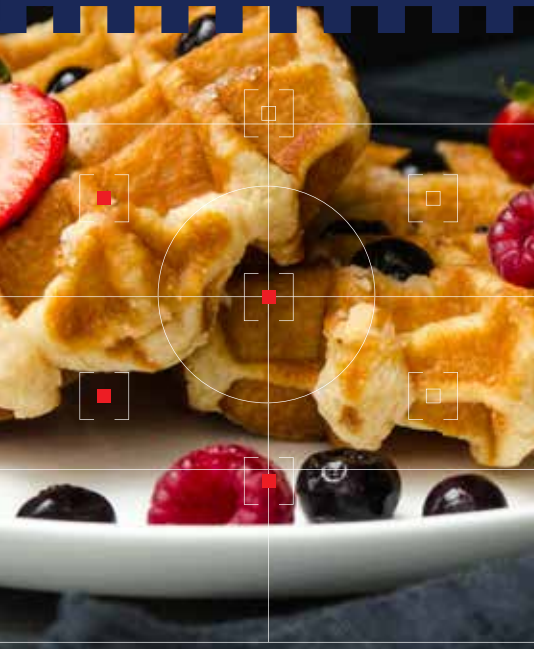




LE CORDON BLEU®
AUSTRALIA

2018 SHORT COURSES





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AUSTRALIA

Le Cordon Bleu Australia offers a range of short term culinary discoveries for those with a passion for the art of cooking: cooking classes, pastry classes, boulangerie workshops, through to food & wine pairing and food photography and styling lessons.

These culinary workshops take place in practical kitchens or demonstration classrooms and give participants as much exposure as possible to the environment of a professional kitchen.

Only 12 people per practical room under the supervision of one of our Chefs to work on techniques and recipes to further extend your culinary journey.



SHORT COURSE: Cuisine Technique Essentials

Cuisine Technique Essentials teaches fundamental cuisine skills that provide you with a solid foundation of technical knowledge. Techniques are first demonstrated by our Chefs before you apply them to a number of carefully selected meat and fish recipes to develop your practical abilities. This short course is designed to improve your confidence in your kitchen at home and provide an essential repertoire of skills that can be applied daily to a variety of dishes.

Location: Le Cordon Bleu Melbourne
Date: [1 day] Saturday 30th June 2018. 9.00am to 4.00pm.
Cost: \$270

Course outcome: In the Cuisine Techniques Essentials cooking course, you will learn about: Knife skills, Stocks, Butchery, Poultry, Pasta, Meat, Vegetables and Pulses, Sauces.

Pâtisserie Technique Essentials teaches fundamental Pâtisserie skills that provide you with a solid foundation of technical knowledge to create a range of pastries and tarts with fillings. Techniques are first demonstrated by our Chefs before you apply them to carefully selected recipes to develop your practical abilities. This short course is designed to improve your confidence in your kitchen at home and provide an essential repertoire of skills that can be applied daily to a variety of dishes.

Location: Le Cordon Bleu Melbourne
Date: [1 day] Sunday 1st July 2018. 9.00am to 4.00pm.
Cost: \$255

Course outcome:
By the end of the Pâtisserie Techniques Essentials course, you be more confident using a rolling pin for rolling a variety of doughs and apply the correct baking techniques for making tarts, pastries and fillings.

SHORT COURSE: Pâtisserie Technique Essentials





SHORT COURSE: Viennoiseries - French Breakfast Pastry

Whether it's breakfast, brunch or afternoon tea, freshly baked pastries are always a welcome treat! In this course you will uncover the secret to making perfect pastries including Pain au Chocolat, Danish Pastries and Sweet Brioche. Le Cordon Bleu's Master Baker will guide you to mix, knead and roll the perfect, butter-enriched yeast dough.

Location: Le Cordon Bleu Melbourne
Date: [1 day] Saturday 23rd June 2018. 9.00am to 4.00pm.
Cost: \$255

Location: Le Cordon Bleu Adelaide
Date: [2 days] Thursday 27th & Friday 28th September 2018. 9.00am to 4.00pm.
Cost: \$515

Le Cordon Bleu Australia is delighted to introduce you to the secrets of this French specialty. Our Master Baker will thoroughly explain bread making while guiding you to make your very own bread. Discover recipes such as baguettes, pain au levain, rye avergnat (100% rye), miche and regional specialties like couronne bourdelaise and tabatière.

Location: Le Cordon Bleu Sydney
Date: [2 days] Friday 22nd & Saturday 23rd June 2018. 9.00am to 4.00pm.
Cost: \$515

Location: Le Cordon Bleu Adelaide
Date: [2 days] Tuesday 31st & Wednesday 1st August 2018. 9.00am to 4.00pm.
Cost: \$515

Location: Le Cordon Bleu Melbourne
Date: [2 days] Saturday 15th & Sunday 16th September 2018. 9.00am to 4.00pm.
Cost: \$515

SHORT COURSE: French Traditional Artisan Bread





SHORT COURSE: Taste of Le Cordon Bleu Cuisine & Pastry

With our Taste of Le Cordon Bleu Cuisine and Pastry course, you will gain essential culinary knowledge under the guidance of our Master Chef and Pâtissier whilst obtaining insight into the experiences encountered by our students during their time at the world's premier culinary arts school in Melbourne.

Location: Le Cordon Bleu Melbourne
Date: [2 days] Saturday 22nd & Sunday 23rd September 2018. 9.00am to 4.00pm.
Cost: \$550

Course outcome:
Day 1 content of our Taste of Le Cordon Bleu Cuisine course includes:
Knife Skills, Butchery, Stocks, Eggs, Vegetables, Sauce, Meat cooking

Day 2 content of our Taste of Le Cordon Bleu Pâtisserie course includes:
Fondant, Sweetened, flavoured cream, Whisked sponge, Marzipan work, Classical preparations, Sugar work, Piping bag, Cake assembly

Learn all about chocolate in Le Cordon Bleu's chocolate truffles and bonbons workshop. Under the guidance of our Master Pâtissier, learn the technique of tempering and how to prepare and apply basic ganache using a variety of techniques such as hand rolling, moulding and piping. You will also learn how to produce moulded chocolate shells from tempered chocolate and how to apply a variety of professional decorative mediums and finishes.

Location: Le Cordon Bleu Melbourne
Date: [1 day] Friday 7th December 2018
Cost: \$270

Course outcome:

- Introduction to chocolate – “from bean to bar”
- Tempering process
- Hand rolled ganache truffles
- Piped ganache bonbons
- Moulded ganache truffles

SHORT COURSE: Discover Chocolate: Handmade Truffles and Bonbons





SHORT COURSE: Gateaux, Tortes and Celebration Cakes

This two day hands-on Gateaux and Torten workshop will introduce you to everything you need to know to prepare fantastic looking and tasting cakes with recipes ranging from Milk Chocolate and Nougatine Entremet, Raspberry and White Chocolate Gateaux and Citrus and Mandarin Entremets. Learn about specialised equipment and silicon moulds, recipe methodology, gateaux design and structure for organising flavours and textures, as well as techniques for making and presenting your garnishes and glazes.

Location: Le Cordon Bleu Melbourne
Date: [2 days] Saturday 8th & Sunday 9th December 2018. 9.00am to 4.00pm.
Cost: \$550

Course outcome:
Day 1: Prepare your three Gateaux / Entremets (Choc and Nougat, Raspberry and White Chocolate, Citrus and Mandarin) with silicon moulds, using a variety of design features and production techniques.

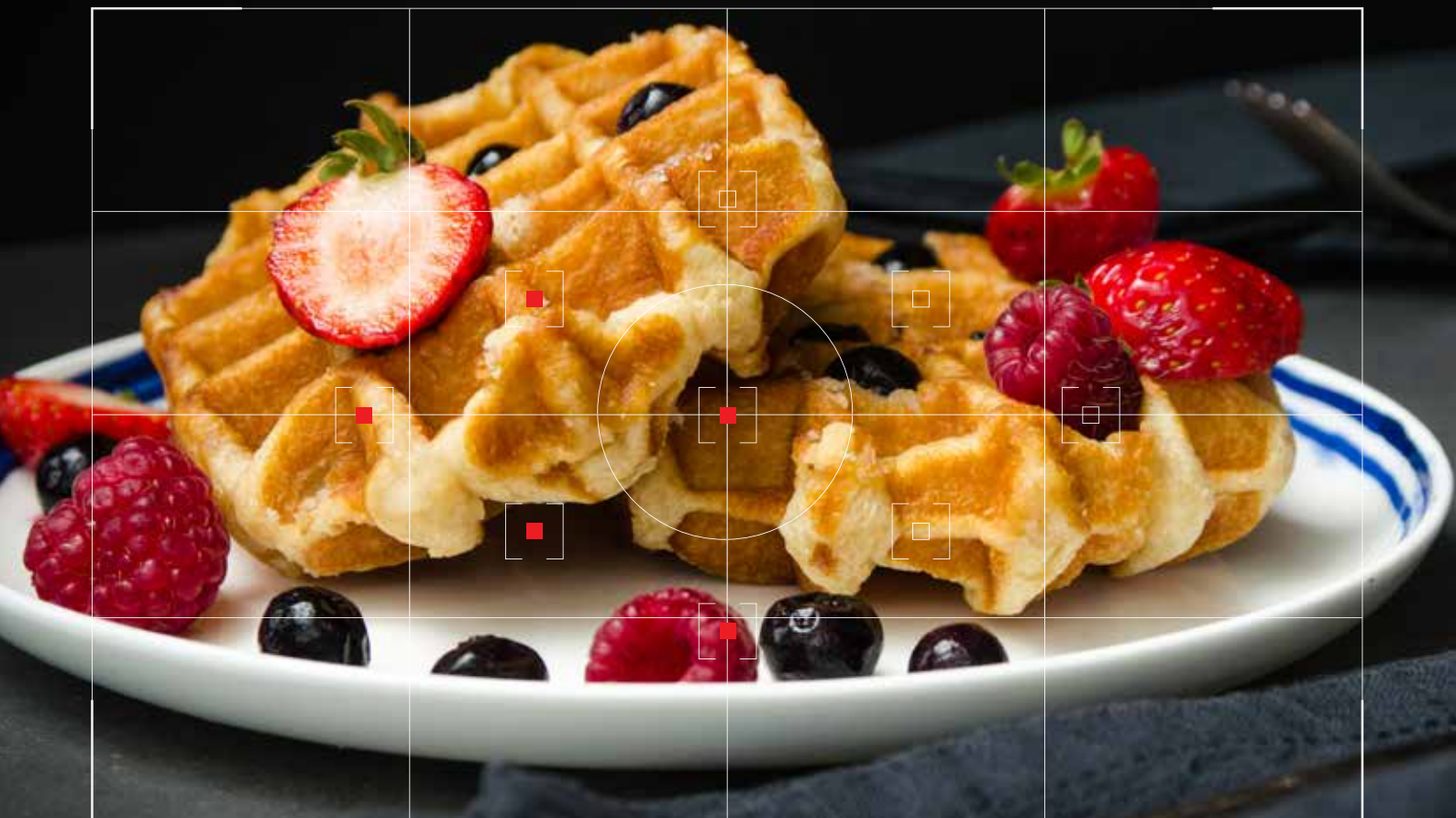
Day 2: Assemble and finish your creations with glazes, garnishes, finishes and presentation techniques.

This 2-day workshop will cover natural light food photography techniques, image styling and post-production, run by prominent food photographer Fran Flynn. On day 2, you will experience an on location shoot in a restaurant.

Location: Le Cordon Bleu Sydney
Date: [2 days] Saturday 23rd & Sunday 24th June 2018
Cost: \$675

Location: Le Cordon Bleu Melbourne
Date: [2 days] Saturday 20th & Sunday 21st October 2018
Cost: \$675

SHORT COURSE: Food Photography & Styling Workshop



How to book

To enrol visit:

www.cordonbleu.edu/australia/gourmet-short-courses/en

Book early to avoid disappointment

Booking Conditions:

Full payment is required to secure a booking

A credit card will be required at the time of booking

Places cannot be reserved

Dietary requirements cannot be accommodated in all classes.

Disclaimer: Le Cordon Bleu reserves the right to alter or cancel a class due to insufficient enrolments. A refund will be provided upon class cancellation.

Contact Us

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CONTINUE THE TRADITION OF EXCELLENCE

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