

Le Petit Journal

Le Cordon Bleu London Student Newsletter • October 2021 edition

Coming up this month



GRADUATION

Thursday 7th October 2021, Hurlingham Club

Graduation will take place at The Hurlingham Club on Thursday 7th October. Students graduating from the Grand Diplôme*, Diplôme de Cuisine, Diplôme de Pâtisserie, Diplôme de Boulangerie and Diplôme in Culinary Management are invited to attend this ceremony in the luxurious surroundings of the club in Fulham, west London, to receive their diplomas and enjoy a food and drink reception with the chefs afterwards.



A CAFÉ WITH ALUMNI: DEE MEHTA

Thursday 14th October 2021

For the next edition of our alumni interview series, Ana from Le Cordon Bleu London's team will be chatting to Dee Mehta. Dee graduated with a Diploma in Plant-Based Culinary Arts earlier this year, and will share her experience of what it's like to study this course with us. A Café with Alumni is a series of short video interviews giving a real insight into what it's like to study on the various courses provided at our institute, and first-hand experience of being a Le Cordon Bleu student.



GUEST CHEF: VIRGILIO MARTÍNEZ VÉLIZ

Monday 25th October 2021 | 4pm UTC

We are delighted to be joined by Le Cordon Bleu graduate, Virgilio Martínez Véliz, Chef Patron of the world renowned Central Restaurante in Lima, Peru for an online Guest Chef event. Considered as one of the greatest Peruvian chefs in a generation, Virgilio is Chef Patron of several restaurants, including the Michelin-starred Lima in London, his flagship restaurant Central - which is considered to be one of the best in the world by the World's 50 Best Restaurants - and two additional Lima restaurants in London (Lima Floral) and Dubai.

[BOOK YOUR PLACE NOW LCBL.EU/GL53A](https://www.lcbl.eu/GL53A)

Online courses



NEW COURSE: CERTIFICATE IN PLANT-BASED PÂTISSERIE

Launching in November, Le Cordon Bleu's exciting new 10-week programme incorporates plant-based and health research to provide a new approach to pâtisserie arts with an entirely online delivery, including culinary demonstrations, online classroom theory, tutorial sessions and seminars.

Below are courses available for October:

- ▶ **Plant-Based Diets: Nutrition & Wellness**
10 weeks • starts 4th October
- ▶ **Food Photography**
10 weeks • starts 11th October
- ▶ **Food Business Innovation: Bring Your Dream to Market**
10 weeks • starts 11th October
- ▶ **Food in Art**
10 weeks • starts 11th October
- ▶ **The Art of Fermentation**
4 weeks • starts 18th October
- ▶ **Gastronomy and Nutrition**
4 weeks • starts 18th October
- ▶ **Food Writing for Publication Essentials**
5 weeks • starts 25th October

[DISCOVER ALL OUR ONLINE COURSES LCBL.EU/GL46F](https://www.lcbl.eu/GL46F)



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. Tag us #LCBLreels #LCBLtiktok

Email fperryman@cordobleu.edu with your videos and for more information

Treats from the Café



Why not grab a Ham and Cheese Baguette or a Hazelnut Croissant from the Café on your break?

DID YOU KNOW?

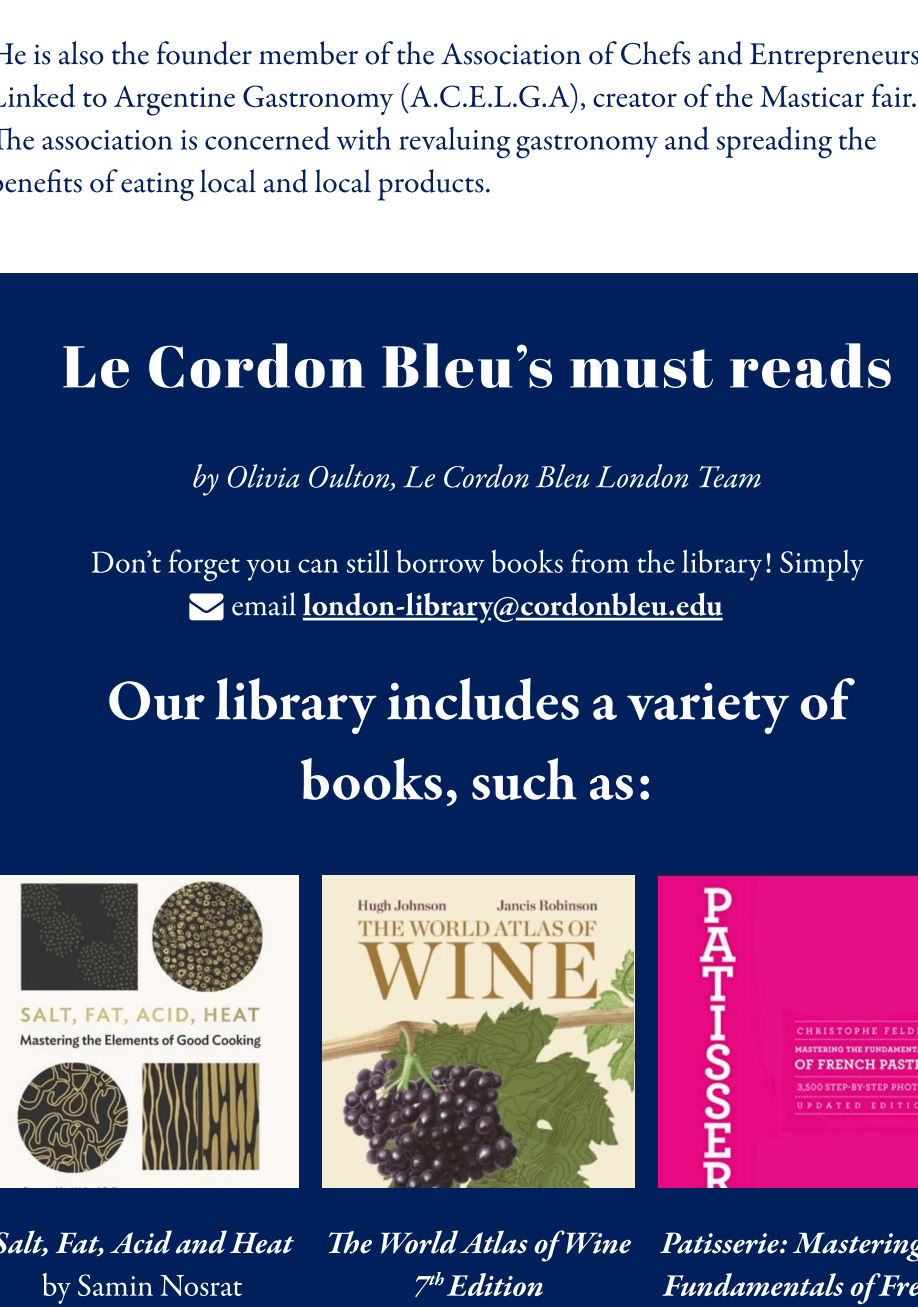
Le Cordon Bleu students enjoy a 15% discount. Just present your student badge when paying.

Dates for your diary

OCTOBER 2021

M	T	W	T	F	S	S	
					01	02	03
04	05	06	07	08	09	10	01 World Vegetarian Day
11	12	13	14	15	16	17	05 Jongg Kimchi cook off
18	19	20	21	22	23	24	-SOLD OUT
25	26	27	28	29	30	31	07 Graduation
							16 World Food Day
							25 Guest Chef: Virgilio Martínez Véliz
							31 Halloween

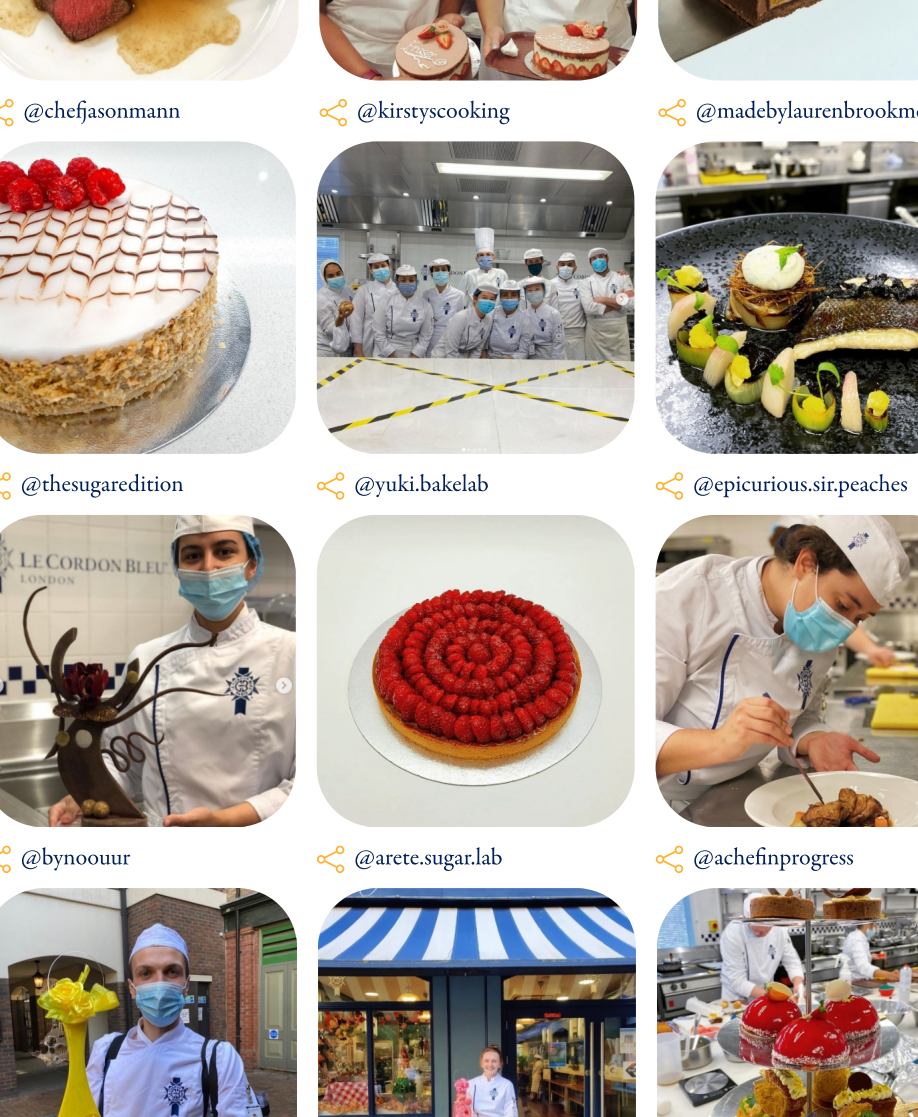
Last month's highlights



A CAFÉ WITH ALUMNI: ROMINA AMIRI

Continuing our A Café with Alumni interview series, we caught up with former Le Cordon Bleu London student Romina Amiri, who graduated with our Diploma in Gastronomy, Nutrition and Food Trends. This series gives a real insight into what it's like to study on the various courses provided at our institute, and first-hand experience of being a Le Cordon Bleu student.

[VIEW THE VIDEO HERE LCBL.EU/GL60N](https://www.lcbl.eu/GL60N)



WINE IN CONVERSATION WITH KRISTIN SYLTEVIK

We were recently joined by the founder of Oxney Organic Estate, Kristin Syltevik for a fascinating virtual guest speaker event. Based in East Sussex, Oxney is the largest single-estate producer of English organic wine. Kristin was in conversation with Le Cordon Bleu London's Wine Development Manager Matthieu Longueur MS, discussing all things relating to organic wine making whilst tasting a trio of wines from Oxney's Classic range.

[VIEW THE VIDEO HERE LCBL.EU/GL60O](https://www.lcbl.eu/GL60O)

UK TEAM FINISHES 4TH AT PASTRY WORLD CUP 2021

We are excited to share news that the UK pastry team finished in fourth position any UK team has placed in the history of the competition! The UK team was Nicolas Houcher, Michael Ho Lam Kwan, Christopher Seddon and Jamie Houghton. We could not be prouder of the UK pastry team, and especially Chef Nicolas for representing Le Cordon Bleu.

[READ MORE HERE LCBL.EU/GL60M](https://www.lcbl.eu/GL60M)

CAFÉ CREATION COMPETITION

We are pleased to announce the winner of the autumn edition of the Student Café Creation competition is Damini Arowojolu for her entry of Mini Nigerian Spiced Meat Pies.

Our chefs were impressed by the beautiful pastry and autumnal inspired savoury filling of minced meat and seasonal vegetables with a kick of scotch bonnet pepper. This will certainly be a welcome addition to the Café Le Cordon Bleu menu for the colder autumn months!

Restaurant of the month

Sucre and Abajo

by Ana Castaño, Le Cordon Bleu London Team

One of Latin America's top chefs has teamed up with one of the region's top mixologists for a London-based restaurant and cocktail bar. Chef Fernando Trocca & Renato "Tato" Giovanonni have taken over the ground floor of the 310-year-old building at 47 Great Marlborough Street, the former London College of Music in Soho. Sucre is Trocca's first restaurant in the UK. Sucre's original head bartender, Giovanonni, runs the cocktail bar underground bars and clubs of early '80s Buenos Aires, and modelled after his other bar, Floreria Atlántico, which is currently ranked No.7 on the World's 50 Best Bar list.

Dishes on the menu include aged cheddar and onion empanada, scallop tiradito, 800g bone-in ribeye to share, chimichurri and fries, black fileteú with squid and paprika, and a decadent dessert menu.

About the owner

Fernando Trocca was inspired to start cooking at a young age by his grandmother Serafina. He began his professional culinary training in 1986 where he trained under various professional chefs in Italy, France, and Spain. He was born and raised in Buenos Aires, Argentina and often cites his family as his inspiration to pursue a career as a chef.

He has learned in the kitchens of great Argentine chefs: Paul Azema, Francis Mallmann, Gato Dumas. At the age of 22, Trocca oversaw Llers, his first successful restaurant. He moved to New York and ran the kitchen at Vandam, a celebrity favourite in those days. After his return to Argentina, he opened Sucre in 2001, one of the most prestigious restaurants in the country, combining traditional Latin American open-fire techniques with international influences and it has been a regular on the Latin America's 50 Best Restaurants list.

Explore more from Fernando Trocca

In 2014, Trocca opened **Mostrador Santa Teresita** along with restaurateur Martin Pittaluga, a seasonal restaurant in Jose Ignacio, Uruguay. One of the go to places when visiting Punta Del Este.

In late 2018, Trocca and Pittaluga opened **Orilla** at Urbanica Suites Hotel in Buenos Aires, and in 2019, **Orilla Bar and Grill** was opened in Miami inside the new Airca Euclid Hotel.

Fernando is part of the Advisory Board of **CAMPO**. It is a creative institute that supports international artists and cross-cultural collaboration by providing residences for committed visual, literary, musical, digital, and culinary talents from around the globe in a unique rural setting in Uruguay.

Fernando has published two books: **Trocca Cocinero (2016)** and **Mostrador Santa Teresita (2018)**.

Trocca's other projects include #10manos - an itinerant and collective gastronomic project that travels the world showcasing the best of Argentine cuisine. He runs the project with Mauro Colagreco, Narda Lepes, Germán Martiregui, Guido Tassi, Dario Gualtieri and other guest chefs.

He is also the founder member of the Association of Chefs and Entrepreneurs Linked to Argentine Gastronomy (A.C.E.L.G.A), creator of the Masticar fair. The association is concerned with revaluing gastronomy and spreading the benefits of eating local and local products.

Le Cordon Bleu's must reads

by Olivia Outton, Le Cordon Bleu London Team

Don't forget you can still borrow books from the library! Simply email london-library@cordobleu.edu

Our library includes a variety of books, such as:

Salt, Fat, Acid and Heat by Samin Nosrat | *The World Atlas of Wine* 7th Edition by Hugh Johnson | *Patisserie: Mastering the Fundamentals of French Pastry* by Christophe Felder

Hospitality Management a Systems Approach by Peter Jones, David Kirk, Stephen Ball and Andrew Lockwood | *Raw: Recipes for a Modern Vegetarian Lifestyle* by Solla Eiriksdottir

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@lecordobleulondon

Tag us on Instagram and get featured in Le Petit Journal

Instagram handles: @chefjasonnann, @kirstyscooking, @madebylaurenbrookmcbride, @thesugaredition, @yuki.bakelab, @epicurious.sir.peaches, @bynoour, @arete.sugar.lab, @achefinprogress, @maciejpisarek_food, @annabellecats, @epicurious.sir.peaches