

July 2000



GO BEYOND THE BASICS



Study the Art of Fine French Cuisine with the Masters

DIPLOMA & CERTIFICATE COURSES 2000/2001

LE CORDON BLEU
OTTAWA CULINARY ARTS INSTITUTE





The foundation of our curriculum is Le Grand Diplôme de cuisine et de pâtisserie de l'école Le Cordon Bleu. Le Grand Diplôme consists of six certificate courses: three in cuisine and three in pastry. Students may also qualify for a Cuisine Diploma or a Pastry Diploma, by completing the three courses — Basic, Intermediate and Superior — in only the one discipline. Students earn a certificate for each course they complete successfully, but must successfully complete all three levels to earn a diploma.



DIPLOMA & CERTIFICATE COURSES 2000/2001

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If you are passionate about food, we invite you to join us on a voyage of discovery in which you will learn the true meaning of “l’art de vivre.”

Bienvenue! For more than a hundred years, people around the world have looked to Le Cordon Bleu Culinary Arts Institute for la crème de la crème in professional training in the culinary arts. Graduates of Le Cordon Bleu become part of a great culinary tradition of excellence, with credentials that set them apart from the competition in a demanding and ever-changing professional environment.

Le Cordon Bleu Culinary Arts Institute has evolved from a Parisian culinary school, established in 1895, to an international culinary network, with five schools in five countries. Founded on a long tradition of excellence, our reputation has endured by keeping the courses thoroughly modern and up to date.

Our distinguished team of 32 international Master Chefs has been hand-picked from some of the world’s finest restaurants, hotels and catering establishments. Our Master Chefs travel extensively to stay on top of global trends. What they learn is then crafted into the course of study.

Naturally, Le Cordon Bleu Culinary Arts Institute emphasizes the rich heritage of French cuisine, but we also encourage our students to develop their own palate, style and culinary knowledge in our unique, multicultural learning environment.



Amitiés gourmandes,

A handwritten signature in blue ink that reads "André Cointreau". The signature is fluid and cursive, with a long horizontal stroke at the end.

André Cointreau
President



THE ART *of* TEACHING CUISINE



- In the Cuisine courses, our chefs demonstrate multi-course meals.
- Pastry demonstrations showcase traditional French pastries, as well as restaurant desserts.

LEARNING FROM THE MASTERS

The core of our curriculum, Le Grand Diplôme de l'École Le Cordon Bleu, offers the most intensive and the most complete training in classic French culinary technique available today.

Our chef-instructors come from a wide variety of backgrounds, but most have been associated with four-star restaurants and have won numerous awards, including, for example, the highest culinary honour of Meilleur Ouvrier de France or “Best Craftsman in France.”

Le Cordon Bleu Culinary Arts Institute’s teaching methods are unrivalled. No other institution provides as many hours of hands-on instruction. In our fully equipped working kitchens, each student prepares a dish from start to finish under the personal guidance of a Master Chef. Teaching assistants are never used at Le Cordon Bleu.

The focus is on mastering technical skills. Once the student is comfortable with the basics, he or she is encouraged to experiment and develop his or her own particular style.





A TRADITION *of* CULINARY EXCELLENCE

Our proven course format consists of demonstration classes followed by hands-on practical sessions. Students in the full-time program are evaluated daily, and each certificate course includes practical assessments.



Written exams and a final practical exam form an integral part of the student's evaluation. Students must successfully complete the final exam to qualify for the appropriate certificate. This exam cannot be re-taken. Attendance is mandatory and students who have more than five unjustified absences will not be allowed to take the final exam.

All classes in Ottawa are taught in English. All credits completed towards Le Grand Diplôme are transferrable between the Paris, London and Ottawa schools.

DEMONSTRATION CLASSES

Demonstration classes are held in specially equipped and designed kitchens. Tilted mirrors give students a chef's-eye view of specific techniques as they're being done. Students are required to take detailed notes based on the chef's explanations and their own observations. Demonstrations also include tasting, so that students develop their own palate — an essential element of their training.

HANDS-ON PRACTICAL CLASSES

The hands-on practical classes take place in working kitchens. Each student has his or her own work area. The school provides all the ingredients, and students can take their daily creations home to enjoy at their leisure. Practical classes are limited to a maximum of 16 students to each instructor.

"You attend college if you want a job; you attend Le Cordon Bleu if you want a career!"

Joshua Drache, co-owner of The Fabulous Food Company, Ottawa, Ontario





Not everyone has the time for a three-month course. For the enthusiastic amateur, the professional who wants to hone some skills or those who just want a sampling of what our courses offer, Le Cordon Bleu Culinary Arts Institute also offers these programs:

- Register as a spectator in a **demonstration class**. Chefs prepare a complete menu or selection of dishes, giving detailed explanations throughout preparation and presentation. Each class is followed by a tasting by students and spectators alike.
- Take part in one of our **workshops**. These are a series of one-day sessions that concentrate on, for example, bread-making or chocolate. Workshop participants prepare dishes under the supervision of a Master Chef. Each workshop has 8 to 12 participants.
- Enroll in one of our **intensive sessions**. Session participants join basic-level Certificate students in their regular curriculum. You can sign up for one day or up to one month. A typical one-week session would involve three demonstration classes and three practical classes in Cuisine, or two demonstration classes and two practical classes in Pastry. And you can attend any other demonstrations that don't conflict with your Session schedule.

A limited number of spaces are available.



Basic Cuisine

LEARNING YOUR SCALES

The Basic Cuisine course opens the door to the adventures of French cuisine.

From Day One, you begin to master the basic skills — from how to hold a knife properly, to how to peel vegetables or how to truss a chicken. As the term progresses, techniques are layered on one another, and become more complex. Demonstrations become more menu-oriented, incorporating such elements as organization, preparation, balance and timing.



As a solid grounding in basic cuisine, this course is for beginners and experienced students alike. Beginners develop the skills they need for later semesters and experienced students fortify the knowledge and skills they already have.

Certificat de cuisine de base (Basic Cuisine Certificate)

- Introduction to French cuisine
- Classic techniques
- Variations on cooking methods
- Food preparation and mise en place
- Educating one's palate
- Introduction to cheese
- Commonly used French terms and definitions





Intermediate Cuisine

THE HEART OF FRENCH CUISINE

The Intermediate Cuisine course introduces you to classic French regional dishes that allow you to apply the techniques introduced at the Basic level. Through practice and repetition, you begin to perform tasks more easily and instinctively.

Intermediate Cuisine emphasizes the importance of mise en place: understanding, organization and production. Demonstrations highlight various kinds of presentations — from platter to plate.



Certificat de cuisine intermédiaire (Intermediate Cuisine Certificate)

Prerequisite: Basic Cuisine Certificate

- Regional cuisine of France
- Product origins; influences on regional cuisine
- More advanced techniques
- Presentation
- Appreciation and adaptation of flavours
- Regional flavours and classifications





Superior Cuisine

THE PLATE AS YOUR CANVAS

Certificat de cuisine supérieur
(*Superior Cuisine Certificate*)

Prerequisite: Intermediate Cuisine Certificate

- Mastery of classic and contemporary cuisine planning
- Precision and speed in the kitchen
- Intricate methods
- Refined and luxury products
- Presentation and decoration
- Cheese analysis
- Recipe production
- Seasonal and market influences on cuisine
- Theory class on restaurant operations
- Appreciation of menu design

In the Superior Cuisine course, which culminates in Le Diplôme de cuisine de l'école Le Cordon Bleu (Cuisine Diploma), you will learn about the current evolution of French cuisine.

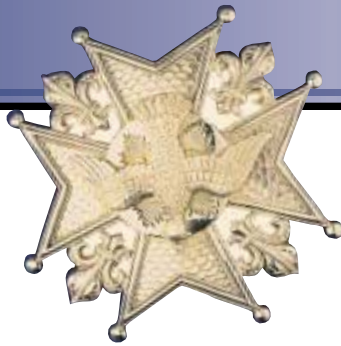
Full menus, demonstrated by the chefs, are inspired by trends from today's top kitchens. Some recipes are original; others are contemporary interpretations of the classics you already know.

The ingredients are richer and more refined — you'll be working with foie gras, truffles and champagne.

Now well-versed in French culinary skills, you are encouraged in Superior Cuisine to be more creative in both taste and presentation.

You will top off the Superior Cuisine course by presenting an original dish, based on a “mystery basket” of ingredients. You will also be required to prepare a technical dish, based on compulsory dishes used in major competitions such as the Meilleur Ouvrier de France (“Best Craftsman in France”).





Basic Pastry NO MERE TRIFLE

The main ingredients in French pastry are flour, butter, eggs and — savoir-faire!

By learning their various combinations, properties and applications, you will learn how to make pastries like la pâte sablée, le Saint Honoré, les éclairs, la génoise, le biscuit and la pâte feuilletée.

The demonstrations and practical sessions will lead you, step by step, through the basics of French pastry.



Certificat de pâtisserie de base (Basic Pastry Certificate)

- Introduction to French pastry
- Basic doughs and fillings
- Mousses, traditional desserts and cakes
- Classic techniques
- Basic decoration
- Masking and glaçage
- Basic French pastry terms





Intermediate Pastry

PRACTICE MAKES PERFECT

Like the Intermediate Cuisine course, Intermediate Pastry is based on practice and repetition.

As you begin to master important techniques, such as making a sponge cake or a Bavarian cream cake, your proficiency will give you more time for the decoration and presentation of your cakes.

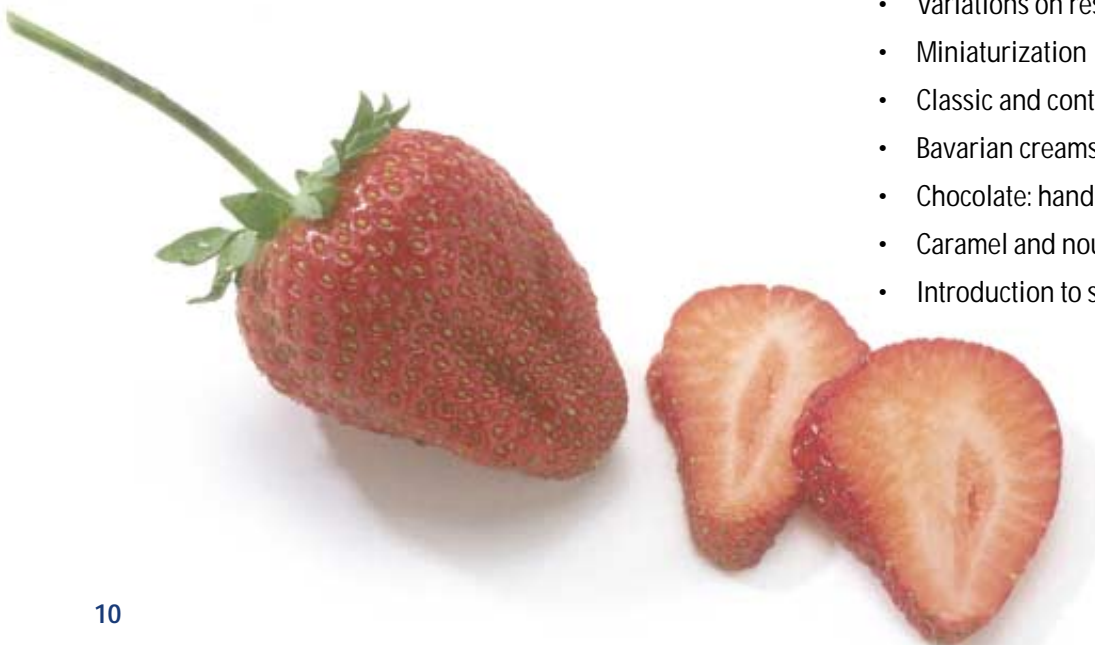


You will also be introduced to the basics of chocolate-making — such as tempering and dipping; using caramel and nougatine; and preparing restaurant-style desserts.

Certificat de pâtisserie intermédiaire (Intermediate Pastry Certificate)

Prerequisite: Basic Pastry Certificate

- Artistic and decorative skills
- Variations on restaurant desserts
- Miniaturization
- Classic and contemporary presentations
- Bavarian creams and mousses
- Chocolate: hand tempering and dipping
- Caramel and nougatine
- Introduction to sugar





Superior Pastry

THE ICING ON THE CAKE

The Superior Pastry course culminates in Le Diplôme de pâtisserie de l'école Le Cordon Bleu. It combines all the knowledge, techniques and artistic skills of the Basic and Intermediate levels, and encourages you to personalize your work.

Superior Pastry consists of three complementary elements:

- the Restaurant Dessert course
- the Chocolate course
- the Decorative Sugarwork course

Demonstrations, practical sessions and workshops help you gain a thorough understanding of the principles involved in each of these components.



Certificat de pâtisserie supérieur (*Superior Pastry Certificate*)

Prerequisite: Intermediate Pastry Certificate

- Dessert menus: soufflés, contemporary cakes, tartes, bûches
- Cold and hot restaurant desserts
- Decoration and presentation, flavour, aroma and spices
- Chocolate mousse cakes
- Tempering different chocolates
- Hand-dipped and moulded chocolates
- Sculpture and display
- Sugar techniques: cooking, colouring and pulling
- Pulled sugar: flowers, ribbons
- Blown sugar: spheres, fruits, animals

ADDITIONAL COURSES at LE CORDON BLEU OTTAWA CULINARY ARTS INSTITUTE INCLUDE:

INTRODUCTION TO CATERING

Designed for the professional and amateur alike, this Classic French Cuisine and Pastry program introduces students to the culinary aspects of catering, with a focus on buffet preparation. This high-pressure, four-week intensive course consists of demonstration and practical classes, complemented by a half-day session on theory and organization, as well as presentations by guest lecturers from within the hospitality industry. On successful completion of this program, students receive Le Certificat de traiteur (Catering Certificate).

SPECIALIZED PASTRY WORKSHOPS

Focus on specific topics of Pastry through weekend workshop courses. These courses include:

- Introduction to Chocolate
- The Art of Sugarwork 1 and 2
- Introduction to boulangerie

Each summer we also feature A Week of Sweets, during which time students have an opportunity to go into the kitchen with some of the finest pâtissiers in the world.



A TASTE OF CORDON BLEU AND EVENING CLASSES

These short courses are designed for our 'enthusiastic amateurs' throughout the year. These courses feature the diverse cuisine of France's many regions and participants enjoy both demonstrations and practical classes. Evening demonstration classes are scheduled throughout the year and feature topics in keeping with the season.

BASIC WINE

Learn how to pair wine and food and evaluate red, white and rosé wines for their visual, olfactory, taste and tactile characteristics.

INTERNSHIP OPPORTUNITIES

The internship program offers Grand Diplôme graduates a valuable opportunity to experience, firsthand, the passion and precision of the culinary arts.

The close relationships that the chefs develop with their students enables the chefs to help students find internships that make the most of their talents and interests — whether in prestigious hotels, restaurants and catering companies from Beverly Hills to Mexico City to St. Tropez.



Cuisine Diploma Courses

Basic Cuisine

Prerequisite: High school diploma or mature student status
Leads to *Le Certificat de cuisine de base* (Basic Cuisine Certificate)
Also available on a part-time basis through sessions I & II and in a 5-week intensive format in session III.

Tuition: \$5,150 cdn*

Intermediate Cuisine

Prerequisite: Basic Cuisine Certificate
Leads to *Le Certificat de cuisine intermédiaire* (Intermediate Cuisine Certificate)

Tuition: \$5,400 cdn*

Superior Cuisine

Prerequisite: Intermediate Cuisine Certificate
Leads to *Le Certificat de cuisine supérieur* (Superior Cuisine Certificate) and *Le Diplôme de cuisine de l'école Le Cordon Bleu*.

Tuition: \$6,250 cdn*

Pastry Diploma Courses

Basic Pastry

Prerequisite: High school diploma or mature student status
Leads to *Le Certificat de pâtisserie de base* (Basic Pastry Certificate)

Tuition: \$4,650 cdn*

Intermediate Pastry

Prerequisite: Basic Pastry Certificate
Leads to *Le Certificat de pâtisserie intermédiaire* (Intermediate Pastry Certificate)

Tuition: \$5,150 cdn*

Superior Pastry

Prerequisite: Intermediate Pastry Certificate
Leads to *Le Certificat de pâtisserie supérieur* (Superior Pastry Certificate) and *Le Diplôme de pâtisserie de l'école Le Cordon Bleu*.

Tuition: \$5,800 cdn*

Le Cordon Bleu Ottawa Culinary Arts Institute

2000

Fall Interim	Sep 4 – Sep 29
Session IV	Oct 2 – Dec 22

2001

Session I	Jan 3 - Mar 15
Session II	Mar 17 - May 26
Session III	Jun 9 - Aug 17
Session IV	Oct 9 - Dec 21

Le Grand Diplôme de l'école Le Cordon Bleu will be awarded to students having successfully earned all six of the classic cycle credits.

If they wish, students may take the **Basic Cuisine** and the **Basic Pastry** courses concurrently. The same holds true for courses at the Intermediate and Superior levels.

Depending on the modules they choose, students can complete *Le Grand Diplôme* in as little as nine months.

* Students who initially enroll in all courses required for the Pastry or Cuisine diploma program can receive a 5% discount on their tuition. Students enrolled in the *Le Grand Diplôme* program can receive a 10% discount on their tuition. For discounts to apply, full tuition amounts for each course must be prepaid at registration and courses must be taken consecutively. All discounts are applied to the final courses.

Additional Certificate Courses

Basic Wine (TBA)

Prerequisite: none

A comprehensive introduction to every aspect of wine including quality factors, how to store wine, tasting technique, the wine regions of France, pairing wine and food, how a wine ages and more. Successful completion results in the

Basic Wine certificate, the first of four credits required to earn Le Cordon Bleu's **Wine Diploma**. The final three courses must be completed in Paris.

Tuition: \$475 cdn

Introduction to Catering *(session III: Aug 14 – Sep 8, 2000)* *(session III: Aug 27 – Sep 21, 2001)*

Prerequisite: none

Designed for the professional and amateur alike, this high-pressure four-week intensive course introduces students to the culinary aspects of catering, with a focus on buffets and classic French preparations. Successful completion results in *Le Certificat de Traiteur* (Catering Certificate) of Le Cordon Bleu.

Tuition: \$2,250 cdn

Continuing Education

Le Cordon Bleu Restaurant Management Degree Program

(offered February and July in Adelaide)

Since 1992, Le Cordon Bleu has been solidifying its association with the South Australian Government, the Swiss Hotel Association and the University of South Australia. With the highly respected International College of Hotel Management, Le Cordon Bleu has developed the Le Cordon Bleu Degree in Restaurant Management. The impressive facilities of the Regency Hotel School in Adelaide, Australia, is your campus, for this intensive two-year program (four semesters of 6 months each), which is tailored specifically for people pursuing international executive positions in the hospitality industry. Combining academic theory with practical training and industry placements, the Restaurant Management Degree is the most comprehensive restaurant management program available today. *Le Cordon Bleu graduates who have completed at least the intermediate levels of Le Grand Diplôme are eligible for advanced matriculation into semester 3.* For more information on this program, please contact the registrar's office of any Le Cordon Bleu school, or call toll free in Canada or the United States, 1-800-457-CHEF.

Tuition, stage 3: AUS \$14,500

Tuition, stage 4: AUS \$10,250

Tuition, stage 5: AUS \$11,500

Please contact the school regarding available discounts if combining classic cycle courses with our Restaurant Management Degree Program.

PARIS & LONDON SESSION DATES

Le Cordon Bleu Paris Culinary Arts Institute

2000

Session IV	Sep 2 – Nov 10
Fall Interim	Nov 13 – Dec 15

2001

Session I	Jan 4 - Mar 9
Session II	Mar 17 - May 25
Session III	Jun 2 - Aug 10
Session IV	Sep 1 - Nov 9

Le Cordon Bleu London Culinary Arts Institute

2000

Fall Interim	Sep 4 – Oct 6
Session IV	Oct 9 – Dec 15

2001

Session I	Jan 4 - Mar 15
Session II	Mar 19 - May 25
Session III	Jun 4 - Aug 10
Session IV	Oct 8 - Dec 14

Classic Cycle credits are interchangeable between the Le Cordon Bleu Paris, London and Ottawa

Special Interest Courses

Drop-In Sessions *(offered all sessions)*

Prerequisite: none

These sessions allow individuals to join the Basic Cuisine or Basic Pastry Certificate students during their regular curriculum. Enroll for one day only or for up to one month. Please contact the Institute for dates and menus. Rolling admission.

One-day session: \$175 cdn

One-week session: \$525 cdn

Two-week session: \$975 cdn

One-month session: \$1,950 cdn

Introduction to Boulangerie *(offered most sessions, please contact the institute for schedule)*

Prerequisite: none

Students learn the basic techniques of making bread dough. Topics include white bread, country style, wheat and rye breads, baguettes and viennoiserie.

Tuition: \$475 cdn

Introduction to Chocolate *(offered most sessions, please contact the institute for schedule)*

Students learn how to work with different types of chocolate, tempering techniques, making small decorations for cakes and plate presentations, and moulding.

Tuition: \$475 cdn

The Art of Sugar I *(offered most sessions, please contact the institute for schedule)*

This workshop takes a student through the basics of sugar craft, including blowing and pulling, and culminates in the assembly of a showpiece.

Tuition: \$475 cdn

The Art of Sugar II *(offered most sessions, please contact the institute for schedule)*

Prerequisite: The Art of Sugar I

Building on the techniques learned in Level I, students learn more complicated techniques including ribbons, flowers and multi-level bases.

Tuition: \$475 cdn

A Taste of Le Cordon Bleu Series

(contact the institute for latest dates and menus)

Prerequisites: none

Explore Le Cordon Bleu in a less formal setting. Designed for the enthusiastic amateur, these courses follow the demonstration/practical format and last 4-5 days. They usually feature the cuisine of France's many regions, or focus on particular elements of cuisine or pastry.

Tuition: \$475 cdn

Demonstrations *(contact the Institute for current schedule and topics)*

Demonstrations are open to the public. Please contact the Institute for the current demonstration topics and schedules. Senior, student and group discounts available.

One demonstration: \$25 cdn

Five tickets: \$100 cdn

Twelve tickets: \$225 cdn

General Information

Enrollment/Tuition Fees

There are several tuition structures. Students enrolling in the Pastry or Cuisine Diploma programs may be eligible for a 5% reduction on tuition. Students booking for the entire Le Grand Diplôme may be eligible for a 10% reduction on tuition. Certain restrictions apply, contact the school for details.

- Classic Cycle courses require a 10% deposit at registration for **each course**. The balance must be paid *four weeks before the course start date*.
- All other courses require *payment in full* at registration.

The application form enclosed with this brochure must accompany your registration for each course along with any deposit required. **Please ensure you read the Institute's policy regarding refunds and course cancellations.**

All cheques should be made payable to: *Le Cordon Bleu Ottawa Culinary Arts Institute* and sent to the Ottawa mailing address. Fees are payable in either Canadian or U.S. funds. (The exchange rate on U.S. funds is subject to change.) All fees are quoted in Canadian dollars.

Le Cordon Bleu Ottawa Culinary Arts Institute reserves the right to increase tuition fees without notice.

Refunds and Cancellations

If an applicant cancels his/her application with a minimum of four weeks written notice prior to the course start date; 50% of the deposit and any additional tuition fees paid, will be refunded. Applicants cancelling with two to four weeks notice will be refunded any fees paid less the 10% deposit. No refunds will be issued if less than two weeks notice is given

or once courses have begun. Any program that has been started must be paid in full. No refund will be made for students who fail to attend or fail to complete the course.

Students may defer registrations once without penalty. Subsequent deferrals are subject to a re-enrollment fee.

The administration reserves the right to cancel or modify courses at any time.

In the unlikely event of a course being cancelled, any deposit and additional fees paid by the student in advance will be refunded in full, or transferred to another course the student selects.

Any student whose application is rejected by the Institute will be refunded any fees paid.

Applications

Applications for Le Grand Diplôme credit courses must be accompanied by a résumé, proof of high school completion, an essay and the appropriate deposit. Once an application has been approved by the Institute, an enrollment agreement is sent, within two weeks, notifying the applicant of his or her acceptance. Successful applicants also receive an information package on the Institute.

Waiting List

Because of high demand, the Institute reserves the right to place students on a waiting list, even if they have already registered in other courses. Places will not be held unless applications are complete, including the deposits.

Uniforms and Equipment

Most required tools and clothing can be purchased directly from the school. Details will be included in your acceptance package.

Institute Visits

Prospective students are welcome to visit the Institute for a personally guided tour of our facilities and to attend a complimentary demonstration. The Institute is open to the public Monday through Friday. Please call ahead to make an appointment.

Student Visas

Foreign students are advised to check with the Canadian consulate or embassy nearest them for current visa information. Please visit our Web site at www.cordonbleu.net for the closest consulate to your area. Students are responsible for procuring a visa before beginning their studies in Canada. We strongly recommend that foreign students have medical insurance coverage while studying in Canada.

Accommodation

Housing in Ottawa is not provided by the Institute. Students are responsible for their own accommodation. However, the school will supply students with a list of available accommodation at the time they register.

French-Language Lessons

Students who wish to improve their knowledge of French, while studying in Ottawa, may obtain further information from the Institute.

Orientation

New students will be contacted regarding an orientation session at the school. Students are given a special presentation on the policies and procedures of the Institute, and an introduction to faculty and staff.

Le Cordon Bleu Ottawa Culinary Arts Institute
 435 LAURIER AVENUE EAST, OTTAWA, ONTARIO CANADA K1N 6R4

Section 1

Personal Information

Mr. Ms. Mrs. Miss

Last Name: _____ First: _____

Current Address:

Street Address: _____

City: _____ State/Region: _____

Postal Code: _____ Country: _____

Telephone: (Area Code) _____ Number: _____

Fax: (Area Code) _____ Number: _____

E-mail: _____

E-mail: _____

Date of Birth: _____

Section 2

Emergency Contact Information

Name: _____

Street Address: _____

City: _____

State/Region: _____

Postal Code: _____ Country: _____

Telephone: (Area Code) _____ Number: _____

Fax: (Area Code) _____ Number: _____

E-mail: _____

Section 3 (classic cycle applicants only)

Citizenship Information

Nationality, as listed on passport: _____

Passport Number: _____

Place of Birth: _____ Date: _____

Do you have a visa to study in Canada?
(This information can be forwarded at a later date.)

Yes No Type and expiry date: _____

We recommend that all foreign students have medical coverage while studying in Canada.

Section 4

Course Selection and Entry Date

Course of Study

Le Grande Diplôme Le Diplôme de Cuisine

Le Diplôme de Pâtisserie The Certificate Program

Begin with: Cuisine and/or Pâtisserie

Level: Basic Intermediate Superior

Date: _____

Other (Course name): _____

Date: _____

Preferred Entry Date: _____ Year: _____

Semester: Winter Spring Summer Autumn

Alternative Entry Date: _____ Year: _____

Semester: Winter Spring Summer Autumn

Section 5 (classic cycle registrants only)

Education and Training

Do you have a high school diploma or equivalent? Yes No

Please list any previous education or culinary experience, or attach a resume.

School/Institution	Level of Study (ie. Certificate, BS, MA, PhD.)	Completed (Yes/No)	Year Finished

Section 6

Payment Information

Method of Payment

Check or Money Order

Check and money orders should be made payable to:

Bank Transfer

Please initiate a transfer to the following account:

Bank of Montreal

1430 Prince of Wales Dr, Ottawa K2C 1N6

Institute #001 Transit #29766 Bank Account #1010-317

Credit Card Visa Mastercard

American Express Diners/Enroute

Name of
Card Holder:

Billing Address of Credit Card:

Street:

City: State/Region:

Postal Code: Country:

Card Number: Expiry Date:

Amount of Charge:

Signature of Authorization:

Section 7

Personal Statement, (*classic cycle applicants only*)

Please attach a brief personal statement detailing your past experience and reasons for wishing to attend Le Cordon Bleu.

How did you FIND OUT about Le Cordon Bleu?

Le Cordon Bleu schools: Paris London

Tokyo Sydney Ottawa Adelaide

Representative/Agent: Who? _____

Press article: Specify: _____

Advertising: Which magazine? _____

Le Cordon Bleu books Reputation Internet

Former student Career Fair Relationship Employer

Other, please specify? _____

Do you require an accommodation list?

TERMS AND CONDITIONS OF ENROLLMENT

1. The deposit shown in the current fee schedule or full fee payment is payable upon application for enrollment.
2. The full amount of fees shall be paid in cleared funds not less than 4 weeks before the course commences.
3. If an applicant fails to comply with condition 2, Le Cordon Bleu shall be entitled to cancel his/her enrollment.
4. No student may ever under any circumstances use the name «Le Cordon Bleu» and or «Le Cordon Bleu Paris» during or after attendance at Le Cordon Bleu, either as a trademark, business or company name, regardless of the services or products represented with no time or geographic limitations.
5. Enrollment implies that each student complies with the rules and regulations of the school. Le Cordon Bleu reserves the right to modify the programs, fees and organization of courses.

I understand that I am required to notify Le Cordon Bleu of any amendments regarding said information. Misrepresentation of any or all material can result in non-acceptance or termination of enrollment.

I have read and understood the school terms and conditions of enrollment, the payment of fees and the refund policy described in its brochure in its entirety.

Signature: _____

Date: / / _____

Checklist:

Completed application form Deposit Transcript of Marks 2 Photos Personal Statement Resume

This form supersedes all previous form (06/02/00)

O T T A W A

Le Cordon Bleu Ottawa Culinary Arts Institute
400 - 1390 Prince of Wales Drive
Ottawa, K2C 3N6
Telephone: 613 224-8603
Fax: 613 224-9966

P A R I S

Le Cordon Bleu Paris Culinary Arts Institute
8, rue Léon Delhomme
75015 Paris, France
Telephone: 33 1 - 53 68 22 50
Fax: 33 1 - 48 56 03 96

L O N D O N

Le Cordon Bleu London Culinary Arts Institute
114 Marylebone Lane
London W1M6HH, England
Telephone: 44 2 07 - 935-3503
Fax: 44 2 07 - 935-7621
Toll-free number for Great Britain:
G.B.0 800 980 3503

T O K Y O

Le Cordon Bleu Tokyo Culinary Arts Institute
Roob-1, 28-13 Sarugaku-Cho, Daikanyama
Shibuya-ku, Tokyo 150, Japan
Telephone: 81 3 - 5489 01 41
Fax: 81 3 - 5489 01 45

A U S T R A L I A

Le Cordon Bleu Australia
Restaurant Business and Management
Enrollment Office, LCB Australia Pty. Ltd.
Regency Hotel School, Days Rd.
Regency Park SA 5010
Adelaide, Australia
Telephone: 61 8 - 8348 4425
Fax: 61 8 - 8348 4490

N E W Y O R K

Corporate Le Cordon Bleu Ltd. Office
Le Cordon Bleu, Inc.
404 Airport Executive Park
Nanuet, New York 10954 USA
Telephone: 845 426-7400
Fax: 845 426-0104

M E X I C O

Le Cordon Bleu Mexico
Universidad Anahuac
Au Lomas Anahuac s/n., Lomas Anahuac
Mexico C.P. 52760, Mexico
Telephone: 52 5 328 8047
Fax: 52 5 328 8047

B R A S I L I A

Le Cordon Bleu Brasilia
Universidade de Brasilia, ASA Norte
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Ottawa's Le Cordon Bleu Culinary Arts Institute was established in 1988. With its bilingual voice and international flavour, Ottawa is the perfect multicultural environment for Le Cordon Bleu. Students from all over the world, representing more than 50 nationalities, find a common bond here in their love of fine food. They find the cross-cultural experience of studying at Le Cordon Bleu to be highly rewarding, in terms of both personal and professional growth.

Most of our students are interested in a career in the culinary arts — as a chef, a caterer, a restaurant manager, food critic, stylist, cookbook writer — but some are simply interested in acquiring the knowledge and skills that will bring them a lifetime of enjoyment.

