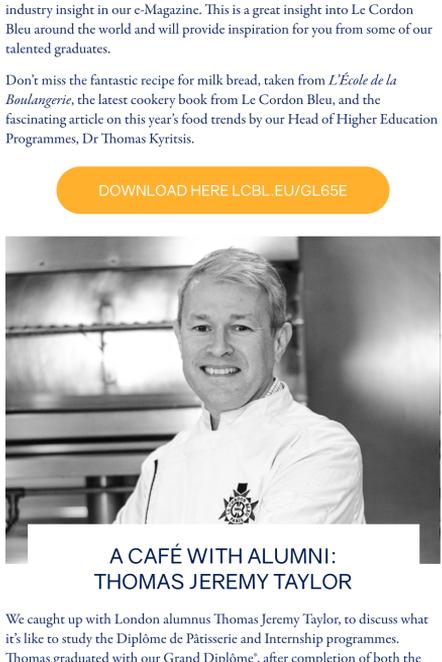


Le Petit Journal

Le Cordon Bleu London Student Newsletter • January 2022 edition

Coming up this month

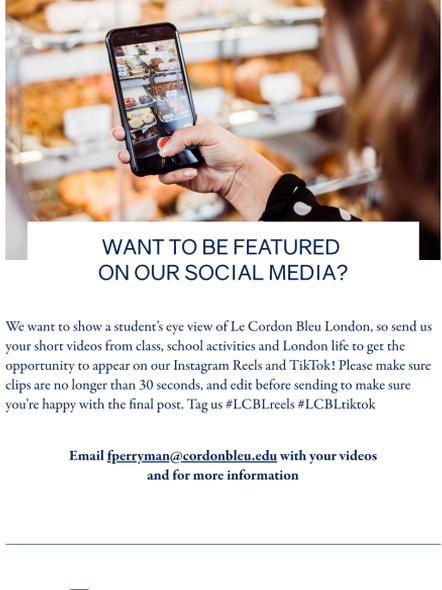


LE CORDON BLEU CHRISTMAS eMAGAZINE

Find out all about the new courses, alumni news and stories and expert industry insight in our e-Magazine. This is a great insight into Le Cordon Bleu around the world and will provide inspiration for you from some of our talented graduates.

Don't miss the fantastic recipe for milk bread, taken from *L'École de la Boulangerie*, the latest cookery book from Le Cordon Bleu, and the fascinating article on this year's food trends by our Head of Higher Education Programmes, Dr Thomas Kyrtis.

[DOWNLOAD HERE LCBL.EU/GL65E](https://www.lcbl.eu/GL65E)



A CAFÉ WITH ALUMNI: THOMAS JEREMY TAYLOR

We caught up with London alumnus Thomas Jeremy Taylor, to discuss what it's like to study the Diplôme de Pâtisserie and Internship programmes. Thomas graduated with our Grand Diplôme, after completion of both the Cuisine and Pâtisserie diplomas à la carte, followed by the Internship programme.

This is part of 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.

AVAILABLE 15TH JANUARY
ON THE NEWS PAGE [LCBL.EU/GL65F](https://www.lcbl.eu/GL65F)



STUDENTS SOCIAL EVENT

Thursday 3rd February
from 6.30PM on the 4th floor

We are delighted to announce the return of our Student Social event! The student social evening at Le Cordon Bleu London is an exciting and informal opportunity to meet with fellow students, discover future suppliers and taste some delicious food! Not only it is a great way for students to get together but also a wonderful chance to meet passionate food professionals.

There will be a selection of industry partners showcasing food and beverages, alongside demonstrations and a chance to talk to our chefs about opportunities for further study at the institute.



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

LE CORDON BLEU[®] LA BOUTIQUE

Gift Ideas

Are you looking for some unique gift ideas for the fellow foodies in your life? Look no further than La Boutique!

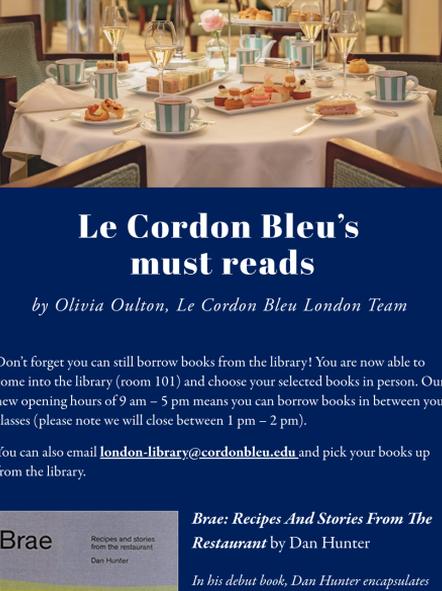
From cookery books and aprons to tasty treats and, of course, our loveable mascot Béchamel, there are plenty of great culinary gift ideas for your friends and family. Don't forget that students receive a 10% discount on all items at La Boutique as well!



DID YOU KNOW?
Le Cordon Bleu Students enjoy a 10% discount.
Just present your student badge when paying.

Café LE CORDON BLEU[®]

Café Le Cordon Bleu serves a range of hot and cold drinks alongside fresh bread, pâtisseries, viennoiseries, sandwiches, and seasonal specials - which makes it the ideal place for breakfast, brunch, lunch or grabbing a quick bite between classes.



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

Dates for your diary

JANUARY 2022

M	T	W	T	F	S	S	
					01	02	03 New Year's Day (substitute day)
03	04	05	06	07	08	09	06 Épiphanie
10	11	12	13	14	15	16	
17	18	19	20	21	22	23	
24	25	26	27	28	29	30	

Last month's highlights

A CAFÉ WITH ALUMNI: ALWYN LEE

We caught up with London alumnus Alwyn Lee, who graduated with our Diploma in Culinary Management, following completion of the Grand Diplôme.

This is part of 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.

[WATCH NOW LCBL.EU/GL64Z](https://www.lcbl.eu/GL64Z)

GUEST CHEF KEMAL DEMIRAL

Last month we were joined by Kemal Demiral as a Guest Chef event in partnership with the Yunus Emre Institute in London.

Kemal Demiral is a self-taught and award-winning chef who is known for creating product-driven, authentic menus. He is chef-founder and/or manager in various prestigious brands such as YEK in London and Alacati, Alancha in Alacati and Istanbul, Foxy Potato in London and Barbut in Alacati, each of which has left its mark in gastronomy circles and created their own loyal followings.

Chef Demiral demonstrated how to cook a traditional slow roast lamb randoori (Kuzu Tandir) and baklava with a modern twist. This event was part of Yunus Emre Institute in London's long-running project, A Pinch of Anatolia.

[SEE MORE LCBL.EU/GL65H](https://www.lcbl.eu/GL65H)

GRADUATION

On 23rd December we held a festive graduation ceremony at The Hurlingham Club. Students graduating from the Grand Diplôme, Diplôme de Cuisine, Diplôme de Pâtisserie, Diplôme de Boulangerie, Diploma in Culinary Management, Diploma in Patisserie Innovation and Wellness and Diploma in Gastronomy Nutrition and Food Trends graduated in the luxurious surroundings of the club in Fulham, west London. The ceremony was led by Chef Loïc Malfait, and featured speeches from President of Le Cordon Bleu International Mr Andre Cointreau, student Jahkaydah Isaac and alumna Luciana Berry. After receiving their diplomas, graduates and their guests enjoyed a food and drink reception with the chefs.

[WATCH THE VIDEO LCBL.EU/GL65G](https://www.lcbl.eu/GL65G)

CHRISTMAS WITH LE CORDON BLEU

You can still get a digital copy of Christmas with Le Cordon Bleu, which is packed with mouth-watering recipes, cooking tips and inspiring interviews with iconic chefs including Le Cordon Bleu graduate Yoram Ottolenghi, Michel Roux Jr and Le Cordon Bleu London's Director of Culinary Arts Emil Minev.

[DOWNLOAD NOW LCBL.EU/GL64K](https://www.lcbl.eu/GL64K)

CHEESE LECTURE

If you're lucky enough to have experienced a cheese lecture with our guest lecturer Tom Badcock, you know there is no one more passionate on the subject. We sat in on one of Tom's classes with our Diploma in Wine Gastronomy and Management students, and enjoyed hearing all about the cheesemaking process and sampled some different varieties paired with some delightful wines.

Job Opportunities

CLARIDGE'S

Claridge's is London's art deco jewel, with a rich history and heritage that all started in the 19th century. For generations we've catered to our guests' every whim, both inside and outside the hotel, offering a unique, genuinely bespoke approach to meet the needs of the tired, the excited and the exacting traveller.

As one of London's most exclusive luxury hotels we have been a refuge for Kings and a Hollywood home from home. Our breath-taking suites, exquisite cuisine and charm make Claridge's the art deco masterpiece it is today.

There are many 5-star hotels in London but nowhere quite like Claridge's. The hotel is a unique combination of splendour and charm with long-standing connections with royalty that have led to it sometimes being referred to as "annexe to Buckingham Palace". Claridge's has a famous all-day dining and Afternoon Tea restaurant the 'Foyer & Reading Room', L'Épicerie that offers a culinary theatre of the kitchen, and three bars: Claridge's Bar, the intimate Fumoir and effortlessly elegant Painter's Room.

Current Vacancies

First Commis Pastry Chef

To assist the Pastry Chef in daily preparation and service of food ensuring that the highest standards are maintained at all times and to ensure that you're designated section, equipment and utensils are always kept clean and tidy to the standards required by the Hotel.

[EMPLOYMENT APPLICATION](#)

First Commis Chef

To assist Chef de Partie in daily preparation and service of food ensuring that the highest standards are maintained at all times and to ensure that your designated section, equipment and utensils are always kept clean and tidy to the standards required by the Hotel.

[EMPLOYMENT APPLICATION](#)

Le Cordon Bleu's must reads

by Olivia Oulton, Le Cordon Bleu London Team

Don't forget you can still borrow books from the library! You are now able to come into the library (room 101) and choose your selected books in person. Our new opening hours of 9 am – 5 pm means you can borrow books in between your classes (please note we will close between 1 pm – 2 pm).

You can also email london.library@cordobleu.edu and pick your books up from the library.

Brae: Recipes And Stories From The Restaurant by Dan Hunter

In his debut book, Dan Hunter encapsulates his culinary voyage through beautiful dishes such as chilled broth of broad bean, green almond and strawberry, fig leaf and yoghurt whey. Alongside these dishes are striking photographs of the Australian landscape, highlighting its influence over Hunter's cuisine. This is a predominant theme throughout the book and the combination of the two subjects creates a fascinating union of Australian food and nature. This unique book is ideal for those wishing to explore the profound impact a place can have over one's own style of cooking.

If you've read a book that you think would be helpful to your fellow students, please a short review to: london.library@cordobleu.edu for inclusion in the next Le Petit Journal.

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