

LE CORDON BLEU®  
ACADEMIE D'ART CULINAIRE DE PARIS • 1895



## LE CORDON BLEU PROGRAM FOR GROUPS

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### CULINARY ADVENTURES PROGRAM 2007

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## WELCOME TO LE CORDON BLEU

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The legendary Parisian culinary academy is embarking upon its second century as a world renowned purveyor of l'Art Culinaire. Le Cordon Bleu has evolved from a Parisian cooking school to an international network of culinary arts and hospitality institutes. Le Cordon Bleu now have 28 institutes in 15 countries that foster a unique multi-cultural environment, with students that come from more than 75 nations, providing them with a professional experience in the Culinary Arts. For over 100 years, LE CORDON BLEU has upheld the traditions of classical French cuisine and pastry, employing innovative teaching methods which encourage students to experiment and adapt classical French techniques to their own native cuisine. LE CORDON BLEU imparts to its students the appreciation of fine cuisine, dining, table setting and the pairing of wine and food. Today, LE CORDON BLEU offers special services to travel agencies, tour operators, world-class hotels, clubs, resorts, and luxury cruise lines such as Radisson Seven Seas Cruises. Come and discover with us the world of French cuisine!

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## **LE CORDON BLEU PROGRAM FOR GROUPS**

Throughout the year LE CORDON BLEU welcomes groups of professional or amateur gourmets seeking an exciting culinary experience. Reflecting our international spirit, LE CORDON BLEU offers group activities that allow our guests to appreciate the art of living well through fine cuisine.

Group of professionals and graduates from culinary schools may also gain the unique opportunity to obtain a short intensive training in French cuisine.

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## **PRIVATE DEMONSTRATIONS**

Our Master Chefs reveal the secrets of the Culinary Arts!

Come to Le Cordon Bleu and learn the secrets of French cuisine. In specially designed amphitheatres with overhead mirrors and video screens, attend a Cuisine or Pastry demonstration given by one of our Master Chefs who share with you the techniques for mastering French cooking. After the demonstration, the group is encouraged to educate their palate and discover the subtleties of French cuisine by tasting the completed dishes. This is a wonderful experience in a convivial atmosphere for lively discussions between the participants and the Chef.

### **Program Schedule**

- Group private demonstration during which the chef shows cuisine or pastry techniques through a cuisine menu or several pastries components. The menu can be chosen from our recommended list.
- Presentation of the dishes by the Chef.
- Tasting accompanied with wine and cheese that complement the dishes.
- The group is awarded a personalized Le Cordon Bleu Certificate of Attendance.

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## **DEMONSTRATION AND WORKSHOP**

After a Cuisine or Pastry Demonstration is given by one of Le Cordon Bleu Chefs, it is time to enjoy cooking during a hands-on practical class. Under the supervision of the Chef, the group will prepare the main course previously demonstrated. Each participant will have an individual workstation with all the necessary equipment to cook the dish. The Chef will constantly provide instruction and advice. At the end of the practical class, the members of the group will take home what they have prepared and enjoy tasting them with family or friends!

### **Program Schedule**

- Cuisine or pastry demonstration with a tasting followed by a practical class.

- For the practical class, Le Cordon Bleu will provide a knife set, Le Cordon Bleu uniform (one apron, one tea-towel and one plastic box).

- A personalized Le Cordon Bleu Certificate of Attendance is awarded at the end of the day.

Minimum of 10 people

The schedule is determined depending on each individual reservation.

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## **WORKSHOP ONLY**

Enjoy a hands-on half day cooking experience at the Le Cordon Bleu kitchens with one of our expert Chefs, who will supervise the preparation of a dish. At the end of the practical class, the participants will take home what they have prepared and enjoy tasting them with family or friends!

Program Schedule

- The group will start directly in the practical class.

- For the practical kitchen, Le Cordon Bleu will provide a knife set, Le Cordon Bleu uniform (one apron, one tea-towel and one plastic box).

- A personalized Le Cordon Bleu Certificate of Attendance is awarded at the end of the day.

Minimum of 8 people

The schedule is determined depending on each individual reservation.

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## **GROUP MARKET TOUR**

Explore the gastronomic soul of Paris!

The day begins with a visit to one of the 82 open air markets in Paris that sell fresh, seasonal produce from all over France. These markets reflect the heart of Paris. One of our Master Chefs, accompanied by an English interpreter, will lead the group through the market, showing them how to select fruits, vegetables, meat, cheese and much more.

Once the shopping is completed, the groups return to LE CORDON BLEU to enjoy a light informal lunch. Lunch is followed by a three-hour demonstration and a tasting including cheese and wine.

Program Schedule

- LE CORDON BLEU welcomes you with coffee and croissants at 8:30 a.m.

- Departure from LE CORDON BLEU at 9:00 a.m.

- Return to LE CORDON BLEU at 11:30 a.m. for a light lunch composed of typical products from various regions of France.

- Attend a private demonstration in which the Chef will demonstrate a menu using items seen or purchased during the visit to the market from 12:30 to 3:30 p.m.
- Presentation of the completed dishes by the Chef, followed by a tasting.

Please note:

Not recommended day: Mondays

Recommended season: Spring and Autumn

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## **PRIVATE COURSES**

Private courses are also available for individuals looking to improve their skills in cuisine or pastry. The courses are given one on one by Le Cordon Bleu Chef :

**3 hour private workshop in cuisine : 580 euros**  
**Additional person: 150 euros**

**3 hour private workshop in pastry : 480 euros**  
**Additional person: 120 euros**

Private courses are given to no more than 3 people at the same time. Prices might change if luxury products such as foie gras, truffles, etc are used.

For more information please contact us.

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## **GENERAL CONDITIONS**

### **AGREEMENT**

Any group reservation is subject to an specific agreement between Le Cordon Bleu and the travel agency or group intermediary.

### **Please contact us at:**

**LE CORDON BLEU PARIS**

8 Rue Léon Delhomme

75015 Paris, France

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Fax +33(0)1 48 56 03 96

paris@cordonbleu.edu

### **METRO**

Ligne 12 : Mairie d'Issy - Porte de la Chapelle

Stations : Vaugirard ou Convention

### **BUS**

Ligne 62 : Cours de Vincennes - Porte de St Cloud

Ligne 70 : Hôtel de Ville - Dr Hayem/Radio France

Ligne 39 : Gare de l'Est - Porte de Versailles

Ligne 88 : Hôpital G. Pompidou - Cité Universitaire

Ligne 80 : Mairie du XV ème - Mairie du XVIII ème

## TARIFS / PRICES

Intitulé de la prestation/ Course Name	Type de Cours/Course Type	# de pax minimum/ minimum # of pp	Langue/Language	Durée/Duration	Tarif / Price 2007 EURO
Démonstration	Cuisine/pâtiss.	15	français	3 h	650,00
Personne supplémentaire	Cuisine/pâtiss.	1	français	3 h	38,00
Démonstration	Cuisine/pâtiss.	15	anglais	3 h	705,00
Personne supplémentaire	Cuisine/pâtiss.	1	anglais	3 h	40,00
Démonstration	Cuisine/Pâtiss.	15	autres langues	3 h	715,00
Personne supplémentaire	Cuisine/Pâtiss.	1	autres langues	3 h	40,00
Démo + pratique	Cuisine	10	français	6 h	1700,00
Démo + pratique	Cuisine	10	anglais	6 h	1850,00
Démo + pratique	Cuisine	10	japonais	6 h	1900,00
Démo + pratique	Pâtisserie	10	français	6 h	1350,00
Démo + pratique	Pâtisserie	10	anglais	6 h	1550,00
Démo + pratique	Pâtisserie	10	japonais	6 h	1600,00
Atelier /Workshop	Cuisine	10	français	3 h	1100,00
Atelier /Workshop	Cuisine	10	anglais	3 h	1250,00
Atelier/Workshop	Cuisine	10	japonais	3 h	1350,00
Atelier/Workshop	Pâtisserie	10	français	3 h	1000,00
Atelier/Workshop	Pâtisserie	10	anglais	3 h	1150,00
Atelier/Workshop	Pâtisserie	10	japonais	3 h	1200,00
Marché de Paris/ Paris Market Tour	Tour + Démo	10	anglais	6h	1300,00
Marché de Paris/Paris Market Tour	Tour + Atelier	10	anglais	6h	1850,00
Marché de Paris/Paris Market Tour	Tour + Atelier	10	japonais	6h	1900,00

\* Traductions en autres langues sont disponibles. Merci de nous contacter.