



cordonbleu.edu/japan



Culinary Arts Institute

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Paris London Madrid Istanbul Lebanon Korea Taiwan Shanghai Thailand India Malaysia Australia New Zealand Brazil Chile Ottawa Mexico Peru

Culinary Arts Training

Since 1895

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※The contents of the publication are as of October 2019.



The History of Le Cordon Bleu

The name Le Cordon Bleu has been used in relation to culinary excellence since the 16th century when King Henry III created one of the most important orders in France, "L'Ordre du Saint-Esprit." Symbolising this order was the cross of the Holy Spirit which hung on a blue ribbon or *un cordon bleu*. Due to the prestigious nature of this Order and the decadent feasts accompanying their ceremonies, the name Le Cordon Bleu became well recognised and celebrated.

Le Cordon Bleu, as a culinary arts school, was founded in Paris in 1895 by the journalist and publisher of *La Cuisinière Cordon Bleu* magazine, Marthe Distel. On October 15, 1895 the first cooking demonstration ever to be held on an electric stove was staged at Le Cordon Bleu in an effort to promote the magazine and launch the Paris cooking school. From this point on, the international reputation of Le Cordon Bleu spread rapidly. Great chefs came to the school to teach students, further contributing to the world-renowned reputation of the school. As a result, students from a variety of countries were enrolling in classes as well as notable figures including Julia Child in 1950.

Today, Le Cordon Bleu has a presence in some 20 countries with 35 international schools attended by 20,000 students annually. Students are taught by our team of classically trained chefs, all of whom have experience working in senior positions in the world's finest kitchens and Michelin-starred restaurant, some of them being winners of prestigious competitions and titles such as *Meilleur Ouvrier de France*. They pass on their knowledge of classic French cuisine and modern international culinary techniques to our students.



Directrice :
M^{me} MARTHE DISTEL 3

ADMINISTRATION
129, Faubourg Saint-Hippolyte, PARIS
ABONNEMENTS



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 organisations.

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



Global Network



34
INSTITUTES



20
COUNTRIES



20,000
GRADUATES
PER YEAR



130
NATIONALITIES



15
UNIVERSITY
PARTNERSHIPS

Why Japan?

- 2020 Tokyo Olympics
- Over 590 Michelin Star Awarded Restaurants
- Globally Acclaimed Japanese Gastronomy
- 4 Incredible Seasons

Why Japan

Living and Working

Dining Out

With a blend of traditional and modern cultures, pristine landscapes and sky-high structures, Japan is not just a great place to live, it's an ideal environment for learning. It's also one of the gourmet capitals of the world: Tokyo has held its crown for most Michelin-starred restaurants for several consecutive years, so there is no shortage of delectable fare in the bustling metropolis. In this foodie paradise, you can find delicious discoveries on every corner, and tucked in the narrow side streets just steps away from the neon lights.

Kappa-bashi

Kappa-bashi dori, best known as Kitchen Town by the locals, is a neighborhood lined with shops that cater to the restaurant trade. The neighborhood sells everything from pots, pans, and cooking utensils to tables, chairs, lanterns and even plastic food samples used by many restaurants in their display windows. It is a to go place for our students and any amateur of the Culinary Arts.

Washoku

Washoku, the traditional Japanese cuisine, was formally recognized as part of the World's Intangible Cultural Heritage by UNESCO. It constitutes a social practice based on a set of skills, knowledge, practice and traditions relating to this culinary art. Washoku is associated with an essential spirit of respect for nature and favors the consumption of locally sourced ingredients.

Shopping

Whether it's the latest electronics, luxury name brands, traditional keepsakes or limited-edition goods and snacks, Japan offers more than one can imagine. With neighborhoods dubbed Kitchen Town and Book Town, as well as traditional districts and fashionable streets, you are bound to find treasures and discover unique finds.

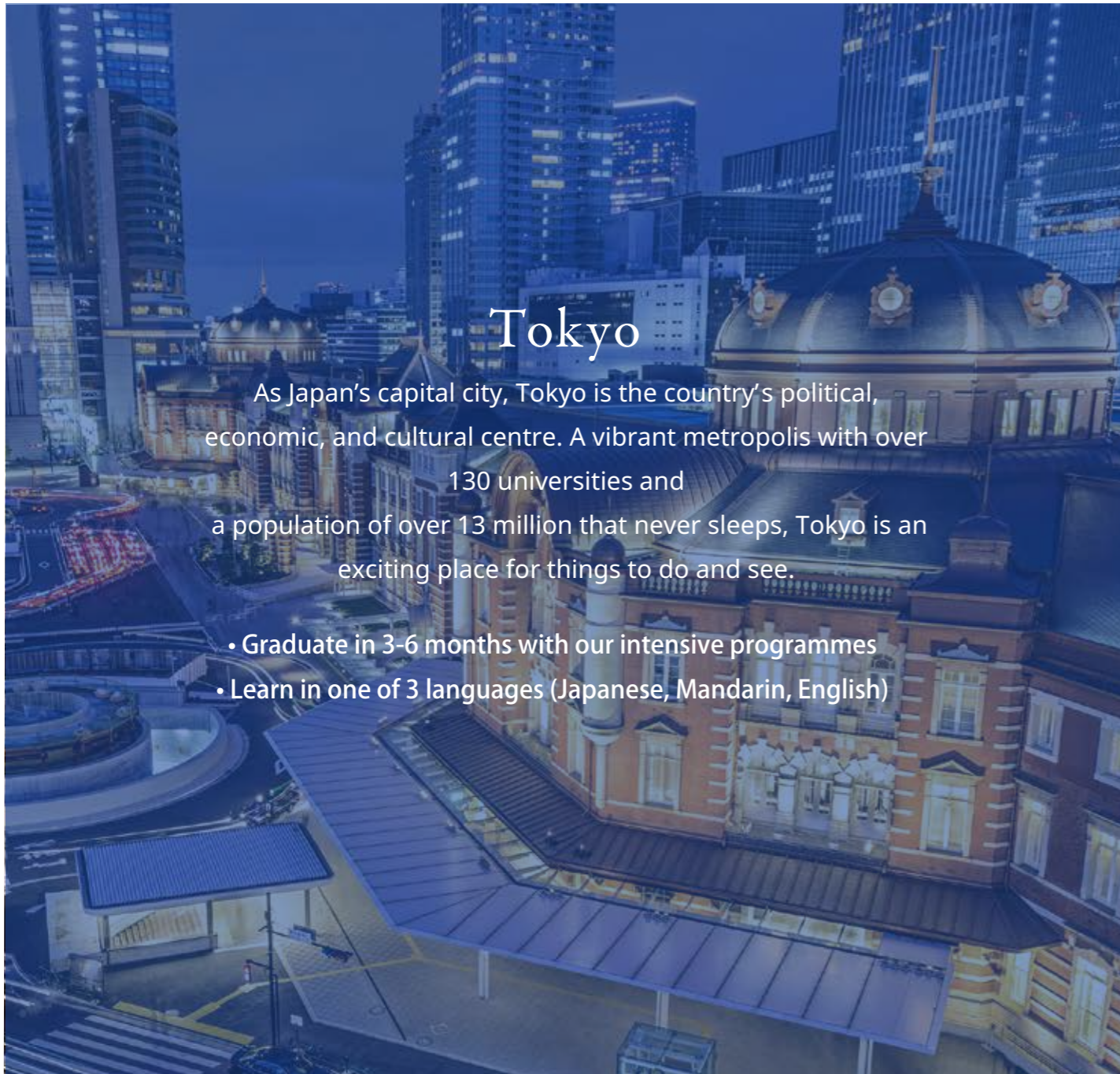
Four Seasons

Japan boasts four very distinct seasons, and each one is celebrated with delicate sweets, seasonal dishes and cultural events. From the ephemeral pink cherry blossoms of spring and fireworks of summer to brilliant fall foliage and a soak in a hot spring bath during winter, there is always something that adds a festive twist to the daily routine.



About

Le CordonBleu Japan



Tokyo

As Japan's capital city, Tokyo is the country's political, economic, and cultural centre. A vibrant metropolis with over 130 universities and a population of over 13 million that never sleeps, Tokyo is an exciting place for things to do and see.

- Graduate in 3-6 months with our intensive programmes
- Learn in one of 3 languages (Japanese, Mandarin, English)

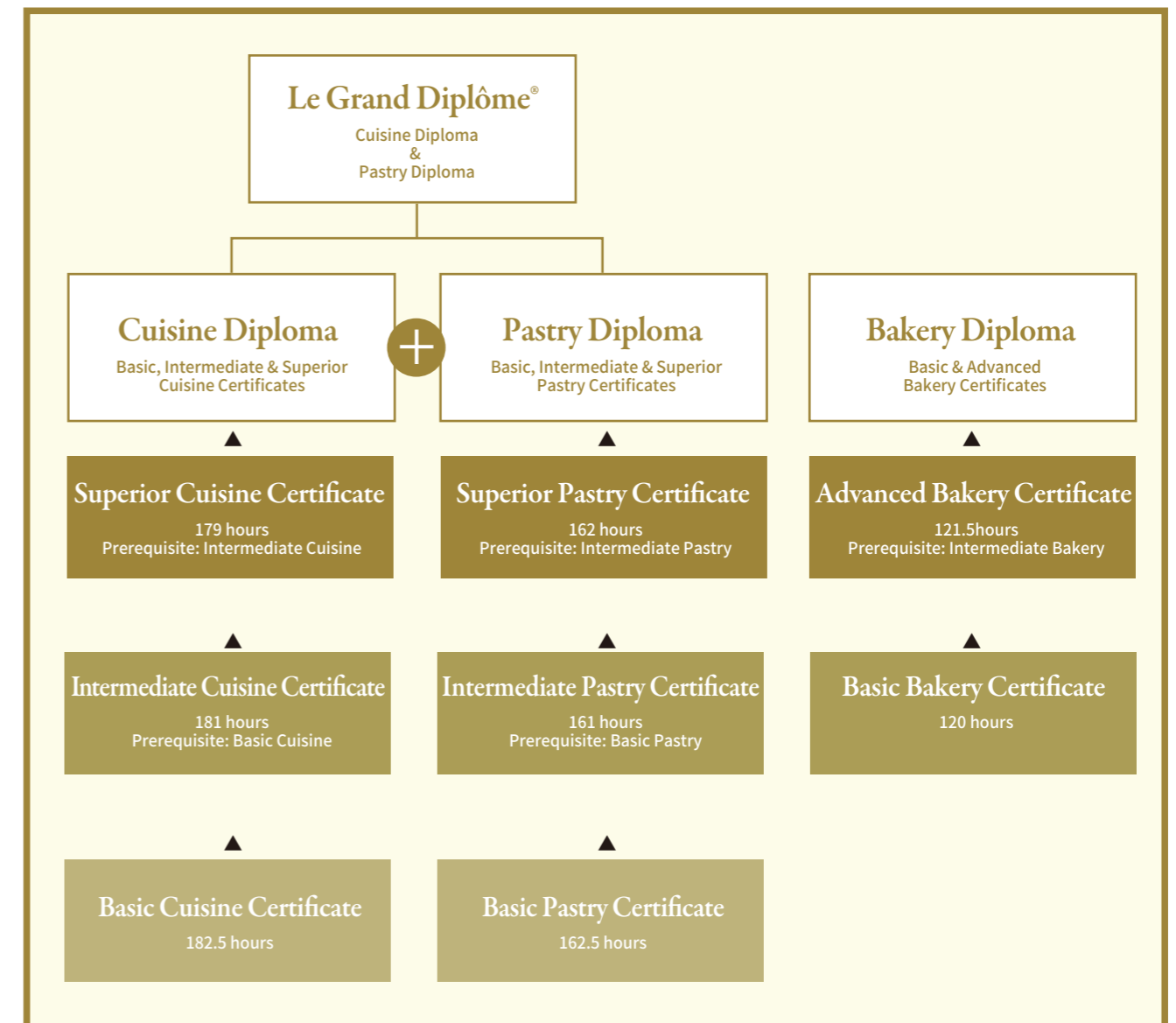
Certificates *and* Diplomas

A certificate is conferred for completion of each level of the French Cuisine, French Pastry, French Bakery and Japanese Cuisine Programmes. Completing all levels up to the Advanced or Superior level will result in the conferral of the French Cuisine, French Pastry, French Bakery and Japanese Cuisine Diploma. Complete both the French Cuisine Diploma and the French Pastry Diploma to be awarded the prestigious "Grand Diplôme". Le Cordon Bleu Diplomas are highly trusted and recognized internationally, opening the door to a wide range of exciting career opportunities.



Programme Structure

A comprehensive culinary education combining cuisine and pastry



Teaching Methodology

Technical skills adapted to the global market

The globally consistent education method has a curriculum of theory and practice that is supported by more than 120 years of history and experience. In international-standard professional kitchens, where each student benefits from her or his dedicated work-space and equipment, we offer the ideal environment to closely experience the preparation techniques of our teaching chefs, whose dedication to share their refined expertise will ensure students' success.

French Cuisine(P.12) / French Pastry(P.14) / Japanese Cuisine(P.18)

Demonstration

Demonstration classes are held in special classrooms, where students learn through observing recipes in action.

⌚ About 3 hours

Practical

Practical classes are held in professional kitchens, where students apply the techniques observed in Demonstration classes.

⌚ About 3 hours

⌚ 6 hours in total



Demonstration Classes

All Cuisine and Pastry students attend a 3-hour Demonstration class where they learn through observing the recipes in action. Chefs' demonstrations are performed in special classrooms fitted with video cameras, audio system and mirrors above the kitchen table that allow students to closely watch the chefs' techniques. Two to three dishes are demonstrated in each class. Recipes distributed in the classroom only list the ingredients—students take notes while the chefs perform and explain their techniques. At the end of each class, students can taste the finished dishes to train their palates.



Practical Classes

Practical class is where students apply the techniques observed in the Demonstration classes. Held in professional kitchens equipped with ovens, heated plates, refrigerators and marble table tops with ample space for each student to work on their own, students choose one of the dishes they observed in the earlier Demonstration class and prepare it on their own from scratch—from preparing the ingredients all the way to adding the final touches. At the end of the Practical class, chefs taste the students' dishes for evaluation and grading. By allocating time for students to ask questions and receive feedbacks on what needs to be improved, the chefs ensure that the students can master the necessary skills.



Tool Kit & Uniform

As a student of Le Cordon Bleu Japan, you will receive your own professional knife set and tool kit¹ to use in classes. Customized to Le Cordon Bleu standards, these culinary tools are carefully crafted to help you succeed.

You will also receive a Le Cordon Bleu kitchen uniform. Designed to be comfortable, safe, and functional for professional kitchens, the uniforms consist of a cook coat, trousers, cook hat, apron, and cloth².

1. Tool Kit contents may change without prior notice
2. Based on course enrolment, uniform may differ from described



(Image) Practice set of professional-standard knives and more from legendary Germany brand "ZWILLING," which is loved by chefs and amateurs from all over the world

Cuisine Diploma

French Cuisine Programme

In the programme, students acquire techniques and practical skills ranging from traditional and home cooking through to the latest cutting-edge trends in the gastronomy world. Students are given the rare opportunity of producing a dinner in a professional setting.



Basic Cuisine /182.5 hours



Core Units

Beginning with basic knife skills, students steadily progress to learn stocks, sauces, butchery and all classic cooking methods whilst familiarizing themselves with French culinary terminology.

Core Objectives

- Demonstrate fundamental basic cuisine preparation and cooking techniques including :
 - Knife skills
 - Basic classical vegetable cuts
 - Elementary butchery and fish filleting skills
 - Basic stocks and derivatives
 - Basic soups including bisque, consommé, clarifications
 - Elementary sauces and emulsions
 - Basic doughs (pasta, short crust, puff pastry) and techniques
 - Elementary egg techniques including omelette, poached, soufflé and scramble
 - Elementary methods of cooking classic French desserts
 - Introduction to plating presentation
- Identify French culinary terms
- Follow health and hygiene regulations
- Develop personal kitchen organization and management skills

Intermediate Cuisine /181 hours



Core Units

Students will build upon skills and knowledge gained in Basic Cuisine, focusing on attention to detail for mise en place, organization, dish presentation. Students will be introduced to concepts of Bistronomie.

Core Objectives

- Implement basic techniques learned and apply them to fundamental bistronomie.
 - Studied culinary techniques include :
 - Advanced cooking techniques including braising, smoking and sauté
 - Butchery skills
 - Fish cooking techniques
 - Live shellfish preparation
 - Advanced vegetable cutting techniques and cooking methods consolidation of sauce techniques
 - Pasta
 - Advanced farce techniques
 - Charcuterie (sausage preparation, terrine, pâté and mousse)
 - Offal
- Follow health, safety and hygiene regulations
- Master personal kitchen organization and management skills

Superior Cuisine/179 hours



Core Units

Students start to master advanced preparation and cooking techniques using high-end ingredients and more complex recipes. Students will also showcase their skills by organising a culinary event.

Core Objectives

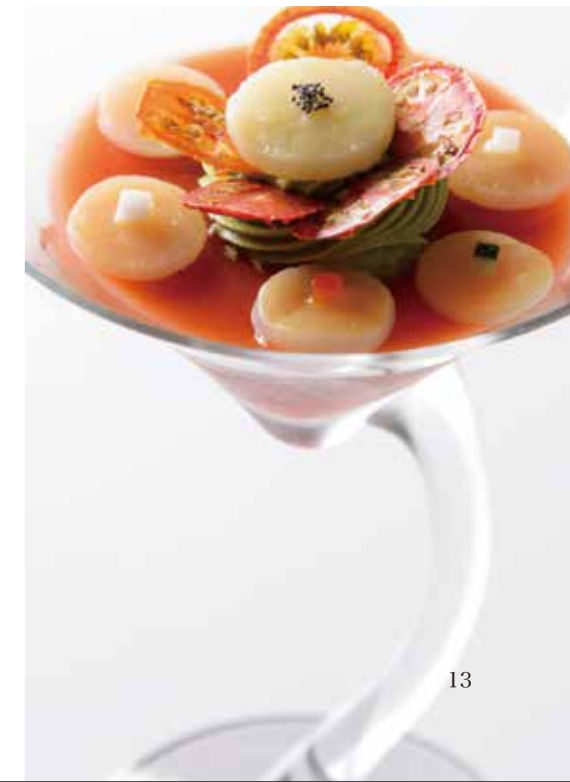
- Demonstrate a wide range of fundamental classical and contemporary cuisine techniques including :
 - Extending cooking techniques
 - Sous-vide
 - Advanced butchery and fish filleting skills
 - Specific preparation of cooking skills for vegetables and garnishes
 - Compile classic and modern plating presentations
 - Expressing creativity through recipe development & personal plating presentation
 - Elaborating world flavours and texture techniques
 - Seasonal and market influences on cuisine
 - Planning and preparation of culinary event
- Cost calculation
- Meet health safety and hygiene regulations
- Master personal kitchen organization and management skills

Cuisine Diploma



Diplôme de Cuisine

The Cuisine Diplôme is awarded to students who have completed the Basic, Intermediate, and Superior Cuisine Certificates.



Pastry Diploma

French Pastry Programme

Students learn techniques ranging from the fundamentals of pastry through to sophisticated combinations of ingredients. From ground-laying preparation to meticulous decoration, the final challenge is to demonstrate the acquisition of recipe development skills.



Basic Pastry /162.5 hours



Core Units

The Basic certificate is designed to provide students with a strong foundation of basic pastry techniques and knowledge. Through a series of select recipes that form the basis of pastry, students will progressively learn how to handle various pastry ingredients and the correct usage of pastry utensils and tools.

Core Objectives

- Demonstrate basic patisserie techniques such as :
 - Correct usage of kitchen utensils and tools (ex. knives, palettes knives, piping bags, rolling pins, cake moulds)
 - Handling of basic pastry ingredients (ex. praline, fondant, syrup, caramel)
 - Preparation of basic pastries (ex. tarts, cookies, choux pastry, puff pastry, cakes, entremets, chocolate, ice cream, marzipan work)
 - Preparation of basic doughs, batters, and creams (ex. short crust pastry dough, shortbread pastry dough, choux pastry dough, puff pastry dough, sponge cake batter, yeast-based doughs, pastry cream)
 - Pastries using Japanese ingredients
 - Learn key French pastry terminology
 - Follow health safety and hygiene regulations
 - Develop kitchen organization and management skills

Intermediate Pastry/161 hours



Core Units

The Intermediate certificate introduces students to more complex recipes, such as regional French pastries and cakes, to build upon the skills and knowledge acquired in Basic. Students will gain confidence in the kitchen, learn to work with machines and fellow classmates to develop a sense of kitchen teamwork. In learning decorative techniques and tackling more complex recipes, students also develop their sense of creativity.

Core Objectives

- Apply concepts learned in Basic to more advanced pastry techniques and theory such as :
 - Piping techniques
 - Piping techniques
 - Simple entremet decorations
 - Introduction to sugar work
 - Viennoiserie (brioche, croissant, etc.)
 - Basics of chocolate
 - Classic French entremets (Opera, Fraisier, etc.)
 - Regional French pastries
 - Petits gateaux (small cakes)
 - Confectionery
 - Usage of pastry equipment /machines
 - Follow health, safety and hygiene procedures
 - Develop kitchen organization and management skills

Superior Pastry/162 hours



Core Units

The Superior certificate sees students master high-level pastry techniques, using the knowledge, creativity, and skills gained from Basic and Intermediate. Emphasis is placed on developing expressivity in pastries as students learn chocolate and sugar decorations and apply them to their original recipes.

Core Objectives

- Demonstrate high-level pastry techniques and preparations such as :
 - Detailed chocolate work
 - Chocolate showpieces
 - Various chocolate bonbons
 - Creative petits gateaux (verrines, etc.)
 - Complex entremets
 - Hot and cold restaurant / plated desserts
 - Sugar work
 - Decoration and presentation using pastillage
 - Japanese confectionery (*wagashi*)
 - Collaborative production of small pastries for sale
 - Entremets design and presentation
 - Follow health, safety and hygiene regulations
 - Develop kitchen organization and management skills

Pâtisserie Diploma



Diplôme de Pâtisserie

The Pastry Diploma is awarded to students who have completed the Basic, Intermediate, and Superior Pastry Certificates.



Bakery Diploma

French Bakery programme

The Bakery programme is based on a two-level education and a unique atelier methodology. French Bakery classes are held in unique 6-hour atelier workshops that combine both Demonstration and Practical elements together. Chefs instruct directly in the bakery kitchen for students to learn the entire baking process (fermentation, shaping and baking) first hand while deepening their understanding of theories behind each process. Atelier rooms are equipped with professional-standard baking appliances, giving students an environment close to a real-life bakery to work in teams to create several different kinds of baked goods in each session.

French Bakery

Atelier

Atelier workshops combine both Demonstration and Practical elements.

🕒 6 hours



Basic Bakery /121.5 hours



Core Units

Students master the fundamentals of French bakery, from understanding basic baking ingredients such as flour and yeast to the techniques required to prepare a range of classic French breads.

Core Objectives

- Demonstrate basic bakery preparations and techniques including :
 - Ingredient functionality including flour technology, yeasts, grains, sugar, salt, milk powder, malt, gluten powder
 - Introduction to regional breads including couronne bordelaise
 - Mixing and kneading techniques by hand and machine
 - Classic façonnage techniques including boulage and tressage
 - Typical/traditional French breads (ex. baguette tradition, bread shaped like an ear of wheat, fougasse)
 - Special French breads including rye bread, wholewheat bread
 - Different types of fermentation (including poolish, fermented dough) and baking processes
 - Viennoiseries - including croissant, brioche, milk bread, couque, etc.
 - Decorative bread techniques
 - Pâte morte, surprise bread
- Follow health, safety and hygiene regulations
- Teamworks skills

Advanced Bakery /120 hours



Core Units

Students further their knowledge and develop the technical skills learned in the Basic programme and study bakery from a more professional perspective, focusing on advanced methods of fermentation and using a wider variety of ingredients.

Core Objectives

- Demonstrate advanced bakery preparations and techniques including :
 - Culture of leaven, liquid leaven and feeder schedule
 - Autolyse techniques
 - Poolishing techniques
 - Bassinage techniques
 - Use of professional machinery
 - Use of different types of flours including buckwheat, rye, etc.
 - Different types of tourage
 - Tourage techniques
 - Regional viennoiserie specialties (sweet and savory)
 - Bakery event planning and preparation
 - Baking techniques using molds
 - Decorative bread pieces
 - Meet health, safety and hygiene regulations
 - Teamworks skills

Bakery Diploma



Diplôme de Boulangerie

The Bakery Diploma is awarded to students who have completed the Basic and Advanced Bakery Certificates.



Japanese Cuisine Diploma

Japanese Cuisine Programme

Initiation Japanese Cuisine /129 hours



Core Units

This course introduces students to fundamental cooking techniques in Japanese cuisine. With a strong emphasis set on the underpinning philosophy of Japanese cuisine, the programme also introduces students to fundamentals such as hygiene management, Japanese knives skills, cutting techniques and the five key cooking methods in Japanese cuisine.

Core Objectives

- History and Philosophy of Japanese Cuisine
- Types of tableware and knives
- Japanese stocks (*dashi*)
- 5 Methods of Japanese cooking
 - Cutting of raw materials (*namamono*)
 - Grilling and pan-frying (*yakimono*)
 - Simmering (*nimono*)
 - Steaming (*mushimono*)
 - Frying (*agemono*)
- Soup in a bowl (*wanmono*)
- Rice 1 (*gohanmono*)
 - Takikomigoha and Chirashizushi
- Rice 2 (*gohanmono*)
 - maki zushi and inari zushi
- Rice 3 (*gohanmono*)
 - tendon and oyakodon
- Noodles (*menmono*) - soba
- Japanese desserts (*mizumono*)
- Japanese confectionary (*wagashi*)
- Japanese multicourse meals (*ichiju-sansai*)

Basic Japanese Cuisine/135 hours



Core Units

Students continue to develop their technical skills and build on their knowledge gained in Initiation Japanese Cuisine, using ingredients commonly found in Japanese cuisine, applying them to more complex recipes and learning about plating presentation in more detail. Students will also extend their awareness of ingredients including their cultivation and storage techniques.

Core Objectives

- Principles of table manners associated with Japanese cuisine
- Vegetable preparation and Cutting Techniques
 - Artistic vegetable peeling and cutting techniques
- Advanced application of techniques in the framework of the 5 methods of Japanese cooking
 - Cutting of raw materials (*namamono*)
 - Grilling and pan-frying (*yakimono*)
 - Simmering (*nimono*)
 - Steaming (*mushimono*)
 - Frying (*agemono*)
- Dishes built around the technique of fish paste (*nerimono*)
- Rice 1 (*gohanmono*) - nigiri-zushi
- Rice 2 (*gohanmono*)
 - Iimushi and Zundamochi
- Meat dishes (*nikuryori*)
- Noodles (*menmono*) - Udon
- Japanese desserts (*mizumono*)
- Japanese confectionary (*wagashi*)
- Seasonal appetizer (*sakizuke*)
- Developing Japanese multicourse meals (*ichiju-sansai*)

Industry Research Tour:
Regional Producer Visit

Intermediate Japanese Cuisine/135 hours



Core Units

In the Intermediate Japanese Cuisine Programme, students will continue to learn advanced techniques and traditional Japanese dishes at a higher level and apply them to regional Japanese cuisine. Students will be introduced to the Japanese art of fermentation both from a historical and a technical perspective.

Core Objectives

- Japanese methods of fermentation: history and techniques
- Artistic vegetable cuts
- Japanese hot pot dishes (*nabemono*)
- Cooking using sake
- Advanced fish preparation techniques - fugu
- Advanced application of techniques to 3 major Japanese cuisine types
 - Kyoto Cuisine (*Kyo-ryori*)
 - Osaka Cuisine (*Osaka-ryori*)
 - Edo Cuisine (*Edo-ryori*)
- Advanced application of techniques to Japanese regional cuisine
 - Hokkaido
 - Tohoku
 - Chubu & Kansai
 - Shikoku
 - Chugoku & Kyushu
- Traditional Japanese New Year food (*osechi-ryori*)
- Japanese desserts (*mizumono*)
- Japanese confectionary (*wagashi*)
- Seasonal appetizer (*sakizuke*)
- Soup and sashimi (*wanmono and otsukuri*)
- Japanese tea ceremony (*Cha-kaiseki*)

Industry Research Tour:
Brewery Visit

Superior Japanese Cuisine /132 hours



Core Units

Students will learn about the dynamism of Japanese cuisine and its evolution from historical to modern cuisine. Ingredients used in class get more and more refined and students are encouraged to develop creative skills, as the essence of Japanese cuisine sophistication is studied.

Core Objectives

- Traditional Japanese multi-course and multi-stage meal techniques (*kaiseki*)
- Dynamism of Japanese Cuisine
- Restaurant Management
- Japanese traditional lunch box techniques - shokado bento
- Highly ritualized form of Japanese full-course meal techniques (*honzen-ryori*)
- Formal preparation and presentation techniques (*shojin ryori*)
- High-end traditional formal restaurant techniques (*ryotei*)
- Japanese confectionary (*wagashi*)
- Modern Japanese cuisine
- Japanese menu creation
- Japanese tea ceremony (*cha-kaiseki*)

Industry Research Tour:
Chakaiskeski

Japanese Cuisine Diploma



Diplôme de Cuisine Japonaise

The Japanese Cuisine Diploma is awarded to students who have completed the Initiation, Basic, Intermediate, and Superior Cuisine Certificates.

Double your impact with dual qualifications

Graduate with the Le Cordon Bleu Japanese Cuisine Diploma and the Taste of Japan Global Japanese Skill Certification*, recognised by the Government of Japan. Together, these qualifications provide you with industry credibility and recognition both locally and globally, opening up a myriad of options to success.



*only available for non-Japanese nationals

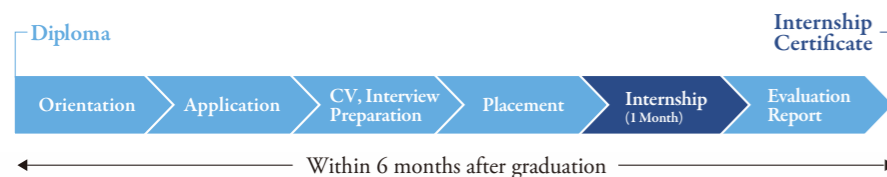
* Course content may be subject to minor change

Professional Experience Programme

Internship Program

The Professional Experience programme is an optional internship programme designed by Le Cordon Bleu Japan for alumni of our Cuisine, Pastry, Bakery, or Japanese Cuisine Diploma programmes.

It is a one-month programme that provides an on-site work experience opportunity where you can gain a deeper understanding of the industry while accruing experience for your career. Le Cordon Bleu Japan works closely with the food and hospitality industry, possessing a large network of luxury hotels, French and Japanese restaurants, pastry shops, and bakeries. It is in one of these professional work environments you will apply the skills and knowledge acquired at Le Cordon Bleu while developing new skills and knowledge.



Testimonials



Cuisine Diploma Alumni Internship at Pierre Gagnaire Tokyo

Our alumni wanted to know how a professional kitchen and service are managed in a high-end restaurant. The training at Pierre Gagnaire, a two-Michelin stars, turned out to be an amazing experience, well beyond all she could have imagined. "I learned a lot, but the importance of teamwork in the kitchen was particularly memorable" she says. It was her greatest challenge to grow to be able act and react quickly. She was thinking of becoming a chef since she entered Le Cordon Bleu Tokyo Institute, and this training has made her motivation even stronger.



Pastry Diploma Alumni Internship at Pâtisserie Les années folles

Our alumni joined the internship to know the difference between what she had dreamt of and the reality of actual on-site operations. "I was able to experience the in-the field harshness and difficulty and also learned about shop operational challenges such as hygiene and ordering," she says. On the other hand, she also realized how hard it was to do what she was instructed speedily and that she had to have more experience to be able to execute efficiently. She managed to accomplish her tasks without making any mistakes. She says "Everyone's cooperation is absolutely essential in order to achieve a respectful and smooth work environment". She recalled that it was a big accomplishment of her training to have mastered cooperative working processes.



Examples of internship placements

- Embassy of France in Tokyo, Japan
- BEIGE Alain Ducasse Tokyo
- Michel Troisigros
- Pierre Gagnaire
- Nabeno-Ism
- Restaurant PACHON
- Le Pommier
- Pâtisserie Cacaehouet Paris
- Pâtisserie Les années folles
- Pâtisserie Mont Plus
- Maison Landemaine
- Maisosn Kayser

Testimonials

Food-related job opportunities are diverse; graduates of Le Cordon Bleu Japan excel in various fields, utilizing their skills, knowledge and experience, in career paths that are not only French cuisine Chefs, bakers, pastry Chefs but also food design consultants; catering coordinators, writers for gourmet guides, gourmet journalists, gourmet product developers at food companies or research institutions.



French Cuisine My Own Way

Takumi Waguri
Owner-chef of Bistro
Le Soleil Waguri

Cuisine Diploma – Kobe

I worked as a chef in a hotel before enrolling with Le Cordon Bleu. The things I learned working became more concrete after studying the basics and classics of cuisine. Through the latter half of the class, I truly felt the level of professionalism of the contents when our teaching chef showed us how a single dish could be reinterpreted in so many ways. For our final exam, we had to create an original dish; it was so much fun doing French cuisine my own way. And that's what I'm doing now everyday.



Story and Passion from Chefs

Rieko Seto
Food Writer, Editor

Pastry Diploma – Tokyo, Paris

There is nothing like seeing professional chefs at work up close. They also spoke about French culture and the history surrounding the pastries and I was so drawn into it. The chefs get excited if you're curious and will start telling you more – it was perfect. After graduating and gaining some experience, I began editing for food magazines, and now work as a freelance food writer. All recipes have a hidden story and embody chefs' passion. I would like to make my life's mission to show what is behind the recipes –the stories, the passion, the memories and the culture –so as to connect people and the Chefs who created the recipes.



Le Cordon Bleu Made It All Happen

Kenta Nakano
Dalloyau Pastry Chef

Pastry Diploma – Tokyo, Paris

I finished Intermediate in Tokyo and graduated with my diploma from Paris. Now I'm working at Dalloyau in Japan. My job consists in advising on how to adopt Dalloyau France products in Japan. I also oversee specific product development for the Japanese market. Studying at Le Cordon Bleu made it all happen. It's where I made the decision to work doing what I love, and I wouldn't have gone to France nor would I have become a pastry chef otherwise.



All in Record Time

Bruce Chen
Co-owner of Moricaca

Pastry Diploma – Tokyo

I worked in a food product import company in Japan before entering grad school. While preparing to launch my own food business, I learned of Le Cordon Bleu and their intensive Pastry programme. Wanting to learn more about pastry and get used to working in a professional kitchen, I enrolled, and it was a truly worthwhile decision. The programme was tough at first, but by Intermediate, I became faster and better, and met my future business partner, Hachiya Ippei. We later opened our pastry brand, Moricaca, in Taichung, Taiwan, which expanded to Taipei half a year later, opening in a department store. This success comes from applying what we learned at Le Cordon Bleu in developing products that are a hit with our customers.



Short Courses

Début

Début Lessons are 3-lesson courses designed for beginners, and are a great opportunity to get a taste of the Cordon Bleu experience. Students will receive individual attention from our teaching chefs as they carefully explain and dissect techniques and recipe elements. These hands-on classes introduce students to the world of French culinary arts, and are a fun and challenging chance to learn something new.



Sabrina

Sabrina classes are geared towards experienced students looking to apply their culinary knowledge a step further. Technique, flavour, seasonal ingredients, and aesthetics are all key in these one-day lessons centred around creations by our chefs. Discover traditional and modern flavour combinations while exploring a more creative side of French gastronomy. Tasting and a Q & A period finish the class where students can ask the chef about more professional tips and other culinary insights.



Séries Professionnelles

Séries Professionnelles are a line of classes, workshops, and lectures offered in collaboration with industry experts and renowned chefs. Designed for current students, alumni, serious culinary enthusiasts or professionals, these are perfect for those looking to fine-tune their skills or to learn about specific ingredients and culinary trends.



Master Classes

Learn from an impressive roster of leading Cuisine, Pastry, and Bakery chefs in unique hands-on classes featuring challenging and inventive menus, adapted directly from their restaurants or shops.



Left : Restaurant L'AFFINAGE
Middle : ACACIER

Student event

Dîner Gourmand

The Dîner Gourmand is a one-evening-only pop-up restaurant completely planned and executed by our Superior cuisine students. You'll be served five gourmet courses (with wine!) for a full sampling of how much our students have learned.



Salon de Pâtisserie

Staples reinvented and innovative French pastries in our Salon de Pâtisserie, run by our Superior Pastry students. This buffet-style event tests the techniques they've mastered and their ability to produce en masse.



Bread Buffet (Pain Buffet)

Bread Buffets are special events where Bakery students put on a scrumptious display of creative bite-sized bread hors d'oeuvres and elaborate bread decorations. Guests are invited to taste, drink, and mingle with chefs and students.





Le Cordon Bleu Tokyo

Established in April 1991, the Tokyo campus is situated in idyllic Daikanyama, in a 5-story building right along the main thoroughfare. Lined with embassies, restaurants, and fashion boutiques, the area is known to be an epicentre of global trends in Tokyo. Easily accessible from the Daikanyama train station and from central transit hubs like Shibuya and Shinjuku, the Tokyo campus is in the heart of Eastern Tokyo but just far enough away from the frantic bustle of the city. The first floor of the campus also has a café where students can relax between classes.

ROOB-1, 28-13, Sarugakucho, Shibuya,
Japan, 150-0033
TEL +81-3-5489-0141
FAX +81-3-5489-0145
tokyo@cordobleu.edu



www.laboutique.jp



Café Le Cordon Bleu (Tokyo)

Located on the ground floor of the Tokyo campus, Café Le Cordon Bleu serves an assortment of cakes, breads and deli items for take-away and dine-in. Created under the direction of our chefs, the menu includes items that appear in our cuisine, pastry and baking courses. It is a popular spot to unwind for students as well as visitors in the area. Cooking books, Le Cordon Bleu merchandizes and imported French food items are also available for sale.



La Boutique Online

Browse the latest kitchen supplies, tableware and gourmet goods curated by Le Cordon Bleu online. Designed with the concept of “Art de Vivre” (French way of life) in mind, La Boutique Online is filled with a unique selection of everyday goods and gift items, including a boxed set of fine tea and Galettes Bretonnes, French buttery cookies.



Le Cordon Bleu Publications

Since our establishment in 1895, Le Cordon Bleu has published many books on French Cuisine and related topic for readers worldwide. As an educational institution, we see publishing as an important mission to further develop the art of French cooking and gastronomy in the world.



1895 French journalist Marthe Distel starts a culinary magazine, *La Cuisinière Cordon Bleu*. The first class is taught at Le Cordon Bleu Paris in October.

1897 Le Cordon Bleu Paris welcomes its first Russian student.

1905 Le Cordon Bleu Paris welcomes its first Japanese student.

1927 The *London Daily Mail* newspaper 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”.

1931 Rosemary Hume and Dione Lucas, who trained at Le Cordon Bleu Paris under the guidance of chef Henri-Paul Pellaprat, open *L’Ecole du Petit Cordon Bleu* in London. Four years later, they go on to open the restaurant *Au Petit Cordon Bleu*, also in London.

1942 Dione Lucas opens Le Cordon Bleu School and Restaurant 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. As a former member of the OSS, Julia Child qualifies and enrolls at Le Cordon Bleu Paris.

1953 Le Cordon Bleu London creates several dishes, which are served to foreign dignitaries at the coronation luncheon of Her Majesty Queen Elizabeth II. Among them is the now renowned *Coronation Chicken*.

1954 The success of the Hollywood movie *Sabrina*, directed by Billy Wilder, contributes to the growing reputation of Le Cordon Bleu.

1984 The Cointreau family, descendants of the founding families of Rémy Martin and Cointreau liqueur, takes over the presidency of Le Cordon Bleu Paris.

1991 Le Cordon Bleu Japan opens in Tokyo and later in Kobe. It is known as “Little France in Japan”. Le Cordon Bleu Paris and Le Cordon Bleu London join forces to become a united brand.

1995 Le Cordon Bleu Paris celebrates its 100th anniversary as an 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.

1996 Le Cordon Bleu opens in Sydney following the request of New South Wales Government. Soon Le Cordon Bleu Adelaide launches a Degree in Restaurant & Hospitality Management.

2000-2006 Le Cordon Bleu opens in Korea, Mexico and in Peru becoming the first culinary institute in the country. A partnership is launched in Thailand with Dusit International.

2009 Le Cordon Bleu institutes worldwide participate in the launch of the movie *Julie and Julia*.

2011 Le Cordon Bleu Madrid opens in partnership with Francisco de Vitoria University.

2012 Inauguration of the new Le Cordon Bleu London building in Bloomsbury. Le Cordon Bleu opens its doors in New Zealand as well as in Malaysia in partnership with Sunway University.

2013 Le Cordon Bleu officially opens in Istanbul in partnership with Özyegin University. Le Cordon Bleu Thailand is awarded the title of Best Culinary School in Asia.

2014 Le Cordon Bleu schools worldwide participate in the launch of the movie *The Hundred-Foot Journey*. Le Cordon Bleu launches Bachelors in Hotel & Restaurant management in India.

2015 The 120 years anniversary is celebrated around the world. Le Cordon Bleu opens its first institute in Shanghai, China. Cordon Bleu opens in Santiago de Chile in partnership with Finis Terrae University.

2016 Le Cordon Bleu opens its new flagship in Paris with an outstanding building just in front of the Seine with views of the Eiffel Tower and the Statue of Liberty.

2017 Le Cordon Bleu Perth and Le Cordon Bleu Lebanon open their doors.

2019 Le Cordon Bleu opens institutes in São Paulo and Rio de Janeiro.