



**Le Cordon Bleu Exclusive Event Sponsor
for the 3rd LE CORDON BLEU – IFOWS Culinary Cup 2006
International Food and Wine Show in New Delhi**

New Delhi, the 17th of December, 2005 - LE CORDON BLEU is back in India.

LE CORDON BLEU will be the exclusive event sponsor for the 3rd **LE CORDON BLEU-IFOWS Culinary Cup** on the 18th & 19th of January, which will take place in *the Taj Palace Hotel & Convention Centre*. This competition will involve India's most talented Chefs from across the nation. The Executive Cuisine Chef David Bilsland is tutor at Le Cordon Bleu London, and was trained at the Thames Valley University in England. This year he has been invited as Master Chef to judge the cuisine competition for the Culinary Cup. Competitors will have to use wine in their recipe as a compulsory ingredient.

On the 20th and 21st of January, Chef David Bilsland will be featuring the finest in classic French Cuisine reinterpreted in a modern and innovative context during the demonstrations that he will perform. Some of his recipes will be vegetarian and others will be based on French wine.

At the same time, LE CORDON BLEU also participates to the International Food and Wine Show to present its Famous Gourmet line in order to be present in India after its success in countries such as Japan, Korea, Mexico, North America.

Today present in 15 countries with 26 schools, LE CORDON BLEU is recognized as one of the foremost culinary arts and management institutes in the world welcoming more than 18, 000 students every year of more than 70 nationalities.

LE CORDON BLEU schools are located in North America, France, Great Britain, Japan, Korea, Australia, the Middle-East and South America. LE CORDON BLEU offers a large array of programs such as Bachelor degrees in Hotel and Resort Management and in Restaurant Business and Convention & Event Management. An MBA in International Hotel & Restaurant Management and a Master of Arts Degree in Gastronomy are also proposed in cooperation with top universities.

In addition to its training in cuisine, pastry and management, LE CORDON BLEU is also the only culinary school to operate a 5 Diamond Restaurant in North America among the 63 Best Restaurants located in Canada, United States of America, and Mexico.

Since its origins in 1895 in Paris, LE CORDON BLEU has published numerous magazines, cookbooks and wine books for gourmet cooks and professionals. LE CORDON BLEU publications, winners of many French and international awards, have been translated into 18 languages and distributed in 31 countries, with sales reaching 8 million copies worldwide. In addition to widespread success among gourmet cooks, LE CORDON BLEU books have also been selected as textbooks for culinary training in the United States.

LE CORDON BLEU has a tradition of excellence in the world of gastronomy and is committed to furthering the appreciation of fine food and the French art of living.

Throughout 2005, Le Cordon Bleu celebrates its 110th anniversary.

For more information please contact

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