



LE CORDON BLEU®
LONDON

Gourmet Student Induction Handbook

2024

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Welcome to Le Cordon Bleu London

Le Cordon Bleu London is proud to welcome you into its state of the art facilities on Bloomsbury square. Over the last 120 years, Le Cordon Bleu has transformed from a small Parisian cooking school into an international network of culinary arts and hospitality management institutes providing prestigious courses recognised worldwide to aspiring chefs and hospitality professionals. With a wealth of experience in culinary education, Le Cordon Bleu has developed a curriculum of short courses designed to meet the needs of the gourmet enthusiast.

Le Cordon Bleu History

The name Le Cordon Bleu has been associated with culinary excellence since the 16th century. It originates from King Henry III's French "L'Ordre du Saint-Esprit", the symbol for which was a cross hung on a blue ribbon, or *un cordon bleu*.

The first Le Cordon Bleu School was founded in Paris in 1895 by Marthe Distel, journalist and publisher of the magazine *La Cuisinière Cordon Bleu*, and the first cookery demonstration was held in October 1895.

The international reputation of Le Cordon Bleu spread rapidly and attracted some of the finest chefs to teach at the school, further cementing its world-renowned reputation.

In January 2012, Le Cordon Bleu's Centre of Excellence opened at 15 Bloomsbury Square in London, where our prestigious Grand Diplôme, Diplôme de Cuisine, Diplôme de Pâtisserie, Diploma in Culinary Management and Diploma in Wine, Gastronomy and Management are taught by Le Cordon Bleu Master Chefs and our Master Sommelier who join Le Cordon Bleu with backgrounds in Michelin-starred restaurants and other first-class establishments.

Student Handbook

This handbook contains important information regarding our employees, building and facilities, in addition to the services we offer. We are delighted to welcome you here and look forward to meeting you. Please do not hesitate to ask any of our staff for information.

Administration & Student Enquiries

Please check the list of our administrative personnel to find the best member of staff to talk to regarding specific queries.

Query	Staff Member & Department	Location/Contact
All General Enquiries, Customer Services & Boutique	Customer Service	Ground Floor Reception 0207 400 3900
Student Admissions & Enrolments/ Finance	Admissions	london- admissions@cordonbleu.edu
Course Enquiries and General Feedback	Sales & Marketing	london@cordonbleu.edu

Equal Opportunities, Access & Equity

Le Cordon Bleu is committed to promoting, encouraging and valuing equity and diversity with regard to its staff and students.

Le Cordon Bleu supports fair access to educational opportunities and ensures that all students have the opportunity to achieve according to their individual potential.

Le Cordon Bleu is committed to increasing access for people from a range of backgrounds and abilities.

Smoke-Free Policy

Le Cordon Bleu is committed to ensuring a safe and healthy environment for employees, students, visitors and contractors.

- Le Cordon Bleu acknowledges the right of all employees, students, visitors and contractors to access a smoke-free environment.
- Le Cordon Bleu **prohibits** smoking throughout the entire institute, which extends to directly outside our front entrance.

The Building & Facilities



4th Floor	Adolphe & Edouard-Jean Cointreau (Demonstration Room DM4) Classroom 401 (C401)	Classroom 402 (C402) Classroom 403 (C403) Toilet (Male / Female)
3rd Floor	Saint Honoré (Bakery Kitchen B03) Antonin Carême (Polyvalent Kitchen MU3)	Classroom 301 (C301) Toilet (Female) First Aid Box
2nd Floor	Brillat-Savarin (Pastry Kitchen PA2) Julia Child (Cuisine Kitchen CU2) Student Common Room	Toilets and Shower Room (Male) First Aid Box
1st Floor	Henri-Paul Pellaprat (Cuisine Kitchen CU1) Rosemary Hume (Demonstration Room DM1)	Library & Quiet Study Area Toilets (Male / Female) First Aid Box
Ground Floor	Reception Internet / PC Area	Toilets (Male / Female / Disabled) First Aid Box Café Le Cordon Bleu La Boutique

Your Health & Safety

General Safety

- All kitchens are potentially dangerous areas. Please be aware of your own and other people's safety.
- Report to your chef or supervisor immediately if you receive a burn, cut, or fall.
- There are a number of trained first aid officers (listed next to each first aid box) to assist in the institute to assess your injury and, if necessary, you will be taken to a casualty/accident and emergency unit at the nearest hospital. First aid boxes are located in each corridor or demonstration room.
- Students are advised to observe the safety signage in use in the kitchen and around the building and to report any safety issues to staff for further investigation.
- *Please note:* Le Cordon Bleu London will not take any responsibility in the event of a student developing food poisoning by tasting or eating food prepared in class by themselves or fellow students. Students are responsible for the appropriate safe storage of their food after class.



Hygiene

- Students are required to wear their aprons at all times during kitchen sessions.
- Students with hair longer than the collar of their jacket should wear their hair tied back.
- Further information will be provided to you in your sessions.



Your Security

Le Cordon Bleu is committed to creating a safe and secure environment for its students and employees.

Please be aware of the security of your personal items at all times. It is recommended that you carry the minimum number of valuables with you when you come to the institute. CCTV is in operation throughout the building 24 hours a day.



Le Cordon Bleu London operates a state of the art biometric access control system. The biometric system is in place to maintain a safe environment for all of our students and employees, forms a key element of our building evacuation procedure, whilst enhancing the security of our institute.

Please note that it is not permitted to allow others through the barriers. If you encounter any problems, please contact Customer Services.

Fire Safety

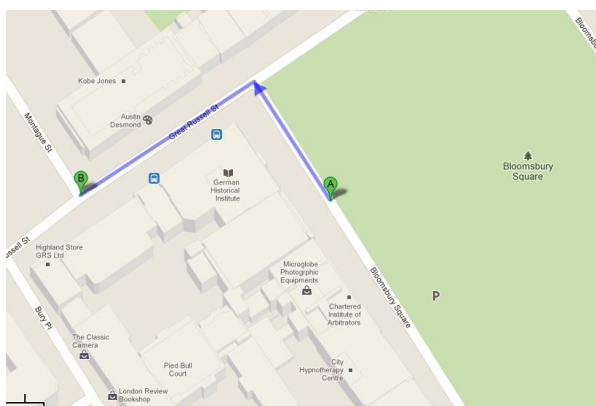
The locations of the nearest fire exits and extinguishers are displayed in all kitchens and levels of the building.

If you hear the fire alarm, proceed as follows:



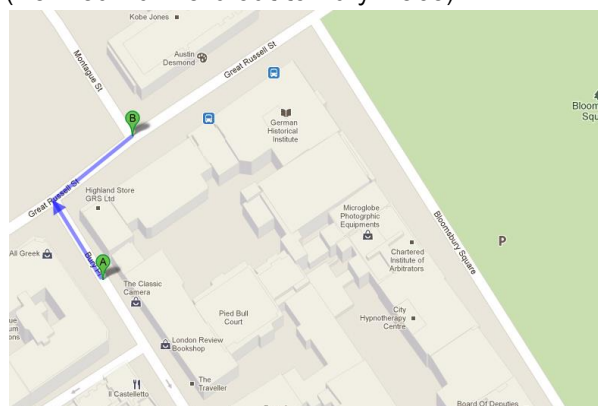
1. DO NOT ignore it.
2. Proceed immediately to the nearest fire exit in a calm and orderly fashion.
3. DO NOT wait to gather personal items.
4. DO NOT use the lift under any circumstances.
5. Students should use the **nearest fire exit**.
6. Walk from 15 Bloomsbury Square (point A) to the assembly point on the corner of Montague Street and Great Russell Street (point B) – (the corner at the British Museum) and wait in your class group until your teacher arrives. There are two routes:

Route 1 – front exit of LCB



Route 2 – rear exit of LCB

(via Pied Bull Yard out to Bury Place)



7. Trained Fire Marshalls will ensure that all staff and students have evacuated the building.
8. Your teacher will check your name against the class register.
9. Remain at the assembly point until you are instructed to return to the building.
10. Under NO circumstances should you re-enter the building until the Fire Warden has given the ALL CLEAR. This may occur sometime after the fire alarm stops.

Your Security

Le Cordon Bleu is committed to creating a safe and secure environment for its students and employees.

Please be aware of the security of your personal items at all times. As lockable storage space is limited at the institute, it is recommended that you carry the minimum number of valuables with you when you come to the institute. CCTV is in operation throughout the institute 24 hours a day.

Biometric Access

Biometrics at the ground floor entrance will be temporarily disabled and replaced with contactless cards.

Firearms or weapon attacks – police advice

Firearms and weapon attacks are very rare but all those starting or returning to education institutions are being urged to [read Run, Hide, Tell advice](#) from the police which explains what to do in the unlikely event of a firearms or weapons attack.

If anyone gets caught up in a firearms or weapons attack, police advice is:

Run to a place of safety. This is a far better option than to surrender or negotiate. If there is nowhere to go then...

Hide, it's better than to confront. Remember to turn your phone to silent and turn off vibrate. Barricade yourself in if you can. Then finally, and only when it is safe to do so...

Tell the police by calling **999**.

Suspect packages or behaviour

Remember if you see anything suspicious that is giving you cause for concern, such as an abandoned bag or someone acting strangely, trust your instincts and ACT.

Students should contact a member of staff in the first instance, or report it online at the following address: <https://act.campaign.gov.uk/> or you can call the police in confidence on 0800 789 321. Remember, in an emergency you should always call 999.

A FLEXIBLE PATHWAY OF STUDY

Intensive courses
from 6 weeks

3 months
certificates

6 to 15 months
diplomas

Bachelor's and master's
degrees with



A LARGE RANGE OF PROGRAMMES ON OFFER

CULINARY ARTS & GASTRONOMY • NUTRITION & PLANT BASED • WINE & BEVERAGES • HOSPITALITY, RESTAURANT & TOURISM MANAGEMENT



**Grand Diplôme®
Cuisine and Pâtisserie**



Diplôme de Cuisine



Diplôme de Pâtisserie



Diplôme de Boulangerie



**Diploma in Pâtisserie
Innovation and
Wellness**



**Diploma in Gastronomy,
Nutrition and Food
Trends**



**Diploma in Plant-Based
Culinary Arts**



**Diploma in Wine,
Gastronomy and
Management**



**Diploma in Culinary
Management**



**Bachelor's and Master's
degrees**

A VARIETY OF SHORT COURSES AVAILABLE

From one day cooking courses and evening classes for beginners, to thematic gourmet courses



**FOR MORE INFORMATION: [LCBL.EU/LONDONCOURSES](https://londoncourses.lcbl.eu)
OR PICK A COPY OF OUR BROCHURES AT RECEPTION!**



ENJOY A TREAT AT CAFÉ LE CORDON BLEU

Located on our campus and acting as a 'window' into the world of Le Cordon Bleu London, our Café showcases a range of the finest French pâtisseries, viennoiseries, gourmet sandwiches and hot dishes. Our products are crafted daily in the school's dedicated bakery kitchen and can be enjoyed with one of our specially selected wines or craft beers, and are a reflection of the different types of techniques we teach. lcbl.eu/londoncafe



VISIT LA BOUTIQUE AT RECEPTION

Le Cordon Bleu chefs have selected a range of the highest quality culinary products such as gourmet food, culinary gifts and books. We offer an array of refined food products presented in elegant packaging. Our range of professional equipment includes forged knives, kitchen utensils and accessories alongside a carefully selected line of original gifts developed around the art of living. cordonbleu-boutique.com

**GIFT VOUCHER
AVAILABLE AT
RECEPTION**



LE CORDON BLEU
LONDON

To: _____

From: _____

Gift: _____

DATE OF EXPIRY: _____

MESSAGE: _____



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Gift Certificate

SHARE YOUR
EXPERIENCE AT THE
INSTITUTE WITH US
ON SOCIAL MEDIA!



LE CORDON BLEU STUDENTS



**Join your Alumni
chapter on Hosco!**

As a member, you have access
to dedicated hospitality content and to
thousands of jobs and internships worldwide.

Thank you for joining us today!

*We look forward to welcoming you
back at the institute*



cordonbleu.edu/london

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15 Bloomsbury Square, London, WC1A 2LS, UK



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INSTITUTES



20

COUNTRIES



20,000

GRADUATES
PER YEAR



100

NATIONALITIES



18

UNIVERSITY
PARTNERSHIPS