

FAQ

FREQUENTLY ASKED QUESTIONS



Will I be a Chef once I complete my studies at LE CORDON BLEU?

At LE CORDON BLEU we provide you with the foundational skills, training and mentorship necessary to launch you into your culinary career. We have found that our students are better equipped upon graduation to move up the career ladder faster. In order to become a professionally trained Chef, graduates must under-go practical experience in various restaurant and kitchen settings.

What makes your program different from culinary programs offered by other schools?

LE CORDON BLEU designs its programs to allow for a more practical approach to education. We believe in “learning by doing” combined with a perfect blend of theoretical knowledge. Our programs specialize in hands-on culinary courses with lessons split between demonstration and practical classes. Within each demonstration, our chefs will reinforce basic information about proper storage temperatures and techniques, produce substitution and costs, how to recognize fresh produce, definitions of terms and techniques and the science behind ingredients.

Students are invited to participate in seminars on topics such as butchery, safety and sanitation, chocolate, taste, offal meats and wine. We also offer continuing education courses that focus on particular areas of cuisine and pastry and short courses that focus on a variety of topics.

Finally, our Superior level students are given the opportunity to work at *Le Cordon Bleu Bistro at Signatures* – a restaurant that is owned and managed by LE CORDON BLEU OTTAWA. They will learn all they need to know about client-relations, meal preparation and dining room service etiquette – giving them that added edge and experience to succeed.

How do you grade your students?

A student's final grade is a combination of three assessments:

1) Written exam, 2) Performance evaluations and 3) Final exam. Students are expected to maintain a minimum average of 50% throughout the Session in order to pass overall. The final exam carries the most weight - a failing grade within the final exam automatically results in a failure of the entire course.

- 1) The written exam is administered approximately mid-way through the session, and is made up of multiple choice, true/false and matching questions.
- 2) The performance evaluation mark is an on-going evaluation based on the student's performance during every practical or workshop class.
- 3) The final exam is a practical exam where the student is given a dish to prepare in a certain amount of time. The final exam dish is judged on the following criteria: technique, organization, taste and presentation. The student must obtain at least a score of 50% to pass the exam.

How many hours per week are students expected to commit?

Class hours run anywhere from 12 – 30 hours per week depending on the Program (Cuisine, Pâtisserie or Le Grand Diplôme) that the student chooses to enroll in.

- The Cuisine program runs approximately 18 hours per week (six, three-hour classes per week).
- The Pastry program runs approximately 12 hours per week (four, three-hour classes per week).
- Le Grand Diplôme program runs approximately 30 hours per week.
- Le Grand Diplôme Professionnel program runs approximately 28 hours per week.

Students' class times are generally split between Demonstrations and Practicals. At the Intermediate and Superior level, students will have a few workshops scheduled to assist them in gaining more practical, hands-on training.



Does your school issue tuition tax credits?

As a Registered Private Vocational School, LE CORDON BLEU OTTAWA is authorized to issue education tax receipts (Form T2202A in Canada). All Canadian students will be issued their T2202A form by mail.

How do I apply for a Student Visa if I'm an international student?

We recommend that all international students contact the nearest **Canadian Embassy or Consulate within their native country for Visa Application** <http://www.cic.gc.ca/english/information/offices/index.asp>) see details upon selecting LE CORDON BLEU OTTAWA as your preferred institution.

Please note that documentation and/or requirements may vary from country to country. To apply for a Student Visa you will need to supply the Canadian Immigration with **'Proof of Student Status'** – a letter that will be sent to you in your Registration Package once you apply to our Institute and have been accepted.

We encourage you to register with us and apply for a student visa **well in advance of the start date of your first course**. It may take a few weeks for you to receive your Registration Package and possibly a couple of months for your visa to be processed. The **"Proof of Student Status"** will only list the courses and dates for which we have received a deposit/payment.

How far in advance should I apply?

We recommend that we receive your application within a minimum of 4 months before the session begins. There are no set registration deadline dates, however, courses do fill up quickly.

The guidelines above are more stringent for International students who need to apply for a visa and will need time to receive their Registration Package from the Institute, obtain a student visa, if necessary, and make travel and housing arrangements.

What are your admission requirements?

In order to be considered for a certificate or diploma course students must be at least 18 years of age and must have completed high school, or equivalent.

When can I start?

LE CORDON BLEU OTTAWA runs four sessions per year beginning in: January, March, June and October. Students can begin their studies in any of the above sessions. Each session is approximately three months long.

We offer all **6 certificate courses** in each of the four sessions. The only exception, is our **Intensive Course program** that only runs once a year, in session 4.

Are the courses at LE CORDON BLEU OTTAWA the same as the ones offered in other Le Cordon Bleu campuses (Paris, London, etc)?

The programs and courses taught at our International Le Cordon Bleu Campuses follow the same curriculum. A student can complete Basic Cuisine in *Ottawa*, Intermediate Cuisine in *Paris* and Superior Cuisine in *London*. The only difference would be the course outline and recipes taught to the students, but the foundation and methodology are consistent and standard across all our schools.

Are the courses taught in French or English?

All of the courses at LE CORDON BLEU OTTAWA are taught in English by our French-trained chefs. Our students come from all around the world and, as such, English is used as a common language.

What level of English skill is required?

LE CORDON BLEU OTTAWA does not identify a required level of English proficiency for entrance. We recommend, however, a minimum level of English fluency of TOEFL 530 or IELTS 5.5.

All course instruction is in English. Students will be expected to ask questions in English and there is a short written exam in English for each course as well.

Does your school offer housing?

We are most happy to assist our students in providing them with options for housing within the Ottawa area. However, students are responsible for arranging their own accommodations. Students will receive a list of any known housing options in their Registration Package once they apply.

Can I work in Canada if I am a foreign student?

To work in Canada, foreign students will need to obtain a work visa from Citizenship & Immigration Canada. For more information please visit their website:
<http://www.cic.gc.ca/english/study/work.asp>

If I have previous culinary experience and/or training can I be exempt from the Basic Level Course(s)?

LE CORDON BLEU OTTAWA Culinary Arts Institute does offer Recognition of Prior Learning. The application for this status requires a 2 month lead time before the commencement of the course/session.

Students who wish to obtain such a status must be willing to:

- Provide supporting documentation of “Prior Learning”
- Meet for an interview
- Prepare for an oral and written exam
- Participate in a practical exam

For further inquiries, please contact us.
lcbottawa@cordobleu.edu



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@cordobleu.edu
www.lcbottawa.com