

Le Petit Journal

Le Cordon Bleu London Student Newsletter • March 2020 edition

Coming up this month



SUGAR ART ESSENTIALS TECHNIQUES

Our short courses are the perfect way to learn an additional area of expertise.

Explore the techniques used to create themed showpieces. The course will cover advanced techniques such as casting, pulling, blowing, mould making, complimentary colour design schemes, floral arts, symmetry, presentation staging and storage. This professional course is aimed at those looking to develop their artistic skills in a practical environment.

Apply today at lcbl.eu/gl26g



GUEST CHEF BEOP SONG

Wednesday 11th March

On 11th March, we will be joined by Korean Buddhist nun and chef, Beop Song, for a special culinary demonstration of Korean temple food. Beop Song is a renowned chef and cookbook author, who seeks to make the mindful cooking and eating methods of temple food more accessible.

Register today at lcbl.eu/gl27u



CALLING ALL STUDENTS GRADUATING IN MARCH

Friday 20th March, Hurlingham Club

We look forward to celebrating the achievements of our hardworking students this month at graduation. The event will take place at the exclusive Hurlingham Club in Southwest London with family, friends, guest speakers, alumni and Le Cordon Bleu Master Chefs.

*Competition closes 5pm on 16th March. Send your photo to: kpelotte@cordobleu.edu

Send us your top photo in high-resolution, along with your full name and group. The best picture will be awarded a special gift*

Dates for your diary

March 2020

M	T	W	T	F	S	S
						01
02	03	04	05	06	07	08
09	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

02 Chef Jp McMahon: culinary demo and book signing

03 Chef MOF Joel Defives: boulangerie demo

11 Buddhist nun Chef Beop Song: Korean Temple Food demo

20 Graduation's Day

22 Mother's Day

23 - 25 Sugar Art: Essentials Techniques lcbl.eu/gl26g

Campus news

Café LE CORDON BLEU®



NEW TREATS FROM THE CAFÉ!

This month Café Le Cordon Bleu has a selection of delicious new drinks to help put a spring in your step for the new season! Choose from a selection of refreshing fruit smoothies: beetroot booster, tropical smoothie, carrot & ginger smoothie and a spinach, matcha & kale smoothie.

NEW PASTRY:

- Pistachio and yuzu baton
- Raspberry choux bun
- Ruby and mixed berry pebble

Did you know?

*Le Cordon Bleu students enjoy a 15% discount.
Just present your student badge when paying.*

Last Month's Highlights



GUEST CHEF JONAS PLANGGER

On the 4th February Le Cordon Bleu London hosted a culinary demonstration with Jonas Plangger, Head Pastry Chef at one Michelin-starred, four AA Rosette Coworth Park. Jonas demonstrated several versions of the Gâteau St Honoré for a packed audience in the demonstration room.



AFTERNOON TEA

Superior Patisserie students hosted an Afternoon Tea event for friends and family on 11th February. The students prepared a beautiful array of treats for guests to enjoy and should be very proud of what they have achieved.

STUDENT SOCIAL EVENT

Our first student social event of 2020 was a great success. On 13th February students enjoyed an evening of food and wine tastings, and it was a great opportunity to meet with food and beverage producers, suppliers and chat to our chefs and lecturers.



attend the Careers Fair. Students chatted to ambassadors from companies such as Dorchester Collection, Cricket and Hakkasan Group.

CAREERS FAIR

On 17th February, representatives from some top names in the industry visited Le Cordon Bleu to attend the Careers Fair. Students chatted to ambassadors from companies such as Dorchester Collection, Cricket and Hakkasan Group.

OPEN EVENING

The first open evening of the year was a hit! On 19th February the school opened its doors to over 100 guests keen to get a taste of Le Cordon Bleu. Attendees were keen to hear about the various programmes available and certainly kept everyone busy. Many thanks to all who were involved.



ANNA KRASOVSKAIA

On 20th February we were joined by alumna Anna Krasovskaia for a pâtisserie demonstration. Anna is an internationally renowned pastry chef, author and runs her own pâtisserie in St. Petersburg. She demonstrated a beautiful Flamingo Dessert from one of her recent collections.



Explore

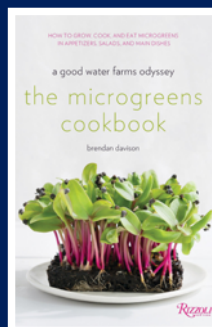
NEW TO THE LE CORDON BLEU LONDON LIBRARY

Wookwan's – Korean Temple Food



Wookwan's Korean Temple Food is a combination of a Buddhist's respect for nature alongside fresh ingredients and stunning dishes. The recipes provide readers with the flavours of Korean cuisine. Each recipe applies a trained chef's skill while offering nutritious recipes and sincere practices. The book provides an insight into the practices of the Buddhist monks and nuns, showing that eating and cooking is connected to their spiritual practice.

The Micro-Greens Cookbook by Brendan Davison



Brendan Davison is the founder of Good Water Farms, a company that thrives on a global shift towards plant-based lifestyle. *The micro-greens cookbook* emphasizes the importance of fresh ingredients and growing healthy and nutritious foods. Davison aims to show the versatility that microgreens can offer. The book contains an inspirational number of recipes showcasing imaginative ways to incorporating microgreens into delicious dishes.

JOB FOCUS



5 Hertford Street
A PRIVATE CLUB



5 Hertford Street was established in 2012 by Robin Birley with the aim of carrying on the Birley family traditions of style and elegance with a team that consistently deliver personal exceptional service to the club's members and their guests. 5 Hertford Street comprises five floors which accommodate a nightclub, four restaurants, four bars, a private dining room, cigar shop, a courtyard and a roof terrace.

Our aim is to be a home away from home, in the utmost comfort, where members are looked after by a team who know them by name.

There are multiple exciting opportunities to be part of the team and contribute to the success of one of the most unique private member's clubs in London. Work in one of their five kitchens alongside internationally experienced chefs using the highest quality ingredients.

For more information about available vacancies at 5 Hertford Street, please see the student board in the basement.

If you feel that you have the experience and skills required then apply by forwarding your CV together with a covering letter to hr@5hertfordstreet.com

Get Social


Tag us on Instagram and get featured on Le Petit Journal

@lecordonbleulondon



 @shapeprovebake



 @theannacake



 @noworries.justcurries



 @sensorycultivation



 @stephchefsuk



Le Cordon Bleu International competitions are now open!



TO CELEBRATE OUR 125TH ANNIVERSARY, LE CORDON BLEU HAS LAUNCHED TWO EXCITING NEW CULINARY COMPETITIONS.

TALENTS COMPETITION

For all culinary enthusiasts looking for a career in hospitality, the Future Talents Competition offers winners training in one of our prestigious institutes, among other prizes.

ALUMNI TROPHY OF EXCELLENCE COMPETITION

We are also inviting all our culinary diploma graduates to enter for the chance to win the Le Cordon Bleu 2020 Alumni of the Year trophy, along with many other prizes.

For more information and to enter visit
cordonbleu.edu/125anniversary

Opening Spring 2020

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LE CORDON BLEU