

Short Courses

SHORT COURSES

453 Laurier Avenue East
Ottawa, Ontario, K1N 6R4, Canada
T : +1 613 236 CHEF(2433)
Toll free +1-888-289-6302
F : +1 613 236 2460
ottawa@cordonbleu.edu
www.lcbottawa.com



LE CORDON BLEU OTTAWA CULINARY ARTS INSTITUTE



LE CORDON BLEU Ottawa Culinary Arts Institute is pleased to offer a full schedule of 1 to 4-day culinary classes covering a wide variety of foods and topics. From a series on flavours from countries around the globe to planning and preparing special occasion meals and dishes, these classes are ideal for everyone from beginners to professionals.

Following our time-tested tradition of demonstration followed by hands-on practical experience, we offer one to four-day courses that allow you to explore the techniques behind some of your favourite dishes. All classes start at 12 noon and end at 6:30pm. All short courses must meet a minimum enrollment. In the case of a course cancellation, students will be contacted one week in advance. For details, visit www.lcbottawa.com

1 DAY COURSES – 2010

\$245

Gourmet Pizzas

- 23-Jan **Add Some Pizzazz to your Pizzas — Demo/Practical**
Sign up now to discover healthy gourmet pizzas the whole family will enjoy from dough to toppings. Learn to incorporate new and fun ingredients on your pizza to take home. To complete this meal we will create a dessert pizza that will have everyone begging for more!

Valentine's Day Desserts

- 6-Feb **Sweets for your Valentine — Demo/Practical**
Make this day memorable, surprise your Valentine with a platter of tantalizing petits fours made especially by you! Don't forget to bring a heart shaped box to store your creations.

A Romantic Meal for two!

- 13-Feb **Cooking for Couples — Demo/Practical**
Turn up the heat, roll up your sleeves and come for an unforgettable evening of couple cuisine! Make your reservation today! **price indicated is per couple*

Stews

- 27-Feb **Comfort Food — Demo/Practical**
Discover a variety of dishes to keep you warm and cozy throughout the winter months. Your repertoire will include hearty stews from various regions of France.

Maple Desserts

- 13-Mar **It's Maple Season! — Demo/Practical**
Discover the unlimited potential of this sweet liquid. Maple syrup season will never be the same again! Just like the season is limited, space is limited so register now!

Pastry

- 20-Mar **Petit Cordon Bleu — Workshop – 3 hours**
Students ages 8 to 12 years along with their parent will work together on a number of pastry recipes in the practical portion of this workshop. (12 noon – 3pm)

Easter Chocolates

- 27-Mar **Art of the Egg — Demo/Practical**
Outdo the Easter bunny! Make and decorate your own chocolate Easter eggs this year.

International Flavours

- 10-Apr **Japan — Demo/Practical**
Ready to roll some sushi? Once you have mastered the proper techniques, you will be able to come up with your own creations at home! You will even learn to make tempura among other Japanese dishes.

Gourmet Vegetarian Dishes

Cordon Vert — Demo/Practical

24-Apr Tired of steamed vegetables? Register to discover new and exciting ways to incorporate more vegetables into your lifestyle!

Flambé Desserts

Desserts With Flare! — Demo/Practical

1-May Wow your guests with fiery flambéed desserts that can be made at home!

Grilling Techniques

Fire It Up! — Demo/Practical

15-May Move over hamburgers and hotdogs! Sign up and be amazed with what other dishes can be prepared on the grill. This class will bring a whole new meaning to bar-be-cueing!

Entremet Desserts

Simply delectable! — Demo/Practical

29-May Join us and discover mouthwatering desserts that can be made and enjoyed every day. Crème caramel, mousse au chocolat, crème brûlée are just to name a few.

International Flavours

France — Demo/Practical

12-Jun Let your taste buds take you to France for a day. Find out how to prepare two traditional French dishes and one dessert.

Creative Berry Desserts

Berry Good! — Demo/Practical

26-Jun So many varieties of berries and so many ways to enjoy them! Join us to make berry tarts, mousses, ice cream and more!

Dishes from the South of France

Taste of Provence — Demo/Practical

10-Jul Close your eyes and journey to the south of France to savour the flavours of Provence. You will prepare regional dishes using tomatoes, olives, and herbs de Provence. Take this knowledge with you and recreate the Mediterranean experience at home anytime you wish.

Pâtisserie

The Art of Plate Presentations — Demo/Practical

24-Jun There's a reason why we love fancy restaurant desserts; not only are they delicious, but they are masterfully plated. Adding this professional flair to your own cooking is easy and fun.

Byward Market Tour

Tour/Practical

7-Aug Take a tour of Ottawa's historic Byward Market. Sign up to visit the produce stands and butcher shops. With the help of a Le Cordon Bleu Master Chef, you will purchase ingredients that will be used to prepare a mouth-watering meal.



Following Le Cordon Bleu's time-tested tradition of demonstration followed by hands-on practical, short courses allow you to explore the techniques behind some of your favourite dishes. All short courses must meet a minimum enrollment. In the case of a course cancellation, the student will be contacted one week in advance. For details, visit www.lcbottawa.com

REGISTRATION FORM

Please complete this form and return it signed to Le Cordon Bleu with required payment.

1- This application is for

Mr. Mrs. Ms.

Last Name:

First Name:

Permanent Address:

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E-mail:

Tel:

Fax:

Mobile:

Date of Birth (mm/dd/yy):

Country of birth:

Nationality:

Emergency Contact or Parent (Guardian):

Tel.:

Mobile:

2- Do you want to offer this course as a gift certificate?

Yes No

Course Name:

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Date (mm/dd/yy):

3- How did you find out about LE CORDON BLEU?

Le Cordon Bleu school – which school?

Press article, please specify:

Advertising – which magazine, newspaper or website?

Le Cordon Bleu books? Which book?

Internet – which search engine?

Former Student – if yes, who?

Fair/Festival/Trade show – if yes, which event?

Professional Association – if yes, which association?

By Reputation:

Other, please specify:

.....

Payment

Credit Card

I authorize Le Cordon Bleu to charge my credit card:

Visa MasterCard American Express

Name of the cardholder:

.....

Credit Card Number:

.....

Security Code:

(last 3 numbers on the back of the credit card)

Expiration Date (mm/dd/yy):

Amount in \$:

Signature:

Date:

Gift Certificate

Certificate Number:

GENERAL CONDITIONS

Registration:

In order to process the application, all sections of Le Cordon Bleu registration form must be legible and complete. Le Cordon Bleu undertakes to ensure that all personal information is treated in an ethical and reasonable manner.

Payment in full is required for all registrations and must be made in Canadian Dollars by credit card (Visa, MasterCard or American Express).

Cancellation & Deferment:

There are no refunds or deferments for demonstrations courses, except where they are cancelled by Le Cordon Bleu. For one-day courses, no refunds will be made but a deferment will be accepted if the reservation is cancelled 3 weeks prior to the date of the course. The participant will be able to defer only once to a later date within one year of the cancellation date.

In case of deferment, current terms, conditions and tuition fees will apply.

Due to demand, the school reserves the right to place applicants on a waiting list even for those already registered for other courses.

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

Le Cordon Bleu shall be under no liability in case of accident, loss, damage, personal injury, participant's civil responsibility or otherwise. It is a participant's responsibility to ensure they have appropriate medical coverage and/or insurance.

No participant shall be entitled, under any circumstances, to use the name and/or logos during or after training at Le Cordon Bleu schools either as a trademark, a company name, a domain name or otherwise regardless of the services or products with no time or geographical limitation (including Internet).

I authorize to be photographed/filmed during the course taking place on the premises of LE CORDON BLEU OTTAWA.

Yes No

I acknowledge and agree that my name and my pictures may be used in advertising of Le Cordon Bleu for any purpose and in any form of communication known today or in the future.

Yes No

I authorize you to assign this release to any other person at your sole discretion as you see fit, without any obligation to notify me.

Yes No

I hereby accept the general conditions including the cancellation policy of Le Cordon Bleu culinary discovery programs.

Date:

Signature:



For more information please contact us:

LE CORDON BLEU OTTAWA Culinary Arts Institute
Mail: 453 Laurier Avenue East
Ottawa, Ontario
K1N 6R4 Canada
Email: ottawa@cordobleu.edu
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Toll free: +1-888-289-6302



Desserts with Herbs

Herbs! Not Just For Cuisine — Demo/Practical

21-Aug Herbs aren't just for savoury dishes. You can include them on your dessert menu as well.

Preserves

Cordon Vert — Demo/Practical

11-Sep Prepare for winter and preserve your garden fruits and vegetables to enjoy them throughout the winter months or to share with friends

International Flavours

Canada — Demo/Practical

25-Sep Not just poutine! Use ingredients grown in Canada such as pumpkins, cranberries, and maple syrup to put together a tasty meal from appetizer to dessert and everything in between.

Applelicious

Desserts with Apple — Demo/Practical

9-Oct 'To celebrate fall and the apple season, come join us in preparing a variety of scrumptious apple desserts. As the saying goes, 'An apple a day keeps the doctor away!'

Les Potages

The perfect accompaniment or as a meal — Demo/Practical

6-Nov Enroll today to explore the endless varieties of soups! You will use vegetable, meat and seafood based broths to create an array of wonderful soups.

Tasty Treats

Holiday Chocolates — Demo/Practical

20-Nov What is more festive during the holiday season than a box of rich chocolates? As part of the practical, participants will make a variety of chocolates to take home to share.

International Flavours

Italy — Demo/Practical

27-Nov Mamma mia! It's more than just pasta. Learn to prepare authentic Italian dishes when you don't have time to go to Italy.

Festive Feast!

Holiday Brunch — Demo/Practical

4-Dec Jazz up your holiday brunch menu this year. Learn a number of dishes that you may never have thought you could make. Who knows, you may even come up with a few ideas yourself!

Festive Desserts

Holiday Sweets — Demo/Practical

11-Dec Divine chocolate desserts for the holidays- made by you! Learn how by registering today!



4 DAY COURSES – 2010

\$695

Boulangerie I

Demo/Practical 1st day – Workshop

March 22 – 25 Learn the basics of bread making that you can reproduce in the comfort of your own home!

Tour of France

Demo/Practical

March 22 – 25 Explore the diversity of French cuisine through the discovery of specialties from each distinct region in France.

Passport for Pastry

Demo/Practical

June 14 – 17 An introduction to the world of pastry. The course will take you through the basic techniques from shortcrust doughs to delectable creams.

Summer Flavours

Demo/Practical

June 14 – 17 It's summertime in the city! Why not mix in some summer flavours that are not necessarily made on the barbecue? These dishes will make a wonderful gourmet meal that can be enjoyed in your backyard!

Introduction to Viennoiserie

Demo/Practical

Sept 7 – 10 Nothing can beat a buttery croissant right out of the oven. The course focuses on breakfast pastries using flaky croissant dough and brioche.

Herbs and Spices around the World

Demo/Practical

Sept 13 – 16 Spices and herbs have been used for centuries for both sweet and savoury preparations. This course opens the door to spices and herbs that can add a new dimension to your recipes!

The Art of Sugar

Demo/Practical

Sept 20 – 23 Release the artist within you and create artistic masterpieces using sugar as your medium. Participants will learn to use poured sugar, pulled sugar, blown sugar and pastillage together to create an original showpiece.