

ADVERTISEMENT

The Cordon Bleu of courses!

Whether you are a competent cook in the kitchen, keen to lay the foundations for a professional career in the industry or an enthusiastic novice who would like to learn and perfect your culinary skills and techniques, Le Cordon Bleu has something to offer you!



The unique environment at Le Cordon Bleu London owes much to the small number of students on each course, allowing maximum contact with the teaching Masterchef. Our team of chefs are professionals from all areas of the food industry, hand-picked for their experience, knowledge and ability to teach.

CLASSIC CYCLE

Designed for the professional, our 'Classic Cycle' courses in either cuisine or pâtisserie are available in Basic, Intermediate and Superior levels. We also run these courses as Intensive Programmes for students with limited time. Successfully completing any of these separate courses earns a Le Cordon Bleu Certificate; passing all three

levels you'll earn our Diploma in either Pâtisserie or Cuisine. Graduating from both the Pâtisserie and Cuisine Diploma courses will achieve our Grand Diplôme, a highly acclaimed passport to the culinary world.

GOURMET COURSES

Our Gourmet Courses range from one day to four weeks, and there is something for everyone, no matter what your interests. Join us for a Chocolate Workshop for Easter; polish up your pâtisserie skills with our Pâtisserie à la Carte, Viennoiserie workshop and Desserts for Entertaining; uncover the mystery that surrounds the preparation of gourmet cooking. For more information visit us online.

**Located in the Fashionable Marylebone Village LE CORDON BLEU London Culinary Arts Institute
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