



**The World's Most Renowned  
Culinary Arts Institute  
Le Cordon Bleu**

[www.cordonbleu.co.kr](http://www.cordonbleu.co.kr)

# 1. Introduction of Le Cordon Bleu

## Art de Vivre

### Worldwide Leader in Culinary Education

Founded in Paris in 1895, Le Cordon Bleu now has 35 international schools in 20 countries, enrolled by more than 20,000 students annually. The origin of the expression “Cordon Bleu” came from the foundation of the Order of Knights of the Holy Spirit in 1578. The members of the order wore a medal suspended on a blue ribbon and they were well known for the spectacular banquet. From that time, the expression “Cordon Bleu” started to refer the excellence in cuisine and an outstanding Chef.

Internationally recognized since the first year of its creation, the school accepted its first Russian student in 1897 and its first Japanese student in 1905. As it has continued its success, in 1945, it became the only school in France accredited by the United States for professional re-training of American soldiers under the GI Bill. Additionally, in 1954, Audrey Hepburn visited Le Cordon Bleu Paris for the launch of her film Sabrina.

The Master Chefs of Le Cordon Bleu, of which the majority come from Michelin-starred restaurants or are winners of prestigious competitions, pass on their expertise each year to students from more than 70 countries. They teach the techniques and methods of cuisine, pastry and bread baking which have been codified in France over the last 500 years and it is applicable to any kinds of world cuisine.

Le Grand Diplôme of Le Cordon Bleu, an international passport to a great career as it is recognized worldwide by culinary professionals, can be obtained in two years. Most recently Le Cordon Bleu International has launched Bachelor of Business in Culinary Arts and Bachelor of Business in International Hospitality Management that accredited in European countries.

Pierre Deux-French Country, the sister company of Le Cordon Bleu, which specializes in interior decoration, is also participating in the development of the French *Art de Vivre* (the Art of Living Well) with 15 boutiques in the United States and Japan.

## <Le Cordon Bleu-Sookmyung Academy>

Le Cordon Bleu-Sookmyung Academy is the official international campus of Le Cordon Bleu in Korea. Throughout its history, Le Cordon Bleu provided an ultimate training in French culinary education for more than 120 years.

Sookmyung Women's University, Le Cordon Bleu's educational partner, was the first private women's college to be listed on the Privileged University List in Korea. Sookmyung's efforts for educational reform and innovation gained momentum since its declaration of the 2nd Founding in 1995. Le Cordon Bleu-Sookmyung Academy was founded in 2002 based on the shared vision of nurturing global leaders to lead the future of culinary industry. The establishment of Le Cordon Bleu Hospitality Management major in undergraduate level subject in 2007 has helped the school to earn the reputation as an outstanding education center in business administration. And it was also a privilege for Sookmyung Women' University to be selected as a first university in Korea to successfully garner foreign investment from the foreign partner like Le Cordon Bleu. It was a worthwhile achievement because such initiative will be beneficial to the students as they would have expanded learning opportunity and benefits at the international level. Le Cordon Bleu will make a contribution to the preservation of the French "Art de Vivre" worldwide by preserving the fundamentals of the culinary arts, developing them and passing them on to the next generation through privileged partnerships with governments, universities and culinary associations. Le Cordon Bleu wishes to be a first place of communication to help student so that they can strive their best and achieve whatever they set out to do and develop palate, style and culinary knowledge in Korea.

Each courses of Le Cordon Bleu-Sookmyung Academy consists of 10 or 20 weeks curriculum and certification will be issued with the completion of each course. There are 4 stage courses in cuisine curriculum from Initiation, Basic, Intermediate to Superior levels with 14 students for each class. The pastry courses have Basic, Intermediate and Superior levels with 14 participants per class. The bakery course offers 2 levels of Basic and Advanced with 12 students per class.

It is possible for the students of Le Cordon Bleu-Sookmyung Academy to transfer to any of Le Cordon Bleu institutions around the world as they can have the same benefit and treatment.

## 2. President

### André J. Cointreau



André J. Cointreau is a direct descendant of the founding families of Cointreau Liqueur and Remy Martin Cognac.

A graduate of the highly respected French institutions, HEC (Haute Etudes Commerciales) and Sciences Po, Paris (Sciences Politique), he pursued his Masters in Economic Sciences graduating with honors. André J. Cointreau began his career with Unilever as Promotion Manager then as a financial analyst for the American Express Banking Corporation. In 1977, André J. Cointreau joined the Cointreau Group as Commercial Director.

In 1984, a branch of the Cointreau family acquired Le Cordon Bleu Cooking School which was founded in 1895 and renowned for its diversification and its affinity with the gastronomic world, and Mr. André J. Cointreau became President of Le Cordon Bleu then. Today, André J. Cointreau is the president of numerous entities of the Le Cordon Bleu Group including more than 35 international schools in 20 countries (Latin America, Asia, Australia, the Middle East and Europe).

Complementing his educational activities, André J. Cointreau has created several companies within the Le Cordon Bleu Group dedicated to the opening of restaurants, bakeries and tea salons across the globe, a range of gourmet products and home furnishings, cooking magazines and cookbooks for both amateurs and professionals. Le Cordon Bleu also specializes in licensing, franchising and consulting worldwide. André J. Cointreau is also Chairman of Pierre Deux – French Country, a specialist in French home furnishing with 15 exclusive boutiques in the United States and Japan.

M. Cointreau is a recipient of numerous awards and honors and Honorary doctorates from several universities such as Sookmyung Women's University in Seoul and Interamericana University. In 2003 he was recognized as « Person of the Year » by the Alliances Françaises in the United States for his contribution in support of French Culture, the Silver Medal of the City of Paris, as well as Ordre de la Légion d'honneur 2008.

## **Greetings from the President & CEO, Le Cordon Bleu International**

**André J. Cointreau**



With more than 120 years of teaching experience, LE CORDON BLEU has provided an ultimate training in cuisine, patisserie and baking to participants of over 70 nationalities every year, developing their style, palate and culinary expertise.

Founded in Paris in 1895, LE CORDON BLEU has acquired an international, multicultural reputation built on excellence in culinary education, through constant practice and refinement. These high quality standards are assured by our distinguished Master Chefs, of which the majority come from famous restaurants or are winners of prestigious competitions. LE CORDON BLEU has made a worldwide contribution to the continuance of the French “Art de Vivre” by preserving the fundamentals of the culinary arts, developing them and passing them on through privileged partnerships with governments, universities and culinary associations. LE CORDON BLEU has expanded to meet the needs of the contemporary culinary industry by creating programs such as our International Bachelor and Master degrees in the Hotel, Restaurant and Gastronomy fields.

The international staff of LE CORDON BLEU and I are dedicated to helping you accomplish your culinary dreams and aspiration. Whether you plan to move on to restaurants, journalism, food product development or the numerous other related fields, LE CORDON BLEU will guide you to strive for your best so that you can achieve whatever you set out to do and develop your palate, your style, and your culinary knowledge.

We invite you to share our knowledge and passion for the culinary arts and look forward to welcoming you on a journey of discovery that will last a lifetime.

## **Greetings from the President, Sookmyung Women's University**

**Jung-Ai Kang**



In the global era of the 21st Century, the cultural exchange takes place in a more active and diversified form. In addition, as the modern people pursue the quality improvement of their lives, their demand for the differentiated and improved consumption culture has also increased accordingly.

Sookmyung Women's University and the world's renowned culinary academy Le Cordon Bleu founded 'the Le Cordon Bleu-Sookmyung Academy' in 2002 with shared vision of nurturing global leaders who will lead our future culinary industry. It has earned the reputation as a home the best culinary education in the nation. We also wrote a new chapter in the history of hospitality business administration in Korea by launching the Le Cordon Bleu Hospitality Business Management major in our undergraduate degree.

Our university will do our best to offer more systematic and differentiated education program that will be delivered by the renowned professionals from both home and abroad. Such educational environment supported by the state-of-art infrastructures will assist our students to develop proper sense of internationalism, the global manner with broader experience and perspectives.

## 3. Programs

### Culinary Program



#### Diplôme de Cuisine (1 year- 90 lessons)

- ♦ Initiation Cuisine: Initiation Cuisine program opens the door to the adventures of French cuisine. Learning these basic skills will help students to understand the most important factors in gourmet cuisine.
- ♦ Basic Cuisine: Basic Cuisine emphasizes the importance of mise en place: understanding, organization and production. Demonstrations highlight various kinds of presentations.
- ♦ Intermediate Cuisine: Students apply what they have learned during the initiation courses to more varied French regional cuisines.
- ♦ Superior Cuisine: This course focuses on the further development of culinary techniques in order to strengthen capacity in the actual field and on the promotion of creativity.

#### Diplôme de Pâtisserie (9 months- 60 lessons)

- ♦ Basic Pâtisserie: Introduction to French Pâtisserie; Basic doughs, Introduction to creams and fillings, Traditional desserts and cakes, Classical Techniques, Basic decoration and Basic French terminology are the topics of study included in this course.
- ♦ Intermediate Pâtisserie: This course includes; Artistic decorative skills, Ice-Cream and Sorbet, Savory and sweet petits fours, classic and contemporary presentations, Introduction to sugarwork, Introduction to chocolate: Hand tempering and dipping.
- ♦ Superior Pâtisserie: This course combines all the knowledge, techniques and artistic skills of the Basic and Intermediate levels, and encourages students to personalize their work.

#### Diplôme de Boulangerie (6 months-40 lessons)

- ♦ Basic Boulangerie: French breads are well known all over the world but not everybody is familiar with the recipes. Students will learn about the various types, properties, combinations and how to bake different breads well. The demonstrations and practical sessions will lead students through the basics of French breads.
- ♦ Advanced Boulangerie: During this course, students learn various techniques through which they can make bread in the most effective way to develop the best flavor and taste.

Classic Cycle Annual Calendar & Tuition 2018

**■ CLASSIC CYCLE CALENDAR 2018**

**Winter Term: Jan. 2 – Mar. 24**

Dec. 15, 2017 Orientation (Tentative)  
 January 2 Winter term begins for all students  
 March 24 Awarding of Certificates & Diploma

**Summer Term: Jun. 18 – Sep. 29**

June 8 Orientation (Tentative)  
 June 18 Summer term begins for all students  
 September 29 Awarding of Certificates & Diploma  
 \*\*School closed: Jul. 30 - Aug. 18 (Summer Vacation)

**Spring Term: Mar. 26 – Jun. 16**

March 16 Orientation (Tentative)  
 March 26 Spring term begins for all students  
 June 16 Awarding of Certificates & Diploma

**Fall Term: Oct. 1 – Dec. 22**

September 21 Orientation (Tentative)  
 October 1 Fall term begins for all students  
 December 22 Awarding of Certificates & Diploma

**\*\* Term Calendar above can be subject to change according to academy's schedule without notice.**

**■ TUITION IN 2018 \*\* TUITION BELOW WILL BE SUBJECT TO CHANGE AS OF JANUARY 1, 2018**

**■ Package Programs**

Monetary unit: Korean Won

Package Programs	Cuisine Package	Pastry Package	Grand Package
Admission Fee	500,000	500,000	500,000
Uniform Set Fee	300,000	300,000	300,000
Knife Set Fee	1,350,000	1,350,000	1,350,000
Tuition Fee	27,300,000	18,800,000	46,100,000
<b>Grand Total</b>	<b>29,450,000</b>	<b>20,950,000</b>	<b>48,250,000</b>

**■ Certificate Programs**

Monetary unit: Korean Won

Certificate Program		Cuisine	Pastry	Bakery
Initiation (Cuisine) /	Admission Fee	500,000	500,000	500,000
	Uniform Set Fee	300,000	300,000	300,000
	Knife Set Fee	1,350,000	1,350,000	1,350,000
Basic (Pastry)	Tuition Fee	6,700,000	6,250,000	6,250,000
	<b>Sub-Total</b>	<b>8,850,000</b>	<b>8,400,000</b>	<b>8,400,000</b>
Basic	Tuition Fee	7,150,000**	-	-
Intermediate	Tuition Fee	7,500,000**	6,650,000**	-
Superior	Tuition Fee	7,950,000**	6,900,000**	6,650,000**
<b>Grand Total</b>		<b>31,450,000</b>	<b>21,950,000</b>	<b>15,050,000</b>

\*\*Admission fee is included.

## 4. Chefs



### **Georges RINGEISEN, Cuisine Chef**

Georges Ringeisen, born in France, achieved his certificate B.E.P. approved by the French Ministry of Education. He also has master's degree of culinary arts in Poppe & Neumann, school of hospitality, in Germany. He built his career at Michelin star restaurants and 4 star hotels since he was an apprentice chef. After he finished his military service in France, he worked for the world famous hotels and cruises, restaurants in many countries such as Germany, Singapore, New Caledonia, Hong Kong, China, UK and so on. He has been the executive chef for more than 10 years including Accor hotels group and Le MERDIEN hotel and resort. From 2014, he started working for "The Grand Pacific Hotel", five star Hotel in Fiji as the chief executive chef. He joined Le Cordon Bleu-Sookmyung Academy on February, 2016.



### **Roland HINNI, Cuisine Chef**

With 40 years of career, Chef Roland Hinni is well known as a Master Chef with working experiences at numerous deluxe hotels like Westin Hotel, Shilla Hotel, Hyatt Hotel and Ritz Carlton as an executive chef. After majoring in Cuisine and Hotel Management in Switzerland, he started building his career at the world class Hotels and Restaurants in Philippines, Egypt and UAE. He was one of the opening members and the Executive Chef of the Ritz Carlton Hotel, Seoul, leading the restaurants and the culinary team to success. He has an outstanding career not only as an opening trainer of Ritz Carlton Hotel, Japan but also as an award winner and a penal member of international culinary competitions. He now he joined Le Cordon Bleu Sookmyung Academy to spread his culinary expertise into a systematic curriculum of Le Cordon Bleu passing the legacy into the hands of Korean students.



### **Javier Mercado, Pastry Chef**

He was born in Puerto Rico and grew up in the United States. After completing a Pastry Arts degree at Johnson & Wales University, began work at the Westin Carambola Beach Resort. In October 2000, Chef moved to The Ritz Carlton, Virginia. From The Ritz Carlton and joined Albert Uster Imports, a supplier of high-quality ingredients and equipment for Pâtisserie chefs. He was awarded The Competition Chef award by the Craft Guild of Chefs for both his own work and contributions for mentoring students. He was awarded The Best Sugar Showpiece in both. He also won Best Sugar Showpiece at the UK British Championship in both 2011 and 2013. In 2011 and 2013, Chef Javier Captained the Great British Team at the Coupe Du monde de la Patisserie and most recently in 2015 the UK team were placed 6th in the world at this competition. Javier has many experience teaching Pâtisserie techniques in the UK, and joined Le Cordon Bleu's team of Pâtisserie Teaching Chefs in 2012.



### **Pierre Legendre, Pastry Chef**

Chef Pierre Legendre achieved his C.A.P.(Certified Authorization Professional) in both Cuisine and Pastry, and has experiences working for well-known pastry shops where he learned the knowledge about ingredients and diverse pastry techniques. He was in charge of supreme commander meals in the army of French Guiana. After finishing his service the military, he returned to Paris to work with hotels and restaurants, being in charge of the pastry part as a pastry chef. He has experiences with La Durée in Paris and Tokyo as the chef in charge of the pastry products, cakes and decorations, a world-famous desserts and macaroon franchise. He devoted his life to spreading French traditional pastry all around the world. He started working with Le Cordon Bleu International in Japan and now he has joined le Cordon Bleu-Sookmyung Academy in Korea.



### **Alain SANCHEZ, Bakery Chef**

Chef Alain Sanchez can be called as a craftsman chef with more than 30 years of experiences. Born in Pyrénées-Orientales, Chef Alain Sanchez started his career in Bakery and Pastry after getting his CAP (Certificate of Professional) in 1984. Chef Alain Sanchez then decided to expand his experiences with working a number of years in variety of pastry shops in France, U.S.A, Turkey and Africa. He has a splendid career with Sodexo GBV, the global food services and facilities Management Company, as a bakery chef, restaurant manager and staff instructor. Chef Alain also worked as a chef de partie for several corporates such as Celebrity Cruise in U.S.A. In 2008, he was recruited by M. Henri Poch in France, who holds the 'Meilleur Ouvrier de France' title in 2000 which is a unique and prestigious award in France. Chef Alain Sanchez joined Le Cordon Bleu Tokyo in 2006 and he is currently the bakery chef at Le Cordon Bleu Sookmyung Academy and passing on his bakery knowledge and culture of French bakery in Korea.

## **Bachelor Program**



The department of LCB Hospitality Management helps students to learn knowledge and technical skills of the hospitality industry through theory subjects and technical trainings in relevant workplaces. Le Cordon Bleu, based in Paris, France, is one of the world's leading culinary schools and an educational leader in the hospitality industry with a distinguished range of fine gourmet education. This course was developed in partnership with Sookmyung Women's University to educate students to become professionals with deep understanding and relevant knowledge in the hospitality industry.