



LE CORDON BLEU®
OTTAWA



APPLICATION FORM

Grand Diplôme®

Diplôme de Cuisine

Diplôme de Pâtisserie

Diploma in Culinary Management

Boulangerie de Base

Diploma in Plant-Based Culinary Arts



LE CORDON BLEU®
OTTAWA

PERSONAL INFORMATION

Mr. Mrs. Ms. Miss

Date of Birth: (DD/MM/YYYY)

Last Name:

First Name:

Street Address:

City:

Primary Language:

Postal/Zip Code:

Prov./State/Region: Country:

Telephone: ()

Email:

EMERGENCY CONTACT INFORMATION

First Name: _____

Last Name: _____

Relationship: _____

Street Address: _____

City: _____ Prov./State/Region: _____

Postal/Zip Code: _____ Country: _____

Telephone: () _____

Email: _____

CITIZENSHIP INFORMATION

Nationality, as listed on passport: _____

Passport Number: _____

Passport Issue & Expiry Date: _____ / _____

Place of Birth: _____

City: _____ Country: _____

STATUS IN CANADA

Canadian Citizen

Applying for Student Visa

Have a Student Visa Issue&Expiry Date: _____ / _____

Tourist/Working Visa Issue&Expiry Date: _____ / _____

Permanent Resident Issue&Expiry Date: _____ / _____

Other (please specify): _____

ADMISSIONS REQUIREMENTS

To complete your application package, please submit the following:

Certificates and Diplomas in Cuisine and/or Pâtisserie

- Application, completed and signed
- \$500 CAD application fee
- A Photocopy of passport or government-issued photo I.D.
- A Résumé/CV (no culinary experience necessary)
- Proof of English proficiency (if applicable)
- A Letter of Motivation detailing your goals, aspirations and how you think Le Cordon Bleu Ottawa will help you achieve them
- Official Transcript showing completion of an Ontario Secondary School Diploma, or equivalent, OR a passing grade on the Wonderlic test

Diploma in Culinary Management

- Have a Le Cordon Bleu Diplôme de Cuisine or Pâtisserie OR
- External students must have an equivalent culinary qualification (Assessment of Prior Learning; must allow 2 months of lead time prior to course commencement date)
- Application, completed and signed
- \$500 CAD application fee
- A Résumé/CV (no culinary experience necessary)
- Proof of English proficiency (if applicable)
- A Letter of Motivation detailing your goals, aspirations and how you think Le Cordon Bleu Ottawa will help you achieve them
- Official Transcript showing completion of an Ontario Secondary School Diploma, or equivalent, OR a passing grade on the Wonderlic test

Le Cordon Bleu Ottawa Culinary Arts Institute is registered as a private career college under the Private Career Colleges Act, 2005. Cuisine de Base, Cuisine Intermédiaire, Cuisine Supérieure, Diplôme de Cuisine, Pâtisserie de Base, Pâtisserie Intermédiaire, Pâtisserie Supérieure, Diplôme de Pâtisserie, GRAND DIPLOME®, Diploma in Culinary Management, and Boulangerie de Base are approved as vocational programs under the Private Career Colleges Act, 2005.

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MEDICAL INFORMATION

Le Cordon Bleu is committed to promoting, encouraging and valuing equality and diversity. So that we are able to provide the best possible support during your course please complete the following section as fully as possible.

Please note that providing untrue, incomplete or inaccurate information may result in your application being rejected or the termination of any subsequent contract with you

Do you have dyslexia? :

- Yes
- No

Do you have any allergies? :

- Yes (please specify) : _____
- No

Have you previously had or do you have any other medical condition, health problem learning difficulty, disability, or special educational need; behavioural, emotional and / or social difficulty? :

- Yes (please specify) : _____
- No

Please indicate if you are currently pregnant :

- Yes
- No

Is there any other medical condition or requirement you would like to declare? :

**APPLICATION
FORM**

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COURSE SELECTION AND SESSION DATES

Please indicate the session and year you wish to start your course(s).

DIPLOMAS	START DATE				YEAR
<input type="checkbox"/> Grand Diplôme®	<input type="checkbox"/> January	<input type="checkbox"/> April	<input type="checkbox"/> July	<input type="checkbox"/> October	
<input type="checkbox"/> Diplôme de Cuisine	<input type="checkbox"/> January	<input type="checkbox"/> April	<input type="checkbox"/> July	<input type="checkbox"/> October	
<input type="checkbox"/> Diplôme de Pâtisserie	<input type="checkbox"/> January	<input type="checkbox"/> April	<input type="checkbox"/> July	<input type="checkbox"/> October	
<input type="checkbox"/> Diploma in Culinary Management	<input type="checkbox"/> January	<input type="checkbox"/> April	<input type="checkbox"/> July	<input type="checkbox"/> October	
<input type="checkbox"/> Diploma in Plant-Based Culinary Arts	<input type="checkbox"/> January	<input type="checkbox"/> April	<input type="checkbox"/> July	<input type="checkbox"/> October	
Certificate Levels					
<input type="checkbox"/> Pâtisserie de Base	<input type="checkbox"/> January	<input type="checkbox"/> April	<input type="checkbox"/> July	<input type="checkbox"/> October	
<input type="checkbox"/> Pâtisserie Intermédiaire	<input type="checkbox"/> January	<input type="checkbox"/> April	<input type="checkbox"/> July	<input type="checkbox"/> October	
<input type="checkbox"/> Pâtisserie Supérieure	<input type="checkbox"/> January	<input type="checkbox"/> April	<input type="checkbox"/> July	<input type="checkbox"/> October	
<input type="checkbox"/> Cuisine de Base	<input type="checkbox"/> January	<input type="checkbox"/> April	<input type="checkbox"/> July	<input type="checkbox"/> October	
<input type="checkbox"/> Cuisine Intermédiaire	<input type="checkbox"/> January	<input type="checkbox"/> April	<input type="checkbox"/> July	<input type="checkbox"/> October	
<input type="checkbox"/> Cuisine Supérieure	<input type="checkbox"/> January	<input type="checkbox"/> April	<input type="checkbox"/> July	<input type="checkbox"/> October	
<input type="checkbox"/> Boulangerie de Base	<input type="checkbox"/> January	<input type="checkbox"/> April	<input type="checkbox"/> July	<input type="checkbox"/> October	

PAYMENT INFORMATION

FlyWire: How it works

- 1. Please visit:** <https://landing-pages.flywire.com/landing/lcbleuottowac>
- 2. Make your payment:** send your funds to Flywire via your chosen method
- 3. Enter your details:** provide basic information & confirm your booking
- 4. Track & Confirm:** track your payment online from start to finish



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TERMS AND CONDITIONS OF ENROLMENT

A non-refundable application fee of \$500 CAD is required for each course or diploma you register for. This fee must accompany your application.

Canadian Students: The full balance of your tuition is due 6 weeks prior to your course commencement date.

International Students: 25% of your total tuition fee is due 6 weeks prior to your course commencement date. The balance 75% of your total tuition fee is due on the first day of your course.

Le Cordon Bleu Ottawa Culinary Arts Institute reserves the right to modify programs, fees and organization of courses.

Classes may be held anytime between Monday and Saturday, 8:00 AM to 10:00 PM EST.

Le Cordon Bleu Ottawa Culinary Arts Institute does not guarantee employment for any student who successfully completes a vocational program offered by LE CORDON BLEU.

Le Cordon Bleu's Intellectual Property

Please read this section carefully.

Le Cordon Bleu vigorously defends its trade marks, copyright materials and other intellectual property rights and will take action to prevent any breach of its rights, including by claiming financial compensation.

In this section “you” and “your” refer to the student making this application but its terms apply both during and after your studies at the Le Cordon Bleu institute.

Trade Marks

Le Cordon Bleu International is the owner of a number of trade marks registered in numerous countries throughout the world for many classes of services and products, which include notably “Le Cordon Bleu”, the Le Cordon Bleu logo (which appears on the top of this application form) and “Grand Diplôme”.

You must not use any of Le Cordon Bleu’s trade marks, or any confusingly similar trade mark, in connection with any activity that is commercial, business-related or professional in its nature or purpose. By way of example, such prohibited use would include use as or as part of a company name, trading name, domain name or email address.

Uniforms

After your studies we hope that you will keep and treasure your Le Cordon Bleu uniform and you are, naturally, free to use it in a purely private and non-commercial context. However, cases of misuse of the uniform by alumni have arisen including use in a public and/or business-related setting.

Therefore, please note that you must not wear any part of the Le Cordon Bleu uniform or any other clothing that bears any of Le Cordon Bleu’s trade marks in connection with any activity that is commercial, business-related or professional in its nature or purpose.

Le Cordon Bleu will take firm action to prevent any misuse of the uniform.

Copyright Materials

The copyright in all learning, pedagogical and other materials provided to you by Le Cordon Bleu during your studies is owned by Le Cordon Bleu International, except for any materials which may be in the public domain and materials used by permission of a third-party copyright owner.

Such materials are provided for your personal educational use only and must not be reproduced, distributed or shared with others, except with the prior written permission of the Institute’s senior management.

By signing this Application Form you accept the above.

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Fax: +1 613 236 2460

Signature

Date (DD/MM/YYYY)

