



**LE CORDON BLEU<sup>®</sup>**  
**SUNWAY**

# **Graduation Ceremony**

## **December 2016**

# Graduation Programme

09:30 Registration - Arrival of graduates and guests

10:30 Arrival of Board of Directors of Sunway Le Cordon Bleu  
Commencement of Graduation Ceremony  
Opening and welcome address by Master of Ceremony

Speech by Dr. Elizabeth Lee, Director of Sunway Le Cordon Bleu

Industrial talk by Ms Ming Ho, General Manager of Sunway Le Cordon Bleu

11:00 Presenting Sunway Le Cordon Bleu Events and Chefs  
Messages from Chef Team

Award presentation

- Diplôme de Commis Cuisinier (10 graduates)
- Diplôme de Commis Pâtissier (12 graduates)

11:45 Graduation Group Photo

12:00 Christmas Theme Buffet

## Message from the President

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.



MR ANDRÉ J. COINTREAU  
President & CEO, Le Cordon Bleu

# Message from the General Manager

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!



Ming Ho  
General Manager  
Le Cordon Bleu Malaysia

## Message from the Technical Director

Your first stepped foot into Le Cordon Bleu Malaysia with a dream driven by a burning passion. Now, having unlocked the rightful skills and techniques learnt from our dedicated Pastry and Cuisine Chefs, I hope this will incite your passion even more.

Wherever your dream takes you, conquer that path mindfully. Practice your techniques every day because only through its mastery can you begin to understand the art of creation.

I strongly believe that when you teach others, your understanding of it soars. Practice, repeat and share to reinforce that confidence you have in what you know.

It is our greatest wish that you will achieve your dreams and that, one day, we will have the glorious honour of seeing you featured on television or professional magazines.

To parents, thank you very much for believing in your child and allowing them the support we have to offer here at Le Cordon Bleu Malaysia. Thank you to all Chefs and the production team for your contagious dedication. Finally, my utmost gratitude to the marketing, academic, admission and student services team for the good cooperative spirit.

Thank you for believing in us.



Chef Rodolphe Onno  
Technical Director  
Le Cordon Bleu Malaysia



## Introduction



Le Cordon Bleu's story began one hundred and twenty years ago thanks to the initiative of a young journalist Miss. Marthe Distel and it is now the largest cuisine school in the world. Every year it welcomes in excess of 20,000 students of more than 90 different nationalities in more than fifty schools in over twenty countries.

At the end of the 19th century, the cuisine school was mainly aimed

at future housewives and heads of households, but its curriculum has, throughout its history, become richer and taken on a more international focus to meet the needs of an ever expanding and diverse public.

Le Cordon Bleu has become a private higher education institute which, in the same way as universities, awards different level diplomas which are recognized throughout the world: Graduation diplomas, certificates, University degrees, which include; bachelors, masters and MBAs which enable students to start working immediately.

Right from the very beginning, the school focused on academic innovation by taking into account, in its academic program, the changes which have never ceased to have an impact on cuisine and the Culinary Arts.

These changes include the evolution of ingredients, techniques and kitchen equipment and the social advancement of Chefs and their visibility in the media.

The globalization of the gastronomic scene over recent years has led to increased and more comprehensive exchanges between French and world cuisines. Even if widening the reach of, and promoting, France's cuisine and gastronomic heritage remain Le Cordon Bleu's major objectives, the school also contributes to

the recognition and appreciation of the gastronomic cultures of the countries in which its schools are located. Le Cordon Bleu alumni are no longer just ambassadors of French cuisine in their countries but reputed, and internationally recognized as Chefs who strive to bring about a resurgence in world cuisines.





**Le Cordon Bleu** à travers le monde around the world

# Programmes at Sunway Le Cordon Bleu

*Diplôme de Commis Cuisinier*  
9 months

*Diplôme de Commis Pâtissier*  
9 months

*Certificat d'Assistant de Cuisine*  
3 months

*Certificat d'Assistant de Pâtisserie*  
3 months

*Certificat de Cadet de Cuisine*  
3 months

*Certificat de Cadet de Pâtisserie*  
3 months

*Certificat de Commis de Cuisine*  
3 months

*Certificat de Commis de Pâtisserie*  
3 months

*Intake: January, April, July, October*





*Cuisine*

# Les Diplômés / *The Graduates*

Prix conférés le 15 Décembre 2016 / *Awards conferred on December 15, 2016*

## **Diplôme de Commis Cuisinier**

Alicia Tan Li Shi *Malaysia*

Arjaranan Sripadit *Thailand*

Chan Yi Yang *Malaysia*

Diep Nguyet Thanh *Vietnam*

Ethan Michael Van Dort *Malaysia*

Eugene Lau Chak Fai *Malaysia*

Kuak Jiun Yu *Malaysia*

Quah Jia Ler *Malaysia*

Tee Winson *Malaysia*

Wong Weihui *Malaysia*



*Pâtisserie*

# Les Diplômés / The Graduates

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## Diplôme de Commis Pâtissier

Angelina Kosasih *Indonesia*

Anne Isabelle Chi *Indonesia*

Catherine Yap Yen Yee *Malaysia*

Chieng Jing Sing *Malaysia*

Crystal Lim Yen Mei *Malaysia*

Eu Jing Wen *Malaysia*

Izyan Adiliah Md Deli *Malaysia*

Kung Phaik Ean *Malaysia*

Lim Chee Yang Joel *Singapore*

Ong Ying Fei *Malaysia*

Toon Jing Wen *Malaysia*

Yap Min Er *Malaysia*

## L'équipe des Chefs / Chef's team



Rodolphe Onno  
Technical Director  
Chef de Cuisine



David Morris  
Chef de Cuisine



Sylvain Dubreau  
Chef de Cuisine



Florian Guillemenot  
Chef de Pâtisserie



Alexandre Stephane  
Chef de Pâtisserie  
Practical

### Assistant Chefs de Preparation



Alvin Chew  
Sous Chef



Arief Ridzuan



Felicia Yap

### Part timer de Preparation

1. Llewelyn John Rajakumaran
2. Lim Su En

### Intern Students de Preparation

1. Catherine Fransisca
2. Chai Chee Wai
3. Gan Zi Qin
4. Nancy Sintya
5. Ng Wei Xiang
6. Nova Ardiani
7. Staalemond Ong Teck Keith



# Alumni of Sunway Le Cordon Bleu

Dato' Fazley Yaakob  
Diplôme de Commis Pâtissier



Being in Le Cordon Bleu allows me to dig deeper into what I thought what was a soft passion but now it became a lifestyle. It allows me to learn and explore the French way of cooking. It also allow me to become a wholesome person – having the ability to share what have I learned from Le Cordon Bleu. Being the first ambassador of Le Cordon Bleu Malaysia, it means shouting to the world that "Look, I'm a Le Cordon Bleu graduate". To be able to innovate the way you cook and the way you present the cake, you need to be in Le Cordon Bleu. Most importantly, being an ambassador also means to be able to speak the language of Le Cordon Bleu and to carry the blue ribbon wherever I go.

Chua Tor Aik  
Diplôme de Commis Cuisinier



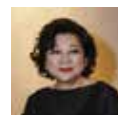
Being the oldest culinary institute in the world, Le Cordon Bleu Malaysia definitely lives up the standard by having experienced culinary instrutors, state of the art kitchens and the best quality & wide range of ingredients for the students. I am glad i did my Diplome de Cuisine with Le Cordon Bleu Malaysia as i was professionally trained and molded by the chefs, to prepare for the international kitchen

Tan Chung Liang  
Diplôme de Commis Cuisinier



Deciding to join Le Cordon Bleu was simultaneously one of the most challenging yet most rewarding experiences I've had, ever. I've always wanted to have my own restaurant so deciding on a culinary academy that would both enhance my skills and give me the confidence to pursue this dream of mine was a huge priority, for which I'm glad to say, that I found all these and more at Le Cordon Bleu Malaysia. The lessons, the camaraderie amongst fellow chefs and the cooking will be memories that is hard to forget.

Datin Su Wai Fun  
Diplôme de Commis Cuisinier



I really enjoyed myself during my time at Le Cordon Bleu. I have learned a lot from the Lecturer Chefs there. Le Cordon Bleu do not cut corners either on the ingredients we used to learn to cook or on the Lecturer Chefs. They bring in the best Chefs, whom are strict but fair and they teach you all the trick of the trade in cooking and French Cuisine

Diana Mohd Yusof  
Diplôme de Commis Cuisinier



Having studied for cuisine Le Cordon Bleu Malaysia, I realized that as long as I have the passion and genuine love for preparing good food and creating joyful ambience where people can get together and eat, these emotions would shine through any of my food preparation, be it sweet or savoury. I have never regretted my decision to change my career and I now know that I had made the best choice when I selected Le Cordon Bleu to be the partner in my new endeavour.

Amorita Palisuan  
Diplôme de Commis Pâtissier



Being Le Cordon Bleu's alumni is such a wonderful thing. I can proudly say that I am from Le Cordon Bleu and it's a "wow" factor there. After graduating, I got a chance to work in Bali, Indonesia as a commis and got promoted as a production controller in only 5 months shortly after I started working! I would like to say, "Thank you Le Cordon Bleu!"

Vinia Alvionita  
Diplôme de Commis Cuisinier



It's really a great feeling when passion bind together with studies. You will definitely love what you're doing. Moreover, Le Cordon Bleu Malaysia has given me the best teachers and its wonderful cooking techniques, in which I believed it couldn't be obtained anywhere else. And what I have to do is just put all my effort on it.

Amelia Ng Mei Vern  
Diplôme de Commis Cuisinier



After joining Le Cordon Bleu there is no looking for me in the food industry. Thanks to professional guidance of Chef Rodolphe and Chef David - Chef Instructors of Le Cordon Bleu Malaysia, I was able to refine my cooking techniques and that gave me a great head star into the working world as a chef. This is because Le Cordon Bleu does not only retain its classical cooking techniques but also introduces students to cutting edge culinary techniques that are used in the industry today. For that, I am proud to be a part of the Le Cordon Bleu alumni.

## Profile of Speaker

### **Ming Ho** **General Manager Le Cordon Bleu Malaysia**



An International Food & Beverage (F&B) Professional who is skilled with extensive knowledge in the Hospitality Industry and Culinary fields, is also a food Connoisseur. Gained vast corporate experience, in the first 2 decades of working life from Ernst & Young and the private sector in finance and manufacturing and property management and had worked with CEOs, Company Directors, Financial Consultants, Legal Advisors, Entrepreneurs and prominent corporate figures.

Ming was also a proprietor who had set up, operated and marketed restaurants in Penang and Kuala Lumpur with international and local food concepts from rustic to fine dine settings. As a recognized marketer, Ming was head hunted to set up the F&B Marketing and Promotions division at The Westin Kuala Lumpur, the F&B concepts at that hotel were role models of The Westin Brand in the region. With her unconventional ways the restaurants and bars had received numerous awards from the Industry. She was also selected as Council Member of the Starwood F&B Asia Pacific Region looking into creating good practices such as Guest Chefs features for concept restaurants of the all Starwood Branded hotels.

Appointed as the first Asian Female General Manager, of the world renowned Culinary School, Le Cordon Bleu International for its school in Malaysia, she set up and managed the school successfully in Malaysia which started operations in 2012. Ming Ho is

- Charismatic, diplomatic and a powerful leader with great public speaking skills who provided consistency and delivered all expectations
- Known for her Strategic Marketing skills
- Performs well under pressure
- Totally dedicated and focus on objective at hand
- Creative and a motivator



## 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*

(Administration Office) No.5, Jalan Universiti, Bandar Sunway, 47500 Selangor Darul Ehsan, Malaysia

Tel: +603 5632 1188

Fax: +603 5631 1133

Email: [Malaysia@cordobleu.edu](mailto:Malaysia@cordobleu.edu)

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