinese authorities of the Shanghai District send chefs abroad for training at Le Cordon Bleu Paris.

1996 Le Cordon Bleu Sydney in Australia begins operations upon the request of the New South Wales government, and provides Chef training in preparation for the 2000 Olympic Games in Sydney.

2000 Le Cordon Bleu opens in downtown Ottawa.

2002 Le Cordon Bleu Korea and Le Cordon Bleu Mexico opened their doors to the first students.

2009 Le Cordon Bleu schools worldwide participate in the launch of the movie *Julie and Julia*.

2011 Le Cordon Bleu Madrid opens in partnership with Francisco de Vitoria University.

2012 Inauguration of the new Le Cordon Bleu London

2013 Le Cordon Bleu Istanbul opens in partnership with Özyegin University

Le Cordon Bleu continues to develop internationally and diversify its activities by broadening the selection of available programs, and establishing private and public partnerships.

Le Cordon Bleu Chefs

Le Cordon Bleu's faculty includes some of the best chefs in the world. From a variety of backgrounds, they dedicate themselves to sharing their knowledge and passion through their teaching of Le Cordon Bleu programs.

Some come from Michelin-starred restaurants and hotels, some from various industry positions and others are past restaurant owner-operators themselves. Whatever their backgrounds, they are committed to sharing their knowledge and passion with their students.



Teaching Methodology

French cooking techniques were originally codified by French Chefs more than a century ago and today remain almost unchanged. Le Cordon Bleu methodology is based on learning and understanding these cooking techniques through practice and discipline and is composed of demonstrations followed by practical classes. Once mastered, these techniques can be applied to any world cuisine.

Demonstration classes are held in specially equipped classrooms, allowing you to observe the Chef's techniques in detail. During the demonstrations, 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. Demonstrations also include a tasting, which enables you to develop your palate, a vital part of culinary training.

Hands-on practical classes are held in professional teaching kitchens and supervised by Le Cordon Bleu Chefs. You will prepare recipe(s) to ensure that the techniques seen during the



demonstration have been assimilated and understood. The number of students in a practical is limited to meet individual training needs. Your work is evaluated at the end of each class and you are free to take your creations home to enjoy at your leisure.

All classes at Le Cordon Bleu Ottawa are instructed in English.

Le Cordon Bleu Ottawa



Le Cordon Bleu Ottawa offers programs which are accredited by the Ministry of Training Colleges and Universities Ontario, and is an officially registered Private Career College in Ontario, Canada. Study with us and receive a recognized Canadian education as well as learning international skills that will last a lifetime.

Attending Le Cordon Bleu will allow you to develop your passion and skill under the direction and mentorship of some of the world's finest chefs. Your training includes varying combinations of our Chef Instructor demonstrations, seminars, workshops, as well as a significant amount of time dedicated to intensive hands-on practical sessions, providing a well-rounded balance of knowledge and skills required to succeed in today's competitive culinary industry. Throughout this process, you will receive continuous support, mentorship and assistance from the Chef Instructors and staff of Le Cordon Bleu Ottawa in pursuit of your culinary education goals.

As a graduate, you will emerge into an exciting culinary industry with an education and training from Le Cordon Bleu being your passport into some of the world's best kitchens! Chefs, restaurant owners and epicureans everywhere recognize Le Cordon Bleu and its programs for its superior standard of excellence in the culinary arts and hold our graduates in the highest regard. If a limitless career is what you seek, let the most recognized culinary school in the world be the first step into this incredible journey.

Our Programs

The Classic Cycle

Le Cordon Bleu Classic Cycle teaches students to master the classic French techniques of Cuisine and/or Pâtisserie in a unique and respected teaching methodology.

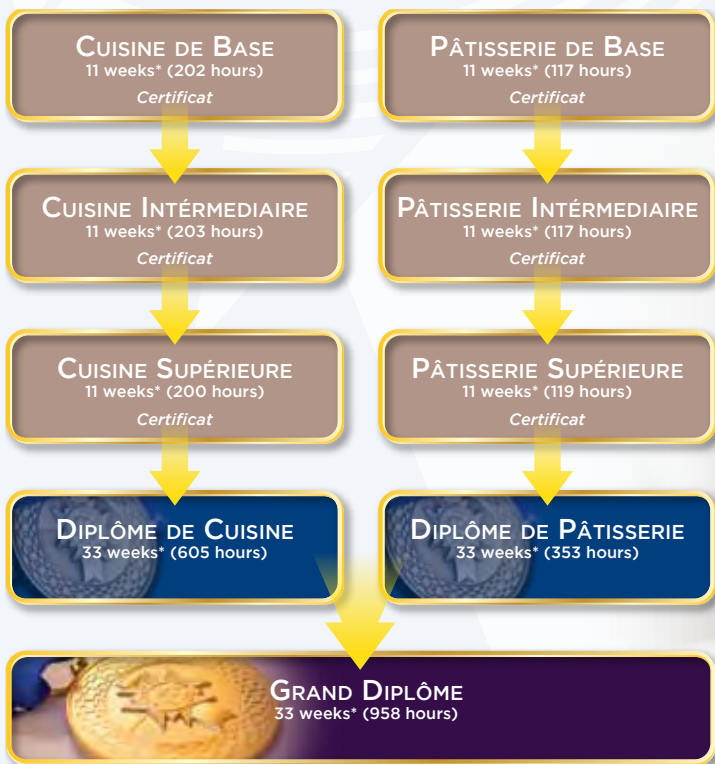
In either discipline of Cuisine or Pâtisserie, the Le Cordon Bleu curriculum consists of three different levels:

- Basic
- Intermediate
- Superior

Students who successfully complete all three levels will receive a Diploma in their given discipline.

A GRAND DIPLÔME® is awarded to those students who complete all levels in BOTH Cuisine and Pâtisserie and is highly acclaimed worldwide as a solid level of skill achievement in both disciplines.

Whether you seek a Diplôme de Cuisine, a Diplôme de Pâtisserie, or a GRAND DIPLÔME®, a complete culinary education can be yours in as little as 33 weeks.



*Includes exams

Boulangerie

Our newest program, Boulangerie, offers students intensive hands-on learning of the craft of this long standing tradition.

A Certificate is awarded to students who complete our Boulangerie program after 12 weeks of study.

CERTIFICAT DE BOULANGERIE DE BASE
12 weeks* (258 hours)

*Includes exams



Le Cordon Bleu Ottawa Culinary Arts Institute is registered as a private career college under the Private Career Colleges Act, 2005. Cuisine de Base, Cuisine Intermédiaire, Cuisine Supérieure, Diplôme de Cuisine, Pâtisserie de Base, Pâtisserie Intermédiaire, Pâtisserie Supérieure, Diplôme de Pâtisserie, GRAND DIPLÔME® and Boulangerie de Base are approved as vocational programs under the Private Career Colleges Act, 2005.

Student Testimonials



Gediminas Ciunys*
DIPLÔME DE CUISINE
2013

"This is the best culinary institute in the world"

Monica Timbal
GRAND DIPLÔME® 2013



"In pastry, I learned patience and artistry in making beautiful desserts. In cuisine, I learned teamwork and developed my creativity."

Nelson Lee Soriano
GRAND DIPLÔME® 2011



"We were taught the real world of cooking. Le Cordon Bleu expanded my knowledge and my passion for cooking and baking. Knowledge is power."

Sarah Fudge
DIPLÔME DE CUISINE 2013



"...that's the key to the Cordon Bleu experience — we have amazing Chefs who want to teach us everything they know — and we need only ask. We have the opportunity to learn that goes far beyond the demos, the practicals and the workshops."

Bryan Marcus Raja
GRAND DIPLÔME® 2010

"It's a once-in-a-lifetime experience — if you have passion for food, go for it!"

Leslie Yat Tung Wong
DIPLÔME DE PATISSERIE
2013



"I had worked with people who graduated from Le Cordon Bleu and learned that they had better skills and professionalism compared to others. For those who want to learn authentic French baking techniques, Le Cordon Bleu is the way to go! The experienced French Chefs have a way to train those who have no previous baking experience into skilful pastry chefs. It was always a dream for me to attend Le Cordon Bleu, now my dream came true!"

James Watt
GRAND DIPLÔME
PROFESSIONEL 2011



"The biggest thing you learn is organization. When you get in the kitchen, you're more efficient, you're more organized, everything comes out right and is done on time."



Saad Bahbahani*
GRAND DIPLÔME®
2014

"It's more than what I was expecting. Every day I learn something new. The chefs who teach me are beyond amazing. By just interacting with them on a daily basis, I have been gaining knowledge and great tips that are going to help me with my career in the future."

*Current student at time of print.

Classic Cycle

Diplôme de Cuisine

Cuisine de Base *Basic Cuisine*

The Basic Cuisine course introduces students to the fundamental elements of classical French cuisine. From proper knife handling techniques to classic cuts and basic stocks, students are taught the foundational elements of cuisine - techniques that can be applied to any world cuisine. As the term progresses, techniques are layered upon one another with increasing complexity, incorporating elements such as organization, preparation, balance and timing.

Course Module

- Introduction to French cuisine
- Knife handling and care
- Classic knife cuts
- Classic techniques
- Variations on cooking methods
- Food preparation and mise en place
- Palate training
- Commonly used French terms and definitions



Cuisine Intermédiaire *Intermediate Cuisine*

The Intermediate Cuisine course takes students through the fascinating study of French regional cuisines, ingredients and origins of recipes, as well as some of the most famous classic recipes from France. Through practice and repetition, students will begin to perform tasks with more ease while the Chef instructors highlight presentations for platters and plates.

Course Module

Prerequisite: Basic Cuisine

- Regional cuisines of France
- Product origins, influences on regional cuisine
- More advanced techniques
- Presentation of dishes
- Appreciation and adaption of flavours
- Regional flavours and classifications
- Butchery techniques



Cuisine Supérieure *Superior Cuisine*

The Superior Cuisine course focuses on mastering classic French techniques to produce contemporary cuisine. Students will develop their precision and speed in the kitchen, their knowledge of refined and luxury products, and their ability to adapt menus based on the season and product availability. Superior Cuisine students will also have an opportunity to develop, prepare and serve a menu in a simulated restaurant setting, providing a real-world experience in which to apply their knowledge and skills.

Course Module

Prerequisite: Intermediate Cuisine

- Mastery of classic and contemporary cuisine
- Precision and speed in the kitchen
- Refined and luxury products
- Presentation and decoration
- Recipe development and menu design
- Seasonal and market influences on cuisine
- Introduction to restaurant operations

Program Length:
33 weeks including exams

Classic Cycle

Diplôme de Pâtisserie

Pâtisserie de Base *Basic Pastry*

The Basic Pastry course is an introduction to the fundamentals of creating fine French pastry using essential elements such as flour, butter, sugar, eggs - and passion! Begin your mastery of the classic techniques, applying your knowledge and combining ingredients into a mélange of pastries, traditional desserts, cakes and doughs including Gâteau St. Honoré, brioche and pate à choux just to name a few.

Course Module

- Introduction to French pâtisserie
- Basic doughs and fillings
- Mousses, traditional desserts and cakes
- Classic techniques
- Basic decoration
- Masking and glaçage
- French pâtisserie terminology



Pâtisserie Intermédiaire *Intermediate Pastry*

The Intermediate Pastry course develops a student's artistic decorative skills for both classical and contemporary presentations, while broadening their dessert repertoires. Learn to prepare Bavarian creams and mousses, chocolate hand tempering and hand-dipping, caramel and nougatine, miniaturization and more.

Course Module

Prerequisite: Basic Pâtisserie

- Artistic and decorative skills
- Variations on restaurant desserts
- Miniaturization - petits fours
- Classic and contemporary presentation
- Bavarian creams and mousses
- Chocolate: hand-tempering and dipping
- Caramel and nougatine
- Introduction to sugar work



Pâtisserie Supérieure *Superior Pastry*

The Superior Pastry course ties together the knowledge and artistic skill discovered in the Basic and Intermediate courses. Students begin to perfect these skills through the development of their own personal interpretation and artistic creativity, focusing on fine decorative work in hot and cold desserts, chocolate showpieces and sugar work. Superior Pastry students will also have an opportunity to work in a simulated restaurant setting, providing a real-world experience in which to apply their knowledge and skills.

Course Module

Prerequisite: Intermediate Pâtisserie

- Dessert menus: soufflés, contemporary cakes, tartes, bûches
- Cold and hot restaurant desserts
- Decoration and presentation, flavour, aroma and spices
- Working with different chocolates
- Hand-dipped and moulded chocolates
- Sculpture and display in chocolate and sugar
- Sugar techniques: cooking, colouring and pulling
- Pulled sugar: flowers, ribbons
- Blown sugar: spheres, fruits, animals
- Pastillage

Program Length:
33 weeks including exams

Classic Cycle

GRAND DIPLÔME®

Our most comprehensive culinary education offered in Ottawa provides a solid level of skill and achievement in both Cuisine and Pâtisserie.

Pâtisserie de Base *Basic Pastry*

Course Module

- Introduction to French pâtisserie
- Basic doughs and fillings
- Mousses, traditional desserts and cakes
- Classic techniques
- Basic decoration
- Masking and glaçage
- French pâtisserie terminology

Pâtisserie Intermédiaire *Intermediate Pastry*

Course Module

Prerequisite: Basic Pâtisserie

- Artistic and decorative skills
- Variations on restaurant desserts
- Miniaturization - petits fours
- Classic and contemporary presentation
- Bavarian creams and mousses
- Chocolate: hand-tempering and dipping
- Caramel and nougatine
- Introduction to sugar work

Pâtisserie Supérieure *Superior Pastry*

Course Module

Prerequisite: Intermediate Pâtisserie

- Dessert menus: souffles, contemporary cakes, tartes, bûches
- Cold and hot restaurant desserts
- Decoration and presentation, flavour, aroma and spices
- Working with different chocolates
- Hand-dipped and moulded chocolates
- Sculpture and display in chocolate and sugar
- Sugar techniques: cooking, colouring and pulling
- Pulled sugar: flowers, ribbons
- Blown sugar: spheres, fruits, animals
- Pastillage

Cuisine de Base *Basic Cuisine*

Course Module

- Introduction to French cuisine
- Knife handling and care
- Classic knife cuts
- Classic techniques
- Variations on cooking methods
- Food preparation and mise en place
- Palate training
- Commonly used French terms and definitions

Cuisine Intermédiaire *Intermediate Cuisine*

Course Module

Prerequisite: Basic Cuisine

- Regional cuisines of France
- Product origins, influences on regional cuisine
- More advanced techniques
- Presentation of dishes
- Appreciation and adaption of flavours
- Regional flavours and classifications
- Butchery techniques

Cuisine Supérieure *Superior Cuisine*

Course Module

Prerequisite: Intermediate Cuisine

- Mastery of classic and contemporary cuisine
- Precision and speed in the kitchen
- Refined and luxury products
- Presentation and decoration
- Recipe development and menu design
- Seasonal and market influences on cuisine
- Introduction to restaurant operations

**Program Length:
33 weeks including exams**

Specialized Programs

Certificat de Boulangerie de Base

The art and craft of Boulangerie is a much-needed skill and this program provides an outlet to service the ever-increasing worldwide demand. As result, we have introduced a specialized program designed to focus on the skilled techniques of classical Boulangerie, mastered by the French so many years ago.

Course Module

- Bakery Theory, Food Hygiene and Safety
- Bakery overview
- Yeast doughs, fermentation and preparations
- Breakfast and Specialty Breads using laminated and rich doughs
- Artisan Breads and developing various starters and a wide variety of breads

Program Length:
12 weeks including exams



Rideau Canal in Winter



Canada Day

Living in Ottawa - A Canadian Experience

A History Of Peace

Canada is respected as one of the most peaceful nations in the world, with Ottawa being known as one of the SAFEST cities in Canada. With a population of 1 million residents, Ottawa prides itself on providing a very safe environment for all.

A Nation Of Diversity

Canada is known for the peaceful co-existence of many cultures. Over HALF of Canada's population is comprised of immigrants. Canada continues to welcome new immigrants every year to live in peaceful, cultural harmony. Canada is a friendly, welcoming nation with an exciting mosaic of cultural diversity and appreciates the exciting contributions that immigration provides our country.

A City Of Art & Culture

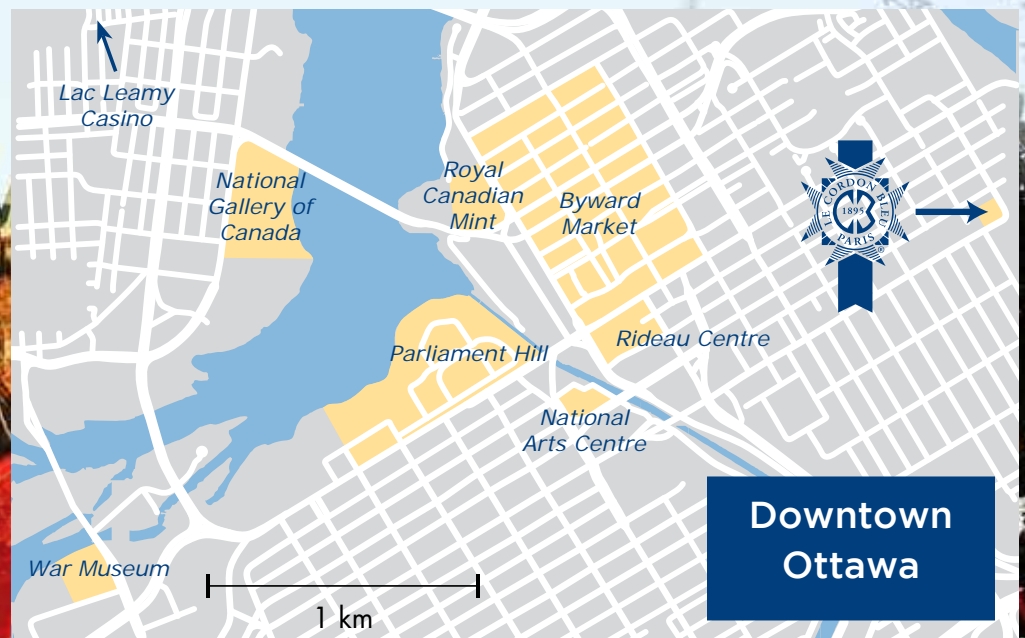
Ottawa is a city rich in history, art and culture.

There are more than 29 museums in the City of Ottawa to explore.

Ottawa has been the capital city of Canada since 1867. In the capital, Ottawa features the best of Canada's museums – The National Gallery showcasing fine art exhibitions, The Canadian War Museum which highlights Canada's contributions to missions around the world, The Museum of Civilization which provides insight into Canadian history and the Museum of Nature filled with Canada's rich natural history.

Ottawa offers several examples of stunning architecture, including the world famous skyline of the Parliament Buildings, the National Arts Centre and the over 100 year-old Chateau Laurier to name of a few.

The historic waterways of the Rideau Canal, a UNESCO World Heritage Site, traces Canada's military history using these historic waterways.



Living in Ottawa - A Canadian Experience

Bring On The Shopping!

Enjoy the vibrant urban oasis of the Byward Market, a pedestrian market centre in the heart of downtown. The "Market" offers year-round farmers' markets, specialty food shops, restaurants and nightlife, and fantastic unique retailers selling wares from jewellery to clothing to furniture. Just steps away, you will find the Rideau Centre, the city's premier downtown shopping complex featuring over 180 stores as well as Sussex Avenue featuring upscale retailers.

Life In The Neighbourhood

Ottawa has vibrant neighbourhoods where you can enjoy laid-back weekends featuring patio coffee shops, dining, shopping and recreation. Areas such as Westboro, The Glebe and Hintonburg provide endless opportunities for exploration.

Activities For Everyone!

With options like boating on the Ottawa River, skating the Rideau Canal, skiing in the Gatineaus, biking along the Rideau, golfing in one of several beautiful golf courses or horseback riding in the pretty countryside surrounding the Ottawa area, the opportunities for activities are endless in this beautiful part of the country.



City Of Festivals!

Ottawa hosts over 60 festivals each year including the world famous Winterlude winter celebration, Bluesfest, a summer music festival attracting world-class talent and, of course, the biggest celebration of Canada Day in the country, with over 100,000 people participating every year in downtown fun and events. Weekends are sure to be enjoyed in Ottawa with a long list of festivals celebrated throughout the year.

Living In Ottawa

Ottawa is a very affordable city when compared to other major international cities.

Basic living cost in Ottawa starts from \$800CDN per month, and can be lowered with shared occupancy. There is city-wide bus service and several bike paths to accommodate easy transportation. The campus is located downtown within easy access of several bus routes and major roadways.

There is something for everyone in Ottawa - from city to country, from summer to winter - the city never stops welcoming you.



Byward Market



Ottawa River



Rideau Canal



Ottawa Bluesfest



Ottawa Senators
Hockey Game



Graduation!



Fulton's
Sugar Camp



Winterlude
Fun! i



Sugar Project Sketch



Classmates!



Make a Wish Foundation

A student's life is more than "just school". It is an experience of our city, our culture, our country. Le Cordon Bleu Ottawa is dedicated to the full student experience and organizes many student events with a view to enjoying your time away from home, make great friends in the process and have fantastic Canadian experiences sure to be remembered! Past events include a horse-drawn carriage ride through a Sugar Bush, attending an Ottawa Senators Hockey Game, a wine-tasting tour through Prince Edward County, among many others!

Student Lounge



LCB Ottawa's 25th Anniversary



With a solid reputation within the City of Ottawa, Le Cordon Bleu participates in many events for which we offer student volunteer opportunities. From events at local embassies where you could rub elbows with the city's elite, to assisting local Chefs in their own kitchens, to preparing and/or serving food at charity fundraisers and other business or cultural events, sign up and volunteer and experience all the opportunities we have to offer!

The Application Process

Complete your Application Form

An Application Form can be provided by our Recruitment Representatives or downloaded online. The Application Form will provide a full list of supporting documentation that will be required to accompany the application in order to be considered and processed.

When to Apply?

It is recommended to apply a MINIMUM of 4-5 months prior to your preferred start date. This will provide the minimum amount of time to secure the appropriate Study Visa (for international students) as well as arrange housing needs.

Assessing your Application

Once we receive your application, required documentation and application fee, we will then assess whether you meet the entry requirements for the program you have selected. If your Application is approved, we will send you a Letter of Offer by email. You are required to accept the Letter of Offer in order to be registered. The Letter of Offer will also set out the dates, times and payment details of the program.

Payment Schedule

The payment schedule is regulated by the Ministry of Training Colleges and Universities, and is based on the student's citizenship/residency.

Canadian Residents	100% of the total fees payable are due six (6) weeks prior to course commencement date
International Students	25% of the total fees payable are due six (6) weeks prior to course commencement date 75% balance of the total fees payable are due on first day of class

Orientation

Orientation Sessions are normally held on the first day of class, or one day prior. Orientation is an opportunity to meet the Chef Instructors and Staff of Le Cordon Bleu and will provide an overview of all the services and activities that will be provided to you as a student of Le Cordon Bleu Ottawa. As well, you will be provided your course materials, uniform and equipment.



FAQs

What makes your program different from culinary programs offered by other schools?

Le Cordon Bleu programs are designed to allow for a more practical approach to education. We believe in “learning by doing” which includes a perfect blend of theoretical knowledge. The hands-on approach provides a student with life-long skills that can be transported anywhere in the world, respected by everyone and needed by all.

Our programs specialize in hands-on culinary courses with lessons divided between demonstration and practical classes. Within each demonstration, our Chef Instructors will reinforce basic information about proper storage temperatures and techniques respecting health and safety requirements, product substitution and costs, how to recognize fresh products, definitions of classical French cuisine terms and techniques and the science behind ingredients and their reactions to each other.

Our Chef Instructors’ backgrounds provide a wide range of international experiences in various roles and culinary industries. A Chef Instructor’s resume could include experiences such as working at top hotels and resorts around the world, owning their own restaurants, or working in the food industry. Their history and breadth of experience brings a practical reality to what they teach – they have done it all, and are ready to share it with you.

Will I be a Chef once I complete my studies at Le Cordon Bleu?

Le Cordon Bleu will provide you with the foundation of skills, training and mentorship necessary to launch you into your culinary career.

Our students are better equipped upon graduation to move up the career ladder faster given the quality of their training and knowledge. In order to become a professional Chef, graduates must continue to learn through practical experience in various restaurant and kitchen settings of their choosing and also experience various roles in order to develop into a Chef.

How many hours per week are students expected to commit?

Class hours run anywhere from 12–30 hours per week depending on the program, as follows:

Diplôme de Cuisine approx. 20 hrs/wk

Diplôme de Pâtisserie approx. 12 hrs/wk

GRAND DIPLOME® approx. 30 hrs/wk

Boulangerie approx. 20 hrs/wk

Does your school issue tuition tax credits?

As a registered Private Career College in Ontario, Le Cordon Bleu Ottawa is authorized to issue education tax receipts (Form T2202A in Canada). All Canadian students will be issued their T2202A form by mail.

How do I apply for a Student Visa if I’m an international student?

We recommend that all international students contact the nearest Canadian Embassy or Consulate within their native country for Visa Application (www.cic.gc.ca). It is suggested that

a Visa is applied for at least 4-5 months prior to your preferred start date. We encourage you to register with us and apply for a student visa well in advance of the start date of your first course. It may take a few weeks to receive your Registration Package and possibly 3-4 months for your Visa to be processed.

When can I start?

Le Cordon Bleu Ottawa runs four sessions per year – January, March, June and October. Students can begin their studies in any of the above sessions. Exact start dates can be provided by your Recruitment Representative, or found online.

Can I attend more than one campus?

For those globe-trotting students, the programs and courses taught at Le Cordon Bleu International campuses follow the same curriculum. A student can complete Basic Cuisine in Ottawa, Intermediate Cuisine in London and Superior Cuisine in Paris, or any other combination of their choosing. The only difference would be the course outline and recipes provided to the student, but the foundation and methodology are consistent and standard across all our schools.

Are the courses taught in English or French?

All of the courses in Ottawa are taught in English and all course materials are provided in English. Students will be expected to ask questions in English and there are written tests in English for each course as well. Our students come from all around the world and, as such, English is used as a common language.



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