



# Le Cordon Bleu



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# LE CORDON BLEU INTERNATIONAL



*Training more than 20,000 students in 40 schools in 20 countries*



# Le Cordon Bleu Ottawa in Canada



- **1988 - Established in Canada**
- **1999 – Moved to Munross Mansion, a heritage building in the heart of downtown Ottawa**
- **2001 - Restaurant opened as Signatures**
- **2009 – Rebranded as Bistro @ Signatures**



# Le Cordon Bleu Bistro @ Signatures



- **Contemporary cuisine with an elegant yet festive décor**
- **Uses traditional and modern culinary techniques, including molecular technology, to bring out the best in Canadian and international cuisines.**



# Unique Culinary Experience at a reasonable price



- Focus on the all elements of the experience
  - Location in a heritage mansion
  - 8 unique experiences (1 patio + 7 rooms) with different vibes and décor



# Authentic Flavours



- **Local Products**
  - **Beef (Alberta)**
  - **Fruit / Vegetables (Ontario)**
  - **Pork / Cheese (Quebec)**
  - **Fish (BC)**



# A Visual Feast





# Short Gourmet Sessions



- **Courses for amateurs - no experience required!**
- **1 to 4 day courses on a variety of cuisine and pastry subjects. Top sellers include chocolate techniques, international flavours, pumpkin carving and cupcake creations.**
- **Taught by the same renowned instructors in the same facilities as professional programs**



# Professional Programs



- **Cuisine and Pastry certificate and diploma programs**
- **International students make up approximately 45 % of students**
- **Graduating students enter the industry working for hotels, restaurants, cruise lines, catering and publishing**