

## Coming up this month



### CALLING ALL STUDENTS GRADUATING IN SEPTEMBER

Friday 11<sup>th</sup> September 2020

We are excited to celebrate the achievements of our hardworking students this term at graduation. Celebrate with your fellow alumni and Le Cordon Bleu Master Chefs, and share the event digitally with family and friends.

### PHOTO COMPETITION

Send us your favourite photo from your time at Le Cordon Bleu in **high-resolution**, along with your **full name and group**. The best picture will be awarded a special gift.

Competition closes **5pm on 4<sup>th</sup> September**. Send your photo to:  
[Kelly: kpelotte@cordobleu.edu](mailto:Kelly.kpelotte@cordobleu.edu)



### CULINARY INDUSTRY MANAGEMENT BBA/MSc IN CULINARY INNOVATION MANAGEMENT

Starting October 2020

Jointly delivered by Birkbeck and Le Cordon Bleu London, the Culinary Industry Management BBA provides a firm foundation in culinary techniques and management studies, while the MSc in Culinary Innovation Management prepares students to shape the future of the industry with a creative, sustainable and entrepreneurial approach.

[Apply to Culinary Innovation Management MSc](#)

[Apply to Culinary Industry Management BBA](#)

## Dates for your diary

September 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				

- 11 Graduation
- 12 Certificate Ceremony
- 25 Orientation online
- 28 Zwilling knife skills online

## New treats from the Café!



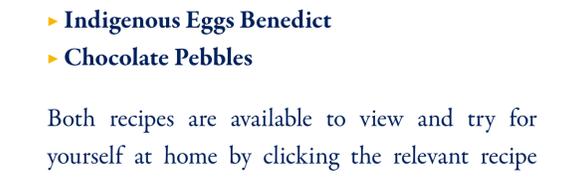
LE CORDON BLEU®

Make the most of the final month of the season at Café Le Cordon Bleu. With new items such as the citrus crescent, cherry macaron and exotic pebble, you can keep the flavours of Summer alive. We've also introduced more vegan options with a banana muffin, passion fruit & chocolate macaron and a vegan brownie available today.

### DID YOU KNOW?

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

## Last Month's Highlights



### ONLINE GUEST CHEF DEMONSTRATION WITH CHEF HIMANSHU TANEJA

On Thursday 20<sup>th</sup> August, Marriott International's Culinary Director for South Asia, Himanshu Taneja joined us for an online guest chef demonstration.

Having more than 20 years in the hospitality industry, Himanshu excels in competitive, challenging and culturally diverse environments. His constant goal is to cultivate and maintain only the finest of Culinary and F&B operations with the upcoming market trends and innovations.

Alongside a general discussion, Chef Himanshu demonstrated two recipes:

- ▶ Indigenous Eggs Benedict
- ▶ Chocolate Pebbles

Both recipes are available to view and try for yourself at home by clicking the relevant recipe above.

You can also watch back the recording of the event by clicking [here](#). Please note that if watching back via a mobile device, the Microsoft Teams app is required.

## Le Cordon Bleu's must reads

If students would like to borrow a book, please contact [london-library@cordobleu.edu](mailto:london-library@cordobleu.edu) stating the name of the book and your student ID. We will notify you once the book is ready to collect from Customer Services.



### The Sportsman By Stephen Harris

*The Sportsman* is a classic British cookbook for the home cook. The book teaches a mixture of classic and modern techniques through 50 recipes that epitomize everything that is fantastic about British cooking. *The Sportsman* is named after the pub of the same name, owned by Stephen Harris in Whitstable, Kent. The pub climbed through the ranks of the food industry and established itself as one of the top spots in Britain, serving innovative regional cuisine such as "Pheasant, bread sauce and rose hip juice" and "salt-baked gurnard with braised fennel" which are featured in Harris' book, accompanied by beautiful imagery of the Kent coast.

### Heirloom Plants By Thomas Etty and Lorraine Harrison

*Heirloom Plants* is based on the seed catalogues of Thomas Etty, which present the vegetation that the reader can learn to grow, alongside profiles and cultivation tips. With chapters such as "saving your own seeds" and "companion planting", each chapter highlights the lure of responsible gardening and the focus of the book transcends through each page "Growing the past, saving the future".



## Restaurant Review



### TOWNSEND RESTAURANT

by Paul Clayton, Le Cordon Bleu London Team

Located in the Whitechapel Gallery, where notable chefs such as Angela Hartnett and Maria Elia have previously ran the kitchen, Townsend is the creation of Restaurant Director Nick Gilkinson (formerly of Anglo), with Joe Fox (formerly of Petersham Nurseries) heading up the kitchen.

Operating as the gallery's café by day, offering a relatively casual lunch service as well, it is of an evening that the restaurant really shines with its modern British cuisine. With a regularly changing menu, some favourites still manage

to retain their spot, such as the Flank Steak with Roasted Cauliflower and Glazed Baby Carrots and the Devon Blue with Fermented Chilli Sauce.

The set menu is good value here at £28 for four courses which are modestly sized but don't leave you craving anything more. A wine pairing can be added for £18; good value for the quality of even the cheaper bottles on the menu. Set in only a modest space, it's best to book in advance, particularly if dining at a prime time.

**Ambience/Service:** ★★★★★

**Food:** ★★★★★☆

**Value for money:** ★★★★★

**Overall rating:** ★★★★★

## Get Social

Tag us on Instagram and get featured on Le Petit Journal @lecordobleulondon



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