Bienvenue!

With over 120 years of teaching experience, Le Cordon Bleu is well-established as the global leader in culinary, wine and hospitality education. As we continuously adapt to meet the changing demands of the industry, our philosophy of achieving excellence remains the same.

Today, our international network comprises of more than 35 institutes in 20 countries with over 20,000 students graduating each year.

Le Cordon Bleu offers a wide range of Diploma, Bachelor and Masters programmes, including the finest education in food, beverage, hospitality and tourism management. The reputation of Le Cordon Bleu has endured by actively keeping our courses up-to-date and industry-relevant using innovative new technologies. Our academic programmes are constantly adapted to the future needs of hospitality services, particularly through our privileged partnerships with governments, universities, and specialist organizations.

Le Cordon Bleu has made a worldwide contribution to the conservation of the art of French living and French culture, by setting standards in both the culinary arts and the hospitality industry. In recent years, our activities have diversified into culinary publications, gourmet products and professional cooking equipment distribution, restaurants and even participating in television series and films.

We invite you to share our knowledge, vision, and passion for these dynamic, ever-changing industries.

Amitiés Gourmandes,

André J. Cointreau
President and CEO, Le Cordon Bleu
History of Le Cordon Bleu

1578
Le Cordon Bleu was named after the blue ribbon worn by "l'Ordre des Chevaliers du Saint Esprit", a special order of knights formed by King Henry III. Due to the decadent feasts held by this Order in celebration of their victories, the name Le Cordon Bleu soon was recognized as a high standard for food quality, and has become a symbol of culinary excellence since the 16th century.

1895
French journalist Marthe Distel starts a culinary magazine, "La Cuisinière Cordon Bleu". In October, subscribers are invited to the first Le Cordon Bleu cooking classes.

1927
The London Daily Mail newspaper’s issue on 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”.

1942
Dione Lucas operates Le Cordon Bleu School in New York. She also authors the bestseller The Cordon Bleu Cook Book and becomes the first woman to have a televised cooking show.

1948
Le Cordon Bleu is accredited by the Pentagon for the professional training of young GI’s after their tour of duty. Julia Child qualifies and enrols in Le Cordon Bleu Paris.

1950

1954
Rosemary Hume and Dione Lucas, who trained at Le Cordon Bleu Paris under the guidance of chef Henri-Paul Pellaprat, open Au Petit Cordon Bleu, also in London.

1964
Le Cordon Bleu Paris celebrates its 100th anniversary as ambassador of the culinary arts. For the first time ever, the Chinese authorities of the Shanghai district send chefs abroad for training at Le Cordon Bleu Paris.

1968
Le Cordon Bleu Australia begins operations at the request of the New South Wales government, and provides training to chefs in preparation for the 200 Olympic Games.

1972
Le Cordon Bleu Singapore opens under the leadership of Elisabeth Brassart, director of the school.

1978
The Hepburn, contributes to the growing fame of "Coronation Chicken" dish, which is served to foreign dignitaries at the coronation luncheon of Her Majesty Queen Elizabeth II.

1982

1984
Le Cordon Bleu London creates the Gastronomy and Culinary Arts Bachelor Program in partnership with City University of London.

1989
Le Cordon Bleu Shanghai welcomes its first students.

1991
Le Cordon Bleu Japan opens in Tokyo and later in Kobe. The schools are known as "Little France in Japan".

1995
Le Cordon Bleu Paris celebrates its 100th anniversary.

1996
Le Cordon Bleu Malaysia is awarded the title of best culinary school in Asia.

2000
Le Cordon Bleu London moves to a new building in Bloomsbury Square. Le Cordon Bleu Malaysia is launched with Sunway University.

2002
Le Cordon Bleu opens its doors and begins operations in Korea, Mexico and in Peru.

2006
Le Cordon Bleu Madrid opens in partnership with the University Francisco de Vitoria.

2009
Le Cordon Bleu opens its doors and begins operations in India.

2011
Le Cordon Bleu Madrid officially opens in partnership with Ozyegin University.

2012
Le Cordon Bleu Madrid is launched in partnership with Dusit International.

2013
Le Cordon Bleu opens its doors and begins operations in Peru.

2016
Le Cordon Bleu Madrid is opened with the University Francisco de Vitoria.

Why Le Cordon Bleu?

Gain one of the industry’s most revered qualifications
Le Cordon Bleu qualification is one that is recognized and respected by culinary and wine professionals around the world and is considered to be synonymous with outstanding quality.

Learn in-state-of-the-art facilities
All of Le Cordon Bleu’s institutes worldwide boast some of the most advanced facilities and equipment to prepare students for tomorrow’s culinary world.

Train under the guidance of Le Cordon Bleu Master Chefs and expert lecturers
Learn from a team of classically trained chefs, lecturers and wine experts, whose dedication to share their refined expertise will ensure students’ success.

 Become part of an international network
With an ever-increasing number of institutes, being part of the Le Cordon Bleu family will open students up to an international network of contacts and friends.

Enjoy a once-in-a-lifetime experience!
Le Cordon Bleu institutes are located in some of the most exciting cities in the world. Le Cordon Bleu institutes are located in some of the most innovative and dynamic cities around the world.

Le Cordon Bleu Network
About Istanbul…

A cosmopolis where two continents meet, Istanbul has been home to over 120 emperors and sultans and a source of inspiration for artists, authors, and poets. Its mix of east and west; glamorous and sublime; tradition and modernity is apparent in all aspects of daily life, including its culinary heritage. From the magical Spice Bazaar with all sorts of flagrant spices to rich fish stands or to colorful fresh markets, versatility knows no borders in this city. From tiny small traditional “lokanta’s” to luxury fine dining restaurants, Istanbul is like a treasure hunt for food lovers.
Le Cordon Bleu Center of Excellence

Le Cordon Bleu Istanbul is situated on a 3650 m² of land accommodating also a demonstration building entitled "The Center of Excellence". The school aims to equip students not only with theoretical knowledge but also with all the required professional knowledge and skills for their future careers.

The Center of Excellence accommodates:
- Gastro – Auditorium
- Cuisine, Pâtisserie, and Multi-Purpose Kitchens
- Sensory Analysis Laboratory
- 200 m² Main Kitchen
- The Practice Restaurant: L’Atelier Bleu
- Private Dining Room
- Banquet Room
- Main Production Kitchen
- Meat, Poultry, Fish and Vegetable Preparation Kitchens

Our students are also always encouraged to demonstrate and test their knowledge and skills in numerous national and international competitions, conduct research on local and world cuisine; and review long-forgotten dishes.
Meet Our Chefs

Erich Ruppen • Technical Director / Cuisine Chef Instructor
Erich Ruppen was born in Switzerland. He finished his culinary education in 1979 and received his “Swiss Chef Diploma”. He worked in many hotels and fine-dining restaurants, ranging from Switzerland to Bermuda and South Africa. In 1989, he was promoted to Executive Sous Chef of the Sun International Hotel Group. In 1990, he moved to Turkey for the opening of Çırağan Palace Kempinski Hotel where he was appointed as “Executive Chef” in 1992. He served to famous guests in Çırağan Palace Kempinski Hotel, including prominent international and Turkish politicians. In 1995, he started to work as Executive Chef for Turkey Region at Gate Gourmet/USAŞ. In 2008, Chef Ruppen moved to LSG Sky Chefs as Director of the Product Development and Culinary Excellence Department. He was promoted to Director of Culinary Excellence Europe for the LSG Group, and he moved to Germany in 2013. He has been a member and “Conseiller Culinaire” of La Chaîne des Rôtisseurs Association since 1996. Chef Erich Ruppen joined Le Cordon Bleu Istanbul team as Technical Director / Chef Instructor in 2017.

Andreas Erni • Cuisine Chef Instructor
Chef Andreas Erni has started his professional career with an apprenticeship in Switzerland and accomplished the Swiss Diploma. He continued his career and developed professional knowhow in all areas including pastry, working in several top five star hotels in Switzerland such as, Palace Hotel Luzern, Victoria Jungfrau Interlaken, Kulm Hotel Arosa and Bellevue Palace Bern. Chef took the opportunity and moved to New York to work at Swissotel and then continued to his career in Switzerland and Malta prior to start working as Executive Sous Chef for the opening of the Swissotel Istanbul in 1990. Chef Andreas worked at the Swissotel Istanbul for 10 years and became a part of numerous tasks including taking in part of the preparing team of the hotel management school, opening and organizing of the Café Suisse, Swiss Chalet and special events. Furthermore, he has been entrusted with the task for the opening of Swissotel Gökçe in 2010 and worked for five years. Chef Andreas took part in the opening of Mövenpick Hotel İzmır as Executive Chef and after two years he was transferred to the Mövenpick Hotel in Istanbul and took charge of the kitchen operations for the new property of Mövenpick Ankara in 2011. Chef Andreas Erni joined Le Cordon Bleu Istanbul team as Chef Instructor in 2018.

Alican Saygı • Cuisine Chef Instructor
Chef Alican Saygı studied Culinary Arts and Restaurant Management at Institut Paul Bocuse in Lyon, and Hotel and Restaurant Management in Ecole Hoteliere d’Avignon. He started his career in Le Sud (Paul Bocuse) and continued in two Michelin-star restaurant “Le Pavillon de la Rotonde” in Lyon. In 2009, he moved to another Michelin-star restaurant “Château de Bagnols” after working at Alain Ducasse’s restaurant Le “58” Tour Eiffel in Paris. In 2012, he moved to Taiwan and opened in “Longtible” in Taipei. He continued on his journey in Asia and started to work at 2 Michelin-star “Restaurant André”, which ranked 14th on the World’s 50 Best Restaurants list. Chef Saygı is the first Turkish chef that joined the Le Cordon Bleu family after successfully passing all of Le Cordon Bleu’s chef instructor tests in 2017.

Marc Pauquet • Pâtisserie Chef Instructor
He was born in Eupen, Belgium to a family coming out from the gastronomy. Already as small boy his father taught him how to dip pralines into Chocolate, this affection for chocolate has remained with him throughout his professional life. Marc Pauquet began his professional training in a number of different high esteemed establishments such as “Lady Pralines” in Raeren, Belgium and “Café Strauch” in Aachen, Germany. Meanwhile he obtained his Professional Bachelor degree in Pastry and Bakery Art (Mesterbrief). Chef Marc started his career by managing the “Rathauskonditorei”, a small cafe & confectionery, with a very demanding clientele, including members of the government and the Belgian royal family. He worked as Executive Pastry Chef on MS Arkona a *** star cruise ship. Afterwards, he worked in Robinson Club Switzerland & Austria before joining 1997 “Divan Pastanesleri” in Istanbul, Turkey. As of 2001, he joined Swissotel “The Bosphorus” Istanbul as an Executive Pastry Chef. In January 2005 he accepted the position of “Corporate Pastry Chef & Pâtisserie Production Manager” at Divan; opened the production facilities in Moscow – Russia; developed “In Bakery” brand; created new gourmet delicacies and a new chocolate - confectionery line for the new Divan Pâtisserie concept. Between 2011 and 2019 Chef Marc worked for Barry Callebaut as Technical Advisor, responsible for the Turkish, East Europe, Middle East, and African market. In 2014 Chef Marc opened, for the same group, the “Chocolate Academy” centre Istanbul. In 2019 Chef Marc joined Le Cordon Bleu Istanbul team as Chef Instructor and shares his exceptional techniques and experience with students.

Paul Métay • Pâtisserie Chef Instructor
Native from Tours in the garden of France, Chef Paul was inspired at the age of four to become a pastry chef by his grandfather, as early as possible he completed his apprenticeship among the Compagnons du Devoir, a well-established and esteemed old handicraft guild located in France. Chef Paul has been experienced in pastry for 30 years including shops, catering and various renowned 5 star hotels including the Bristol Hotel in Warsaw. He established his own fine pastries and breakfast delivery business in Paris which continued for 8 years. He has worked in many different countries including Norway, Great Britain, Czech Republic, Poland, Russia, Jordan, Kuwait, UAE, Northern Cyprus and Turkey. At the International Classical Music Festival of Bergen, he served desserts and presented a gift to the King Olav V. of Norway and prepared the desserts for the Queen Elizabeth II of England and the President of France Jacques Chirac on their official visits to Poland. Nine years ago, Chef Paul decided to live in Turkey and worked for the Hyatt Hotels, Baylan Pastanesi and took charge of the opening of Luppast Pastanesi in Ankara. He also consulted for various companies including Haci Bozan Oğuları, Kara Firm and Kempinski Bodrum. Chef Paul joined to the Le Cordon Bleu Istanbul as an Instructor Chef in November 2018.
Long Term Programmes

- Grand Diplôme
- Diplôme de Cuisine
- Diplôme de Pâtisserie

Teaching Team
Le Cordon Bleu has evolved from a Parisian cooking school to a culinary arts academy with a large international network. The reputation of Le Cordon Bleu continues to soar through its programmes which are continuously improved and adapted to the current and future needs of the gastronomy industry as well as its highly-qualified chef instructors, each of whom holds extensive knowledge in their area of expertise.

Teaching Method
- Theoretical technical Culinary Arts courses are taught in an auditorium equipped with a modern kitchen and audio-visual systems, which enables students to easily watch the chefs and ask questions in a classroom environment.
- Following the demonstration, students practice the techniques in the workshop 10 kitchens, under the guidance and surveillance of their chef instructors.
- Le Cordon Bleu Istanbul offers its programmes with an International Chef Instructor team. All courses are taught in English and demonstration classes are simultaneously translated to Turkish. At the end of these programmes, students graduate in command of both the English and French gastronomy terminology.
- They are vested with the necessary technical and material knowledge to create their own recipes.
Grand Diplôme®

Respected across the culinary and hospitality industry as a mark of excellence, Le Cordon Bleu’s Grand Diplôme® is an influential qualification combining classical training in both cuisine and pâtisserie. Students are first taught fundamental culinary skills before applying this knowledge to high-quality produce and specialist ingredients.

This “Grand Diplôme” is awarded after the successful completion of both the Diplôme de Cuisine and the Diplôme de Pâtisserie, which can be studied concurrently over a period of 9 to 12 months.

Globally recognized as a mark of excellence, Le Cordon Bleu Grand Diplôme is your key to the doors of the culinary world.

3 semesters > 900 hours
4 intakes per year: Winter - Spring - Summer* - Fall

• No prior culinary experience is required.
• Applicants must be 18 years or older.
• Competency in English language is required to follow the lessons. English proficiency examination not required.

* Intensive Course - Basic levels only
Diplôme de Cuisine - Professional Culinary Programme

Le Cordon Bleu’s highly-acclaimed Diplôme de Cuisine Programme is designed to help you master the necessary skills to create fine cuisine dishes through a combination of practical sessions, demonstrations and theory lessons. Students will learn all of the professional techniques required to progress with a range of exciting career opportunities, and will be taught by our team of classically trained chef instructors, all of whom have experience working in senior positions in the world’s finest kitchens and Michelin starred restaurants.

Diplôme de Cuisine

Students who complete the Basic, Intermediate and Superior Cuisine levels, each of which lasts for 6 hours a day, 3 days a week, and 180 hours in total, are awarded the “Diplôme de Cuisine”.

Basic Cuisine
Course Objectives
1. Demonstrate the fundamental basic cuisine preparations and cooking techniques including:
   • Knife skills
   • Basic classical vegetable cuts
   • Basic stocks and derivatives
   • Elementary sauces and emulsions
   • Fish filleting skills
   • Elementary butchery skills
   • Basic dough e.g. pasta, puff pastry
   • Introduction to plating presentation
   • Basic plated desserts for restaurants
   • Fundamental methods of cooking e.g. braising, pan-frying, deep-frying, roasting, and steaming
2. Identify the basic French culinary terms
3. Follow health and safety regulations
4. Develop personal kitchen organization and management skills

Intermediate Cuisine
Course Objectives
1. Implement all the basic techniques learned and successfully apply them to fundamental European regional cuisine and culinary techniques including:
   • Developing specific knife skills
   • Participating in large canapés team production
   • Compiling classic and modern plating presentation
   • Sweet and savoury hot soufflé
   • Developing sauce knowledge
   • Preparing live shellfish
   • Methods of preserving
   • Practising cooking methods with local recipes
2. Build on their existing French culinary terminology.
3. Follow health, safety and hygiene regulations
4. Extrapolate personal kitchen organization and management skills

Superior Cuisine
Course Objectives
1. Demonstrate a wide range of fundamental classical and contemporary cuisine techniques including:
   • Extending cooking techniques
   • Advanced butchery and fish filleting skills
   • Specific preparation and cooking skills for vegetables and garnishes
   • “À la minute” cooking techniques
   • Expressing personal cultural ingredients and flavors
   • Advanced plating and presentation techniques
   • Seasonal and market influences on cuisine
2. Meet health, safety and hygiene requirements
3. Create new recipes using ingredients and develop their creative skills
4. Establish personal kitchen organization and management skills
Diplôme de Pâtisserie - Professional Pâtisserie Programme

Le Cordon Bleu’s Diplôme de Pâtisserie Programme is one of the most respected culinary qualifications in the world. Students who successfully complete our pâtisserie qualifications will learn all of the professional techniques required to progress in a range of exciting career opportunities. Students will be taught by our team of classically trained chef instructors all of whom have experience working in senior positions in the world’s finest hotels, pâtisseries and Michelin-starred restaurants.

Students who complete the Basic, Intermediate and Superior Pâtisserie levels, each of which lasts for 6 hours a day, 2 days a week, and 120 hours in total, are awarded the “Diplôme de Pâtisserie”.

Basic Pâtisserie
Course Objectives
1. Demonstrate fundamental basic pâtisserie preparations and baking techniques including:
   - Knife skills
   - Elementary sugar cooking techniques
   - Sweet and salty tart production techniques
   - Pâte levées-feuilletée for viennoiserie production
   - Basic dough
   - Simple breads
   - Petits fours baking skills
   - Basic entremets skills
   - Piping techniques
2. Identify the basic French culinary terms
3. Follow health and safety regulations
4. Develop personal kitchen organization and management

Intermediate Pâtisserie
Course Objectives
1. Implement all of the basic techniques learned and apply them to the advanced pâtisserie and bakery preparation techniques including:
   - Basic cake decoration
   - Introduction to sugar work
   - Introduction to viennoiserie production, i.e. croissant, brioche
   - Classical French entremets
   - Introduction to hot and cold plated desserts
   - French boulangerie techniques
   - Chocolate centre piece skills
   - Chocolate piping techniques
   - Developing chocolate skills
   - Tempering technique
2. Build on their existing French culinary terminology,
3. Follow health, safety and hygiene regulations
4. Extrapolate personal kitchen organization and management skills

Superior Pâtisserie
Course Objectives
1. Master advance international bakery techniques and confectionary methods, including:
   - Mastery of plated desserts
   - Decoration and presentation
   - Entremets design and decoration
   - Contemporary plated desserts
   - Confectionary and moulded chocolate
   - International boulangerie techniques
   - Artistic cooked sugar centerpieces i.e pouring, pulling, casting, color marbling, and blowing techniques
   - Seasonal and market influences on pastry products
2. Meet health, safety and hygiene requirements
3. Create new recipes using ingredients
4. Establish personal kitchen organization and management skills
Weekend Cuisine Programme

The Weekend Cuisine Programme is designed for culinary enthusiasts with limited time, to help them develop their culinary skills and improve their self-confidence.

Every Saturday for 10 weeks, you will spend 6 hours with Le Cordon Bleu’s experienced chef instructors who will teach you a wide range of culinary techniques and share with you their culinary secrets.

The techniques you will learn from Le Cordon Bleu’s master chefs will help you create tasty dishes and prepare marvellous tables that are bound to leave your loved ones in awe, as well as vest you with the required knowledge and practice to be the chef of your own house.

Moreover, you will be awarded the "Le Cordon Bleu" certificate at the end of this training programme.

Weekend Cuisine Programme Curriculum

- Knife Skills
- Basic Stocks, Sauces, and Soups
- Sautéing, Grilling/Deep Frying and Pan-Frying Techniques
- Roasting and Sous-Vide Cooking Techniques
- Braising and Stewing Techniques
- Poaching and Steaming Techniques
- Rice, Grain and Derivatives, Fresh Pasta Cooking Techniques
- Pastry and Desserts
- Eggs and Breakfast Menus
- Sunday Basket and Menu Planning

Intensive Bakery Programme

This is a 10-day, 60-hour programme designed to teach you the secrets, recipes, and techniques of bakery under the guidance of Le Cordon Bleu’s master chefs.

Intensive Bakery Programme Curriculum

- Fundamental theories and concepts of bakery, including fermentation methods and production processes
- Discussions about flour technology and the functions of ingredients such as wheat and yeast
- Extensive descriptions about baking processes
- Traditional French breads; such as fougasse, fendu
- Classical bread shaping techniques; such as couronne, bordelaise, pain d’Aix
- Rustic French bread making, French-style country bread, rye bread, and sourdough bread
- International breads; such as focaccia, pizza, and scones
- Enriched breads; such as Brioche
- Artisan breads; such as kugelhopf
- Gluten-free whole wheat bread
- Applied health and safety regulations
Chocolate & Confectionery Programme (10 days)

Introduction to Chocolate & Confectionery is an extensive course perfect for those wanting to learn a broad range of skills in chocolate by a Le Cordon Bleu Chocolate Expert. Discover the art of tempering and learn both traditional and modern techniques that are essential in the industry.

This is a 10-day, 60-hour programme designed to teach you the secrets, recipes, and techniques of chocolate under the guidance of Le Cordon Bleu Master Chefs.

The Intensive Chocolate – Confectionery Programme Curriculum content

- Chocolate Theory
- From Bean to Chocolate
- Chocolate Tempering Techniques
- Methods of Pre-Crystallization
- Molded and Hand-Dipped Chocolates
- Cut Pralines
- Piped Pralines
- Spraying with Colored Cocoa Butter
- Using Texture & Transfer Sheets
- Produce homemade Nougat, Praline, Marzipan and Caramel
- Pectin Set Jellies – Pate de Fruits
- Product Shelf – Life
- Chocolate Spread & jams
- Working with Tempering machines

Short Term Gourmet Courses

Gourmet Courses are daily 6-hour entertaining workshops designed to give you the opportunity to spend a day with Le Cordon Bleu’s master chefs. You will learn culinary and pâtisserie techniques and open the doors to new culinary discoveries.

At the end of the workshop, you will be able to take home the food you prepared to share it with your loved ones, and you will be awarded a “Le Cordon Bleu Workshop” certificate.

No prior culinary experience or cooking knowledge is required to attend these workshops. You will be provided with all ingredients and the recipe brochure.

Cuisine Workshops

- Southern French Cuisine
- French Bistro Cuisine
- Italian Cuisine
- Mediterranean Cuisine
- Spanish Cuisine
- Maghrib Cuisine
- Peruvian Cuisine
- Thai Cuisine
- Tagliatelle & Ravioli & Gnocchi
- Pasta and Risotto Cooking Techniques
- Vegetarian Dishes Cooking Techniques
- Canapé Workshop
- New Years’ Eve Dinner

Pâtisserie Workshops

- Basic French Boulangerie
- Hot Desserts
- Secrets of Macarons
- Sugar Art Techniques
- Christmas Cake “Chocolate Bûche de Noël”
- Cake Decoration
- Mastering Chocolate
- Restaurant Desserts
- Alhambra Cake Making Techniques
- Valentine’s Day Workshop
- Women’s Day Workshop
- Croissant and Brioche
- Pithivier & Peach Melba Making Techniques
**How to Apply?**

Our application process is as follows:

1. **Applications**

2. **Evaluation & Assessment**
   - Once we receive your application, it will be evaluated by our Admission Committee and you will be informed about the result of your application with a letter of admission/refusal. Admitted applicants are expected to submit the following documents:
     - Detailed Application Form, duly completed and signed,
     - Copy of identity card,
     - 2 passport-size photographs,
     - Health certificate (Chest x-ray, Stool Test – Stool Microscopy, Stool Culture)
     - Receipt of payment

3. **Payment**
   - Programme fees must be paid in full no later than 6 weeks before the start date of the programme.
   - You should make a “pre-registration payment” to book your space in the training programme up to 6 weeks before the start date of the programme. After the specified date, the programme fees must be paid in full.
   - Le Cordon Bleu reserves the right to give priority to students on the wait list in lieu of students who are admitted but who failed to pay the programme fees in full.
   - The pre-registration payment is non-refundable and is offset with the next admission.

4. **Registration**
   - Le Cordon Bleu sends an email about the orientation schedule to all applicants who duly submitted all of the required documents and paid their programme fees in full. Le Cordon Bleu recommends that all prospective students carefully read all of the documents they have received.

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**Tailor-Made Courses**

These are customized workshops developed on demand; either for companies to cater for their organizational needs, including but not limited to, team motivation and team building, or for individuals who wish to have an entertaining day with friends and family.

You'll make new discoveries in our professional kitchens under the guidance of Le Cordon Bleu Master Chefs, and have the opportunity to enjoy the food you prepare at L’Atelier Bleu.

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**Open House Gastroshow & Book A Tour**

Everyone who wants to visit our school, meet our Chefs and get detailed information about our training are welcome to Le Cordon Bleu Turkey. You could join our Open House Gastroshow event or create a school tour reservation.

_Would you like to learn the secrets of Le Cordon Bleu Instructor Chefs? Take your pen and paper ready for 2 hours and witness the magical Le Cordon Bleu experience._


**Please contact us for School Tour reservations.**

Alumni

Tolga ÖzKayda Diplôme de Cuisine Graduate
The Marmara Hotels, Executive Chef

“Le Cordon Bleu is an excellent option for candidates who are new to the culinary profession, as well as an opportunity for professional chefs, to refresh their knowledge and experience. From the simplest or basic knowledge and techniques to the training you can take in high-end culinary experiences, these experiences will not be forgotten and it will accompany you in your entire professional life. Being a graduate of Le Cordon Bleu is a source of pride for me.”

Şeyda Tomruk Grand Diplôme Graduate
Art Cafe, Chef & Owner

“My story goes back about 12 years. After working as an architect for many years, I took on the management of Art Cafe, a new line of work I have added which I have been running with my siblings. If you do not know the details of a business until its finest detail, you can’t carry it out. That is when I figured out to take this training. I have heard about Le Cordon Bleu, who is recognized all over the world. I spent two years at this school to qualify for the Grand Diplôme. It gave me much more information and experience than I expected. I met many people who were experienced in their field. I shared like many of my friends who have been on this adventure like me, their success. Now I am aiming to get the most out of this adventure and to come to better places in my profession.”

Umut Karakuş Diplôme de Cuisine Graduate
Best Chef of the Year by Time Out 2018, Executive Chef

“I started Le Cordon Bleu Cooking and Pastry training as an experienced chef and finished as a professional chef, gaining incredibly beautiful memories, experiences and great techniques which gave me, first of all, confidence. I have developed my own style of Turkish cuisine by adapting the training and techniques I have acquired and in this regard, I have achieved great success in a short time. I think being a graduate of Le Cordon Bleu is the best thing a chef can ever do. It is exciting to be a student of one of the best schools in the world, with 120 years of brand value that I can proudly write on my resume, thanks always Le Cordon Bleu!”

Hakki Arikán Diplôme de Cuisine Graduate
Köyce Restaurant, Chef & Owner

“I am an International Relations graduate from Koç University. Leaving 10 years of professional business life, I completed all stages of the Le Cordon Bleu Istanbul Cuisine. Our aim was to open the Boutique Hotel and Chef Restaurant as ‘Chef Owner’ in the Urla province of the Aegean. During our training, our chef’s and administrators strengthened our experience. Since I came from a family with a business background, it was very important to learn the kitchen. We are currently serving in Izmir Urla as Beliz’i Boutique Hotel and Urla Köyce Chef Restaurant.”

Aykut Doğanok Diplôme de Cuisine Graduate
Nicole Restaurant, Chef de Cuisine

“Quality, discipline, obedience and management… everything I need for my goals! Techniques and ingredients; secret key of the door of creativity! Solid character and decisive attitude… a must for sustainability! At the same time, the training I received from experienced and well-established Le Cordon Bleu filled in all of these gaps and transferred the knowledge was my greatest chance…”

Marilen Braggiotti Diplôme de Pâtisserie Graduate
Marilen, Chef & Owner

“After studying pâtisserie at “Le Cordon Bleu” I developed myself in French Pastry, Artisanal Bread and Chocolate by attending many “Master Classes”, both domestic and abroad. I started a solid foundation of success at Le Cordon Bleu. Education; work discipline, kitchen rules, technical vision and values that are very important in this sector were added to me. We had a very pleasant and special training with valued chefs. As soon as I returned to my hometown of Izmir, from March 2016, I turned my kitchen into a professional atelier. I started to introduce the sweet and savory flavors of the French Pastry, which I am passionate about, and the Levantine Cuisine of my own origin to the people of Izmir.”
International Success Stories

Julia Child
United States of America

The grand dame of American cuisine, was responsible for glamorizing French culinary arts on US television, and in numerous publications – conveying her skills with humor. This American culinary icon is currently a la mode due to the blockbuster movie “Julie and Julia” which was released on the silver screen with Meryl Streep starring as Julia Child. She graduated from Le Cordon Bleu in Paris in 1949.

Gastón Acurio Jaramillo
Peru

After graduating from Le Cordon Bleu Paris (incidentally where he met his wife, Astrid), Gastón set up different types of restaurants in several cities worldwide and he is the author of various books. In Peru he hosts his own television programme and contributes to several magazines.

Lanshu Chen
Taiwan

Lanshu Chen, elected “Best Female Chef of Asia” in 2014, studied at Le Cordon Bleu in Paris and became interested in French Cuisine and later worked at Michelin Star Restaurants. Her inspiration from French cuisine had her create a modern kitchen by reflecting it to her own restaurant called Le Môsil by adapting it to our day. In 2017, it ranked 28th on the list of Asia’s top 50 restaurants.

Testimonials From Food and Beverage Industry

Aylin Yazıcıoğlu
Nicole Restaurant, Chef & Owner

“I entered the professional kitchen very late in life after my 30’s. It is very difficult to build a career in a professional kitchen after that age. But in Paris, my education at Le Cordon Bleu helped me a lot in this regard. Le Cordon Bleu does not even have to talk about the quality of education. I have been trained by some of the world’s most respected chefs. After the training, Le Cordon Bleu’s name helped me a lot, to build my career from scratch at a top level, from a difficult field like the professional kitchen. After my training, I had the opportunity to work with many Michelin star chefs. I enter with this experience when I enter the kitchen today. Le Cordon Bleu’s opening in Istanbul undoubtedly brought a fresh breath to the industry. I congratulate you on your approach and seriousness to the profession.”

Uğur Talayhan
Swissotel The Bosphorus, General Manager

“Accor Hotel Group’s and mine personally, being an ex-chef, is to create significant impact by giving support to energetic formations and visionary concepts, putting our signatures to whatever we do through original details. Internationally recognized Le Cordon Bleu’s superior education will give a strong support for the development and enrichment of the progress of gastronomy from local and even global perspectives. Therefore, we believe our cooperation with Özyeğin University and Le Cordon Bleu would be beneficial for development and recognition of the local richness of Turkish Culinary Culture which is one of the richest Cuisine in the world. And we believe, through this education, culinary art students will have a significant progress in their careers.”

Maksut Aşkar
Neolokal, Chef & Owner

“What we need to be good chef to keep our brilliant future bright is to have the ability to identify our traditions correctly and blend it with world cuisines. The best way to do this is with accurate material knowledge and technical equipment. I think that Le Cordon Bleu has given his students the most basic and solid knowledge at this point, making a big step towards becoming a good chef for your students. Every chef needs to follow the kitchen movements in the world in order to develop the horizon and use the techniques they learn best in whatever the kitchen. That is why I believe Le Cordon Bleu, a well-established educational background, is the best opportunity for chef candidates.”

İsmet Saz
Toi, Chef & Owner

“I had the opportunity to observe that thanks to the high quality of education offered to the students who were trained or graduated from Le Cordon Bleu Istanbul, they are able to undertake the work with great ease and have the potential to carry our missions forward as well, so much so that I have sent 2 chef candidates who I have worked with, who I have been satisfied with their performance and professionalism to my Michelin star friends abroad for their internship. I would like to thank Özyeğin University Le Cordon Bleu family for their contributions to the sector and to the contribution they have made to the market.”
GRAND DIPLOÔME
DE CUISINE ET DE PÂTISSERIE
LE CORDON BLEU

La Fondation Le Cordon Bleu garantise de l’excellence culinaire
dispensée dans ses Écoles Internationales et statuant sur la dignité de

Denise Johnson

est heureuse de reconnaître son succès et ses mérites
en lui attribuant son Grand Diplôme Centenaire

André J. Cointreau, Président

A Istanbul
Le 18 Février 2012

FONDATION LE CORDON BLEU
LE CORDON BLEU FRANCE
LE CORDON BLEU GRANDE BRETAGNE
LE CORDON BLEU OTTAWA, CANADA
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