



New French Gastronomy Proposal through the Training Restaurant Cordon Bleu Casa de Francia

- The French Embassy of France, La Foundation Turquoise and Le Cordon Bleu Mexico.
- Tradition, *Savoir-Faire* and *French Art de Vivre*
- Presentation last April 1st, 2004 at 6 p.m.
- Opening of its doors to the public at the end of April

French gastronomy is internationally recognized as one of most respected. Mexico is no exception as three renowned institutions, the French Embassy, the Turquoise Foundation and Le Cordon Bleu Mexico have joined forces to develop a high level gastronomical, educational and cultural project for the spread of French culinary arts. The result of this effort, was presented last 1st of April at the application restaurant **Cordon-Bleu Casa de Francia**, at 6 p.m., which is located at Calle de Havre No.15, Zona Rosa.

The restaurant is within the cultural complex of **Casa de Francia** who includes an art gallery, a media library, a lecture room and a fashion Institute. The main objective of this restaurant is to train the future elite of Chefs and Maîtres d'hotel of our country. It will be managed by **Le Cordon-Bleu México** under the direction of Chef Frédéric Berbille, and supported by the professional team of the Le Cordon-Bleu International of which its experience throughout the world is synonymous with excellence and Haute Cuisine. Chef Miguel Quezada, former scholarship recipient of the Turquoise Foundation will create the menu, which will include traditional dishes of French cuisine as well as new contemporary recipes, and will supervise the work of the students who will carry out their training within the restaurant. It will also give the opportunity to as many as of 18 students to learn in the classroom and kitchen the art of cuisine, pastry making, bakery, bar and service in a practical way with high standards of quality demonstrated by these institutions.

Continuing its philosophy of handing down the knowledge of French culinary and pastry techniques as well as the art of entertaining throughout the world, **Le Cordon Bleu** is present today with 25 international schools in 15 countries. It encompassing more than 18 thousand students whose graduates work in the most prestigious restaurants, recognized and awarded by the Michelin Guide, and deliver a complete education, which enables them to apply their knowledge to any type cuisine.

For its part, La Foundation Turquoise will oversee the dining room of the restaurant. The students admitted to the training of waiters honorably known as “Servirbien” receive a solid education in service, and will carry this out in the restaurant. It is important to note that this highly innovative, cultural, educational and non-profit project, will offer scholarships every 6 months financed by **La Turquoise** and **Le Cordon Bleu** and that profits will be intended for the creation of new scholarships. This will result in new generations of highly trained professionals, and will offer to those who have a passion for fine cooking a new opportunity of excellence in cosmopolitan Mexico City.

The Embassy of France, La Foundation Turquoise and Le Cordon Bleu remain dedicated to the preservation and spread of culinary and academic excellence, through the constant practice of refinement. This project, in its entirety, will highlight the influence of the French culture in our country, will benefit the gastronomy industry and raise the standards of quality of Mexico’s tourist services.

This event had been chaired by his excellence Mr. Philippe Faure, the Ambassador of France to Mexico, and accompanied by Mr. André J. Cointreau, President of Le Cordon Bleu International as well as Mr. Fernán González de Castilla del Valle, Administrator of La Foundation Turquoise.

Cordon Bleu Casa de Francia will open his doors with the public at the end of April at Casa de Francia, Located at Calle Harbour # 15, Zona Rosa.

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