



LE CORDON BLEU®
MALAYSIA

**Cérémonie de remise des diplômes
20 Mars 2015**



Graduation Ceremony
March 20, 2015

André J. Cointreau
Président & CEO
Le Cordon Bleu



Dear students, dear friends

Firstly, please allow me give you a warm welcome to our traditional Le Cordon Bleu graduation ceremony.

I would like to take this opportunity to congratulate you on the quality of your work during your time at our school which will hold you in good stead for your personal and professional future.

Also, on behalf of all the Chefs and administration teams of Le Cordon Bleu I would like to offer you my warmest congratulations on achieving academic excellence. I am delighted that this diploma opens up numerous possibilities for you and that you will go on to become a source of inspiration for future culinary arts students.

We also encourage you to stay in touch with Le Cordon Bleu so that we can keep you in close contact with the food and hotel industry and strengthen the ties between you and our network.

Thank you for choosing Le Cordon Bleu.

Amitiés gourmanders;

A handwritten signature in dark ink, appearing to read 'André Cointreau', written in a cursive style.

You had dreamt or imagined yourself working in the culinary industry; an industry characterised by passion, creativity, drive and determination.

Today you have made it a reality at Le Cordon Bleu Malaysia by becoming a graduate where you have been trained for months in our facility with experienced supportive chef instructors and administrative staff and had successfully completed your intended programme.

We applaud your success and your commitment in achieving your goals and we hope that this will be the start of your illustrious journey in the culinary field.

We wish you the very best!

A handwritten signature in dark ink, appearing to read 'Ming Ho', written in a cursive style.



Ming Ho
General Manager

PROGRAMMES AT LE CORDON BLEU MALAYSIA

Diplôme de Commis de Cuisinier (9 months)

*Certificat
d'Assistant
de Cuisine
(3 months)*

*Certificat
de Cadet
de Cuisine
(3 months)*

*Certificat
de Commis
de Cuisine
(3 months)*

** Industry
Placement
(3 months)*

Diplôme de Commis de Pâtissier (9 months)

*Certificat
d'Assistant
de Pâtisserie
(3 months)*

*Certificat
de Cadet
de Pâtisserie
(3 months)*

*Certificat
de Commis
de Pâtisserie
(3 months)*

** Industry
Placement
(3 months)*

[Intakes: January | April | July | October]





Once upon a time....

- 1895 A French journalist, Marthe Distel, starts a culinary magazine “La Cuisinière Cordon Bleu”.
- 1896 The first class is taught at Le Cordon Bleu school in Paris on January 14.
- 1897 Le Cordon Bleu Paris welcomes its first Russian student and 1905 its first Japanese student.
- 1927 London’s Daily Mail newspaper, dated November 16, describes a visit to Le Cordon Bleu Paris «It’s not unusual for as many as eight different nationalities to be represented in the classes».
- 1933 Rosemary Hume and Dione Lucas, who trained at Le Cordon Bleu Paris under the guidance of Chef Henri-Paul Pellaprat, open L’Ecole du Petit Cordon Bleu and restaurant Au Petit Cordon Bleu in London.
- 1942 Dione Lucas opens Le Cordon Bleu School and Restaurant in New York. She also authors the best seller “Le Cordon Bleu Cook Book” and becomes the first woman to have a televised cooking show.
- 1948 The Pentagon accredits Le Cordon Bleu for the professional training of young GI’s after their tour of duty. As a former member of the OSS, Julia Child qualified and enrolls at Le Cordon Bleu Paris.
- 1953 Le Cordon Bleu London creates the dish - Coronation Chicken, which is served to foreign dignitaries at the coronation luncheon of Her Majesty Queen Elizabeth II.
- 1954 The movie “Sabrina”, directed by Billy Wilder, opens starring Audrey Hepburn as Sabrina who attends a cooking school in Paris.
- 1984 Mr. André Cointreau, descendant of the founding families Rémy Martin and Cointreau liqueur becomes President of Le Cordon Bleu.
- 1991 Le Cordon Bleu Japan, is opened in Tokyo and later in Kobe, and is known as the “LittleFrance in Japan”.
- 1995 Le Cordon Bleu celebrates its 100th Anniversary as an ambassador in the arts of gastronomy. Le Cordon Bleu welcomes the first Chinese chefs ever sent abroad by the Chinese continental authorities from the Shanghai District.
- 2000 Le Cordon Bleu Australia, begins operations upon the request of the New South Wales government and provides training to chefs in preparation for the 2000 Olympic games in Sydney.
- 2009 Le Cordon Bleu schools participate in the launching of the blockbuster film Julie & Julia, starring Meryl Streep as Julia Child, graduate of Le Cordon Bleu Paris.
- 2011 Le Cordon Bleu Madrid is inaugurated in partnership with the University Francisco de Vitoria.
- 2012 Inaugural commencement of culinary programmes at Sunway Le Cordon Bleu Institute of Culinary Arts, a joint venture with Sunway Education Group.



L'équipe des **chefs** / Chef's team



Rodolphe Onno
Technical Director
Chef **de Cuisine**



David Morris
Chef **de Cuisine**



Thierry Lerallu
Pastry Head Chef
Chef de **Pâtissier**



Alexandre Stephane
Purchasing & Pastry Practise

Assistant Chefs de Preparation



TC Chua



Alvin Chew

Intern Students de Preparation

Danielle Lim Li Shan
Jasmine Alderi Wong
Rashad Mohyddin Ali Al Halabi
Valeriya Vtoraya



SUNWAY LE CORDON BLEU INSTITUTE OF CULINARY ARTS

Operating Company: Sunway Le Cordon Bleu Sdn Bhd (Co Reg: 905967-M)

A Member of Sunway Education Group - Owned and Governed by the Jeffrey Cheah Foundation

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PARIS	LONDON	MADRID	ISTANBUL	LIBAN	INDIA	MALAYSIA	PHILIPPINES	THAILAND	AUSTRALIA	
NEW ZEALAND	TAIWAN	CHINA	JAPAN	KOREA	USA	OTTAWA	MEXICO	CENTRAL AMERICA	PERU	BRASIL