Master the Techniques
Your Culinary Journey Awaits…

Welcome to Le Cordon Bleu, one of the world’s leading schools for teaching classical culinary, food, wine, restaurant, hotel and management education, founded in Paris in 1895.

Over the last century, Le Cordon Bleu developed a reputation for maintaining the highest standards of culinary excellence. Every year, over 20,000 students from more than 70 countries are trained in Le Cordon Bleu institutes, which operate approximately 50 campuses in more than 20 countries with 118 years of experience and heritage being shared across such prestigious locations as Paris, London, Tokyo, Ottawa, Shanghai and Sydney. Le Cordon Bleu has also developed many different programs including culinary arts as well as professional hospitality management through the Le Cordon Bleu undergraduate and postgraduate program.

We invite you to share our knowledge and passion for the culinary arts, hospitality and management education and look forward to leading you on a journey of discovery that will last a lifetime.

André J. Cointreau  
President, Le Cordon Bleu

Discover the History of Le Cordon Bleu

Le Cordon Bleu continues to be the world’s largest international culinary educator, located in over 20 countries across the globe with continued plans for global expansion.

In 1578, King Henry III of France established the Order of the Holy Spirit. The knights of this order were identified by a gold cross hanging from a blue ribbon which they wore around their neck. The Order of the Holy Spirit, which existed for 250 years, was the most prestigious French Royal order, and its knights were often referred to as “Cordons Bleus”. During their sumptuous meals, they set a high standard for fine dining. As a result, the expression “cordon bleu” did not take long to become synonymous with culinary excellence.

1895 French journalist Marthe Distel starts a culinary magazine, La Cuisinière Cordon Bleu.

1896 The first class is taught at Le Cordon Bleu Paris on January 14.

1897 Le Cordon Bleu Paris welcomes its first Russian student.

1905 Le Cordon Bleu Paris welcomes its first Japanese student.

1927 The London Daily Mail newspaper, dated November 16, describes a visit to Le Cordon Bleu Paris: “It’s not unusual for as many as eight different nationalities to be represented in the classes”.


1942 Dione Lucas opens Le Cordon Bleu School and Restaurant in New York. She also authors the bestseller The Cordon Bleu Cook Book and becomes the first woman to have a televised cooking show.

1948 Le Cordon Bleu is accredited by the Pentagon for the professional training of young GI’s after their tour of duty. As a former member of the OSS, Julia Child qualifies and enrolls at Le Cordon Bleu Paris.

1953 Le Cordon Bleu London creates the dish Coronation Chicken, which is served to foreign dignitaries at the coronation luncheon of Her Majesty Queen Elizabeth II.


1984 The Cointreau family, descendants of the founding families of Rémy Martin and Cointreau liqueur, takes over the presidency of Le Cordon Bleu Paris, replacing Mrs. Elizabeth Brassart, director of the school since 1945.

1991 Le Cordon Bleu Japan opens in Tokyo and later in Kobe. It is known as “Little France in Japan”.

1995 Le Cordon Bleu Paris celebrates its 100th anniversary as an ambassador of the culinary arts. For the first time ever, the Chinese authorities of the Shanghai District send chefs abroad for training at Le Cordon Bleu Paris.

1996 Le Cordon Bleu Sydney in Australia begins operations upon the request of the New South Wales government, and provides Chef training in preparation for the 2000 Olympic Games in Sydney.


2002 Le Cordon Bleu Korea and Le Cordon Bleu Mexico opened their doors to the first students.

2009 Le Cordon Bleu schools worldwide participate in the launch of the movie Julie and Julia.

2011 Le Cordon Bleu Madrid opens in partnership with Francisco de Vitoria University.

2012 Inauguration of the new Le Cordon Bleu London

2013 Le Cordon Bleu Istanbul opens in partnership with Özyeğin University

Le Cordon Bleu continues to develop internationally and diversify its activities by broadening the selection of available programs, and establishing private and public partnerships.
Le Cordon Bleu Ottawa offers programs which are accredited by the Ministry of Training Colleges and Universities Ontario, and is an officially registered Private Career College in Ontario, Canada. Study with us and receive a recognized Canadian education as well as learning international skills that will last a lifetime.

Attending Le Cordon Bleu will allow you to develop your passion and skill under the direction and mentorship of some of the world’s finest chefs. Your training includes varying combinations of our Chef Instructor demonstrations, seminars, workshops, as well as a significant amount of time dedicated to intensive hands-on practical sessions, providing a well-rounded balance of knowledge and skills required to succeed in today’s competitive culinary industry. Throughout this process, you will receive continuous support, mentorship and assistance from the Chef Instructors and staff of Le Cordon Bleu Ottawa in pursuit of your culinary education goals.

As a graduate, you will emerge into an exciting culinary industry with an education and training from Le Cordon Bleu being your passport into some of the world’s best kitchens! Chefs, restaurant owners and epicureans everywhere recognize Le Cordon Bleu and its programs for its superior standard of excellence in the culinary arts and hold our graduates in the highest regard. If a limitless career is what you seek, let the most recognized culinary school in the world be the first step into this incredible journey.
Our Programs

The Classic Cycle

Le Cordon Bleu Classic Cycle teaches students to master the classic French techniques of Cuisine and/or Pâtisserie in a unique and respected teaching methodology.

In either discipline of Cuisine or Pâtisserie, the Le Cordon Bleu curriculum consists of three different levels:

- Basic
- Intermediate
- Superior

Students who successfully complete all three levels will receive a Diploma in their given discipline.

A GRAND DIPLÔME® is awarded to those students who complete all levels in BOTH Cuisine and Pâtisserie and is highly acclaimed worldwide as a solid level of skill achievement in both disciplines.

Whether you seek a Diplôme de Cuisine, a Diplôme de Pâtisserie, or a GRAND DIPLÔME®, a complete culinary education can be yours in as little as 33 weeks.

Le Cordon Bleu Ottawa Culinary Arts Institute is registered as a private career college under the Private Career Colleges Act, 2005. Cuisine de Base, Cuisine Intermédiaire, Cuisine Supérieure, Diplôme de Cuisine, Pâtisserie de Base, Pâtisserie Intermédiaire, Pâtisserie Supérieure, Diplôme de Pâtisserie, GRAND DIPLÔME® and Boulangerie de Base are approved as vocational programs under the Private Career Colleges Act, 2005.

Boulangerie

Our newest program, Boulangerie, offers students intensive hands-on learning of the craft of this long standing tradition.

A Certificate is awarded to students who complete our Boulangerie program after 12 weeks of study.

*Includes exams
Monica Timbal  
GRAND DIPLÔME® 2013

“In pastry, I learned patience and artistry in making beautiful desserts. In cuisine, I learned teamwork and developed my creativity.”

Nelson Lee Soriano  
GRAND DIPLÔME® 2011

“We were taught the real world of cooking. Le Cordon Bleu expanded my knowledge and my passion for cooking and baking. Knowledge is power.”

Bryan Marcus Raja  
GRAND DIPLÔME® 2010

“It’s a once-in-a-lifetime experience — if you have passion for food, go for it!”

Leslie Yat Tung Wong  
DIPLÔME DE PATISSERIE 2013

“I had worked with people who graduated from Le Cordon Bleu and learned that they had better skills and professionalism compared to others. For those who want to learn authentic French baking techniques, Le Cordon Bleu is the way to go! The experienced French Chefs have a way to train those who have no previous baking experience into skilful pastry chefs. It was always a dream for me to attend Le Cordon Bleu, now my dream came true!”

Sarah Fudge  
DIPLÔME DE CUISINE 2013

“...that’s the key to the Cordon Bleu experience — we have amazing Chefs who want to teach us everything they know — and we need only ask. We have the opportunity to learn that goes far beyond the demos, the practicals and the workshops.”

James Watt  
GRAND DIPLÔME PROFESSIONEL 2011

“The biggest thing you learn is organization. When you get in the kitchen, you’re more efficient, you’re more organized, everything comes out right and is done on time.”

Saad Bahbahani*  
GRAND DIPLÔME® 2014

“It’s more than what I was expecting. Every day I learn something new. The chefs who teach me are beyond amazing. By just interacting with them on a daily basis, I have been gaining knowledge and great tips that are going to help me with my career in the future.”

*Current student at time of print.
Classic Cycle

Diplôme de Cuisine

Cuisine de Base
Basic Cuisine

The Basic Cuisine course introduces students to the fundamental elements of classical French cuisine. From proper knife handling techniques to classic cuts and basic stocks, students are taught the foundational elements of cuisine - techniques that can be applied to any world cuisine. As the term progresses, techniques are layered upon one another with increasing complexity, incorporating elements such as organization, preparation, balance and timing.

Course Module

- Introduction to French cuisine
- Knife handling and care
- Classic knife cuts
- Classic techniques
- Variations on cooking methods
- Food preparation and mise en place
- Palate training
- Commonly used French terms and definitions

Cuisine Intermédiaire
Intermediate Cuisine

The Intermediate Cuisine course takes students through the fascinating study of French regional cuisines, ingredients and origins of recipes, as well as some of the most famous classic recipes from France. Through practice and repetition, students will begin to perform tasks with more ease while the Chef instructors highlight presentations for platters and plates.

Course Module

Prerequisite: Basic Cuisine

- Regional cuisines of France
- Product origins, influences on regional cuisine
- More advanced techniques
- Presentation of dishes
- Appreciation and adaption of flavours
- Regional flavours and classifications
- Butchery techniques

Cuisine Supérieure
Superior Cuisine

The Superior Cuisine course focuses on mastering classic French techniques to produce contemporary cuisine. Students will develop their precision and speed in the kitchen, their knowledge of refined and luxury products, and their ability to adapt menus based on the season and product availability. Superior Cuisine students will also have an opportunity to develop, prepare and serve a menu in a simulated restaurant setting, providing a real-world experience in which to apply their knowledge and skills.

Course Module

Prerequisite: Intermediate Cuisine

- Mastery of classic and contemporary cuisine
- Precision and speed in the kitchen
- Refined and luxury products
- Presentation and decoration
- Recipe development and menu design
- Seasonal and market influences on cuisine
- Introduction to restaurant operations

Program Length:
33 weeks including exams

Le Cordon Bleu Ottawa
# Classic Cycle

## Diplôme de Pâtisserie

### Pâtisserie de Base
**Basic Pastry**

The Basic Pastry course is an introduction to the fundamentals of creating fine French pastry using essential elements such as flour, butter, sugar, eggs - and passion! Begin your mastery of the classic techniques, applying your knowledge and combining ingredients into a mélange of pastries, traditional desserts, cakes and doughs including Gâteau St. Honoré, brioche and pate à choux just to name a few.

**Course Module**

- Introduction to French pâtisserie
- Basic doughs and fillings
- Mousses, traditional desserts and cakes
- Classic techniques
- Basic decoration
- Masking and glaçage
- French pâtisserie terminology

### Pâtisserie Intermédiaire
**Intermediate Pastry**

The Intermediate Pastry course develops a student’s artistic decorative skills for both classical and contemporary presentations, while broadening their dessert repertoires. Learn to prepare Bavarian creams and mousses, chocolate hand tempering and hand-dipping, caramel and nougatine, miniaturization and more.

**Course Module**

- Prerequisite: Basic Pâtisserie
- Artistic and decorative skills
- Variations on restaurant desserts
- Miniaturization - petits fours
- Classic and contemporary presentation
- Bavarian creams and mousses
- Chocolate: hand-tempering and dipping
- Caramel and nougatine
- Introduction to sugar work

### Pâtisserie Supérieure
**Superior Pastry**

The Superior Pastry course ties together the knowledge and artistic skill discovered in the Basic and Intermediate courses. Students begin to perfect these skills through the development of their own personal interpretation and artistic creativity, focusing on fine decorative work in hot and cold desserts, chocolate showpieces and sugar work. Superior Pastry students will also have an opportunity to work in a simulated restaurant setting, providing a real-world experience in which to apply their knowledge and skills.

**Course Module**

- Prerequisite: Intermediate Pâtisserie
- Dessert menus: soufflés, contemporary cakes, tarts, bûches
- Cold and hot restaurant desserts
- Decoration and presentation, flavour, aroma and spices
- Working with different chocolates
- Hand-dipped and moulded chocolates
- Sculpture and display in chocolate and sugar
- Sugar techniques: cooking, colouring and pulling
- Pulled sugar: flowers, ribbons
- Blown sugar: spheres, fruits, animals
- Pastillage

**Program Length:**

33 weeks including exams
### Classic Cycle

#### GRAND DIPLÔME®

Our most comprehensive culinary education offered in Ottawa provides a solid level of skill and achievement in both Cuisine and Pâtisserie.

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**Basic Pastry**

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**Program Length:**
8 Program Length: 33 weeks including exams
Specialized Programs

Certificat de Boulangerie de Base

The art and craft of Boulangerie is a much-needed skill and this program provides an outlet to service the ever-increasing worldwide demand. As result, we have introduced a specialized program designed to focus on the skilled techniques of classical Boulangerie, mastered by the French so many years ago.

Course Module

- Bakery Theory, Food Hygiene and Safety
- Bakery overview
- Yeast doughs, fermentation and preparations
- Breakfast and Specialty Breads using laminated and rich doughs
- Artisan Breads and developing various starters and a wide variety of breads

Program Length:
12 weeks including exams
Living in Ottawa - A Canadian Experience

A History Of Peace

Canada is respected as one of the most peaceful nations in the world, with Ottawa being known as one of the SAFEST cities in Canada. With a population of 1 million residents, Ottawa prides itself on providing a very safe environment for all.

A Nation Of Diversity

Canada is known for the peaceful coexistence of many cultures. Over HALF of Canada's population is comprised of immigrants. Canada continues to welcome new immigrants every year to live in peaceful, cultural harmony. Canada is a friendly, welcoming nation with an exciting mosaic of cultural diversity and appreciates the exciting contributions that immigration provides our country.

A City Of Art & Culture

Ottawa is a city rich in history, art and culture.

There are more than 29 museums in the City of Ottawa to explore.

Ottawa has been the capital city of Canada since 1867. In the capital, Ottawa features the best of Canada's museums – The National Gallery showcasing fine art exhibitions, The Canadian War Museum which highlights Canada's contributions to missions around the world, The Museum of Civilization which provides insight into Canadian history and the Museum of Nature filled with Canada's rich natural history.

Ottawa offers several examples of stunning architecture, including the world famous skyline of the Parliament Buildings, the National Arts Centre and the over 100 year-old Chateau Laurier to name a few.

The historic waterways of the Rideau Canal, a UNESCO World Heritage Site, traces Canada's military history using these historic waterways.
Living in Ottawa - A Canadian Experience

Bring On The Shopping!

Enjoy the vibrant urban oasis of the Byward Market, a pedestrian market centre in the heart of downtown. The “Market” offers year-round farmers’ markets, specialty food shops, restaurants and nightlife, and fantastic unique retailers selling wares from jewellery to clothing to furniture. Just steps away, you will find the Rideau Centre, the city’s premier downtown shopping complex featuring over 180 stores as well as Sussex Avenue featuring upscale retailers.

Life In The Neighbourhood

Ottawa has vibrant neighbourhoods where you can enjoy laid-back weekends featuring patio coffee shops, dining, shopping and recreation. Areas such as Westboro, The Glebe and Hintonburg provide endless opportunities for exploration.

Activities For Everyone!

With options like boating on the Ottawa River, skating the Rideau Canal, skiing in the Gatineaus, biking along the Rideau, golfing in one of several beautiful golf courses or horseback riding in the pretty countryside surrounding the Ottawa area, the opportunities for activities are endless in this beautiful part of the country.

City Of Festivals!

Ottawa hosts over 60 festivals each year including the world famous Winterlude winter celebration, Bluesfest, a summer music festival attracting world-class talent and, of course, the biggest celebration of Canada Day in the country, with over 100,000 people participating every year in downtown fun and events. Weekends are sure to be enjoyed in Ottawa with a long list of festivals celebrated throughout the year.

There is something for everyone in Ottawa - from city to country, from summer to winter - the city never stops welcoming you.

Living In Ottawa

Ottawa is a very affordable city when compared to other major international cities.

Basic living cost in Ottawa starts from $800CDN per month, and can be lowered with shared occupancy. There is city-wide bus service and several bike paths to accommodate easy transportation. The campus is located downtown within easy access of several bus routes and major roadways.

There is something for everyone in Ottawa - from city to country, from summer to winter - the city never stops welcoming you.
A student's life is more than "just school" – it is an experience of our city, our culture, our country. Le Cordon Bleu Ottawa is dedicated to the full student experience and organizes many student events with a view to enjoying your time away from home, make great friends in the process and have fantastic Canadian experiences sure to be remembered! Past events include a horse-drawn carriage ride through a Sugar Bush, attending an Ottawa Senators Hockey Game, a wine-tasting tour through Prince Edward County, among many others!

With a solid reputation within the City of Ottawa, Le Cordon Bleu participates in many events for which we offer student volunteer opportunities. From events at local embassies where you could rub elbows with the city's elite, to assisting local Chefs in their own kitchens, to preparing and/or serving food at charity fundraisers and other business or cultural events, sign up and volunteer and experience all the opportunities we have to offer!
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The Application Process

Complete your Application Form

An Application Form can be provided by our Recruitment Representatives or downloaded online. The Application Form will provide a full list of supporting documentation that will be required to accompany the application in order to be considered and processed.

When to Apply?

It is recommended to apply a MINIMUM of 4-5 months prior to your preferred start date. This will provide the minimum amount of time to secure the appropriate Study Visa (for international students) as well as arrange housing needs.

Assessing your Application

Once we receive your application, required documentation and application fee, we will then assess whether you meet the entry requirements for the program you have selected. If your Application is approved, we will send you a Letter of Offer by email. You are required to accept the Letter of Offer in order to be registered. The Letter of Offer will also set out the dates, times and payment details of the program.

Payment Schedule

The payment schedule is regulated by the Ministry of Training Colleges and Universities, and is based on the student’s citizenship/residency.

Canadian Residents

100% of the total fees payable are due six (6) weeks prior to course commencement date

International Students

25% of the total fees payable are due six (6) weeks prior to course commencement date 75% balance of the total fees payable are due on first day of class

Orientation

Orientation Sessions are normally held on the first day of class, or one day prior. Orientation is an opportunity to meet the Chef Instructors and Staff of Le Cordon Bleu and will provide an overview of all the services and activities that will be provided to you as a student of Le Cordon Bleu Ottawa. As well, you will be provided your course materials, uniform and equipment.
FAQs

What makes your program different from culinary programs offered by other schools?

Le Cordon Bleu programs are designed to allow for a more practical approach to education. We believe in “learning by doing” which includes a perfect blend of theoretical knowledge. The hands-on approach provides a student with lifelong skills that can be transported anywhere in the world, respected by everyone and needed by all.

Our programs specialize in hands-on culinary courses with lessons divided between demonstration and practical classes. Within each demonstration, our Chef Instructors will reinforce basic information about proper storage temperatures and techniques respecting health and safety requirements, product substitution and costs, how to recognize fresh products, definitions of classical French cuisine terms and techniques and the science behind ingredients and their reactions to each other.

Our Chef Instructors’ backgrounds provide a wide range of international experiences in various roles and culinary industries. A Chef Instructor’s resume could include experiences such as working at top hotels and resorts around the world, owning their own restaurants, or working in the food industry. Their history and breadth of experience brings a practical reality to what they teach – they have done it all, and are ready to share it with you.

Will I be a Chef once I complete my studies at Le Cordon Bleu?

Le Cordon Bleu will provide you with the foundation of skills, training and mentorship necessary to launch you into your culinary career. Our students are better equipped upon graduation to move up the career ladder faster given the quality of their training and knowledge. In order to become a professional Chef, graduates must continue to learn through practical experience in various restaurants and kitchen settings of their choosing and also experience various roles in order to develop into a Chef.

How many hours per week are students expected to commit?

Class hours run anywhere from 12–30 hours per week depending on the program, as follows:

- Diplôme de Cuisine: approx. 20 hrs/wk
- Diplôme de Pâtisserie: approx. 12 hrs/wk
- GRAND DIPLÔME®: approx. 30 hrs/wk
- Boulangerie: approx. 20 hrs/wk

Does your school issue tuition tax credits?

As a registered Private Career College in Ontario, Le Cordon Bleu Ottawa is authorized to issue education tax receipts (Form T2202A in Canada). All Canadian students will be issued their T2202A form by mail.

How do I apply for a Student Visa if I’m an international student?

We recommend that all international students contact the nearest Canadian Embassy or Consulate within their native country for Visa Application (www.cic.gc.ca). It is suggested that a Visa is applied for at least 4-5 months prior to your preferred start date. We encourage you to register with us and apply for a student visa well in advance of the start date of your first course. It may take a few weeks to receive your Registration Package and possibly 3-4 months for your Visa to be processed.

When can I start?

Le Cordon Bleu Ottawa runs four sessions per year – January, March, June and October. Students can begin their studies in any of the above sessions. Exact start dates can be provided by your Recruitment Representative, or found online.

Can I attend more than one campus?

For those globe-trotting students, the programs and courses taught at Le Cordon Bleu International campuses follow the same curriculum. A student can complete Basic Cuisine in Ottawa, Intermediate Cuisine in London and Superior Cuisine in Paris, or any other combination of their choosing. The only difference would be the course outline and recipes provided to the student, but the foundation and methodology are consistent and standard across all our schools.

Are the courses taught in English or French?

All of the courses in Ottawa are taught in English and all course materials are provided in English. Students will be expected to ask questions in English and there are written tests in English for each course as well. Our students come from all around the world and, as such, English is used as a common language.
453 Laurier Avenue East • Ottawa, Ontario • Canada • K1N 6R4

Tel: 613 236 CHEF(2433)   ottawa@cordonbleu.edu
Toll free: 888 289 6302               www.lcbottawa.com
Fax: 613 236 2460                      www.cordonbleu.edu
Application Form

Student Uniform

PLEASE WRITE IN UPPER CASE

Last Name: 
First Name: 
Program Start Date: 
Program: 

<table>
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<tr>
<th>Student #</th>
<th>Office use only</th>
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Please carefully take your measurements in centimeters or inches.

Please tick the box with the unit of measurement chosen:

- CM
- INCHES

Clothing Items Measurement

1. Jacket
   Measure around your chest at the widest point
   Measurement: ________________________________

2. Trousers
   Measure around your natural waistline, without tucking in your stomach.
   Measurement: ________________________________

IMPORTANT NOTE:
The sizes on the clothing market are not standardized. Therefore, the correct measurement in centimeters or inches must be given to us. The school shall not be held responsible for a wrong measurement, and any claim following wrong measurements for the clothing ordered shall not be admissible. Measurements must be taken without clothes, with a measuring tape. We will then convert your measurements into the right size.

Terms and Conditions of Enrolment

A non-refundable application fee of $500 CAD is required for each course or diploma you register for. This fee must accompany your application.

Canadian Students: The full balance of your tuition is due 6 weeks prior to your course commencement date. The $500 CAD non-refundable application fee is deducted from your overall tuition amount on receipt.

Le Cordon Bleu Ottawa Culinary Arts Institute reserves the right to modify programs, fees and organization of courses.

Clases may be held anytime between Monday and Saturday, 8:00 AM to 10:00 PM EST.

Le Cordon Bleu Ottawa Culinary Arts Institute does not guarantee employment for any student who successfully completes a vocational program offered by LE CORDON BLEU.

Canadian Students: The full balance of your tuition is due 6 weeks prior to your course commencement date. The $500 CAD non-refundable application fee is deducted from your overall tuition amount on receipt.

International Students: 25% of your total tuition fee is due 6 weeks prior to your course commencement date. The balance 75% of your total tuition fee is due on the first day of your course. The $500 CAD non-refundable application fee is deducted from your overall tuition amount on receipt.

Le Cordon Bleu Ottawa Culinary Arts Institute reserves the right to modify programs, fees and organization of courses.

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Le Cordon Bleu Ottawa Culinary Arts Institute does not guarantee employment for any student who successfully completes a vocational program offered by LE CORDON BLEU.
Prospective Students must:

- Have a diploma from an Ontario secondary school within the meaning of the Education Act or an equivalent diploma;
- Be 18 years of age on or before the day the program commences, and successfully complete a qualifying test (Wonderlic)

Admission Checklist - Canadian Citizens

To apply, you must submit the following documentation:

- A completed and signed application form
- Proof of high school completion (Diploma), or equivalent – must be an official transcript
- A photocopy of government issued photo ID or passport
- A $500.00CAD application fee for each program that you would like to register for
- A resume/CV – no culinary experience is necessary
- A Letter of Motivation – please attach a brief personal statement detailing your reasons for wishing to attend LE CORDON BLEU Ottawa Culinary Arts Institute. Please include some of your future goals.

If you do not have a high school diploma, you must achieve a passing grade when completing the Wonderlic test which will be provided to you on receipt of application.

Admissions Checklist – International Students

To apply, you must submit the following documentation:

- A completed and signed application form
- A photocopy of government issued photo ID or passport
- A $500.00CAD application fee for each program that you would like to register for
- A resume/CV – no culinary experience is necessary
- A Letter of Motivation – please attach a brief personal statement detailing your reasons for wishing to attend LE CORDON BLEU Ottawa Culinary Arts Institute. Please include some of your future goals.

You must achieve a passing grade when completing the Wonderlic test which will be provided to you on receipt of application. International students must be minimum 18 years of age on the course commencement date.

Citizenship Information

Nationality, as listed on passport:

Passport Number:

Place of Birth:

City:

Region:

Country:

International students are responsible for procuring a student visa, if required, before beginning their studies in Canada. All International students must have medical coverage while studying in Canada.

Admission Requirements

Prospective Students must:

- Have a diploma from an Ontario secondary school within the meaning of the Education Act or an equivalent diploma;
- Be 18 years of age on or before the day the program commences, and successfully complete a qualifying test (Wonderlic)

Course Selection and Session Dates

Please indicate the session and year you wish to start your course(s).

Certificate Levels

<table>
<thead>
<tr>
<th>Start Date</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>January</td>
<td>June</td>
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<tr>
<td>March</td>
<td>October</td>
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<td>June</td>
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<td>March</td>
<td>October</td>
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<td>June</td>
<td>October</td>
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</tbody>
</table>

Diplomas

<table>
<thead>
<tr>
<th>Start Date</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>January</td>
<td>June</td>
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<tr>
<td>March</td>
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</tr>
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</table>

Le Cordon Bleu Ottawa Culinary Arts Institute is registered as a private career college under the Private Career Colleges Act, 2005. Cuisine de Base, Cuisine Intermédiaire, Cuisine Supérieure, Diplôme de Cuisine, Pâtisserie de Base, Pâtisserie Intermédiaire, Pâtisserie Supérieure, Diplôme de Pâtisserie, GRAND DIPLÔME® and Boulangerie de Base are approved as vocational programs under the Private Career Colleges Act, 2005.

Payment Information

Method of Payment

Cheque or Money Order in CAD.

Cheque and money orders should be made payable to:
Le Cordon Bleu Ottawa Culinary Arts Institute
Bank Transfer in CAD.

Please initiate a transfer to the following account:

Bank of Montreal
1430 Prince of Wales Dr., Ottawa, ON K2C 1N6
Institute #001 Transit #29766 Bank Account #1021-534

Beneficiary:
Le Cordon Bleu, 453 Laurier Ave E., Ottawa ON K1N 6R4
Swift code for payment from outside Canada: BOFMCAM2
Swift code for payment from the US: PNBPU33NYC
(Wachovia Bank)

You must contact the school with details regarding the amount sent, currency, the originating bank and the date the transfer was initiated.

Membership Information

Name:

Relationship:

Street Address:

City:

Prov./State/Region:

Postal/Zip Code:

Country:

Telephone 1: ( )

Fax: ( )

E-mail:

Date of Birth: (dd/mm/yyyy)

Emergency Contact Information

Name:

Relationship:

Street Address:

City:

Prov./State/Region:

Postal/Zip Code:

Country:

Telephone 1: ( )

Telephone 2/Fax: ( )

E-mail:

Last Name:

First Name:

Mr. Mrs. Ms.

Le Cordon Bleu Application Form
**Personal Information**

- Mr. / Ms. / Mrs.
- Last Name: 
- First Name: 
- Street Address 1: 
- Street Address 2: 
- City: 
- Province/State/Region: 
- Postal/Zip Code: 
- Country: 
- Telephone (1): ( ) 
- Fax (2): ( ) 
- E-mail: 
- Date of Birth: (dd/mm/yyyy) / / 

**Emergency Contact Information**

- Name: 
- Relationship: 
- Street Address: 
- City: 
- Province/State/Region: 
- Postal/Zip Code: 
- Country: 
- Telephone 1: ( ) 
- Telephone 2/Fax: ( ) 
- E-mail: 

**Citizenship Information**

- Nationality, as listed on passport: 
- Date of Issue: (dd/mm/yyyy) / / 
- Place of Issue: 
- Issuing Country: 
- Country of Citizenship: 

**Admission Requirements**

Prospective Students must:
- Have a diploma from an Ontario secondary school within the meaning of the Education Act or an equivalent diploma; OR
- Be 18 years of age or before the day the program commences, and successfully complete a qualifying test (Wonderlic)

**Admission Checklist – Canadian Citizens**

To apply, you must submit the following documentation:
- A completed and signed application form
- Proof of high school completion (Diploma), or equivalent – must be an official transcript
- A photocopy of government issued photo ID or passport
- A $500.00CAD application fee for each program that you would like to register for
- A resume/CV – no culinary experience is necessary
- A Letter of Motivation – please attach a brief personal statement detailing your reasons for wishing to attend LE CORDON BLEU Ottawa Culinary Arts Institute. Please include some of your future goals.

If you do not have a high school diploma, you must achieve a passing grade when completing the Wonderlic test which will be provided to you upon receipt of application.

**Admissions Checklist – International Students**

To apply, you must submit the following documentation:
- A completed and signed application form
- A photocopy of government issued photo ID or passport
- A $500.00CAD application fee for each program that you would like to register for
- A resume/CV – no culinary experience is necessary
- A Letter of Motivation – please attach a brief personal statement detailing your reasons for wishing to attend LE CORDON BLEU Ottawa Culinary Arts Institute. Please include some of your future goals.

You must achieve a passing grade when completing the Wonderlic test which will be provided to you on receipt of application.

International students must be minimum 18 years of age on the course commencement date.

**Course Selection and Session Dates**

Please indicate the session and year you wish to start your course(s).

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<thead>
<tr>
<th>Certificate Levels</th>
<th>Start Date</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pâtisserie de Base</td>
<td>January</td>
<td>March</td>
</tr>
<tr>
<td>Pâtisserie Intermédiaire</td>
<td>January</td>
<td>March</td>
</tr>
<tr>
<td>Pâtisserie Supérieure</td>
<td>January</td>
<td>March</td>
</tr>
<tr>
<td>Cuisine de Base</td>
<td>January</td>
<td>March</td>
</tr>
<tr>
<td>Cuisine Intermédiaire</td>
<td>January</td>
<td>March</td>
</tr>
<tr>
<td>Cuisine Supérieure</td>
<td>January</td>
<td>March</td>
</tr>
<tr>
<td>Boulangerie de Base</td>
<td>January</td>
<td>March</td>
</tr>
<tr>
<td>Diploma de Pâtisserie</td>
<td>January</td>
<td>March</td>
</tr>
<tr>
<td>Diplôme de Cuisine</td>
<td>January</td>
<td>March</td>
</tr>
<tr>
<td>GRAND DIPLÔME®</td>
<td>January</td>
<td>March</td>
</tr>
</tbody>
</table>

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(Wachovia Bank)

You must contact the school with details regarding the amount sent, currency, the originating bank and the date the transfer was initiated.

**Method of Payment**

- Visa
- MasterCard
- American Express
- Card Number: 
- Expiry Date: 
- Security Code: 
- Amount of Charge: 
- Name of Cardholder: 
- Signature of Cardholder: 
- Credit Card Billing Address: 
- Street: 
- City: 
- Province/State/Region: 
- Country: 

Le Cordon Bleu Application Form
A non-refundable application fee of $500 CAD is required for each course or diploma you register for. This fee must accompany your application.

Canadian Students: The full balance of your tuition is due 6 weeks prior to your course commencement date. The $500 CAD non-refundable application fee is deducted from your overall tuition amount on receipt.

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### Application Form

**PLEASE WRITE IN UPPER CASE**

Last Name:  
First Name:  
Program Start Date:  
Program:  
Student #:  

Office use only

Please carefully take your measurements in centimeters or inches.

Please tick the box with the unit of measurement chosen:

- **CM**  
- **INCHES**

**Clothing Items Measurement**

1. **Jacket**

Measure around your chest at the widest point

Measurement: _____________________________________________

2. **Trousers**

Measure around your natural waistline, without tucking in your stomach.

Measurement: _____________________________________________

**IMPORTANT NOTE:**
The sizes on the clothing market are not standardized. Therefore, the correct measurement in centimeters or inches must be given to us. The school shall not be held responsible for a wrong measurement, and any claim following wrong measurements for the clothing ordered shall not be admissible. Measurements much be taken without clothes, with a measuring tape. We will then convert your measurements into the right size.
## Upcoming Session Dates 2015/2016

### Certificate Courses - Cuisine or Pâtisserie *(For Boulangerie see below)*

<table>
<thead>
<tr>
<th></th>
<th>Course Start</th>
<th>Course End</th>
</tr>
</thead>
<tbody>
<tr>
<td>2015 Winter</td>
<td>Monday January 5, 2015</td>
<td>Friday March 18, 2015</td>
</tr>
<tr>
<td>Spring</td>
<td>Monday March 30, 2015</td>
<td>Friday June 12, 2015</td>
</tr>
<tr>
<td>Summer</td>
<td>Monday June 22, 2015</td>
<td>Friday September 4, 2015</td>
</tr>
<tr>
<td>Fall</td>
<td>Monday October 5, 2015</td>
<td>Friday December 18, 2015</td>
</tr>
<tr>
<td>2016 Winter</td>
<td>Monday January 4, 2016</td>
<td>Friday March 18, 2016</td>
</tr>
<tr>
<td>Spring</td>
<td>Monday April 4, 2016</td>
<td>Friday June 17, 2016</td>
</tr>
<tr>
<td>Summer</td>
<td>Monday July 4, 2016</td>
<td>Friday September 16, 2016</td>
</tr>
<tr>
<td>Fall</td>
<td>Monday October 3, 2016</td>
<td>Friday December 16, 2016</td>
</tr>
</tbody>
</table>

### Diploma Programs - Diplôme de Cuisine, Diplôme de Pâtisserie or GRAND DIPLÔME®

<table>
<thead>
<tr>
<th></th>
<th>Program Start</th>
<th>Program End</th>
</tr>
</thead>
<tbody>
<tr>
<td>2015 Winter</td>
<td>Monday January 5, 2015</td>
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<td>Spring</td>
<td>Monday March 30, 2015</td>
<td>Friday December 18, 2015</td>
</tr>
<tr>
<td>Summer</td>
<td>Monday June 22, 2015</td>
<td>Friday March 18, 2016</td>
</tr>
<tr>
<td>Fall</td>
<td>Monday October 5, 2015</td>
<td>Friday June 17, 2016</td>
</tr>
<tr>
<td>2016 Winter</td>
<td>Monday January 4, 2016</td>
<td>Friday September 16, 2016</td>
</tr>
<tr>
<td>Spring</td>
<td>Monday April 4, 2016</td>
<td>Friday December 16, 2016</td>
</tr>
</tbody>
</table>

### Certificate Course - Boulangerie de Base

<table>
<thead>
<tr>
<th></th>
<th>Course Start</th>
<th>Course End</th>
</tr>
</thead>
<tbody>
<tr>
<td>2015 Winter</td>
<td>Monday January 5, 2015</td>
<td>Friday March 27, 2015</td>
</tr>
<tr>
<td>Spring</td>
<td>Monday April 6, 2015</td>
<td>Friday June 26, 2015</td>
</tr>
<tr>
<td>Summer</td>
<td>Monday July 6, 2015</td>
<td>Friday September 25, 2015</td>
</tr>
<tr>
<td>Fall</td>
<td>Monday September 28, 2015</td>
<td>Friday December 18, 2015</td>
</tr>
<tr>
<td>Spring</td>
<td>Monday April 4, 2016</td>
<td>Friday June 24, 2016</td>
</tr>
<tr>
<td>Summer</td>
<td>Monday June 27, 2016</td>
<td>Friday September 16, 2016</td>
</tr>
<tr>
<td>Fall</td>
<td>Monday September 26, 2016</td>
<td>Friday December 16, 2016</td>
</tr>
</tbody>
</table>
## Course Fee Schedule 2014/2015

<table>
<thead>
<tr>
<th>Certificate Courses</th>
<th>Program Length</th>
<th>Course Fee</th>
<th>Prerequisite</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cuisine de Base</td>
<td>11 weeks</td>
<td>$9,902.00</td>
<td>High school diploma, or equivalent</td>
</tr>
<tr>
<td>Cuisine Intermédiaire</td>
<td>11 weeks</td>
<td>$9,512.00</td>
<td>Cuisine de Base</td>
</tr>
<tr>
<td>Cuisine Supérieure</td>
<td>11 weeks</td>
<td>$9,538.00</td>
<td>Cuisine Intermédiaire</td>
</tr>
<tr>
<td>Pâtisserie de Base</td>
<td>11 weeks</td>
<td>$8,784.00</td>
<td>High school diploma, or equivalent</td>
</tr>
<tr>
<td>Pâtisserie Intermédiaire</td>
<td>11 weeks</td>
<td>$8,394.00</td>
<td>Pâtisserie de Base</td>
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<tr>
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<td>11 weeks</td>
<td>$8,810.00</td>
<td>Pâtisserie Intermédiaire</td>
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<tr>
<td>Boulangerie de Base</td>
<td>12 weeks</td>
<td>$9,800.00</td>
<td>High school diploma, or equivalent</td>
</tr>
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<table>
<thead>
<tr>
<th>Diploma Programs</th>
<th></th>
<th></th>
<th></th>
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</thead>
<tbody>
<tr>
<td>Diplôme de Cuisine</td>
<td>33 weeks</td>
<td>$27,912.00</td>
<td>High school diploma, or equivalent</td>
</tr>
<tr>
<td>Diplôme de Pâtisserie</td>
<td>33 weeks</td>
<td>$24,948.00</td>
<td>High school diploma, or equivalent</td>
</tr>
<tr>
<td>GRAND DIPLÔME*</td>
<td>33 weeks</td>
<td>$50,344.00</td>
<td>High school diploma, or equivalent</td>
</tr>
</tbody>
</table>

*All fees are subject to change without notice. All fees are in Canadian Dollars. Program length listed above includes exams.

Course fees listed above include:
- $500.00 application fee (For full details go to: http://cordonbleu.edu/Files/CONAEN9592.PDF
- tuition
- uniform
- equipment
- learning materials
- student activity fee

Further items may be required to be purchased. The application fee will be debited once the student is accepted by Le Cordon Bleu Ottawa. Students must be 18 years or older on the first day of classes to enroll.

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