

# Grand Diplôme Professionnel



Le Cordon Bleu Ottawa  
Culinary Arts Institute

[www.lcbottawa.com](http://www.lcbottawa.com)

# Culinary leaders

Differentiate yourself from the rest. Being successful in a demanding and ever changing culinary industry requires excellence, creativity and innovation – a journey Le Cordon Bleu Ottawa can help you discover.

Founded on a long tradition of excellence, Le Cordon Bleu remains an industry leader by actively keeping courses up to date and industry relevant in order to better prepare our graduates for success. Our expertise and innovation in the culinary arts ensures our graduates leave us with knowledge, skills, discipline and a diploma that is acknowledged and respected worldwide.

Le Cordon Bleu's international faculty is comprised of distinguished chefs and is dedicated to preserving and passing on the mastery and appreciation of the culinary arts to our students. Our chefs are internationally trained in the world's finest restaurants, hotels and catering establishments enriching our curriculum with their own professional culinary traditions.



# Grand Diplôme Professionnel

## Gain your culinary edge - faster

Industry experts noticed that today's top culinary trends required both cuisine and pâtisserie skills. To meet the increasing demands of the industry, Le Cordon Bleu Ottawa has developed the Grand Diplôme Professionnel.

Built upon the global success of the Grand Diplôme and developed by Le Cordon Bleu internationally renowned chefs and learning specialists, the Grand Diplôme Professionnel, is a 10 month progressive hands-on combined cuisine and pâtisserie program. This program brings together all the critical elements of classic French culinary techniques along with valuable industry knowledge, important industry certifications, and global culinary arts trends. Students also gain real-life work experience through a 3 month internship. The Grand Diplôme Professionnel is only offered in Ottawa, the capital of Canada.

Graduates of the Grand Diplôme Professionnel become culinary leaders through their knowledge of traditional techniques and culinary trends while creating their own style. Unprecedented industry demand for skilled workers in the culinary industry has now been satisfied with these key qualifications.

While graduates carry desirable qualifications by being able to work in virtually any culinary field, they also leave Le Cordon Bleu with a diploma that is acknowledged worldwide - a passport for life that differentiates them from the crowd in a demanding ever-changing industry.

## Level 1 – 11 Weeks

### *An Introduction to French Cuisine and Pâtisserie*

Level 1 is your preparatory course into the adventures of French culinary arts. From day one, you are taught the essential of creating fine French cuisine and pâtisserie dishes. As the term progresses, the basics become familiar, techniques are layered upon one another and recipes become more complex. Hygiene and food safety in a commercial kitchen are discussed in this level preparing you for the Internationally recognized Hazard Analysis Critical Control Points (HACCP) exam.

### Level 1 Study Modules

- Introduction to French culinary techniques
- French culinary terms and definitions
- The use and care of professional kitchen equipment
- French classical cooking techniques
- Vegetable, grain, egg, poultry, seafood and meat preparation
- Safe knife handling and cuts
- Stocks, sauces, soups and dough preparation
- Introduction to basic pies, meringues, éclairs and puff pastry
- Introduction to basic creams fillings, biscuits, sauces, custards, traditional cakes and tarts
- Introduction to viennoiserie (croissants and brioches)
- HACCP certification
- First Aid CPR certification



# Grand Diplôme Professionnel

## Level 2 – 11 Weeks

### ***Building on Technical Skills and Knowledge***

Level 2 builds on the technical skills introduced in Level 1, and incorporates new skills such as menu development, food costing and customer service. You will study professional menus to understand menu balance and team organization in the kitchen. In your cuisine classes, you will prepare French regional and classic cuisine recipes. In your pastry classes, as you begin to master important pâtisserie techniques, your preparation and planning in the kitchen, become more efficient.

### **Level 2 Study Modules**

- The roles of a kitchen brigade including the entremetier, the saucier, the garde manger, butcher and the pastry chef
- Butchery and charcuterie techniques
- Preparation of produce with techniques from around the world
- Master of bavarian creams and mousses
- Chocolate hand-tempering and hand-dipping skills
- Caramel and nougatine
- Petit Fours and Amuse-Bouche
- Pastry shop and restaurant dessert creation & presentation
- Professional buffet creation & display
- Time-management, organization, production, plate presentation, artistic and decorative skills
- Restaurant service theory, food history and geography
- Food preparation based on nutritional value and flavour
- Menu balance from appetizer to dessert
- Best industry practices on food costing and customer service
- Wine fundamentals and the basics of wine making
- Responsible Alcoholic Beverage Service (Smart Serve) certification



## Level 3 – 11 Weeks

### ***The Internship***

Work place experience is a critical component of the Grand Diplôme Professionnel. In level 3, you will put your training to the test in an 11 week industry internship where you will work in either Le Cordon Bleu Bistro @ Signatures or another reputable restaurant establishment. You will spend one week involved in "front of the house" operations where you will learn the foundations of exceptional client service. The remaining portion of the placement will include four weeks in pâtisserie and six weeks in cuisine to experience a restaurant kitchen. Professional chefs oversee your work as you prepare dishes and the chefs provide you with ongoing evaluations and feedback. These work opportunities are helpful as you work towards quality employment after graduation.

## Level 4 – 5 Weeks

### ***Emphasizing Presentation and Creativity***

Level 4 combines all of the knowledge, techniques and skills learned from the other levels. You will prepare full menus from appetizer to dessert inspired by trends from today's top kitchens. This level encourages you to be more creative in taste, presentation and artistic work as you now have a concrete foundation of information from the previous levels.

### **Level 4 Study Modules**

- Precision and efficiency in the kitchen
- Creation of menus based on season and product availability
- Master classic "haute cuisine"
- Recipe production with high quality and deluxe produce including foie gras and truffles
- The art of presentation, plate decoration and composition
- Taste, texture and flavours
- Architecture of chocolate and sugar showpieces
- Exquisite chocolate showpieces creations
- Artistic sugar creations
- Frozen desserts and wedding cake creations
- Desserts throughout history
- Personal creativity and discipline
- Wine and food pairing
- Current culinary trends

# Ottawa, our national capital



Ottawa is unique among Canadian cities and capitals, a place of surprising contrasts and extraordinary experiences. A place where people can enjoy the relaxed urban vibe through their historical surroundings, exciting festivals and events.

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.

Whether you choose to live in Westboro, Little Italy or the Glebe; Ottawa's many neighborhoods offer surroundings filled with distinctive architecture and warm smiles.

Adventure awaits in all seasons— so skate Ottawa's Rideau Canal, the world's largest naturally frozen skating rink in the winter and raft the exhilarating white waters of the Ottawa River in the summer. Those who enjoy outdoor pursuits, such as cycling, running or skiing will be pleased with the network of pathways and venues available minutes from their new Ottawa home.

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.

Come savour Ottawa's invigorating culinary scene, with Le Cordon Bleu in the heart of it all.



# Le Cordon Bleu Ottawa

## The Next Steps

To find out more about Le Cordon Bleu Ottawa and the Grand Diplôme Professionnel, to attend a demonstration class or schedule a tour please visit our website at:  
[www.lcbottawa.com](http://www.lcbottawa.com)

## Requirements

Applicants must be at least 18 years of age at time of course commencement. Successful completion of High School or the equivalent is also required. Le Cordon Bleu Ottawa recommends a minimum level of English fluency of TOEFL 530 or IELTS 5.5.

Students who successfully complete the required culinary courses, theoretical courses, certification courses and internship related to the full time program is awarded the Grand Diplôme Professionnel.

## Sessions

2011  
Session II (11 weeks) April 1  
Session IV (11 weeks) October 12  
2012  
Session II (11 Weeks) March 30  
Session IV (10 weeks) October 9

Course fee: \$47,900.00 CAD\*\*  
Non-refundable application fee:  
\$500.00 CAD\*  
Fees are subject to change.

\* This application fee will be debited once the student has been accepted by the Institute.

\*\* Course fees include all required uniforms and equipment. Students are responsible for their own safety shoes.



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