



LE CORDON BLEU®
MALAYSIA

*Welcome To Le Cordon Bleu Malaysia.
Where Tradition Meets Innovation.*



“Built on over a century of tradition and excellence, Le Cordon Bleu is the guardian of French gastronomy - preserving and passing on the mastery and appreciation of the arts, a legacy that has been the cornerstone of French gastronomy for over 500 years.”

AN INTRODUCTION

Le Cordon Bleu is considered to be the guardian of French culinary technique through its culinary programmes that continue to preserve and pass on the mastery and appreciation of the culinary arts that have been the cornerstone of French gastronomy for over 500 years.

The collaboration of the nation's top education provider, Sunway University, together with Le Cordon Bleu, an international institution synonymous with culinary excellence, opens up a new era. The expertise of a world famous culinary institution being imbued to Sunway, complements the fine tradition of expert training in cuisine.

WHY LE CORDON BLEU MALAYSIA

Building on over a century of tradition and excellence, the Le Cordon Bleu network is committed to innovation and best practice in Gastronomy, Hospitality and Management and honours its commitments through an expanding international network of teaching, learning and research conducted in conjunction with the development of products and services. While being an independent entity, the Le Cordon Bleu network also works collaboratively with industry, training and university partners to ensure rigor, relevance and exemplary enterprise.

— GLOBALLY RECOGNISED
CULINARY PROGRAMME

Le Cordon Bleu is a world renowned network of educational institutions dedicated to providing the highest level of culinary and hospitality instruction through world class programmes. Le Cordon Bleu continues to evolve by combining innovation and creativity with tradition through the establishment of Bachelor's and Master's degrees in business that focus on the demands of a growing international hospitality industry.

— TRADITION OF EXCELLENCE

Le Cordon Bleu is considered by many to be the world's premier culinary arts institute. With over 120 years of teaching experience, Le Cordon Bleu network has remained committed to providing a solid foundation in best practices in

Gastronomy, Hospitality and Management. Graduates become part of a great tradition of excellence, with credentials that will set them apart from the competition in a demanding and changing environment.

— FRENCH CULINARY TECHNIQUES

Le Cordon Bleu also offers the most complete and comprehensive training in classic French culinary techniques available today, with many hands-on hours in teaching kitchens under the guidance of world-class chefs.

— OUR DISTINGUISHED FACULTY

The faculty at Le Cordon Bleu includes revered chefs from Le Cordon Bleu Paris, international personalities and specialists in the tourism and hospitality sectors.

— FOCUSED LEARNING

Learning at Le Cordon Bleu Malaysia is definitely a focussed experience as each class consists of a maximum of 16 students. Smaller classes enhances the learning experience of each student as instructors are able to pay special attention to the needs and capabilities of each student.

— GREAT CAREER IN THE FUTURE

Each graduate leaves Le Cordon Bleu with the skills to launch an exciting career not only in the world's leading restaurants, hotels or resorts, but also as a journalist, author, instructor, consultant or entrepreneur.

— THE ALUMNI NETWORK

Le Cordon Bleu programmes start students on a journey that inspires excellence, creativity, innovation and personal enrichment allowing them to embark on to successful careers or personal pursuits. Over the past 100 years, Le Cordon Bleu has produced many famous graduates, including Dione Lucas, Julia Child, Nancy Silverton, Nathalie Dupree, Eric and Bruce Bromberg, Allen Susser, James Peterson, Lydia Shire, Giada De Laurentiis, Gaston Acurio and Ming Tsai just to name a few.

— MEETING THE NEEDS OF THE INDUSTRY

Le Cordon Bleu Malaysia continually adapts its academic programmes to the future needs of culinary, tourism and hospitality industries.

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Course Structure

Diplôme de Commis Cuisinier
9 months

Diplôme de Commis Pâtissier
9 months

Certificat d'Assistant de Cuisine
3 months

Certificat d'Assistant de Pâtisserie
3 months



Certificat de Cadet de Cuisine
3 months

Certificat de Cadet de Pâtisserie
3 months

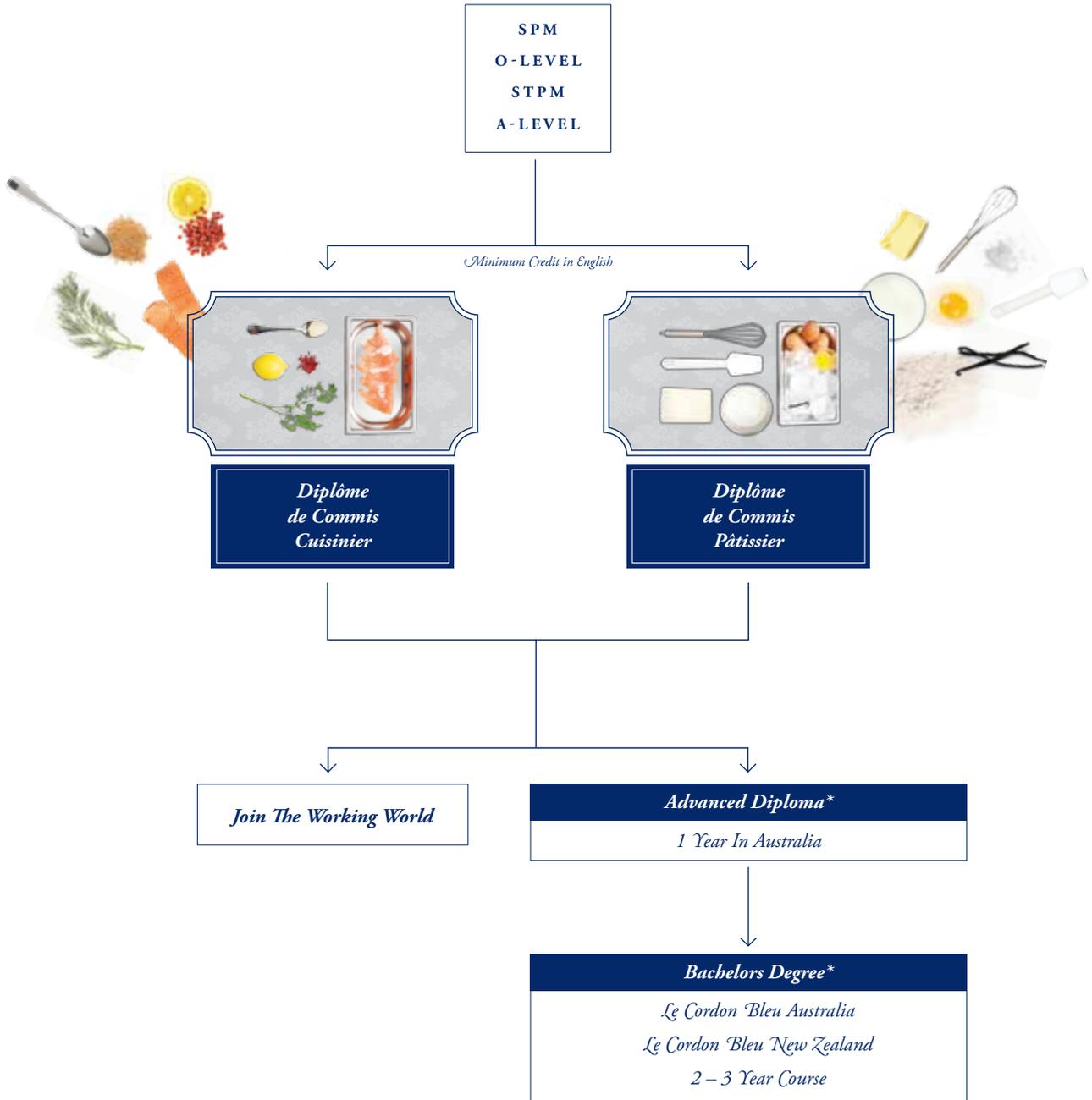


Certificat de Commis de Cuisine
3 months

Certificat de Commis de Pâtisserie
3 months

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The Pathway To Success



* Please speak to our counsellors who will assess your results accordingly for entry requirements.

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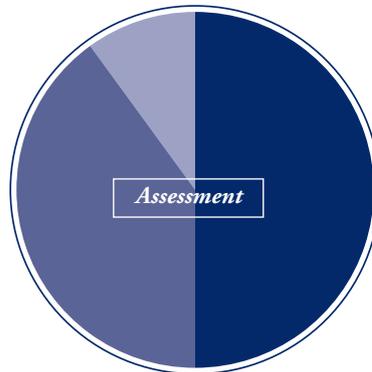
Class Structure



3-Hour Demo

3-Hour Practical

18 Hours Per Week



50%

Practical Class Performance Evaluation

40%

Final Exam (Practical)

10%

Final Exam (Written)

DIPLÔME DE COMMIS CUISINIER

CERTIFICAT D'ASSISTANT DE CUISINE

- § French culinary terms and definitions
- § The use and care of cookery equipment
- § Working in a safe and hygienic manner
- § Food preparation and mise en place
- § Work organisation and planning
- § Introduction to French Cuisine
- § French classical cooking techniques
- § Variations of cooking methods
- § Fonds de Cuisine – foundation sauces preparation
- § Commodities – receiving and storage

CERTIFICAT DE CADET DE CUISINE

- § Mise en place, organisation and workflow planning in the preparation and service of meals
- § Classical French stocks, glazes, basic and advanced sauces and soups
- § Hors d'oeuvre, canapés, salads and appetizers
- § Vegetables, eggs and farinaceous cooking techniques and menu items
- § French pastries and cakes
- § Prepare and cook simple hot and cold desserts
- § Career preparation and workplace communication

CERTIFICAT DE COMMIS DE CUISINE

- § Meat, poultry and game preparations and cookery techniques, dish presentation and finishes
- § Seafood preparation, cookery techniques, dish presentation and finishes
- § Cheese knowledge and uses menu trends and market application
- § Desserts à l'assiette
- § Preparation of foods for dietary, allergies and cultural requirements
- § Seasonal and market influences in cuisine
- § Classical and contemporary menus
- § Modern approach to plate design and presentation to restaurant standards
- § Organise and prepare mise en place for a restaurant situation in a team
- § Presentation and service requirements of the finished menu
- § Teamwork
- § Career preparation

DIPLÔME DE COMMIS PÂTISSIER

CERTIFICAT D'ASSISTANT DE PÂTISSERIE

- § The use and care of cookery equipment
- § Working in a safe and hygienic manner
- § Food preparation and mise en place
- § Work organisation and planning
- § French classical cooking techniques
- § Commodities – receiving and storage
- § Basic French pastry terms and basic decoration
- § Introduction to chocolate and desserts
- § Introduction to bread and yeast dough
- § French pâtisserie – introduction to a variety of cakes and pastries
- § Basic dough fillings – short pastry, choux pastry and puffs

CERTIFICAT DE CADET DE PÂTISSERIE

- § Artistic and decorative skills
- § Ice cream and sorbet
- § Introduction to bread making
- § Mastering Bavarian creams and mousses
- § Classical and contemporary desserts
- § Classical and contemporary presentations
- § Variations on restaurant hot and cold plated desserts
- § French pastries and cakes
- § Career preparation and workplace communication

CERTIFICAT DE COMMIS DE PÂTISSERIE

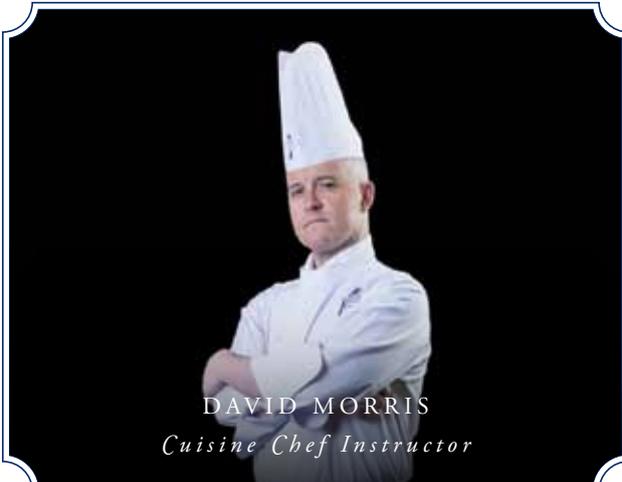
- § Sweet yeast products
- § Advanced gateaux and tortes
- § Desserts for dietary requirements
- § Advanced boulangerie-bread products
- § Afternoon tea menus
- § Preparation and service of espresso coffee
- § Application of menu presentation
- § Modern approach to plate design and presentation to restaurant standards
- § Presentation and service requirements of the finished menu
- § Organisation and preparation of mise en place for a restaurant
- § Teamwork
- § Petit four classic and contemporary chocolate box
- § Presentation of petit fours
- § Career preparation and workplace communication



Born in Brittany, France, Chef Rodolphe received his C.A.P. and B.E.P. from Saint Ivy College, Professional Advanced Level in Food and Beverages certificate at Saint Marc College graduating with a Diploma, E.S.C.F. from the Ferrandi School. He became the Chef de Partie at L'Espérance a 3-Michelin-starred restaurant and then at Jacques Le Divellec, 2-Michelin-starred restaurant. Chef Rodolphe is a member of the elite Chaîne des Rôtisseurs, Kuala Lumpur, an international gastronomic society.



Born in Normandy, France; Chef Thierry has a passion for bakery and pâtisserie and a talent in the Art of Pastry. He received his Diploma from CFA, Alençon, France, and soon became an executive pastry chef in a 5 star hotel, opening Salon de Thé. In 2003, he joined Constance Hotel, Constance Academy and Mauritius IVTB. His skills with baking, sugar and chocolate art has brought him much recognition in the yearly Bernard Loiseau Culinary Festival in Mauritius.



Chef David began as an apprentice at a leading Birmingham hotel, moving on to Henley-on-Thames. 2 years were spent at the 4-star Compleat Angler Hotel in Marlow as Executive Sous Chef, before Chef David moved on to the Bear Hotel in Woodstock. He emerged runner up of Hampshire's Chef of the Year competition in 2005. Chef David then began work with Master Chef Steven Saunders in Brocket Hall and Sheene Mill, before designing and opening the Shendish Manor in Hertfordshire, one of the country's best house hotels till this very day.

A HOST OF FACILITIES

Located in Sunway Resort City, this township consists of a hospital, shopping mall, theme park, hotels and educational institutions. This township portrays the ideal city lifestyle, with the advantages of good infrastructure, a wide range of amenities, and conveniences.

Occupying 22 acres of prime land in Bandar Sunway, Petaling Jaya, Sunway University is fully equipped with academic, hostel and sports facilities and among the largest private institutions in Malaysia as well as being connected to free shuttle service.

Sunway University also provides sports facilities such as olympic-sized swimming pool, tennis, badminton and basketball courts, full-sized field for soccer as well as a 24-hour security and security personnel who are accorded full-fledged auxiliary police status.

TUN HUSSEIN ONN LIBRARY (THOL)

The ISO 9001:2008 certified THOL as one of the largest libraries for private educational institutions in Malaysia. Equipped with technology for the 21st century, our library is linked worldwide, providing easy access to a huge variety of books and other collections to support teaching, learning and research efforts of the academic community at Sunway University.

*Pâtisserie Practical Room*

- § 24-hour Wireless Access Coverage (Wi-Fi)
- § Campus Bookshop
- § 24-Hour Security and Auxiliary Police & Security
- § Classrooms
- § Lecture Theatres
- § Electronic Teaching Devices
- § Science Laboratories (Physics, Biology and Chemistry)
- § IT Labs
- § Computer Centres
- § Library Multimedia Zone
- § Badminton Courts
- § Basketball Court
- § Jogging Track
- § Netball Court
- § Volleyball Court
- § Olympic-sized Swimming Pool
- § Table Tennis Table
- § Multi-Purpose Hall
- § Roof Top Garden
- § Information Centre
- § Atrium
- § Student Lockers
- § ATM Facilities (CIMB and Maybank)

*Cuisine Demo Room*

3.1

Accommodation

EXCELLENT ACCOMMODATION

Students get to enjoy the best of both worlds with convenience and safety, and active and sporty lifestyle, with resident access to the gymnasium, swimming pool, basketball court and multipurpose hall equipped for indoor badminton and table tennis. As it is across all our residences, 24-hour security is provided by a dedicated and professionally trained team.

↳ SUNWAY MONASH RESIDENCE

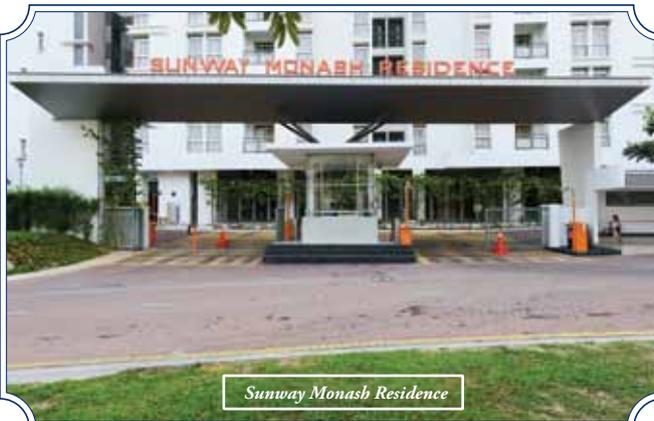
Sunway Monash Residence is a hub for students of various nationalities to experience an independent lifestyle in a residence with premium facilities and service surpassing that of private accommodations. Ample space is available as it is able to house up to more than 2,000 residents. Connected via a specially built link bridge at Starbucks Cafe, Le Cordon Bleu Malaysia is located 10 minutes away, also linked by an elevated walkway. Besides 24-hour security surveillance and patrol, numerous sporting facilities are also available.

↳ SUN-U RESIDENCE

Sun-U Residence is the accommodation of choice for students of all nationalities wanting to experience living in a condo environment. A 3-minute walk away from Le Cordon Bleu Malaysia, Sun-U Residence is not just an accommodation but also a safe place equipped with security surveillance and patrol for its residents to maintain an active and healthy lifestyle.

ACCOMMODATION

The township has excellent infrastructure ranging from family-friendly attractions such as theme parks, shopping malls, cinemas and restaurants to amenities such as medical centres and banks.



Sunway Monash Residence



Sun-U Residence

Fee Structure

MALAYSIAN STUDENTS

	<i>Diplôme de Commis Cuisinier or Diplôme de Commis Pâtissier</i>			
<i>Level</i>	<i>Certificat d' Assistant (L1)</i>	<i>Certificat de Cadet (L2)</i>	<i>Certificat de Commis (L3)</i>	<i>Total</i>
<i>Course Fees</i>	23 300.00*	24 000.00	25 500.00	72 800.00
<i>Application Fees</i>	1 600.00*			1 600.00
<i>Uniform & Book</i>	1 200.00*			1 200.00
<i>Tool Kit</i>	6 400.00*			6 400.00
<i>Grand Total (RM)</i>				82 000.00

TERMS & CONDITIONS

1. The fees stated with * above are required to be paid for the first enrolment.
2. A non-refundable RM1 600.00 application fees should be made upon submitting the application form.
3. 10% tuition fees (non-refundable & non-transferable) for the subsequent levels are required for applying Diplôme programme. Applicants not paying the 10% tuition fee of the subsequent level/s upfront is required to pay an application fee with 100% tuition fee when continuing to the subsequent level/s.
4. All fees are subject to change without prior notice.

INTERNATIONAL STUDENTS

	<i>Diplôme de Commis Cuisinier or Diplôme de Commis Pâtissier</i>			
<i>Level</i>	<i>Certificat d' Assistant (L1)</i>	<i>Certificat de Cadet (L2)</i>	<i>Certificat de Commis (L3)</i>	<i>Total</i>
<i>Course Fees</i>	23 300.00**	24 000.00	25 500.00	72 800.00
<i>Application Fees</i>	5 400.00**			5 400.00
<i>Uniform & Book</i>	1 200.00**			1 200.00
<i>Tool Kit</i>	6 400.00**			6 400.00
<i>Grand Total (RM)</i>				85 800.00

TERMS & CONDITIONS

1. The fees stated with ** above are required to be paid for the first enrolment.
2. A non-refundable RM5 400.00 application fees should be made upon submitting the application form.
3. 10% tuition fees (non-refundable & non-transferable) for the subsequent levels are required for applying Diplôme programme. Applicants not paying the 10% tuition fee of the subsequent level/s upfront is required to pay an application fee with 100% tuition fee when continuing to the subsequent level/s.
4. All fees are subject to change without prior notice.

Fees, Conditions & Refunds Policy

1. A non refundable of application fee is payable upon application for enrolment or reenrolment.
2. Invoiced tuition fees must be paid to Sunway Le Cordon Bleu Institute of Culinary Arts and proof of receipt of payment must be confirmed before a confirmation of enrolment can be issued.
3. No refund will be made where a student or applicant fails to complete, withdraws from or does not commence a Le Cordon Bleu programme as a result of (a) a change to student visa status (b) cancellation of the student visa (c) students elects to transfer to a different provider after the student has commenced.
4. Sunway Le Cordon Bleu Institute of Culinary Arts is entitled to accept all tuition payments. However, should the intake be unavailable to the student after payment has been received, every reasonable effort will be made to accommodate the student in the next available intake.
5. New students must pay the full amount of all invoiced tuition fees in cleared funds not less than 4 weeks prior to the commencement of the programme.
6. An applicant whose application has been accepted for enrolment by Sunway Le Cordon Bleu Institute of Culinary Arts giving more than 28 days prior written notice of his / her intention not to commence the course for whatever reason shall be entitled to 85% refund of any tuition fees paid. If an applicant gives notice of less than 28 days, he / she shall not be entitled to any refund.
7. An applicant whose application has been accepted may defer his / her commencement of the course to a later term within 12-month period. All applications for deferment must be received by Sunway Le Cordon Bleu Institute of Culinary Arts not later than 1 week before the course commencement date. Once this choice is taken by a student, he / she will not be entitled to any other option mentioned in the refund policy. Every reasonable effort will be made to accommodate the applicant on a later course of his / her choice. If the tuition fee for the course to be attended is greater than that of the course originally selected, the applicant shall pay the balance in cleared funds to Sunway Le Cordon Bleu Institute of Culinary Arts within a designate time frame.
8. Once the 12-month period after deferment lapses the student would be required to reapply to Sunway Le Cordon Bleu Institute of Culinary Arts.
9. Sunway Le Cordon Bleu Institute of Culinary Arts reserves the right to review application and tuition fees at any time. Any change in application and or tuition fees will be advised in writing to current students and new applicants, and will appear in all public, promotional and marketing materials, at least 1 month prior to the commencement of the study period to which they apply. The new fees will apply to all payments due from the published effective date.
10. Cuisine and Patisserie course tuition fees do not include uniforms or equipment. All uniform alteration costs will be fully borne by the student.
11. All additional requests for original Academic Transcripts will incur a charge of RM100.00 per copy or RM200.00 for each additional Sunway Le Cordon Bleu Institute of Culinary Arts parchment.
12. Sunway Le Cordon Bleu Institute of Culinary Arts accepts payment from major credit card. All bank fees and charges incur shall be borne by the student.
13. Any student refusing to pay application and or tuition fees after requests have been made in writing shall not receive any form of award or recognition of courses undertaken and shall be refused entry into class until the outstanding fees have been remitted to Sunway Le Cordon Bleu Institute of Culinary Arts in full. Sunway Le Cordon Bleu Institute of Culinary Arts will also pass on any charges incurred to collect outstanding monies.
14. Sunway Le Cordon Bleu Institute of Culinary Arts reserves the right at its absolute discretion to reject any application of enrolment, and it shall be under no obligation whatsoever to give reasons for its decision.
15. If a student fails to complete a course for any reason whatsoever other than the default of Sunway Le Cordon Bleu Institute of Culinary Arts, there will be no refund of application or tuition fees paid or reduction in fees payable.
16. If a student fails or is unable to complete a course due to a default by Sunway Le Cordon Bleu Institute of Culinary Arts, being the failure to start the course on the agreed starting date, the course ceasing after it starts and before it is completed, the student shall be entitled to a pro-rata refund of the application and tuition fees. The amount of the refund will be paid within 4 weeks of the date of default and shall be accompanied by a written statement setting out how the amount has been calculated.
17. All students are bound to comply with the rules and regulations stated in the Sunway Le Cordon Bleu Institute of Culinary Arts' Student Handbook.
18. Sunway Le Cordon Bleu Institute of Culinary Arts shall be under no liability whatsoever to any student for any loss or damage and personal injury or death caused by negligent act or omission of any student sustained at or upon the School's premises, except for personal injury or death caused by Sunway Le Cordon Bleu Institute of Culinary Arts, its employees, agents or servants or any other person concerned, whether in respect of an negligent act or omission, within such premises.
19. Sunway Le Cordon Bleu Institute of Culinary Arts reserves the right in its absolute discretion to review and alter the organisation and / or structure of the course at any time.
20. If any material alteration is made before the commencement of a course, Sunway Le Cordon Bleu Institute of Culinary Arts will endeavor to notify any student so affected, but shall not have any liability if it is unable to so notify.
21. Sunway Le Cordon Bleu Institute of Culinary Arts covers only the accidental insurance during the period of student's enrolment.
22. Sunway Le Cordon Bleu Institute of Culinary Arts reserves the right and liberty to use promotional work taken in the form of photography, films or reproductions for the purpose of advertising, photography and publicity – either wholly or in part, in any manner or form whatsoever and in any medium, either separately or in conjunction with other photographs, films or reproductions thereof, including the works produced by students.
23. No student shall be entitled to use the names “Le Cordon Bleu” or “Sunway Le Cordon Bleu Institute of Culinary Arts” under any circumstances or at any time or in any place whatsoever, whether before, during or after their training and whether as a trade mark, company or trading name or otherwise, regardless of the service or products presented with no time or geographical limitation.
24. This policy is correct at time of printing, but subject to change without notice.



Sunway Le Cordon Bleu Institute of Culinary Arts

Operating Co: Sunway Le Cordon Bleu Sdn. Bhd. (Co. Reg: 905967-M)

A Member of Sunway Education Group.

Owned and Governed by Jeffrey Cheah Foundation

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Le Cordon Bleu Malaysia



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