

Enter the World of Le Cordon Bleu



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





Le Cordon Bleu culinary, wine and management programs lead students on a cross-cultural journey that inspires excellence, creativity, innovation and personal enrichment as they continue on to successful careers or personal pursuits.

Achieving excellence through practice and perseverance is essential to mastering your destiny. Our programs combine specialized training and professional development that equip graduates with the knowledge, discipline and skills to follow their dreams. Students benefit from a faculty of master chefs and professors that have trained in the finest establishments and share years of experience. They are passionate about their craft and dedicated to passing on this passion to their students.

Le Cordon Bleu programs vary from short culinary courses to MBA degrees in international hospitality management to compliment many ambitions. We welcome you on a journey of discovery that will last a lifetime.

The Art of *Cooking*

Le Cordon Bleu teaching methodology combines demonstration classes and hands-on practical classes in professionally equipped kitchens.

Courses are taught at succeeding levels under the guidance and supervision of chef instructors who have trained in fine restaurants, hotels and catering establishments.

DEMONSTRATION CLASSES

Demonstration classes are an integral component of learning proper technique. 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. After demonstrations, you will have an opportunity to sample dishes prepared as an important part of the learning process: developing your own palate.

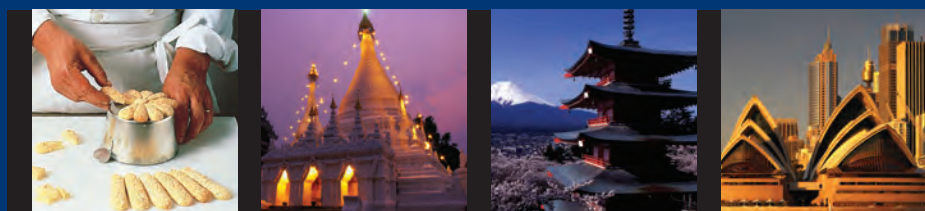
HANDS-ON PRACTICAL CLASSES

For our renowned hands-on practical classes, you will have your own workstation in our teaching kitchens to prepare the dish you observed in your demonstration class. We provide the ingredients, and students are able to take home their creations at the end of the day. With a student-to-master chef ratio of no more than sixteen-to-one, practical classes maximize the one-on-one learning experience.



Kathleen Flinn
Diplôme de Cuisine
Author: "The Sharper Your Knife, the Less You Cry"

"Simply put, studying at Le Cordon Bleu changed my life. It was the one time that I chose passion over practicality, and I'm thankful for that decision every day. The chefs instilled in me not just the fundamentals of classic French cuisine, but gave me something greater – a sense of discipline and confidence that I take into every kitchen, and extends to all aspects of my life."



Cuisine *Cycle*

Basic Cuisine Certificat de Cuisine de Base

Introduction to French Cuisine.

French culinary terms and definitions
Safe knife handling and basic cuts
Food preparation and presentation skills
Classic French techniques
Stocks, sauces, forcemeats and doughs
Classic cooking methods
Matching meat to product

Intermediate Cuisine Certificat de Cuisine Intermédiaire

Prerequisite: Basic Cuisine

Builds upon the knowledge gained in the Basic Cuisine course but with a more complex combination of techniques.

Product origins and influences on regional cuisine
Perfecting kitchen skills
More advanced technical cuts and presentation
Seasoning and flavor appreciation in French regional and classic cuisine
Food presentation techniques for platters and plates

Superior Cuisine Level Certificat de Cuisine Supérieure

Prerequisite: Intermediate Cuisine

Precision and efficiency in the kitchen.

Practice techniques and methods
Recipe production with high quality and deluxe produce
Classic "haute cuisine" and contemporary menu planning
Creation of menus based on the season and product availability
Plate presentation and decoration
Extended personal creativity and discipline

"The curriculum at Le Cordon Bleu has not only given me the day-to-day skills that help me in the kitchen, but the knowledge that allows me to teach younger cooks so that they can improve their own techniques. This solid foundation also continues to fuel my passion for travel, allowing me to cook at prestigious events, demonstrations, and guest chef dinners around the world."



Brad Farmerie
Grand Diplôme
2009 Food Network Iron Chef Winner
Chef/Owner: Public and Double Crown
- New York City

Classic *Cycle*

The Classic Cycle is the most intensive and complete training in classic French culinary technique available today. The curriculum consists of the Cuisine Cycle and the Pâtisserie Cycle. The **Diplôme de Cuisine** is awarded to students who successfully complete the Basic, Intermediate and Superior Cuisine levels. The **Diplôme de Pâtisserie** is awarded to students who successfully complete the Basic, Intermediate and Superior Pâtisserie levels. The prestigious **Le Grand Diplôme Le Cordon Bleu** is awarded after successful completion of all six levels which can be achieved in 9 to 18 months.

Pâtisserie *Cycle*



Basic Pâtisserie Certificat de Pâtisserie de Base

Introduction to French Pâtisserie.

Basic doughs
Basic creams & fillings
Classic cakes & tarts
Basic decoration
Masking & glaçage
Viennoiserie (croissants & brioches)
Basic French Pâtisserie terminology
Introduction to chocolate

Intermediate Pâtisserie Certificat de Pâtisserie Intermédiaire

Prerequisite: Basic Pâtisserie

Refining and developing skills previously learned.

Artistic decorative skills
Sweet and savory petits fours - classic & contemporary
Introduction to bread-baking
Bavarian creams & mousses
Caramel & nougatine
Chocolate work: hand tempering & dipping

Superior Pâtisserie Certificat de Pâtisserie Supérieur

Prerequisite: Intermediate Pâtisserie

Emphasis on decoration & presentation.

In-depth study of flavors, aromas and spices
Molding chocolate & chocolate presentation pieces
Sugar work



"I decided to move to London to follow my dream, and enrolled at Le Cordon Bleu for a Grand Diplôme. Although pâtisserie was my real passion, I felt I needed a strong background in cuisine too."

Peggy Porschen
Grand Diplôme
Celebrity Cake designer for Madonna, Elton John, Stella McCartney, Gwyneth Paltrow
Author: "Romantic Cakes" & "Pretty Party Cakes"

* Courses and programs may vary by campus. Please consult the school Web site or brochure for complete details or call toll-free: 1 800 457-2433 (USA & Canada)

Hospitality Management *Programs*

Associate Degree in Culinary Management

This program prepares aspiring chefs with a foundation in cooking methods, kitchen operations and food and beverage management to begin their career in the international culinary and hospitality industry.

Professional Culinary Management

The program combines culinary training in classic French techniques complimented with kitchen management studies and industry placement to provide aspiring chefs with technical and management skills to advance to supervisory and executive positions in professional kitchens.

Bachelor of Business Degrees

- International Restaurant Management
- International Hotel Management
- Culinary Management

Our bachelor of business programs alternate in-classroom hospitality courses with industry placements preparing graduates with a solid theoretical understanding balanced with practical experience for exciting management positions in international hotels, resorts, restaurants and the convention industry.

Master of International Hospitality Management

This program focuses specifically on developing general management and leadership skills from a global perspective within the hospitality industry. Prerequisites are an undergraduate business degree preferably hospitality related or relevant work experience.

The Master of Business Administration International Hotel & Restaurant Management

This is an executive postgraduate program tailored to hospitality management professionals seeking to refresh their skills with innovative, creative and critical decision-making techniques in order to meet the demands of international hotel, resort or restaurant businesses.



"I really enjoyed studying Hospitality and Tourism at high school and wanted to develop my skills in that area. I wanted a career that would allow me to travel the world – so Le Cordon Bleu was the obvious choice. As part of my study I had the opportunity to work in Walt Disney World in Florida – this was the best experience!"

Anna Son
Bachelor of Business



Specialized Programs

Each of our international schools offers a menu of options for professionals, culinary connoisseurs and passionate beginners.

- Continuing Education Courses
- Wine and Spirits Certificate and Diploma Programs
- One- to four-day Culinary Enthusiast Classes

Le Cordon Bleu

International Locations

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Today the global network of Le Cordon Bleu spans 20 countries with 40 schools, attended by more than 20,000 students of 70 nationalities.