



PRESS MEETING

MARCH 6, 2013

OZYEGIN UNIVERSITY AND LE CORDON BLEU JOIN THEIR FORCES

TO PREPARE MASTER CHEFS

Le Cordon Bleu, the world's leading culinary school, was officially launched today at Özyeğin University with a grand opening ceremony. Hüsnü M. Özyeğin, Chair of THE Özyeğin University Board of Trustees, André Cointreau, CEO of Le Cordon Bleu, and Hervé Magro, Consul General of France in Istanbul, have jointly cut the ribbon.

Le Cordon Bleu (Blue Ribbon), the exclusive knightly order of culinary arts and one of the most prestigious culinary schools that has been preparing world-renowned chefs across 20 countries for the last 118 years, has also opened its doors in Turkey. Aiming to offer tremendous opportunities for those craving for a career change or those aspiring to learn the secrets of culinary arts, Le Cordon Bleu Turkey was officially launched with a grand opening ceremony where Hüsnü M. Özyeğin, Chair of the Özyeğin University Board of Trustees, André Cointreau, CEO of Le Cordon Bleu, and Hervé Magro, Consul General of France in Istanbul, have jointly cut the ribbon.

We hope to see Turkish chefs all over the world

"Le Cordon Bleu is an established and a highly meticulous institution" said Hüsnü M. Özyeğin, giving his opening address, and added that they are pleased to see the high interest shown for Le Cordon Bleu. Underlining the fact that Turkish managers have started to play a vital role in the international area as well, Hüsnü Özyeğin remarked: "There are a lot of master chefs who are educated in Turkey and currently serving abroad. Recently we have been to a famous restaurant in China and we loved the dishes we tasted there. Later we learned that the chef was in fact a Turk. In all of our academic programs, we strive to prepare our students not only for Turkey but for the world. I believe that through this cooperation, we will not only promote French cuisine in a local level but also Turkish cuisine in an international level."

Education without application is unacceptable

“We focus on both theory and the fundamental culinary techniques at Le Cordon Blue” said Andre Cointreau during the opening ceremony, and added “When we talk about “taste”, it is highly important for us that all our students have the same perception. What makes us are our students. Making sure that our students have life-long success is as important for us as making sure that they find a job as soon as they graduate. Therefore we invest millions of Dollars to further develop our program each year and that is how we succeed to be accredited in more than 10 countries”. Cointreau also reminded that neither practical training without academic education nor academic education without practical training have any meaning; and emphasized that Le Cordon Bleu owes its success as the world’s top culinary school to its excellence in blending academic education with practical training.

“Le Cordon Bleu should not be viewed just as a culinary school”, said André Cointreau, “We do not limit our focus to only a single world cuisine. We teach our students the secrets of tasting, ingredients and cooking techniques. Once they grasp the philosophy of cooking, our students can excel in any cuisine anywhere around the world.”

Hervé Magro, the Consul General of France in Istanbul, indicated that the cooperation crowned the success of both institutions and for countries such as Turkey and France, with a strong heritage of gastronomy, such a cooperation was in fact so natural.

Le Cordon Bleu

Le Cordon Bleu, the world’s most prestigious culinary school, has launched the Undergraduate Gastronomy and Culinary Arts Program in cooperation with Özyeğin University. After a thorough 4-year education offered by the master chefs of Le Cordon Bleu, students of the Undergraduate Gastronomy and Culinary Arts Program will be awarded with both the Özyeğin University diploma and Le Cordon Bleu certification. The internationally recognized and respected certificate of Le Cordon Bleu will open new horizons for students across the world towards a rising career. In addition to the 4-year academic program, the cooperation with Le Cordon Bleu also entails certificate programs designed for those aspiring for a career change and wishing to sharpen their culinary skills. The new round of Cuisine and Patisserie Certificate Programs will start on April 8, 2013.

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