



Le Petit Journal

Le Cordon Bleu London Student Newsletter • July 2021 edition

Coming up this month



WANT TO BE FEATURED ON OUR SOCIAL MEDIA?

We want to show a student's eye view of Le Cordon Bleu London, so send us your short videos from class, school activities and London life to get the opportunity to appear on our Instagram Reels and TikTok! Please make sure clips are no longer than 30 seconds, and edit before sending to make sure you're happy with the final post.

Email press@cordonbleu.edu with your videos and for more information



GRADUATION

Friday 23rd July 2021

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 16th July**. Send your photo to:
Kelly: kpelotte@cordonbleu.edu



NEW CAFÉ CREATION COMPETITION

We are pleased to announce the launch of a new edition of our Café Creation Competition this month! From today, get ready to get creative in your kitchen because we want you to invent the perfect dish to add to the Café Le Cordon Bleu menu this September.

We'll be looking for something innovative, using classic techniques and seasonal ingredients. Look at what's on offer in the café already to inspire you, and don't be afraid to experiment. The dish can be sweet or savoury, but don't make it overcomplicated - remember this will have to be freshly made each day to serve in the café!

Entries for the competition can be posted on Instagram, and you can download the full guidelines via the link below.

Download the guidelines and enter: lcbi.eu/a94

Online courses



ONLINE COURSES

Le Cordon Bleu's online courses are designed to expand your knowledge, enhance your skills and encourage new ways of thinking and understanding. Below are courses available for July:

► **Food Business Innovation: Bring your Dream to Market**
10 weeks • starts 5th July

► **The Art of Fermentation**
4 weeks • starts 5th July

► **Food Photography**
10 weeks • starts 12th July

► **Gastronomic Tourism**
10 weeks • starts 12th July

Discover all our online courses: lcbi.eu/gl46f

New treats from the Café!



There are some delicious new items available at Café Le Cordon Bleu this month, such as:

Cherry bomb - double espresso with cherry whipped cream

Heirloom tomato tart

Lime and coconut croissant

Salads:

- Grilled asparagus and melon (vegan)
- Coronation chicken
- Caesar with pan-fried salmon

DID YOU KNOW?
Le Cordon Bleu students enjoy a 15% discount. Just present your student badge when paying.

Dates for your diary

July 2021

M	T	W	T	F	S	S	
			01	02	03	04	07 World Chocolate Day
05	06	07	08	09	10	11	03 Graduation
12	13	14	15	16	17	18	05 National Wine and Cheese Day
19	20	21	22	23	24	25	
26	27	28	29	30			

Last month's highlights

THE GREAT REOPENING:
HOW PREPARED
IS HOSPITALITY?

FUTURE OF HOSPITALITY INDUSTRY FORUM WITH HOSCO

Recently we held an online industry forum event in partnership with Hosco, the professional network specially designed for the hospitality industry, to discuss the future of hospitality, and asking the question; The Great Reopening: How Prepared is Hospitality?

The event was chaired by Le Cordon Bleu London lecturer Nitin Radhakrishnan and Hosco's Senior PR and Marcom Manager, Zhandra Fuentes, who were joined by panellists Ragnar Fridriksson, Managing Director for The World Association of Chefs Societies (Worldchefs); Fabrice Tessier, VP School Relations and Partnerships Talent & Culture at Accor Group; Zahra Al Yousuf, Talent Acquisition Manager at Jumeirah Group; and Dusti Guzman, Global HR Director for Zuma, Oblix and Roka.

The panel covered topics including recruitment, how customer behaviour has changed since the start of the pandemic and what qualities recruiters are looking for in their employees now. If you missed this fascinating discussion, you can watch the recording via the link below.

Watch the recording here: lcbi.eu/gl56h

Restaurant Review

LEROY

by Ana Castaño,
Le Cordon Bleu London Team

Ambience/Service: ★★★★★
Food: ★★★★★
Value for money: ★★★★★☆
Overall rating: ★★★★★

Leroy is a Parisian, Michelin-starred Bistro and restaurant from Sommeliers Ed Thaw and Jack Lewens. If you rearrange the letters of Ellory, you get Leroy. (Okay, *almost*.) The Michelin-starred London Fields restaurant Ellory has substituted itself nearby in Shoreditch as Leroy and it was awarded a star in the 2019 Michelin guide within a couple of months of opening.

They decided to open the restaurant in Shoreditch because it has cheaper rents than London Fields. The new place is more Parisian and, it is all about the wine. The space is simple, light, spacious, and triangular, with a long marble bar with the open kitchen behind it.

Due to the COVID-19 pandemic, they are operating as a wine bar in the evenings with a limited menu of seasonal small plates. They have the following opening times: Thursday and Fridays they are serving lunch between 12 to 2.45pm and from Wednesday to Saturdays they are serving dinner between 5 to 9.45pm. The reservation is mandatory, and they do not accept cash.

A set menu is available at 2 courses for £22 and 3 courses for £25. They post the menu daily on their Instagram account. There is no optional service charge. The price you see for your wine and food is what you pay.

The food at Leroy was tasty, very attentive but not intrusive service and good value for money. I decided to try the 3-course menu. I started with the tomatoes, tropea onion and basil with fig leaf vinegar salad, which was flavoursome and enjoyable. Then I continued with the confit duck, pommes anna and chicory salad, which was a good surprise as it was tender and very well-seasoned. To finish, I could not resist to try the set chocolate with salted caramel and buckwheat which was my favourite dish and the only word to describe it is "amazing".

I really enjoyed the experience. It is a great little Michelin-starred restaurant in a lovely neighbourhood with a relaxed atmosphere. They provide excellent food at generally reasonable prices.

Le Cordon Bleu's must reads

by Olivia Oulton, Le Cordon Bleu London Team

If students would like to borrow a book, please contact london-library@cordonbleu.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.

Gelupo Gelato: A Delectable Palette of Ice Cream Recipes
by Jacob Kennedy

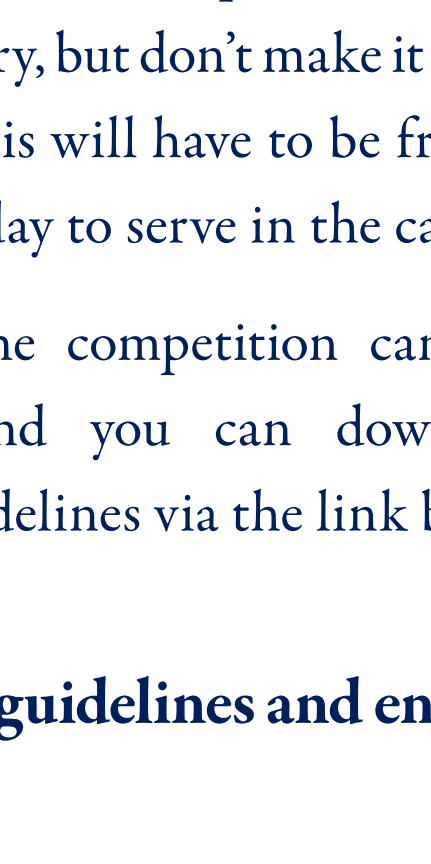
Gelato Anyone? Jacob Kennedy, the owner of Gelupo in Soho, London, gives a colourful collection of exquisite flavours that will leave you reaching for the next big scoop. Not only does Kennedy provide delicious classic gelato recipes, he offers unheard-of flavour combinations that leave his readers contemplating "why didn't I think of that?" such as; strawberry and pink peppercorn, pine nut and fennel seed and chocolate and grappa. Kennedy's *Gelupo Gelato* begins with a chapter entitled *A frosty masterclass* which acts as a guide for making gelato step by step before moving into the recipe making itself. To round off this highly extensive recipe book, Kennedy also provides quintessential Italian desserts, such as cannoli. So in the words of the author "Go make some gelato."

Get Social

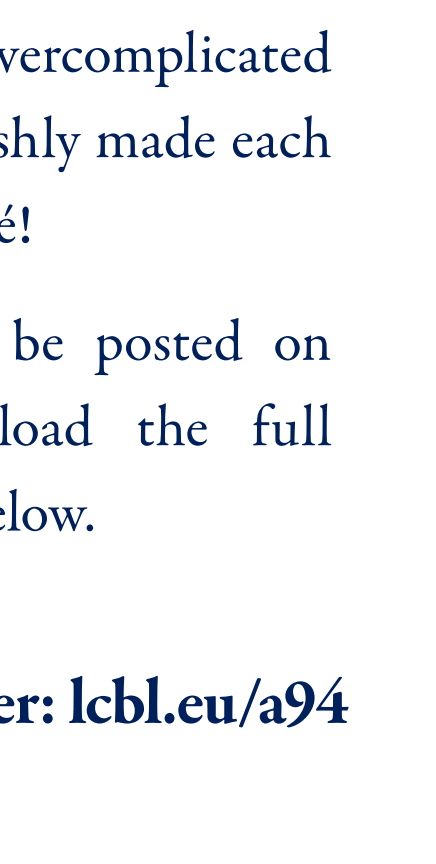
Tag us on Instagram and get featured in Le Petit Journal @lecordonbleulondon



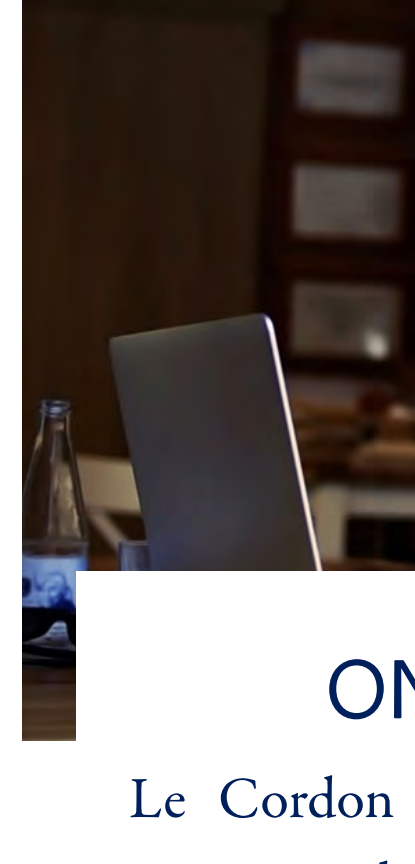
@fem_bakes



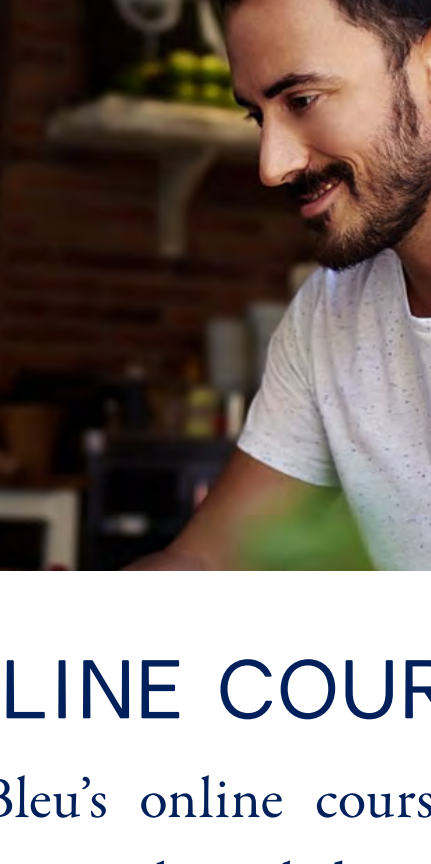
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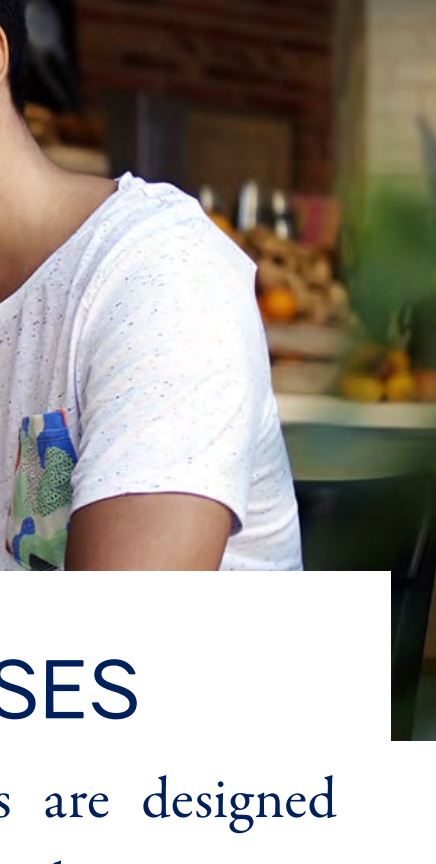
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