



LE CORDON BLEU®
ISTANBUL

The Leading Global Network of Culinary Arts
and Hospitality Management Institutes

Bienvenue!

With over 120 years of teaching experience, Le Cordon Bleu is well-established as the global leader in culinary, wine and hospitality education. As we continuously adapt to meet the changing demands of the industry, our philosophy of achieving excellence remains the same.

Today, our international network comprises of more than 35 institutes in 20 countries with over 20,000 students graduating each year.

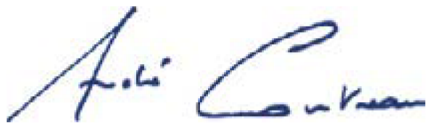
Le Cordon Bleu offers a wide range of Diploma, Bachelor and Masters programmes, including the finest education in food, beverage, hospitality and tourism management. The reputation of Le Cordon Bleu has endured by actively keeping

our courses up-to-date and industry-relevant using innovative new technologies. Our academic programmes are constantly adapted to the future needs of hospitality services, particularly through our privileged partnerships with governments, universities, and specialist organizations.

Le Cordon Bleu has made a worldwide contribution to the conservation of the art of French living and French culture, by setting standards in both the culinary arts and the hospitality industry. In recent years, our activities have diversified into culinary publications, gourmet products and professional cooking equipment distribution, restaurants and even participating in television series and films.

We invite you to share our knowledge, vision, and passion for these dynamic, ever-changing industries.

Amitiés Gourmandes,



André J. Cointreau
President and CEO, Le Cordon Bleu



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History of Le Cordon Bleu



- 1578** Le Cordon Bleu was named after the blue ribbon worn by "L'Ordre des Chevaliers du Saint Esprit", a special order of knights formed by King Henry III. Due to the decadent feasts held by this Order in celebration of their victories, the name Le Cordon Bleu soon was recognized as a high standard for food quality, and has become a symbol of culinary excellence since the 16th century.
- 1895** French journalist Marthe Distel starts a culinary magazine, "La Cuisinière Cordon Bleu". In October, subscribers are invited to the first Le Cordon Bleu cooking classes.
- 1927** The London Daily Mail newspaper's issue on 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".
- 1931** Rosemary Hume and Dione Lucas, who trained at Le Cordon Bleu Paris under the guidance of chef Henri-Paul Pellaprat, open L'Ecole du Petit Cordon Bleu in London. Four years later, they go on to open the restaurant Au Petit Cordon Bleu, also in London.
- 1942** Dione Lucas opens Le Cordon Bleu School 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. Julia Child qualifies and enrolls in Le Cordon Bleu Paris.
- 1953** Le Cordon Bleu London creates the "Coronation Chicken" dish, which is served to foreign dignitaries at the coronation luncheon of Her Majesty Queen Elizabeth II.
- 1954** The success of the Hollywood movie Sabrina, directed by Billy Wilder and starring Audrey Hepburn, contributes to the growing fame of Le Cordon Bleu.
- 1984** The Cointreau family, descendants of the founding families of Rémy Martin and Cointreau liqueur, takes over the presidency of Le Cordon Bleu Paris, following Mrs. Elisabeth Brassart, director of the school since 1945.
- 1991** Le Cordon Bleu Japan opens in Tokyo and later in Kobe. The schools are 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 Australia begins operations at the request of the New South Wales government, and provides training to chefs in preparation for the 2000 Olympic Games in Sydney.
- 2002** Le Cordon Bleu opens its doors and begins operations in Korea, Mexico and in Peru.
- 2006** Le Cordon Bleu Thailand is launched in partnership with Dusit International.
- 2009** Le Cordon Bleu schools around the world participate in the release of the Hollywood movie "Julie and Julia", starring Meryl Streep as Julia Child, alumni Le Cordon Bleu Paris.
- 2011** Le Cordon Bleu Madrid opens in partnership with the University Francisco de Vitoria.
- 2012** Le Cordon Bleu Istanbul officially opens in partnership with Özyeğin University. Le Cordon Bleu London moves to a new building in Bloomsbury Square. Le Cordon Bleu Malaysia is launched with Sunway University College. Le Cordon Bleu New Zealand opens in Wellington.
- 2013** Le Cordon Bleu Istanbul gives first certificates to its first graduates. Le Cordon Bleu Thailand is awarded the title of best culinary school in Asia. Le Cordon Bleu Philippines opens in partnership with Ateneo University in Manila.
- 2014** Le Cordon Bleu schools worldwide participate in the launch of the movie The Hundred-Foot Journey. Le Cordon Bleu launches Bachelors in Hotel & Restaurant Management in India.
- 2015** Le Cordon Bleu's 120th year anniversary is celebrated around the world. Le Cordon Bleu Shanghai welcomes its first students. Le Cordon Bleu Chile opens in partnership with Finis Terrae University in Santiago.
- 2016** Le Cordon Bleu Istanbul - Özyeğin University has its first graduates of the Undergraduate Gastronomy and Culinary Arts Bachelor Degree Programme.

Le Cordon Bleu continues to develop internationally with its new schools and diversify its activities by broadening the selection of available programmes, and establishing private and public partnerships.

Why Le Cordon Bleu?

Gain one of the industry's most revered qualifications
Le Cordon Bleu qualification is one that is recognized and respected by culinary and wine professionals around the world and is considered to be synonymous with outstanding quality.

Learn in state-of-the-art facilities
All of Le Cordon Bleu's institutes worldwide boast some of the most advanced facilities and equipment to prepare students for tomorrow's culinary world.

Live and study in some of the most exciting cities in the world
Le Cordon Bleu institutes are located in some of the most innovative and dynamic cities around the world.

Train under the guidance of Le Cordon Bleu Master Chefs and expert lecturers
Learn from a team of classically trained chefs, lecturers and wine experts, whose dedication to share their refined expertise will ensure students' success.

Become part of an international network
With an ever-increasing number of institutes, being part of the Le Cordon Bleu family will open students up to an international network of contacts and friends.

Enjoy a once-in-a-lifetime experience!

Le Cordon Bleu Network

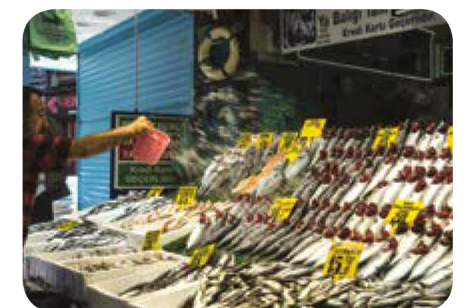
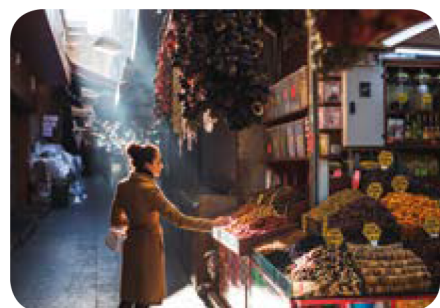


PARIS LONDON MADRID ISTANBUL JAPAN AUSTRALIA BRASIL CANADA CHILE CHINA INDIA
KOREA LEBANON MALAYSIA MEXICO NEW ZEALAND PERU TAIWAN THAILAND PHILIPPINES



About Istanbul...

A cosmopolis where two continents meet, Istanbul has been home to over 120 emperors and sultans and a source of inspiration for artists, authors, and poets. Its mix of east and west; glamorous and sublime; tradition and modernity is apparent in all aspects of daily life, including its culinary heritage. From the magical Spice Bazaar with all sorts of fragrant spices to rich fish stands or to colorful fresh markets, versatility knows no borders in this city. From tiny small traditional “lokanta”s to luxury fine dining restaurants, Istanbul is like a treasure hunt for food lovers.



Özyeğin University and Le Cordon Bleu

Özyeğin University signed a partnership agreement with Le Cordon Bleu International in July 2012. Özyeğin University has thus opened the doors to a new tasty future not only for the Undergraduate Gastronomy and Culinary Arts Programme and the Undergraduate Hotel Management Programme students but also for those who, albeit being a university student, aspire to change their careers or sharpen their skills in culinary arts and “crown” their achievements with an internationally acclaimed certificate.

LIFE IN CAMPUS

The Özyeğin University Çekmeköy Campus is a peaceful and quiet university campus, designed by a leading architecture firm, which also situated on 220,000 m² of land. The campus offers all the amenities and facilities necessary to foster students’ academic development. The campus facilitates students’ exposure to social, sportive and cultural events through its quiet and comfortable study rooms, modern classrooms and laboratories, 13,000 m² Athletic Center, 1,500 m² library, and 350-person capacity auditorium.

DORMITORIES

The Çekmeköy Campus accommodates five dormitories, which are home to 2,626 students. Each of our Çekmeköy Campus dormitories is elaborately designed to provide a warm and homelike atmosphere for our students, catering for all their needs. By offering different room alternatives, each equipped with a fridge, as well as a wide range of amenities and offerings for common use including shared kitchens, free laundries, lounges and guest rooms, and TV rooms. Each of the dorms also has a 24/7 surveillance system, hot water, security, infirmary, and ambulance service as well as wireless internet. Our Dormitory complex also houses a soccer field, basketball and volleyball courts, as well as a tennis court and a fitness center to give the students the opportunity to make the most of their free time.

DINING

Özyeğin University offers healthy, hygienic and high-quality on-campus dining options to all its students and staff. In addition to the main dining hall, the campus also accommodates several food outlets. There is a supermarket in the Student Center where you may shop for your groceries. You can also purchase snacks from vending machines located across campus 24/7.

HOW TO GET TO CAMPUS

The Çekmeköy Campus is accessible by Özyeğin University shuttles or public buses which serve the campus several times a day.



Le Cordon Bleu Center of Excellence



Le Cordon Bleu Istanbul is situated on a 3650 m² of land accommodating also a demonstration building entitled “The Center of Excellence”. The school aims to equip students not only with theoretical knowledge but also with all the required professional knowledge and skills for their future careers.

The Center of Excellence accommodates;

- Gastro – Auditorium
- Cuisine, Pâtisserie, and Multi-Purpose Kitchens
- Sensory Analysis Laboratory
- 200 m² Main Kitchen
- The Practice Restaurant: L’Atelier Bleu
- Private Dining Room
- Banquet Room
- Main Production Kitchen
- Meat, Poultry, Fish and Vegetable Preparation Kitchens

Our students are also always encouraged to demonstrate and test their knowledge and skills in numerous national and international competitions, conduct research on local and world cuisine; and review long-forgotten dishes.

Passion
Experience *Practice*
Perfection
Network *Technique*

Meet Our Chefs

Cuisine Chefs



Erich Ruppen • Technical Director / Cuisine Chef Instructor

Erich Ruppen was born in Switzerland. He finished his culinary education in 1979 and received his "Swiss Chef Diploma". He worked in many hotels and fine-dining restaurants, ranging from Switzerland to Bermuda and South Africa. In 1989, he was promoted to Executive Sous Chef of the Sun International Hotel Group. In 1990, he moved to Turkey for the opening of Çırağan Palace Kempinski Hotel where he was appointed as "Executive Chef" in 1992. He served to famous guests in Çırağan Palace Kempinski Hotel, including prominent international and Turkish politicians. In 1995, he started to work as Executive Chef for Turkey Region at Gate Gourmet/USAŞ. In 2008, Chef Ruppen moved to LSG Sky Chefs as Director of the Product Development and Culinary Excellence Department. He was promoted to Director of Culinary Excellence Europe for the LSG Group, and he moved to Germany in 2015. He has been a member and "Conseiller Culinaire" of La Chaîne des Rôtisseurs Association since 1996. Chef Erich Ruppen joined Le Cordon Bleu Istanbul team as Technical Director / Chef Instructor in 2017.



Alican Saygi • Cuisine Chef Instructor

Chef Alican Saygi studied Culinary Arts and Restaurant Management at Institut Paul Bocuse in Lyon, and Hotel and Restaurant Management in Ecole Hoteliere d'Avignon. He started his career in Le Sud (Paul Bocuse) and continued in two Michelin-star restaurant "Le Pavillon de la Rotonde" in Lyon. In 2009, he moved to another Michelin-star restaurant "Chateau de Bagnols" after working at Alain Ducasse's restaurant Le "58" Tour Eiffel in Paris. In 2012, he moved to Taiwan and worked in "Longtable" in Taipei. He continued on his journey in Asia and started to work at 2 Michelin-star "Restaurant André", which ranked 14th on the World's 50 Best Restaurants list. Chef Saygi is the first Turkish chef that joined the Le Cordon Bleu family after successfully passing all of Le Cordon Bleu's chef instructor tests in 2017.

Pâtisserie Chefs



Andreas Erni • Cuisine Chef Instructor

Chef Andreas Erni has started his professional career with an apprenticeship in Switzerland and accomplished the Swiss Diploma. He continued his career and developed professional knowhow in all areas including pastry, working in several top five star hotels in Switzerland such as, Palace Hotel Luzern, Victoria Jungfrau Interlaken, Kulm Hotel Arosa and Bellevue Palace Bern. Chef took the opportunity and moved to New York to work at Swissotel and then continued to his career in Switzerland and Malta prior to start working as Executive Sous Chef for the opening of the Swissotel Istanbul in 1990. Chef Andreas worked at the Swissotel Istanbul for 10 years and became a part of numerous tasks including taking in part of the preparing team of the hotel management school, opening and organizing of the Café Suisse, Swiss Chalet and special events. Furthermore, he has been entrusted with the task for the opening of Swissotel Göcek in 2010 and worked for five years. Chef Andreas took part in the opening of Movenpick Hotel Izmir as Executive Chef and after two years he was transferred to the Movenpick Hotel in Istanbul and took charge of the kitchen operations for the new property of Movenpick Ankara in 2011. Chef Andreas Erni joined Le Cordon Bleu Istanbul team as Chef Instructor in 2018.



Marc Pauquet • Pastry Department Head / Pâtisserie Chef Instructor

He was born in Eupen, Belgium to a family coming out from the gastronomy. Already as small boy his father taught him how to dip pralines into Chocolate, this affection for chocolate has remained with him throughout his professional life. Marc Pauquet began his professional training in a number of different high esteemed establishments such as "Lady Pralines" in Raeren, Belgium and "Café Strauch" in Aachen, Germany. Meanwhile he obtained his Professional Bachelor degree in Pastry and Bakery Art (Meisterbrief). Chef Marc started his career by managing the "Rathauskonditorei", a small cafe & confectionery, with a very demanding clientele, including members of the government and the Belgian royal family. He worked as Executive Pastry Chef on MS Arkona a **** star cruise ship. Afterward, he worked in Robinson Club Switzerland & Austria before joining 1997 "Divan Pastaneleri" in Istanbul, Turkey. As of 2001, he joined Swissôtel "The Bosphorus" Istanbul as an Executive Pastry Chef. In January 2005 he accepted the position of "Corporate Pastry Chef & Pastry Production Manager" at Divan; opened the production facilities in Moscow - Russia; developed "In Bakery" brand; created new gourmet delicacies and a new chocolate - confectionery line for the new Divan Patisserie concept. Between 2011 and 2019 Chef Marc worked for Barry Callebaut as Technical Adviser, responsible for the Turkish, East Europe, Middle East, and African market. In 2014 Chef Marc opened, for the same group, the "Chocolate Academy" centre Istanbul. In 2019 Chef Marc joined Le Cordon Bleu Istanbul team as Chef Instructor and shares his exceptional techniques and experience with students.

Luca De Astis • Cuisine Chef Instructor

Italian Chef Luca de Astis received the Kitchen Management diploma in 1995 and Hotel Management in 1997 at the Hospitality Management Institute Amerigo Vespucci in Milan. In 2002, he started his career in Michelin-starred restaurants in Italy and France by working in the position of "Chef de Partie". Later, he moved to Spain and took responsibility as "Sous Chef" at the Michelin-starred Restaurant Caelis in Barcelona, and continued in the "Chef de Cuisine" position at Restaurant L'Indret de Semon. Under the consultancy of Paco Perez, he conducted the kitchen management of fine dining two Michelin star Enoteca Restaurant and Bites Lounge Restaurant. Chef Luca continued to serve in this sector until 2010 with the catering company he owned in the same position. He came to Istanbul in 2011 and served as "Executive Sous Chef" at Four Seasons Hotels and Resorts at the Bosphorus. In 2014, he was promoted to "Executive Chef" position at Four Seasons Hotel Prague. At Grand Hotel Tiffi in Ilawa, Poland, he worked as "Executive Chef", and continued his career successfully by increasing customer satisfaction with his professional managerial skills. Chef Luca de Astis joined Le Cordon Bleu Istanbul team in 2020 as Chef Instructor.



Paul Méta • Pâtisserie Chef Instructor

Native from Tours in the garden of France, Chef Paul was inspired at the age of four to become a pastry chef by his grandfather, as early as possible he completed his apprenticeship among the Compagnons du Devoir, a well-established and renowned old handcraft guild located in France. Chef Paul has been experienced in pastry for 30 years including shops, catering and various renowned 5 star hotels including the Bristol Hotel in Warsaw. He established his own fine pastries and breakfast delivery business in Paris which continued for 8 years. He has worked in many different countries including Norway, Great Britain, Czech Republic, Poland, Russia, Jordan, Kuwait, UAE, Northern Cyprus and Turkey. At the International Classical Music Festival of Bergen, he served desserts and presented a gift to the King Olav V. of Norway and prepared the desserts for the Queen Elizabeth II of England and the President of France Jacques Chirac on their official visits to Poland. Nine years ago, Chef Paul decided to live in Turkey and worked for the Hyatt Hotels, Baylan Pastanesi and took charge of the opening of Luppia Pastanesi in Ankara. He also consulted for various companies including Hacı Bozan Oğulları, Kara Fırın and Kempinski Bodrum. Chef Paul joined to the Le Cordon Bleu Istanbul as an Instructor Chef in November 2018.

Long Term Programmes

- **Grand Diplôme**
- **Diplôme de Cuisine**
- **Diplôme de Pâtisserie**

Teaching Team

Le Cordon Bleu has evolved from a Parisian cooking school to a culinary arts academy with a large international network. The reputation of Le Cordon Bleu continues to soar through its programmes which are continuously improved and adapted to the current and future needs of the gastronomy industry as well as its highly-qualified chef instructors, each of whom holds extensive knowledge in their area of expertise.

Teaching Method

- Theoretical technical Culinary Arts courses are taught in an auditorium equipped with a modern kitchen and audio-visual systems, which enables students to easily watch the chefs and ask questions in a classroom environment.
- Following the demonstration, students practice the techniques in the workshop 10 kitchens, under the guidance and surveillance of their chef instructors.
- Le Cordon Bleu Istanbul offers its programmes with an International Chef Instructor team. All courses are taught in English and demonstration classes are simultaneously translated to Turkish. At the end of these programmes, students graduate in command of both the English and French gastronomy terminology.
- They are vested with the necessary technical and material knowledge to create their own recipes.



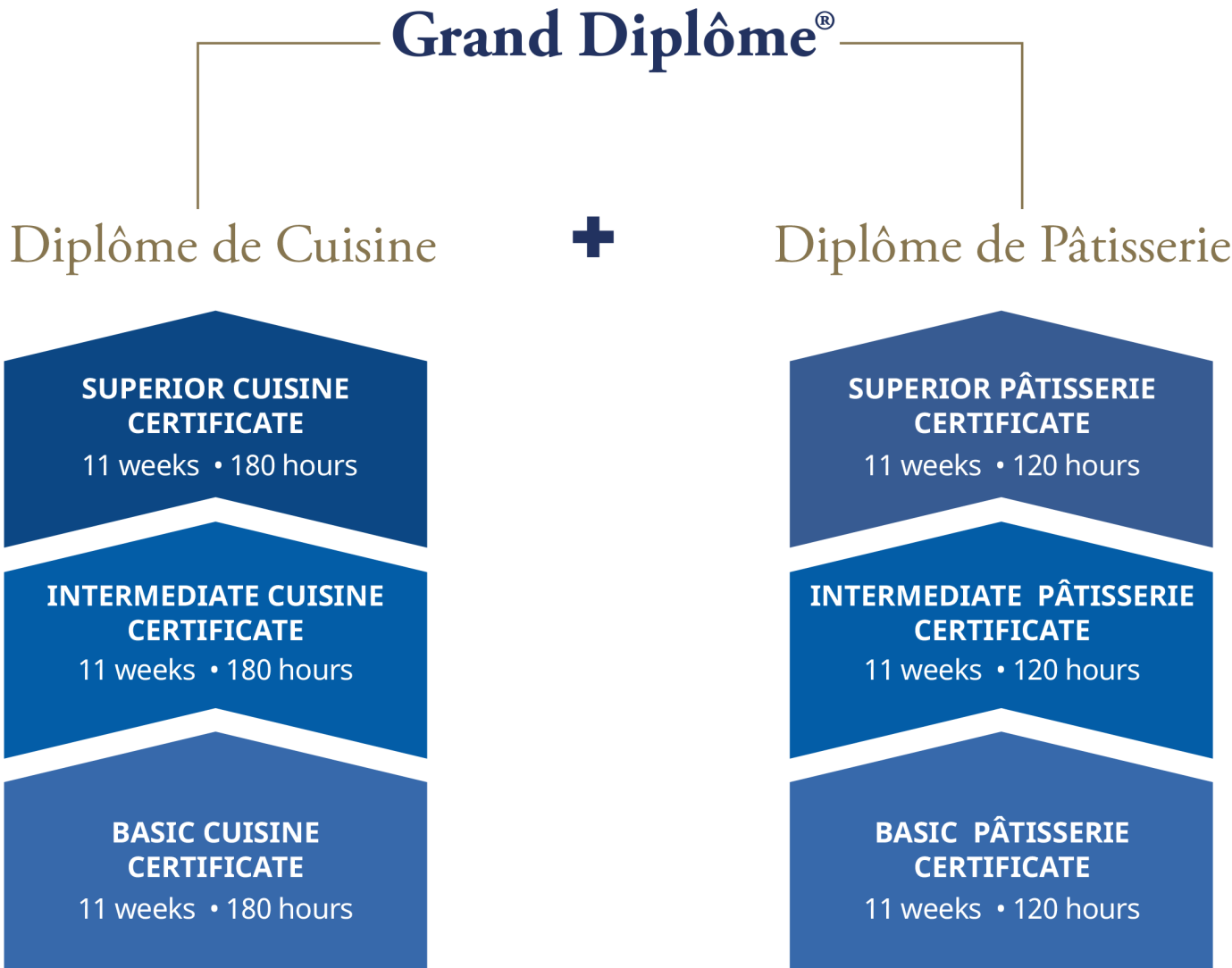
Grand Diplôme®

Respected across the culinary and hospitality industry as a mark of excellence, Le Cordon Bleu's Grand Diplôme® is an influential qualification combining classical training in both cuisine and pâtisserie. Students are first taught fundamental culinary skills before applying this knowledge to high-quality produce and specialist ingredients.

This "Grand Diplôme" is awarded after the successful completion of both the Diplôme de Cuisine and the Diplôme de Pâtisserie, which can be studied concurrently over a period of 9 to 12 months.



Globally recognized as a mark of excellence, Le Cordon Bleu Grand Diplôme is your key to the doors of the culinary world.



3 semesters > 900 hours

4 intakes per year: Winter - Spring - Summer* - Fall

- No prior culinary experience is required.
- Applicants must be 18 years or older.
- Competency in English language is required to follow the lessons, English proficiency examination not required.

* Intensive Course - Basic levels only

Diplôme de Cuisine - Professional Culinary Programme

Le Cordon Bleu’s highly-acclaimed Diplôme de Cuisine Programme is designed to help you master the necessary skills to create fine cuisine dishes through a combination of practical sessions, demonstrations and theory lessons. Students will learn all of the professional techniques required to progress with a range of exciting career opportunities, and will be taught by our team of classically trained chef instructors, all of whom have experience working in senior positions in the world’s finest kitchens and Michelin starred restaurants.



Diplôme de Cuisine

Students who complete the **Basic, Intermediate** and **Superior Cuisine** levels, each of which lasts for **6 hours a day, 3 days a week, and 180 hours** in total, are awarded the “**Diplôme de Cuisine**”.

BASIC CUISINE CERTIFICATE

INTERMEDIATE CUISINE CERTIFICATE

SUPERIOR CUISINE CERTIFICATE

Basic Cuisine Course Objectives

1. Demonstrate the fundamental basic cuisine preparations and cooking techniques including:
 - Knife skills
 - Basic classical vegetable cuts
 - Basic stocks and derivatives
 - Elementary sauces and emulsions
 - Fish filleting skills
 - Elementary butchery skills
 - Basic dough e.g. pasta, puff pastry
 - Introduction to plating presentation
 - Basic plated desserts for restaurants
 - Fundamental methods of cooking e.g. braising, pan-frying, deep-frying, roasting, and steaming
2. Identify the basic French culinary terms
3. Follow health and safety regulations
4. Develop personal kitchen organization and management skills

Intermediate Cuisine Course Objectives

1. Implement all the basic techniques learned and successfully apply them to fundamental European regional cuisine and culinary techniques including:
 - Developing specific knife skills
 - Participating in large canapés team production
 - Compiling classic and modern plating presentation
 - Sweet and savoury hot soufflé
 - Developing sauce knowledge
 - Preparing live shellfish
 - Methods of preserving
 - Practising cooking methods with local recipes
2. Build on their existing French culinary terminology,
3. Follow health, safety and hygiene regulations
4. Extrapolate personal kitchen organization and management skills

Superior Cuisine Course Objectives

1. Demonstrate a wide range of fundamental classical and contemporary cuisine techniques including:
 - Extending cooking techniques
 - Advanced butchery and fish filleting skills
 - Specific preparation and cooking skills for vegetables and garnishes
 - “A la minute” cooking techniques
 - Expressing personal cultural ingredients and flavors
 - Advanced plating and presentation techniques
 - Seasonal and market influences on cuisine
2. Meet health, safety and hygiene requirements
3. Create new recipes using ingredients and develop their creative skills
5. Establish personal kitchen organization and management skills



Diplôme de Pâtisserie - Professional Pâtisserie Programme

Le Cordon Bleu's Diplôme de Pâtisserie Programme is one of the most respected culinary qualifications in the world. Students who successfully complete our pâtisserie qualifications will learn all of the professional techniques required to progress in a range of exciting career opportunities. Students will be taught by our team of classically trained chef instructors all of whom have experience working in senior positions in the world's finest hotels, pâtisseries and Michelin-starred restaurants.



Diplôme de Pâtisserie

Students who complete the **Basic, Intermediate** and **Superior Pâtisserie levels**, each of which lasts for **6 hours a day, 2 days a week, and 120 hours** in total, are awarded the “**Diplôme de Pâtisserie**”.

BASIC PÂTISSERIE CERTIFICATE

INTERMEDIATE PÂTISSERIE CERTIFICATE

SUPERIOR PÂTISSERIE CERTIFICATE

Basic Pâtisserie Course Objectives

1. Demonstrate fundamental basic pâtisserie preparations and baking techniques including:
 - Knife skills
 - Elementary sugar cooking techniques
 - Sweet and salty tart production techniques
 - Pâte levées-feuilletée for viennoiserie production
 - Basic dough
 - Simple breads
 - Petits fours baking skills
 - Basic entremets skills
 - Piping techniques
2. Identify the basic French culinary terms
3. Follow health and safety regulations
4. Develop personal kitchen organization and management

Intermediate Pâtisserie Course Objectives

1. Implement all of the basic techniques learned and apply them to the the advanced pâtisserie and bakery preparation techniques including:
 - Basic cake decoration
 - Introduction to sugar work
 - Introduction to viennoiserie production, i.e. croissant, brioche
 - Classical French entremets
 - Introduction to hot and cold plated desserts
 - French boulangerie techniques
 - Chocolate centre piece skills
 - Chocolate piping techniques
 - Developing chocolate skills
 - Tempering technique
2. Build on their existing French culinary terminology,
3. Follow health, safety and hygiene regulations
4. Extrapolate personal kitchen organization and management skills

Superior Pâtisserie Course Objectives

1. Master advance international bakery techniques and confectionary methods, including:
 - Mastery of plated desserts
 - Decoration and presentation
 - Entremets design and decoration
 - Contemporary plated desserts
 - Confectionary and moulded chocolate
 - International boulangerie techniques
 - Artistic cooked sugar centerpieces i.e pouring, pulling, casting, color marbling, and blowing techniques
 - Seasonal and market influences on pastry products
2. Meet health, safety and hygiene requirements
3. Create new recipes using ingredients
4. Establish personal kitchen organization and management skills



Diplôme de Cuisine Turque Turkish Cuisine Programme

A versatile programme of Turkish culinary techniques and recipes with Le Cordon Bleu's for over 125 years of experience and discipline in culinary art education.

The Turkish Cuisine Programme offers a rich content through exquisite techniques and recipes preserved over centuries, and through lectures on Turkish culinary heritage. The courses will be given by Le Cordon Bleu Chef Instructors and Guest Chefs, in English and the demonstration lessons will be translated into Turkish.

This comprehensive programme will have of 2 levels, consisting of practice sessions, demonstrations, theory lessons and field trips.

Diplôme de Cuisine Turque

"Diplôme de Cuisine Turque" certificate is given to students who successfully complete both levels, each of which being **6 hours a day, 2 days a week and 120 hours in total.**

"Certificat de Cuisine Turque"

Classical Turkish Cuisine (120 hours)

"Certificat de Cuisine Turque Regionale"

Regional Turkish Cuisine (120 hours)



Weekend Cuisine Programme

The Weekend Cuisine Programme is designed for culinary enthusiasts with limited time, to help them develop their culinary skills and improve their self-confidence.

Every Saturday for 10 weeks, you will spend 6 hours with Le Cordon Bleu’s experienced chef instructors who will teach you a wide range of culinary techniques and share with you their culinary secrets.

The techniques you will learn from Le Cordon Bleu’s master chefs will help you create tasty dishes and prepare marvellous tables that are bound to leave your loved ones in awe, as well as vest you with the required knowledge and practice to be the chef of your own house.

Moreover, you will be awarded the “Le Cordon Bleu” certificate at the end of this training programme.

Weekend Cuisine Programme Curriculum

- Knife Skills
- Basic Stocks, Sauces, and Soups
- Sauteing, Grilling/Deep Frying and Pan-Frying Techniques
- Roasting and Sous-Vide Cooking Techniques
- Braising and Stewing Techniques
- Poaching and Steaming Techniques
- Rice, Grain and Derivatives, Fresh Pasta Cooking Techniques
- Pastry and Desserts
- Eggs and Breakfast Menus
- Sunday Basket and Menu Planning



Intensive Bakery Programme

This is a 10-day, 60-hour programme designed to teach you the secrets, recipes, and techniques of bakery under the guidance of Le Cordon Bleu’s master chefs.

Intensive Bakery Programme Curriculum

- Fundamental theories and concepts of bakery, including fermentation methods and production processes
- Discussions about flour technology and the functions of ingredients such as wheat and yeast
- Extensive descriptions about baking processes
- Traditional French breads; such as fougasse, fendu
- Classical bread shaping techniques; such as couronne, bordelaise, pain d’Aix
- Rustic French bread making, French-style country bread, rye bread, and sourdough bread
- International breads; such as focaccia, pizza, and scones
- Enriched breads; such as Brioche
- Artisan breads; such as kugelhupf
- Gluten-free whole wheat bread
- Applied health and safety regulations



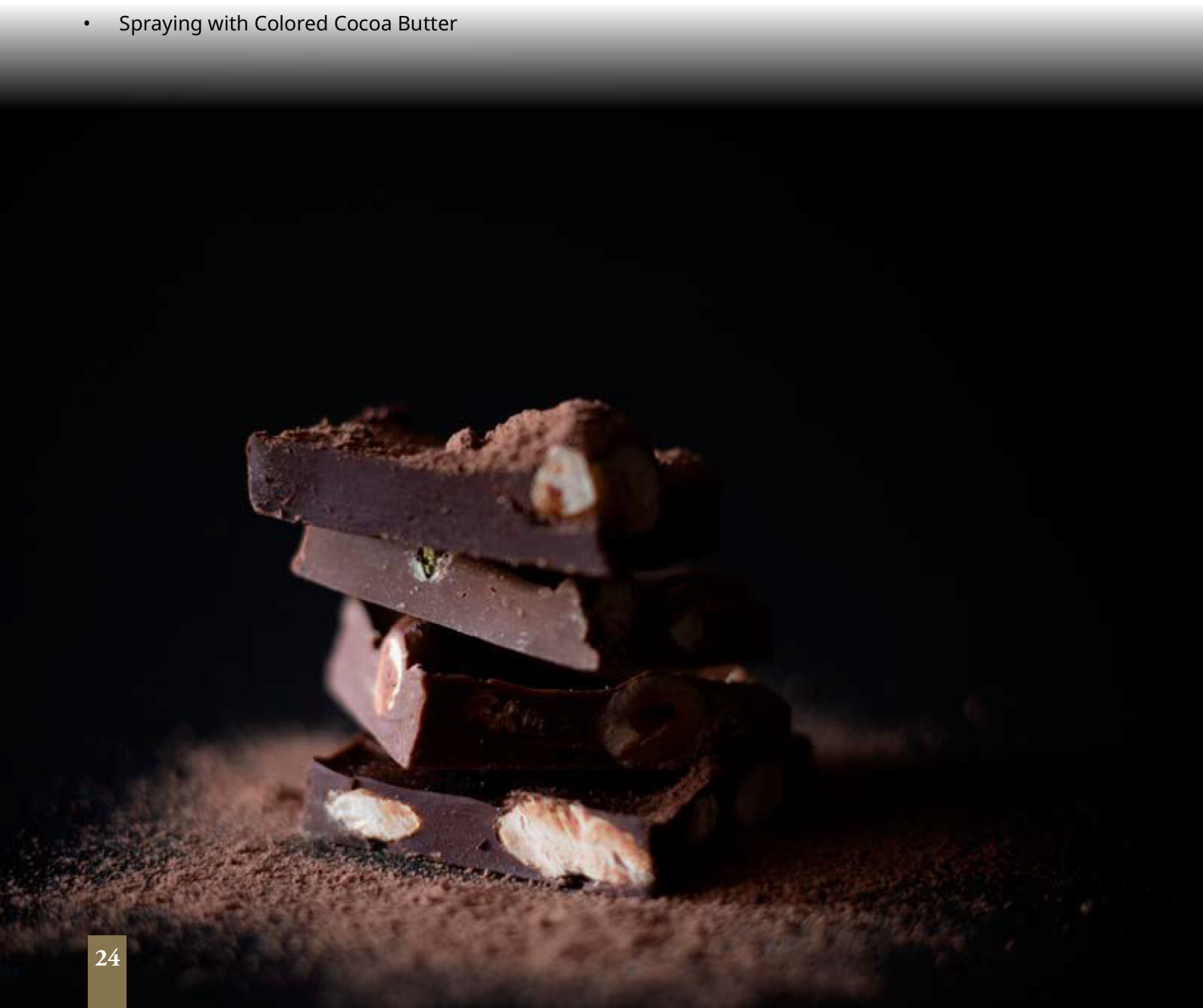
Chocolate & Confectionery Programme (10 days)

Introduction to Chocolate & Confectionery is an extensive course perfect for those wanting to learn a broad range of skills in chocolate by a Le Cordon Bleu Chocolate Expert. Discover the art of tempering and learn both traditional and modern techniques that are essential in the industry.

This is a 10-day, 60-hour programme designed to teach you the secrets, recipes, and techniques of chocolate under the guidance of Le Cordon Bleu Master Chefs.

The Intensive Chocolate – Confectionery Programme Curriculum content

- Chocolate Theory
- From Bean to Chocolate
- Chocolate Tempering Techniques
- Methods of Pre-Crystallization
- Molded and Hand-Dipped Chocolates
- Cut Pralines
- Piped Pralines
- Spraying with Colored Cocoa Butter
- Using Texture & Transfer Sheets
- Produce homemade Nougat, Praline, Marzipan and Caramel
- Pectin Set Jellies – Pate de Fruits
- Product Shelf – Life
- Chocolate Spread & Jams
- Working with Tempering machines



Short Term Gourmet Courses

Gourmet Courses are daily 6-hour entertaining workshops designed to give you the opportunity to spend a day with Le Cordon Bleu’s master chefs. You will learn culinary and pâtisserie techniques and open the doors to new culinary discoveries.

At the end of the workshop, you will be able to take home the food you prepared to share it with your loved ones, and you will be awarded a “Le Cordon Bleu Workshop” certificate.

No prior culinary experience or cooking knowledge is required to attend these workshops. You will be provided with all ingredients and the recipe brochure.

Cuisine Workshops

- Southern French Cuisine
- French Bistro Cuisine
- Italian Cuisine
- Mediterranean Cuisine
- Spanish Cuisine
- Maghrib Cuisine
- Peruvian Cuisine
- Thailand Cuisine
- Tagliatelle & Ravioli & Gnocchi
- Pasta and Risotto Cooking Techniques
- Vegetarian Dishes Cooking Techniques
- Canapé Workshop
- New Years’ Eve Dinner



Pâtisserie Workshops

- Basic French Boulangerie
- Hot Desserts
- Secrets of Macarons
- Sugar Art Techniques
- Christmas Cake “Chocolate Bûche de Noël”
- Cake Decoration
- Mastering Chocolate
- Restaurant Desserts
- Alhambra Cake Making Techniques
- Valentine’s Day Workshop
- Women’s Day Workshop
- Croissant and Brioche
- Pithivier & Peach Melba Making Techniques



Tailor-Made Courses

These are customized workshops developed on demand; either for companies to cater for their organizational needs, including but not limited to, team motivation and team building, or for individuals who wish to have an entertaining day with friends and family.

You'll make new discoveries in our professional kitchens under the guidance of Le Cordon Bleu Master Chefs, and have the opportunity to enjoy the food you prepare at L'Atelier Bleu.



Open House GastrosHOW & Book A Tour

Everyone who wants to visit our school, meet our Chefs and get detailed information about our training are welcome to Le Cordon Bleu Turkey. You could join our Open House GastrosHOW event or create a school tour reservation.

Would you like to learn the secrets of Le Cordon Bleu Instructor Chefs? Take your pen and paper ready for 2 hours and witness the magical Le Cordon Bleu experience.

<http://lecordonbleu.ozyegin.edu.tr/en/events/open-house-gastro-show>

Please contact us for School Tour reservations.

<http://lecordonbleu.ozyegin.edu.tr/en/istanbul/book-tour>

How to Apply?

Our application process is as follows:

01 Applications

Applications are submitted online via our website. <http://lecordonbleu.ozyegin.edu.tr/en/admissions/admissions-process>

02 Evaluation & Assessment

Once we receive your application, it will be evaluated by our Admission Committee and you will be informed about the result of your application with a letter of admission/refusal. Admitted applicants are expected to submit the following documents:

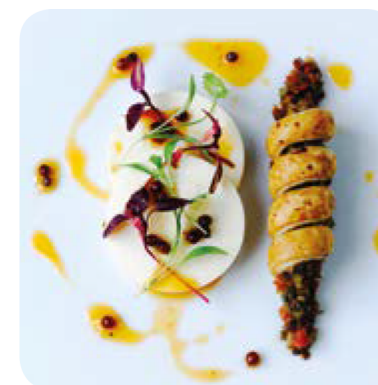
- Detailed Application Form, duly completed and signed,
- Copy of identity card,
- 2 passport-size photographs,
- Health certificate (Chest x-ray, Stool Test –Stool Microscopy, Stool Culture)
- Receipt of payment

03 Payment

- Programme fees must be paid in full no later than 6 weeks before the start date of the programme.
- You should make a “pre-registration payment” to book your space in the training programme until 6 weeks before the start date of the programme. After the specified date, the programme fees must be paid in full.
- Le Cordon Bleu reserves the right to give priority to students on the wait list in lieu of students who are admitted but who failed to pay the programme fees in full.
- The pre-registration payment is non-refundable and are offset with the next admission.

04 Registration

Le Cordon Bleu sends an email about the orientation schedule to all applicants who duly submitted all of the required documents and paid their programme fees in full. Le Cordon Bleu recommends that all prospective students carefully read all of the documents they have received.





Tolga Özkaya *Diplôme de Cuisine Graduate*

The Marmara Hotels, *Executive Chef*

"Le Cordon Bleu is an excellent option for candidates who are new to the culinary profession, as well as an opportunity for professional chefs to refresh their knowledge and experience. From the simplest or basic knowledge and techniques to the training you can take in high-end culinary experiences, these experiences will not be forgotten and it will accompany you in your entire professional life. Being a graduate of Le Cordon Bleu is a source of pride for me."



Şeyda Tomruk *Grand Diplôme Graduate*

Art Cafe, *Chef & Owner*

"My story goes back about 12 years. After working as an architect for many years, I took on the management of Art Café, a new line of work I have added which I have been running with my siblings. If you do not know the details of a business until its finest detail, you can't carry it out. That is when I figured out to take this training. I have heard about Le Cordon Bleu, who is recognized all over the world. I spent two years at this school to qualify for the 'Grand Diplôme'. It gave me much more information and experience than I expected. I met many people who were experienced in their field. I shared like many of my friends who have been on this adventure like me, their success. Now I am aiming to get the most out of this adventure and to come to better places in my profession."



Umut Karakuş *Diplôme de Cuisine Graduate*

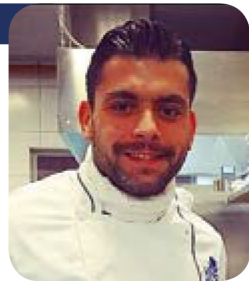
Best Chef of the Year by Time Out 2018, *Executive Chef*

"I started Le Cordon Bleu Cooking and Pastry training as an experienced chef and finished as a professional chef, gaining incredibly beautiful memories, experiences and great techniques which gave me, first of all, confidence. I have developed my own style of Turkish cuisine by adapting the training and techniques I have acquired and in this regard, I have achieved great success in a short time. I think being a graduate of Le Cordon Bleu is the best thing a chef can ever do. It is exciting to be a student of one of the best schools in the world, with 120 years of brand value that I can proudly write on my resumé, thanks always Le Cordon Bleu!"

Hakkı Arıkan *Diplôme de Cuisine Graduate*

Köyce Restaurant, *Chef & Owner*

"I am an International Relations graduate from Koç University. Leaving 10 years of professional business life, I completed all stages of the Le Cordon Bleu Istanbul Cuisine. Our aim was to open the Boutique Hotel and Chef Restaurant as 'Chef Owner' in the Urla province of the Aegean. During our training, our chef's and administrators strengthened our experience. Since I came from a family with a business background, it was very important to learn the kitchen. We are currently serving in Izmir Urla as Beliz'i Boutique Hotel and Urla Köyce Chef Restaurant."



Aykut Doğanok *Diplôme de Cuisine Graduate*

Nicole Restaurant, *Chef de Cuisine*

"Quality, discipline, obedience and management... everything I need for my goals! Techniques and ingredients; secret key of the door of creativity! Solid character and decisive attitude... a must for sustainability! At the same time, the training I received from experienced and well-established Le Cordon Bleu filled in all of these gaps and transferred the knowledge was my greatest chance ..."



Marilen Braggiotti *Diplôme de Pâtisserie Graduate*

Marilen, *Chef & Owner*

"After studying pâtisserie at 'Le Cordon Bleu' I developed myself in French Pastry, Artisanal Bread and Chocolate by attending many 'Master Classes', both domestic and abroad. I started a solid foundation of success at Le Cordon Bleu. Education; work discipline, kitchen rules, technical vision and values that are very important in this sector were added to me. We had a very pleasant and special training with valued chefs. As soon as I returned to my hometown of Izmir, from March 2016, I turned my kitchen into a professional atelier. I started to introduce the sweet and savoury flavors of the French Pastry, which I am passionate about, and the Levantine Cuisine of my own origin to the people of Izmir."



International Alumni



Nathalie Stoyanof Suda

Beyaz Fırın, General Manager and 5th Generation Representative

"The training I received from Le Cordon Bleu in Paris; it provided me with the opportunity to learn up-to-date techniques, creams, and recipes on top of my family's traditional structure. I had the opportunity to use traditional pastry techniques of my family and modern techniques together. The fact that I did experience the production processes, the professional kitchen environment, and the modern techniques made me take the company further, made me a pioneer company in the sector."



Ufuk Ügümü

Kruvasan and Kruton, Chef & Owner

"I received the "Grand Diplôme" at Le Cordon Bleu in Spain, by taking both kitchen and pastry education at the same time. I have been trained by some of the world's most respected chefs. I really liked being in the kitchen because of my family business. With Le Cordon Bleu, I had important knowledge about the techniques to be applied, the materials and equipment to be used for the perfect result. What I saw and learned in Le Cordon Bleu, contributed to my career vision to come true.



Sinem Ekşioğlu

Five O'Clock, Chef & Owner

"Sweet presentations from my own world; after graduating from the bakery programme of Le Cordon Bleu London the reliable recipes and all the terminological information of the years gave me confidence and helped me open the doors to the business world. Life experiences on the doors opened by Le Cordon Bleu are hidden in desserts prepared for 10 kilos after 100 grams of recipes... LCB is not an enthusiasm but the address of the heartfelt people to the "Culinary" World... Ohh La La."

International Success Stories

Julia Child

United States of America

The grand dame of American cuisine, was responsible for glamorizing French culinary arts on US television, and in numerous publications – conveying her skills with humor. This American culinary icon is currently a la mode due to the blockbuster movie "Julie and Julia" which was released on the silver screen with Meryl Streep starring as Julia Child. She graduated from Le Cordon Bleu Paris in 1949.



Gastón Acurio Jaramillo

Peru

After graduating from Le Cordon Bleu Paris (incidentally where he met his wife, Astrid), Gastón set up different types of restaurants in several cities worldwide and he is the author of various books. In Peru he hosts his own television programme and contributes to several magazines.



Lanshu Chen

Taiwan

Lanshu Chen, elected "Best Female Chef of Asia" in 2014, studied at Le Cordon Bleu in Paris and became interested in French Cuisine and later worked at Michelin Star Restaurants. Her inspiration from French cuisine had her create a modern kitchen by reflecting it to her own restaurant called Le Moût by adapting it to our day. In 2017, it ranked 28th on the list of Asia's top 50 restaurants.



Testimonials From Food and Beverage Industry

Aylin Yazıcıoğlu

Nicole Restaurant, Chef & Owner

"I entered the professional kitchen very late in life after my 30's. It is very difficult to build a career in a professional kitchen after that age. But in Paris, my education at Le Cordon Bleu helped me a lot in this regard. Le Cordon Bleu does not even have to talk about the quality of education. I have been trained by some of the world's most respected chefs. After the training, Le Cordon Bleu's name helped me a lot, to build my career from scratch at a top level, from a difficult field like the professional kitchen. After my training, I had the opportunity to work with many Michelin star chefs. I enter with this experience when I enter the kitchen today. Le Cordon Bleu's opening in Istanbul undoubtedly brought a fresh breath to the industry. I congratulate you on your approach and seriousness to the profession."



Uğur Talayhan

Swissôtel The Bosphorus, General Manager

Accor Hotels Turkey Luxury Brands, Regional Vice President

"Our belief in Accor Hotel Group's and mine personally, being an ex-chef; is to create significant impact by giving support to energetic formations and visionary concepts, putting our signatures to whatever we do through original details. Internationally recognized Le Cordon Bleu's superior education will give a strong support for the development and enrichment of the progress of gastronomy from local and even global perspectives. Therefore, we believe our cooperation with Özyeğin University and Le Cordon Bleu would be beneficial for development and recognition of the local richness of Turkish Culinary Culture which is one of the richest Cuisine in the world. And we believe, through this education, culinary art students will have a significant progress in their careers."



Maksut Aşkar

Neolokal, Chef & Owner

"What we need to be good chef to keep our brilliant future bright is to have the ability to identify our traditions correctly and blend it with world cuisines. The best way to do this is with accurate material knowledge and technical equipment. I think that Le Cordon Bleu has given his students the most basic and solid knowledge at this point, making a big step towards becoming a good chef for your students. Every chef needs to follow the kitchen movements in the world in order to develop the horizon and use the techniques they learn best in whatever the kitchen. That is why I believe Le Cordon Bleu, a well-established educational background, is the best opportunity for chef candidates."



İsmet Saz

Toi, Chef & Owner

"I had the opportunity to observe that thanks to the high quality of education offered to the students who were trained or graduated from Le Cordon Bleu Istanbul, they are able to undertake the work with great ease and have the potential to carry our missions forward as well, so much so that I have sent 2 chef candidates who I have worked with, who I have been satisfied with their performance and professionalism to my Michelin star friends abroad for their internship. I would like to thank Özyeğin University Le Cordon Bleu family for their contributions to the sector and to the contribution they have made to the market."



FONDATION LE CORDON BLEU
L'ART CULINAIRE



GRAND DIPLOME DE CUISINE ET DE PÂTISSERIE LE CORDON BLEU

*La Fondation Le Cordon Bleu garante de l'excellence culinaire
dispensée dans ses Ecoles Internationales et statuant sur la dignité de*

Denise Johnson

*est heureuse de reconnaître son succès et ses mérites
en lui attribuant son Grand Diplôme Centenaire*

*André J. Cointreau,
Président*

*A Istanbul
Le 18 Juillet 1999*



FONDATION LE CORDON BLEU

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