



Le Cordon Bleu Bakery Kit:

A professional bakery kit is essential for training talented chefs and Le Cordon Bleu is delighted to propose a selection of accessories from the best suppliers in the market.

Le Cordon Bleu, The Leading Global Network of Culinary Arts and Hospitality Management Institutes, established in Paris in 1895, is proud to present a bakery kit in partnership with De Buyer. This unique collaboration between global and innovative institutions with a rich history and know-how has led to the development of a selection of accessories.

The Lion Sabatier® brand, renowned in the cutlery industry for over 200 years, has been making fully forged knives since 1812. Lion Sabatier® is now part of a larger group, including brands such as De Buyer & 32 Dumas, all specialized in premium quality kitchen equipment.

Developed under the strict requirements and expertise of Le Cordon Bleu Master Chefs, the kit contains all the tools necessary for you.



About Le Cordon Bleu

On January 10, 1895, Marthe Distel launched a weekly publication called *La Cuisinière Cordon Bleu*, the first culinary magazine in France of its kind. Thanks to its success, a cooking school opened shortly thereafter, on October 15, 1895, in Paris, offering both men and women the opportunity to learn from the best chefs. This was quite revolutionary at the time, as the culinary arts were mainly, if not exclusively, the domain of men.

In 1984, André J. Cointreau became president of Le Cordon Bleu. With the firm belief that internationalization was where its future lay, Le Cordon Bleu began an era of global expansion.

Today, Le Cordon Bleu boasts an ever-expanding network of 35 institutes in more than 20 countries worldwide and trains professionals in the international Hospitality, Restaurant and Food & Beverage industry.

Le Cordon Bleu is also a leading Culinary Arts ambassador, committed to preserving local culinary heritage and traditions, while collaborating with various governmental agencies, academic institutions, associations and stakeholders.

The programmes, delivered through the international network of Le Cordon Bleu campuses, are recognized worldwide as representing the highest calibre of Culinary Arts and hospitality training.

Le Cordon Bleu in figures

- Founded in Paris in 1895, Le Cordon Bleu has more than 127 years of excellence and innovation.
- Le Cordon Bleu International comprises 35 institutes around the globe.
- Le Cordon Bleu is located in 20 countries.
- It is, therefore, the N°1 Network of Culinary Arts and Hospitality Management Institutes.
- 20 000 students of over 100 nationalities are trained by the institute's network every year.

Watch Le Cordon Bleu international video: <https://youtu.be/A22I2bz3T6s>

Rousselon Dumas Sabatier & De Buyer

The Rousselon Dumas Sabatier cutlery company, founded in 1852 by Antoine Rousselon, manufactures a wide range of kitchen knives, designed to meet both the quality and design requirements of hospitality and gastronomy professionals, at its historic site in Thiers. For more information on the history of our new partner: rousselon.fr/manufacture/

De Buyer, a manufacturer of cuisine and pastry utensils for professionals and the general public, acquired the Rousselon Dumas Sabatier cutlery factory in 2021. Thanks to this acquisition, De Buyer has created a catalogue of recognized brands with coherent universes and mutual synergies.

The variety of products proposed by the De Buyer Group has enabled Le Cordon Bleu to propose a student knife kit with numerous quality accessories that will become a premium asset in class.



Did you know?

French cutlery was born in Thiers, Auvergne, during the Middle Ages. Nowadays, the city is still the capital of forged knives. The name Sabatier is synonymous with a high-quality knife produced by one of several manufacturers in the Thiers region using a fully forged process; the knives of some of these manufacturers, including Rousselon Dumas Sabatier, are highly regarded.



Components of the kit:

- 2 bread razors (Grignettes)
- Scissors
- Flat spatula in stainless steel 24cm
- Spatula in stainless steel 15cm
- High temperature spatula Maryse 25cm
- Plastic spatula 30cm (Exoglass)
- Whisk in stainless steel 25cm
- Bread knife 28cm
- Wooden rolling pin 42cm x Dia 5cm
- Wooden stick roll 40cm x Dia 2cm
- Dough cutter in plastic
- Dough cutter in stainless steel
- Plastic scraper
- Zester
- 5 Nozzles in stainless steel 10/15/D7/E7/BU8
- Pastry brush #40
- Flour scrubbing brush
- Plastic ruler 30cm
- Apple corer
- Peeling knife
- Paring knife
- Scalpel
- Digital thermometer LCB
- Silicone baking mat 520x315mm

Total 24 tools in a backpack with Combination Lock

Did you know that Le Cordon Bleu has published a book on Boulangerie?



There are 80 illustrated recipes, presented in seven chapters with recipes for "French Tradition" baguette, spelt sourdough bread, milk rolls, focaccia, ciabatta, pita, challah, croissant, pain au chocolat, Parisian brioche, stollen, panettone, vanilla flan, kouign-amann, galette des rois... and more.

The book is now available in many languages, including French, Chinese, English, German, Spanish, Italian, Portuguese, Polish, and more.

Discover recipes for traditional, regional breads and breads from around the world, as well as viennoiseries (Danish pastries) and French pastries. Learn how to knead, shape and score breads and achieve baking success thanks to the know-how and advice of the very best bakers.

Available at Le Cordon Bleu La Boutique and book shops around the world

Le Cordon Bleu Alumni and careers

Find out more about [careers in the culinary arts](#) from the [Commanderies des Cordons Bleus®](#) members, our proud [LCB®](#) Alumni themselves.

