

Cérémonie de remise des diplomes



Graduation Ceremony

June 19, 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;

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 illustrate journey in the culinary field.



Ming Ho General Manager

We wish you the very best!



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 enrols 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.



Les Diplômés / The Graduates

Prix conférés le 19 Juin 2015

Awards conferred on June 19, 2015

Diplôme de Commis Cuisinier

Calvin Valerian Prajitno Indonesia
Felicia Indonesia
Jeffry Hamzar Indonesia
Juliet Janice Oenang Indonesia
Kazbek Shalbassov Kazakhstan
Keishya Rivita Halimma Indonesia
Lie Felly Rusli Indonesia
Llewelyn John Rajakumaran Malaysia
Roshan Joshua Abraham Malaysia
Shireen A/P Chelliah Thiruchelvam Malaysia
Stefina Afandi Indonesia
Vinia Alvionita Indonesia
Wong Jin Lun Malaysia

Diplôme de Commis Pâtissier

Benazir Marchella Amal Indonesia
Boo Tze Wei Malaysia
Florencia Gladys Indonesia
Hanjaya Atmodarminto Indonesia
Janani Kannan India
Keryn Diegra Theresia Indonesia
Kevin Stenly Tan Indonesia
Maria Martini Goenadhi Indonesia
Michelle Yap Kha Mhan Malaysia
Ooi Yuen Li Malaysia
Renise Rumiitra Jeyaraj Malaysia
SP Sanjay Narasimha Naidu Malaysia
Stephanie Wiranata Indonesia

Certificates délivrés Certificates awarded

(Term: 2015 - 2, April - June)

Certificat de Cadet de Cuisine

Amelia Ng Mei Vern
Ardhian Fulki Siswantoro
Elisabeth Suzan Augustin
Emerson Teoh Li Jian
Fatema Tuzzohra
Garrick See Wee Keat
Govind Virgustian
Hii Kien Tong
Jang In Hee
Kung Phaik Ean
Lai Wil Son
Sheryl Parahita Dewi
Sim Wei Khai
Tsz Hang Siu
Yvonne Yap

Certificat d'Assistant de Cuisine

Adil Ali Mohammed Al Ali Anvar Khakimov Bakhrom Khaydarov Chee Siaw Tong Cheong Vanklyn Darien Lau Chun Yun Deniar Rachman Prismanto Dexter Shawn David Ernest Charlse Devin Raymond Foo Sik Wei Genevieve Gracia Harinie Kumudu Patbandige Wijeweera Heah Jing Yi Jasmine Alderi Wong Jonathan Lee Jia Wern Jordy Yap Lee Fong Leonardo Chandra Mikhail Bin Ameezan Quay I-Wei Rvandall Adam Lo Salim Humaid Maiid Al-Shuraigi Soong Wang San Tang Yu Zhe

Yossy Oksaviana Muliah Sodio

Certificat de Cadet de Pâtisserie

Choo Siew Chin Darshini Naidu A/P Murugesu Florence Siow Wan Wen Janet Lee Sook Lian Lidva Nathania Santoso Mina Ayu Adiningsih Ming Lee Yen Nur Julie Hazwani Binti Jambali Rifa Zahar Steven Gani Wu Yue Ming Chai Kin Shen Henry Tang Shi Liang Insha Amin Long Ji Wen Marsella Krisma Thendian Sagit Oh Haw Hsien Sim Nyuk Yee Suzilida Binti Meor Abdul Aziz Tan Chee Sin Tiara Aprillia

Certificat d'Assistant de Pâtisserie

Ali Al-Dheeb Salim Al-Hattali
Brian Chen Tzee Yuuen
Goh Shern Jim
Joanna Voo Chian Hui
Joey Wong Joo Ee
Luu Huyen Bao Tran
Marisca Christine Wilma
Pristania Cindyana Paago
Renee Farhani Binti Amim
Sulaiyam Ali Sulaiyam Al-Rabaani
Wong Ai Chin
Yap Sook Yee
Yong Sue Fui
Yu Sheng Huey
Zeveni Dertiena Cahyani

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 **Pâtisserie**



Alexandre Stephane Purchasing & Pastry Practise Chef

Assistant Chefs de Preparation









Alvin C. Arief R. Danielle Preeta

Intern Students de Preparation

Hafsa Eprahim Angela Bestianti Amira Shahida Lee Min Shan Kenny Samsiwidjaja



SUNWAY LE CORDON BLEU INSTITUTE OF CULINARY ARTS

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

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