



Le Cordon Bleu Chefs put on a show for International Culinary Professionals

Chicago, USA (April 19, 2007) – **Le Cordon Bleu® International** Master Chef Instructors Armando Baisas (Le Cordon Bleu Ottawa), Christian Faure (Le Cordon Bleu Ottawa), and Nicolas Bernarde (Le Cordon Bleu Paris) performed spectacular culinary demonstrations while treating guests to 22 different varieties of desserts. The Dessert reception took place at the Chicago Hilton Grand Ballroom following the International Association of Culinary Professionals Awards Gala.

Chef Nicolas Bernarde wooed the crowd with a three foot Chocolate Showpiece decorated with green chocolate leaves. Chef Christian Faure played on the Chicago blues music theme with a sugar showpiece masterpiece. Chef Armando Baisas demonstrated how everyday common fruits and vegetables can be turned into a beautiful array of flowers and sculptures. While listening to sounds of The Ron Harris Band, guests enjoyed such desserts as Lime Raspberry Panna Cotta as well as Mascarpone, Apricot, and Pistachio shooters and a wide assortment of Valrhona chocolate diamonds, macaroons, and mini cakes.

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 16 countries with 26 schools attended by more than 25,000 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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