

Graduation Ceremony

December 2019

Graduation Programme

10.00 a.m. Registration

Arrival of graduates and guests

Arrival of the Board of Directors of Sunway Le Cordon Bleu

Prof. Graeme Wilkinson

Arrival of Industry Guest Speaker

Chef Darren Chin

10.30 a.m. Welcome address by Master of Ceremony

Speech by Director of Sunway Le Cordon Bleu, Prof. Graeme Wilkinson

10.45 a.m. Presenting Sunway Le Cordon Bleu Events

11.00 a.m. Up Close & Personal with *Chef Darren Chin*

11.15 a.m. Presenting Sunway Le Cordon Bleu Chef Instructors

Messages from the Chef Instructors

11.30 a.m. Presentation of Awards to Graduates

12.00 p.m. Graduate Group Photo

12.15 p.m. Christmas themed lunch presented by Sunway Resort Hotel & Spa

1.30 p.m. End of Graduation Ceremony



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 yo 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 possiblities 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.



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 Sunway Le Cordon Bleu by becoming a graduate where you have been trained for months in our teaching facility ties 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.

We wish you the very best!



Ming Ho General Manager, Le Cordon Bleu Malaysia



PROFILE OF SPEAKER

Chef Darren Chin

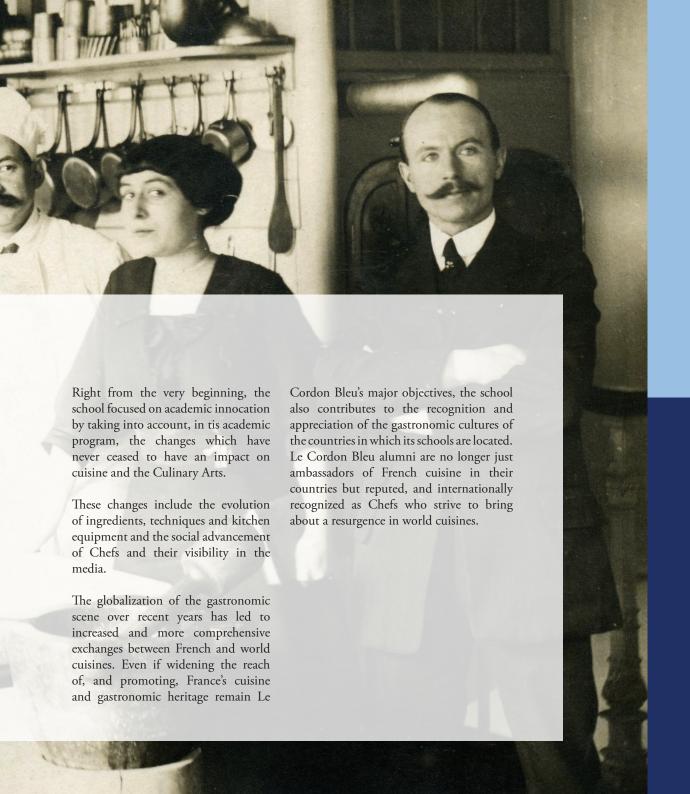
Since opening DC Restaurant in 2014, Darren Chin has established a reputation as one of Malaysia's top Western cuisine chefs. An appointed Chef-Ambassador for the prestigious Dom Pérignon champagne house, Darren was intronised as Maître Restaurateur in the Chaîne des Rotisseurs, Malaysian Chapter.

French-trained in both cuisine and pâtisserie, Darren's integration of classic technique and the best Asian and European ingredients has won DC both critical and popular acclaim, including Malaysia Tatler's "Best Independent Restaurant 2017-18" and the Golden Cauldron for Best All-Round Restaurant at successive editions of the Malaysian International Gastronomy Festival.

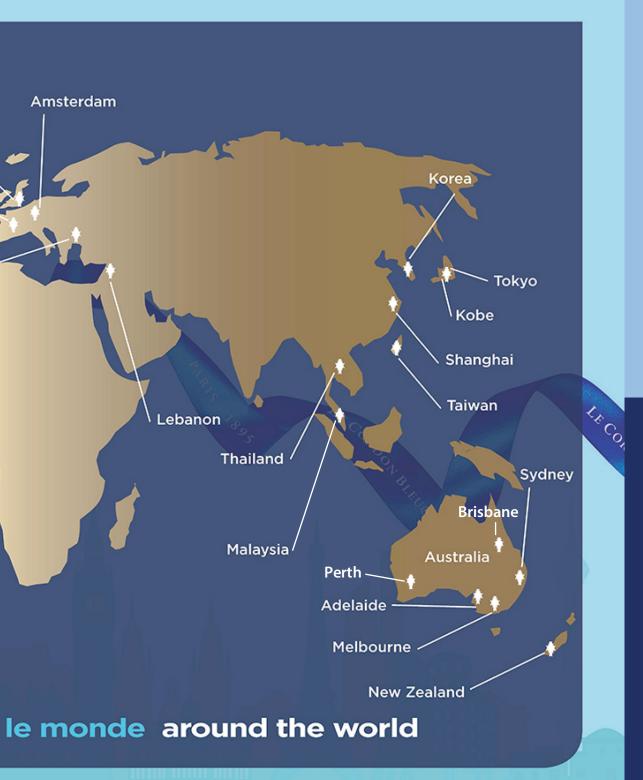
And of recent DC being one of the only 3 restaurants in Malaysia being enlisted into the 50Best discovery list which is accredited by the Worlds 50 best restaurants academy.

Also as a wine lover, Darren's passion is to find the perfect pairing for his cuisine. Under his stewardship, both DC and its sister restaurant "Bref by Darren Chin" have won the coveted Award of Excellence from Wine Spectator magazine.











Programmes at Sunway Le Cordon Bleu

- Grand Diplôme
- Diplôme de Cuisine
- Diplôme de Pâtisserie
- Diplôme de Boulangerie

Intake: January, April, July, October

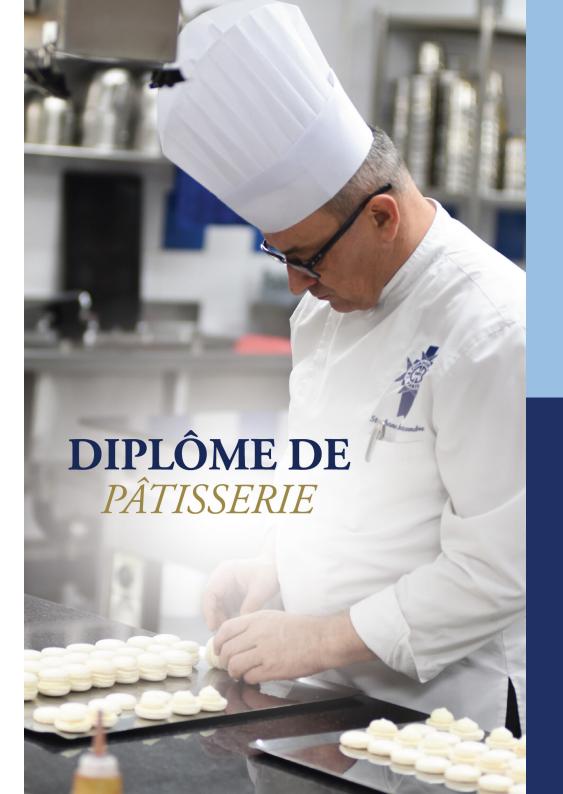




Les Diplômés / *The Graduates*Prix conferes le 20 Décembre 2019 / Awards conferred on December 20, 2019

Diplôme de Cuisine

| Ng Chee Foong | Malaysia |
|----------------------------|-----------|
| Caitlyn Chong Yi | Malaysia |
| Lee Hong Sern | Malaysia |
| Tan Jun Bin | Malaysia |
| Choo Kai Wen | Malaysia |
| Tan Pei Xian | Malaysia |
| Wong Qin Yao | Malaysia |
| Lim Shang Zheng | Malaysia |
| Sim Xieo Qi | Malaysia |
| Nicole Xinyi Siew | Malaysia |
| Raynaldi Koespratama Putra | Indonesia |
| Pang Yong Khang | Malaysia |
| | |





Les Diplômés / *The Graduates*Prix conferes le 20 Décembre 2019 / Awards conferred on December 20, 2019

Diplôme de Pâtisserie

| Amir Adlan Bin Azman | Malaysia |
|------------------------|-----------|
| Kho Jing Ting Agnes | Singapore |
| Seena Shareef | Maldives |
| Ong Soh Yee | Malaysia |
| Teo Yi Bin | Malaysia |
| Kimberly Wong Ying Yue | Malaysia |
| Joseph Chan Bok-E | Malaysia |
| Gordon Wong Chou Shing | Malaysia |
| Yeap Jher Qin | Malaysia |
| Koh Jing Jing | Malaysia |
| Cassandra Lee Yu Yun | Malaysia |
| Sai Pei Wen | Malaysia |
| Carynn Tan Sook Shuan | Malaysia |
| Lee Xhu Yun | Malaysia |
| Felix Lai Yan Rong | Malaysia |
| Liew Yung Her | Malaysia |



Les Diplômés / *The Graduates*Prix conferes le 20 Décembre 2019 / Awards conferred on December 20, 2019

Grand Diplôme

Joseph Chan Bok-E Malaysia Felix Lai Yan Rong Malaysia

Pang Yong Khang Malaysia



L'équipe des Chefs / Chef's Team



Stéphane Frelon Executive Chef cum Chef de Cuisine & Academic Manager



Sylvain Dubreau Chef de Cuisine



Thierry Lerallu Chef de Pâtisserie & Boulangerie



Alexandre Stephane Chef de Pâtisserie



Sarju Ranavaya Chef de Pâtisserie

Assistant Chefs de Preparation



Sok Jun Hao Assistant Chef



Amira Shahida Ibrahim Assistant Chef



Lai Wil Son Assistant Chef

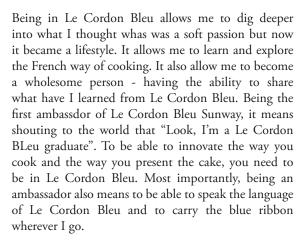
Intern Students de Preparation

- . Amir Adlan Bin Azman
- 2. Chua Tong Kiong
- 3. Tan Jessica Aryani Lukito
- 4. Tey Shen Lynn

Alumni of Sunway Le Cordon Bleu



Dato Fazley Yaakob Celebrity Chef & Owner of Suka Sucre Bistro Diplôme de Commis Pâtissier





Tan Chung Liang
Owner of WhupWhup Restaurant
Diplôme de Commis Cuisinier

Deciding to join Le Cordon Bleu was simultaneiously 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 Sunway.

The lessons, the camaraderie amongst fellow chefs and the cooking will be memories that is hard to forget.



Chua Tor Aik Diplôme de Commis Cuisinier

Being the oldest culinary institute in the world, Le Cordon Bleu Sunway 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 it did my Diplome de Cuisine with Le Cordon Bleu Sunway as I was professionally trained and molded by the chefs, to prepare for the international kitchen.



Datin Su Wai Fun A well-known socialite and gourmand Grand Diplôme

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.





Nikom Uatthong Owner of Kompassion Restaurant Diplôme de Commis Cuisinier

You are never too old to learn. Joining the Le Cordon Bleu Diplôme de Cuisine after being a self-taught Thai Chef for many years was the best decision of my life. With dedicated lecturers and staff, Le Cordon Bleu had provided me the foundation of French cooking techniques that enables me to expand my creativity beyond Asian cooking.

The structured, rigorous training and discipline not only made me a better and refined chef, but also instilled in me a sense of pride that I am part of a very prestigious alumni which includes generations of famous chefs around the world.



Abang Brian
Celebrity Chef & Founder of Young Chefs Academy
Diplôme de Commis Cuisinier

There is only one way... the Cordon Bleu way... a mantra that has been ingrained in me through my years of training with Cordon Bleu which has made me the educator I am today; one who does not compromise when it comes to respecting ingredients and food as I share the joy and value of cooking with kids all around Malaysia.



Jasmine Kung Commis Chef at Chinchin Restaurant Diplôme de Pâtisserie & Diplôme de Cuisine

After graduating from Le Cordon Bleu, it changes the way on how I see the culinary world by getting to understand more about it. With professional guidance from all the chefs in the institute, I was able to learn so many new skills and knowledges. Le Cordon Bleu is one of the most prestige culinary institute because it focuses on classical cooking and cutting techniques that are still being practice in the current industry. Therefore, I am very proud to be an alumnus of Le Cordon Bleu Alumni.



Amelia Ng Mei Vern Champion- 2017 Jeunes Chefs Rôtisseurs Competition in Frankfurt, Germany Diplôme de Cuisinier & Diplôme de Patisserie

After joining Le Cordon Bleu there is no looking back for me in the food industry. Thanks to professional guidance of Chef Rodolphe and Chef David, Cuisine Chef Instructors of Le Cordon Bleu Sunway where 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 an alumnus of Le Cordon Bleu.



PARIS LONDON MADRID AMSTERDAM ISTANBUL LIBAN JAPAN KOREA USA OTTAWA MEXICO PERU AUSTRALIA NEW ZEALAND MALAYSIA THAILAND SHANGHAI INDIA CHILE BRASIL TAIWAN