



**LE CORDON BLEU SIGNATURES RESTAURANT SOMMELIER JULIE BERUBE
PLACES SECOND AT BEST ONTARIO SOMMELIER COMPETITION**

TORONTO, CANADA (May 29, 2006) – **Le Cordon Bleu®** has announced that its Five Diamond *Le Cordon Bleu Signatures Restaurant* Sommelier Julie Berube has placed second at the Best Ontario Sommelier Competition held at the Fairmont Royal York Hotel in Toronto and sponsored by the Canadian Association of Professional Sommeliers.

The Toronto chapter of the Canadian Association of Professional Sommeliers is part of the Paris based Association de la Sommellerie Internationale (ASI). The association's mandate is to build a strong organization of members in support of the sommelier profession worldwide.

Open to the hospitality, wine service industry and trade, CAPS welcomes people eager to study towards the profession of sommelier. The association's goal is to provide the industry with well-trained professionals of the highest caliber and to develop working relationships between its members, wine professionals, consumers and the hospitality industry.

Le Cordon Bleu Signatures Restaurant is located on the grounds of Le Cordon Bleu Ottawa Culinary Arts Institute, a campus of the famed French culinary academy based in Paris, France. As the first Le Cordon Bleu restaurant in North America, Mr. André Cointreau, president of Le Cordon Bleu International chose the name Signatures, plural, instead of the singular, as the restaurant was to be a showcase of the various talents of Le Cordon Bleu's international chefs.

Le Cordon Bleu Signatures employs a professional kitchen brigade, led by Executive Chef Frédéric Filliodeau, as well as a front-of-the-house staff, led by Maitre d'Hotel Christian Cocquière, that ensures the ultimate dining experience. *Le Cordon Bleu Signatures Restaurant* features the finest in classic French cuisine reinterpreted within a modern and innovative context. With the talents of Pastry Chef Laurent Pages, elements of patisserie are combined with traditional cuisine preparations to create signature dishes such as Mille-Feuille of Semi-Cooked Foie Gras with Homemade Gingerbread served with a California Date Purée, and Noisette of Venison with Bitter Chocolate and Juniper Berry Sauce. Seasonal changes to the menu showcase regional products. The interior of the restaurant is elegantly decorated by **Pierre Deux French Country**, the sister company to Le Cordon Bleu, Inc.

Since opening in 2001, *Le Cordon Bleu Signatures Restaurant* has been continuously recognized as one of Canada's top tables. It has received many accolades including the prestigious CAA/AAA Five Diamond Award. In addition, for five consecutive years (2002-2006), the restaurant has maintained a three-star rating (the highest possible ranking) in the *Where to Eat in Canada* guide; the only Three Star restaurant in the National Capital Region.

Since its founding in 1895 in Paris, Le Cordon Bleu has come to be considered the authority in French culinary technique and has succeeded in passing on these traditions while keeping in step with the industry. Currently, Le Cordon Bleu maintains a presence in 15 countries with 26 schools attended by more than 18,000 students annually. Through strategic alliances, such as those formed with prestigious international universities, Le Cordon Bleu now complements its global culinary presence with entrepreneurial bachelor's and master's degrees in Hotel & Resort Management, Restaurant Business and Convention & Event Management, as well as an MBA in International Hotel & Restaurant Management and a Master of Arts Degree in Gastronomy.

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Best Ontario Sommelier Competition

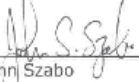
The President of the Jury certifies that

Julie Bérubé

WAS DECLARED THE SECOND PLACE WINNER OF THE 2006 COMPETITION

TORONTO, MAY 29, 2006

President of the Jury


John Szabo

Chair, Ontario Chapter, CAPS/ACSP


Gilberto Bojaca