



**LE CORDON BLEU®**  
MALAYSIA

CULINARY ARTS PROGRAMMES  
& ADVANCED DIPLOMA IN  
PROFESSIONAL COOKERY  
**2020/2021**



To sign up for your professional  
training in Malaysia please visit  
**[cordonbleu.edu/malaysia](https://cordonbleu.edu/malaysia)**

THIS IS A JOINT VENTURE BETWEEN





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## MESSAGE FROM THE PRESIDENT

With a legendary but contemporary international reputation in the culinary arts, Le Cordon Bleu provides the ultimate training in contemporary hospitality within the education sector. Through its many schools, Le Cordon Bleu is dedicated to preserving and passing on the mastery and appreciation of the culinary arts and restaurant management.

Since its establishment in 1895, Le Cordon Bleu has embodied the spirit of French cuisine and culture putting its techniques and excellence at the service of World Gastronomy. Le Cordon Bleu views Kuala Lumpur with its vibrant food scene and forward-looking cuisine as an important location for the 2 times award winning school. The Institute represents the French Art de Vivre in a large multicultural city with abundant fresh produce, great history and a confident future.

Le Cordon Bleu's intensive programmes offer immeasurable opportunities for new learners, established professionals and career changers to advance from sound basic principles through to supervisory and management skills from certificate to degree status. Working with our professional staff you can be assured of up-to-date levels of training and instruction for the achievement and fulfilment of your education for restaurant, catering business or entrepreneurial venture.

In the Sunway Le Cordon Bleu Institute, we invite you to experience the Le Cordon Bleu tradition, expertise and passion to design your international career and join Le Cordon Bleu International, the world's most exclusive hospitality club.



**André J. Cointreau**

President and CEO | Le Cordon Bleu





LE CORDON BLEU  
NETWORK



# ABOUT LE CORDON BLEU

## AN INTRODUCTION

Founded in 1895, Le Cordon Bleu has been evolving from a small Parisian cooking school to become the leading Global Network of Culinary Arts institutes providing teaching tradition and excellence to more than 20,000 students annually. With a network of over 30 schools in 20 countries, Le Cordon Bleu's role is to teach a whole range of technical and University training programmes for working in the restaurant, hotel and tourism industry as well as proprietor of your own pâtisserie, cafe, restaurant or your own catering company. With the skills acquired through our programmes you can also be a food blogger, author of your own recipe book, food reviewer or traveller, food or equipment ambassador or even a celebrity chef.

Pedagogical innovation is firmly rooted in the institute's DNA to train the next generations of chefs and hospitality managers to the highest level. Le Cordon Bleu institutes, which can be found on every corner of the globe, provide state of the art facilities, leading chefs and expert lecturers for first class learning. Graduating from Le Cordon Bleu is to hold an international passport for a successful future in the Gastronomy industry, while being part of an exclusive network of professionals and member of the most prestigious culinary club in the World!



## LIVING & STUDYING IN MALAYSIA

Malaysia is a country best known for two things among a thousand others. Firstly its food, secondly, its people. The cost of living in Malaysia is considerably lower as well, which eases your financial burden. It's a win-win situation for international students as they can live comfortably with moderate lifestyle meeting all basic necessities at a cost from about MYR1500 a month upwards (this includes food, accommodation, and other daily expenses). It is located in the heart of Bandar Sunway, a vibrant Resort Living township designed around a cluster of prestigious educational institutions. Students will find amenities aplenty in and around campus, with even more to explore as they venture out into the city of Kuala Lumpur and beyond.

### Warm Weather, Warm People

Malaysia enjoys a sunny tropical climate all year round, with the monsoon season bringing heavy showers between the months of November and February. The people here are as warm as the weather, coming from a multicultural background built on tolerance, acceptance and harmony. While the majority of Malaysians are Malay, you will encounter Malaysians of Chinese, Indian, and indigenous descent as well. Almost everyone in the city can communicate in English, but prepare to hear a plethora of languages and dialects like Malay, Mandarin, Cantonese, Tamil, and Hindi being spoken.

### Foodie Heaven

When Malaysians talk about Malaysian food, they are talking about a vast array of delicacies from a host of different cultures. Malay, Chinese, Indian -- there are so many culinary traditions colliding that it's impossible to sum it up neatly. From humble but delicious fare at hawker centres and mamak (Indian converted Muslim) stalls which are classified as street food to extravagant meals at acclaimed restaurants and five-star hotels, Malaysia is the place to explore taste in all its varied permutations. Which is why you will find Le Cordon Bleu here in Malaysia, where passion and tradition unite to elevate cooking to a glorious new level. From both professionally-trained French chefs or local chefs who specialised in local cuisines, classic French culinary techniques will only be the first of many cooking traditions you will pick up at Le Cordon Bleu Malaysia.

### A City Set In A Tropical Paradise

Being a melting pot of heritage and culture, the city of Kuala Lumpur offers much to explore. See it in all its glory from the top of the Petronas Twin Towers. Soak in the sights and sounds of a colourful heritage as you walk the worn pavements of Petaling Street and Brickfields. Step into the hallowed halls of ancient mosques, temples, and churches and observe the many faiths that exist in harmony. Shop till you drop at the megamalls that dot the landscape. Alternatively, take the opportunity to revel in a tropical paradise – Malaysia's rich natural beauty is a gem to explore. For the adventurous, Malaysia's lush tropical rainforests are lined with foot trails that will lead you to thundering waterfalls, cavernous caves, and breathtaking views atop cloud-covered treetops. There are also plenty of beautiful beaches dotting the coast, like Pulau Redang, Pulau Tioman, and Pulau Sipadan, just to name a few, where fine white sand and cerulean seas wash away the worries of the day. If community is what you look for in your spare time, Malaysia will not disappoint. Cultural and religious holidays like Hari Raya Aidilfitri, Chinese New Year, and Deepavali are celebrated with open hearts and open arms. The Rainforest World Music Festival, Urbanscapes, and the KL International Jazz and Arts Festival bring together people from all walks of life for a celebration of sight and sound. The Malaysian arts scene continues to grow, with plenty of open mic nights, poetry slams, theatrical plays, and jam sessions happening every night of the week.



## WHY LE CORDON BLEU MALAYSIA



STEPPING STONE  
TO A GLOBAL  
PROFESSIONAL  
CHEF CAREER



### An Award Winning School

Since its inception in 2012, Le Cordon Bleu Malaysia has proven itself to be the benchmark for distinction in Culinary Education which delivers Grand Diplôme®, Diplôme de Cuisine, Diplôme de Pâtisserie and Diplôme de Boulangerie within the region. Le Cordon Bleu Malaysia has won the title as the Best Culinary Institute (Electrolux Culinary Institute Of The Year, Regional) at the Award of Excellence of the World Gourmet Summit 2016 & 2018 in Singapore.

The award, dubbed the “Oscar” of the local and regional hospitality and culinary industry, seeks to recognise institutions providing full-time and part-time courses that nurture expert knowledge within the culinary field. Only institutions with professional accreditation bodies are considered for the award. Le Cordon Bleu Malaysia marks its pedigree as a top culinary school winning this title twice in the region.



### Trained By Experienced & Expert Chef Instructors

The faculty at Le Cordon Bleu includes revered chefs carefully selected and tested by Le Cordon Bleu chef's recruitment team.



### Focused Learning

Learning at Le Cordon Bleu Malaysia is definitely a focused experience as each class consists of a maximum of 16 students. Smaller classes enhance the learning experience of each student as instructors are able to pay special attention to the needs and capabilities of each student.



### Meeting The Needs Of The Industry

Le Cordon Bleu Malaysia continually adapts its academic programmes to the future needs of culinary, tourism and hospitality industries.



### Great Location Conducive for Studies

Le Cordon Bleu Malaysia is located in the heart of Sunway, a vibrant resort living township designed around a cluster of prestigious educational institutions. Students will find amenities aplenty in and around campus, with even more to explore as they venture out into the city of Kuala Lumpur and beyond.

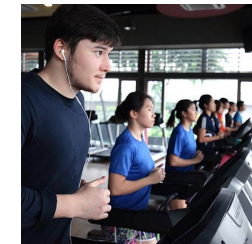
## A HOST OF AMENITIES AT THE AMAZING SUNWAY CITY



Sunway Medical Centre



Sunway Pyramid



Sporting Facilities



BRT Sunway Line



Canopy Walk



Food & Beverage Services

Leveraging on our local partner Sunway Education Group where our campus is located in the Amazing Sunway City, this township consists of a hospital, shopping mall, eateries, international restaurants, theme park, hotels and educational institutions. This township portrays the ideal city lifestyle, with the advantages of good infrastructure, a wide range of amenities, and conveniences.

Occupying 22 acres of prime land in Sunway City, Subang Jaya, the Sunway College campus is where Le Cordon Bleu is situated. Fully equipped with academic, hostel and sports facilities and among the largest private institutions in Malaysia as well as being connected to free shuttle service.

The Sunway University campus also provides sports facilities such as olympic-sized swimming pool, tennis, badminton and basketball courts, full-sized field for soccer as well as a 24-hour security and security personnel who are accorded full-fledged auxiliary police status.

\* Request to join the university student services division for the use of these services



### EXCELLENT ACCOMODATION

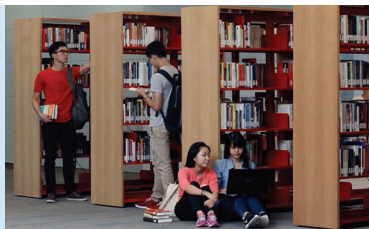
Under Sunway Education Group Residence, we have Sunway Monash Residence, Sun-U Residence & Sun-U Apartment as choice of your accommodation within the campus grounds. Other private residence nearby include GEO Residence, Nadayu and Sunway Lagoon View which are both walking distance from Sunway Le Cordon Bleu teaching facilities.

Students get to enjoy the best of both worlds with convenience and safety, and active and sporty lifestyle, with resident access to the gymnasium, swimming pool, basketball court and multi-purpose hall equipped for indoor badminton and table tennis. As it is across all our residences, 24-hour security is provided by a dedicated and professionally trained team.

Website: <http://residence.sunway.edu.my/>

### SUNWAY CAMPUS LIBRARY

The ISO 9001:2008 certified Sunway Campus Library is one of the largest libraries for private educational institutions in Malaysia. Equipped with technology for the 21st century, our library is linked worldwide, providing easy access to a huge variety of books and other collections to support teaching, learning and research efforts of students of Sunway Le Cordon Bleu. The Sunway Campus Library is adopting this facial Recognition technology to allow access to the library by scanning users' faces at the entrance and exit points, allowing fast and accurate identification of all authorised users.



**FACILITIES**  
SUNWAY EDUCATION GROUP

24-hour Wireless Access Coverage (Wi-Fi) • Campus Bookshop • 24-Hour Security and Auxiliary Police & Security • Classrooms • Demonstration Theatres • Computer Centres • Library • Multi-Purpose Hall • Roof Top Garden • Information Centre • Atrium • Student Lockers • ATM Facilities (CIMB and Maybank) • Restaurant & cafes



## THE MALAYSIA INSTITUTE FACILITIES



- 2 pastry kitchens
- 2 cuisine kitchens
- 2 demonstration rooms
- 2 production kitchens
- 1 practice restaurant
- 1 wine classroom

*Le Cordon Bleu's fully air conditioned and adequately equipped facilities at Sunway ensure the highest calibre of culinary education in the region*

### Practical Facilities

- Self-contained work stations with hot plate and gas range, individual chillers and preparation area for each student
- Digital sous-vide water baths
- Smoker & dehydrator
- Multi-zone convection ovens
- Fully equipped bakery kitchens with retarder/proofer and stone-based deck ovens
- Ventilated ceilings
- Temperature and humidity controlled kitchens
- Professional tasting equipment, wine accessories and a large selection of glassware
- Blenders, mixers and individual cooking utensils

### Classroom Facilities

- Lecture theatres with demonstration areas and audio-visual technology
- Ceiling-mounted demonstration mirrors
- Large open-plan events area
- Interactive smart board technology



### Campus Facilities

- On-site café, food court with asian to western cuisines available with reasonable prices for students
- Student library with face recognition capability featuring all category of learning materials, soft skills training materials, culinary, wine and hospitality management books, regularly updated to reflect the changing needs of the industry
- Student area equipped with microwave, iron, & fridge quiet study area and computer access
- Wifi access
- Gymnasium & international student lounge
- Variety of chain and stand-alone restaurants within 1km of campus facilities
- Easy access to leading restaurants in the heart of Kuala Lumpur

360 virtual tour: <https://ths.li/U2TX5n>

## STUDENT EXPERIENCES



### Student Assistants

The school participates in many culinary or wine events plus festivals and collaborate with the French Embassy on many occasions throughout the year. Student\* assistants, being a role in the curriculum, will offer the opportunity to assist our chefs during these events and cooking demonstrations conducted in and outside of the school.

Student will gain a little more insight into the life of a professional chef through his experience which will enable them to see behind the scenes of these activities.

*\*Only top grade student will be chosen*

### Industrial Research Activities

At each level of the programme the student will be brought outside of the school premise for Industry research.

Places where they will visit will include a local wet market, an organic farm, an industry bakery, a 5-star hotel with numerous restaurants and banquet facilities, chocolate factory, catering kitchens, coffee roasting and beverage tasting venues plus several restaurants with different food concepts. These visits we hope will help to impart the Art & Science of multi-sensory dining experience for each student

### Guest Chef Demonstrations, Culinary Exhibitions And Festivals

Whenever such large scale exhibitions such as the World Chef Congress, French Food Festival, Food Hotel Trade Fairs, Malaysia International Gastronomy Festival, the school will arrange to have special privilege passes for visits by students and to participate in assisting Chef Instructors in demonstrations or events which will enrich our students' learning curve. We have many opportunities to host guest chefs/celebrities, experts in the field who had shaped the culinary scene in the region or around the world. These are invaluable exposures for our students.

### Student Events

Students will be engaged in conceptualising food related events from production, costing, sales and marketing of these activities.

Through these Food & Beverage Service production sessions, students are able to meet, discuss with guests the taste and presentation of their dishes from use of ingredients and explaining techniques and story behind their creations – especially so for the Superior events such as the World Cuisine Degustation and Afternoon Tea, where they can demonstrate their culinary expertise.



# LE CORDON BLEU ALUMNI



**DATO' FAZLEY YAAKOB**  
Celebrity Chef and owner of Suka Sucre Bistro

" Being in Le Cordon Bleu allowed me to dig deeper into what I thought was soft passion had become my profession and lifestyle.

I learned and explored the French way of cooking whilst at school. It also made me a wholesome person being able to share what I had learned from Le Cordon Bleu. To master the techniques, innovate and present a good cake, you need to learn from Le Cordon Bleu master chef instructors."



**DATIN SU**  
A well known socialite & gourmand

" Thanks to my training at Le Cordon Bleu, I have been taught the proper cooking techniques of the finest chefs in the world and can now identify true greatness.

Likewise, I am confident I can walk into any kitchen in the world and cook up a fantastic meal, no matter what ingredients are available to me."



**ABANG BRIAN**  
Celebrity Chef and owner of Young Chef Academy

" There is only one way- the Le Cordon Bleu way, a mantra that has been ingrained in me through my years of training with Le Cordon Bleu which has made me the educator I am today;

One who does not compromise when it comes to respecting ingredients and food as I share the joy and value of cooking with kids all around Malaysia."



**DARREN CHIN**  
Proprietor of DC Restaurant and Bref by Darren Chin

" Studying at Le Cordon Bleu Paris taught me the basic essentials for classical French cooking techniques, which formed the basic foundation to my cooking.

This has given me the confidence to propel my style of cuisine to an artistic form."



**NIKOM UATTHONG**  
Owner of Kompassion and K2 Restaurant

" You are never too old to learn. Joining Le Cordon Bleu Diplôme de Cuisine after being a self-taught Thai Chef for many years was the best decision of my life.

With dedicated lecturers and staff, Le Cordon Bleu had provided me the foundation of French cooking techniques that enables me to expand my creativity beyond Asian cooking."



**JOHNSON WONG**  
Owner of two Gen Restaurants

" Being trained at Le Cordon Bleu Sydney has allowed me to gain solid foundational skills and prepared me well for this challenging industry.

It was a rewarding experience — taught by instructors who passed on their passion for cuisine and quality, and I hope to do the same as well."

# LE CORDON BLEU ALUMNI



**Chua Tor Aik**  
Diplôme de Commis Cuisinier  
Sous Chef at Kén Singapore, Winner of Berita Harian Cef Celebriti 2013

"Being the oldest culinary institute in the world, Le Cordon Bleu Malaysia definitely lives up the standard by having experienced culinary instrutors, state of the art kitchens and the best quality & wide range of ingredients for the students. I am glad i did my Diplome de Cuisine with Le Cordon Bleu Malaysia as i was professionally trained and molded by the chefs, to prepare for the international kitchen."



**Amelia Ng**  
Grand Diplôme\*  
2017 International Chaîne Des Rôtisseurs Best Young Chef Champion

"After joining Le Cordon Bleu there is no looking back for me in the food industry. The dedicated and professional instructors and proven curriculum at Le Cordon Bleu helped harness and refine my passion for culinary arts. Being equipped with proper technique and discipline, I have confidence in taking my career to the next level."



**Samantha Lee**  
Diplôme de Cuisine  
International Food Artist

"Being a passionate cook and food artist, I only dream of coming to Le Cordon Bleu. This 9 months has been the most challenging experience of my life but I gained so much. Not only I did learn to cook delicious French cuisine. I also gained confidence in cooking."



**Janice Siew**  
Diplôme de Commis Pâtissier  
Proprieter of Petiteserie Desserts

"Graduating from Le Cordon Bleu gave me the confidence and skills I needed to pursue my dream to have my own bakery. My brand, Petiteserie Desserts was established 3 months upon graduating and I have never looked back."



**Khoo Win Nee**  
Diplôme de Boulangerie  
Demo Baker at Champor Champor for Sri Manisan Sdn. Bhd.

"Le Cordon Bleu has given me a good understanding of the workings and the chemistry behind French bread baking.

Not only it demands high skills, but as well scrupulous attention to time. I was taught professionally by a masterbaker to become a skilled boulangère."



**Terry Thum**  
Diplôme de Cuisine  
Jr. Sous Chef at Cata Restaurant, Kuala Lumpur

"Everyone can be a cook, but to be a chef , you need passion and knowledge.

Le Cordon Bleu has given me the key to a door that open a thousand more."



**Sapna Anand**  
Diplôme de Commis Cuisinier  
Pastry Chef and host of "Fast Indian Cooking with Sapna" on Asian Food Channel

"The decision to go to Le Cordon Bleu by far was the best ever. I did not have a set plan after graduating, but I had a goal to make the best of the world class education I had. That goal took me to heights I could not have imagined, from Cookbook, TV show, Spice brand to numerous opportunities to work along with the best. Le Cordon Bleu chef instructors have been my mentors since I graduated and through them I continue to learn everyday."



**Jasmine Kung**  
Diplôme de Commis Cuisinier &  
Diplôme de Commis Pâtissier  
Demi Chef at Chin Chin Gastropub Penang

"After graduating from Le Cordon Bleu, it changes the way on how I see the culinary world and understand what it takes to be a professional in that discipline.

With professional guidance from all the chefs in the institute, I was able to learn so many new skills and knowledges."



## PROGRAMMES OFFERED IN LE CORDON BLEU

## DIPLÔME DE CUISINE



One of the most popular culinary discipline to be trained is learning the skill of cooking. The highly acclaimed Diplôme De Cuisine offers a most comprehensive programme in classical cooking Techniques interpreted through French recipes.

This enable students to learn all the professional techniques from the very basic to advance in progressive manner taught by our team of highly trained Chefs rich with Industry experience – most of whom had worked in senior positions in some of the world's finest and Michelin-starred Kitchens.

These important techniques taught in class are interpreted through French Recipes which allows students to grasp knowledge of French Cuisine giving them versatility after they graduate to a range of exciting careers opportunities globally.

The Diplôme de Cuisine may be completed in 9 months study and a 3 months professional enhancement experience which comprise of 3 certificates- Basic, Intermediate and Superior where a student will progress after passing the exams at each level.

### SUPERIOR CUISINE CERTIFICATE

prerequisite: intermediate certificate



### INTERMEDIATE CUISINE CERTIFICATE

prerequisite: basic certificate



### BASIC CUISINE CERTIFICATE

prerequisite:  
SPM / IGCSE - 1 Credit preferably in English /  
UEC - B6 in English  
Passion for Culinary Arts

## DIPLÔME DE CUISINE

**Standard option:**  
9 months (each certificate is 3 months)

In addition to the Le Cordon Bleu certificates and Classic Cycle Diploma, to obtain the Advanced Diploma in Professional Cookery and the Malaysian Skill Certificate Level 3 qualifications (*HT-012-2:2012, HT-012-3:2012*) in Food preparation. You will be required to undertake additional workshops and theory subjects alongside the 9 months programme plus a compulsory 3 months of Professional Enhancement Experience.

Please refer to page 26 & 27 for more details.



# CUISINE CERTIFICATES

## BASIC

Basic Cuisine opens the door to the adventures of classic cuisine. From day one, students begin to master the basic skills: how to hold a knife properly and to sharpen them the artisan way, different vegetable cutting skills and trussing a chicken.

Students learn how to use and integrate condiments, herbs and spices which complement the dishes prepared.

## INTERMEDIATE

French Regional Specialities and European Cuisine Techniques will be imparted at this stage. Application of techniques learnt at Basic level will be used to perform tasks and applied to recipes will improve further understanding of the cuisine programme. At this level students will learn to be better organised and to understand production of the dishes better.

## SUPERIOR

The pinnacle of our Cuisine Programme sees students focusing on advanced preparation and cooking techniques where they will need to create dishes using knowledge from the past 2 levels plus inculcating their own culture and personality in their dishes. They will also work in teams to plan and host lunches and buffet style events where they will produce high quality dishes which are beautifully and intricately prepared.



### ENTRY REQUIREMENTS

- 17 years old or older
- SPM / IGCSE - 1 Credit preferably in English / UEC - B6 in English
- No prior culinary experience is required

### KEY FACTS

- Standard : 3 Terms - 9 months plus 3 months professional enhancement experience
- Typical Week : Approximately 40 hours per week\*
- Qualification : Diploma
- Teaching Method : Demonstration, practical classes, theory classes and online studies
- Intake Dates : January, April, July & October\*\*



\* Each term consists of 10 teaching weeks and 1 week for assessments. On average there will be 20-30 hours of guided learning per week. Diplôme de Cuisine students will have daily classes per week (from Monday to Saturday).

\*\* For international students, please check your intake dates from our website at [cordonbleu.edu/malaysia](http://cordonbleu.edu/malaysia)

# DIPLÔME DE CUISINE CORE CONTENT



## Basic Cuisine

- Duration : 3 Months
- Prerequisite : SPM / IGCSE - 1 Credit preferably in English / UEC - B6 in English / IELTS- 5.5 / Passion for Culinary Arts

### CORE UNITS

- Highfield Level 1 International Award in Food Safety (External Award), Food handler's Training, First Aid Certificate
- Cooking Techniques 1
- Knife skills, Basic classical vegetable cuts, Fish filleting skills, Elementary butchery skills, Basic stocks and derivatives
- Breakfast and 3-course meals level 1
- Develop personal kitchen organisation and management skills
- Food & Beverage Service Principles 1

### CORE SUBJECTS

- Demonstrate fundamental basic cuisine preparations and cooking techniques including:
  - elementary sauces and emulsions
  - basic doughs e.g. pasta and puff pastry
  - introduction to plating presentation
  - basic plated desserts for restaurants
  - elementary methods of cooking e.g. braising, pan-frying, boiling, deep-frying, roasting, and steaming
- Basic knowledge of using knives and sharpening of knives the artisan way
- Gastronomy Sensory Experience
- Menu Concept
- Food Trends, and develop food concept
- Cheese Foundation

## Intermediate Cuisine

- Duration : 3 Months
- Prerequisite : Basic Cuisine Certificate

### CORE UNITS

- Highfield Level 2 International Award in Food Safety (External Award), Food Safety Manager
- Cooking techniques 2
- Developing specific knife skills, Preparing live shellfish, Methods of preserving, Intermediate butchery skills and fish filleting, Intermediate sauce knowledge, identifying specific European techniques and cuisine
- Breakfast and 3-course meals level 2
- Extrapolate personal kitchen organisation and management skills
- Food & Beverage Service Principles 2
- Professional Development Workshop 1

### CORE SUBJECTS

- Implement all the basic techniques learned and apply them to fundamental European regional cuisine and culinary techniques including:
  - compile classic and modern plating presentations
  - sweet and savoury hot soufflé
- French Regional cuisine specialties
- Basic knowledge of Molecular cuisine
- Gastronomy Sensory Experience
- Menu Creation
- Food Trends, and develop food concept
- French Wine introduction

## Superior Cuisine

- Duration : 3 Months
- Prerequisite : Intermediate Cuisine Certificate

### CORE UNITS

- Highfield Level 3 International Award in Developing a Positive Food Safety Culture (External Award), Food Safety Level 3
- Cooking techniques 3
- Extending cooking techniques, Advanced butchery skills, Specific preparation and cooking skills for vegetables and garnishes
- Breakfast and 3-course meals level 3
- Establish personal kitchen organisation and management skills
- Food & Beverage Service Principles and catering 3
- Food and Beverage Control
- Professional Development Workshop 2

### CORE SUBJECTS

- Demonstrate a wide range of fundamental classical and contemporary cuisine techniques including:
  - elaborating world flavours and texture techniques
  - expressing personal cultural choices with ingredients and flavours
  - seasonal and market influences on cuisine
- World Cuisine
- Molecular cuisine 2
- Gastronomy Sensory Experience
- Menu Creation
- Food Trends, and develop food concept
- Wine & Food pairing



# DIPLÔME DE PÂTISSERIE



One of the most popular and respectable culinary qualifications in the world is Le Cordon Bleu Diplôme de Pâtisserie.

Students will undergo the 9 months course under the tutelage of highly trained Le Cordon Bleu Master Pastry Chefs. They will be equipped with professional techniques and eventually progress into a varied of exciting openings in the World of Pastry.

The Diplôme de Pâtisserie comprised of three certificates namely Basic, Intermediate and Superior Pâtisserie to be completed over 9 months.

## DIPLÔME DE PÂTISSERIE

**Standard option:**  
9 months (each certificate is 3 months)

### SUPERIOR PÂTISSERIE CERTIFICATE

prerequisite: intermediate certificate

### INTERMEDIATE PÂTISSERIE CERTIFICATE

prerequisite: basic certificate

### BASIC PÂTISSERIE CERTIFICATE

prerequisite:  
SPM / IGCSE - 1 Credit preferably in English /  
UEC - B6 in English  
Passion for Culinary Arts

In addition to the Le Cordon Bleu certificates and Classic Cycle Diploma, to obtain the Advanced Diploma in Professional Cookery and the Malaysian Skill Certificate Level 3 qualifications (*HT-014-2:2011, HT-014-3:2011*) in Pastry Making. You will be required to undertake additional workshops and theory subjects alongside the 9 months programme plus a compulsory 3 months of Industry Placement (IP) or Professional Enhancement Experience supported by a dedicated Industrial Engagement team.

Please refer to page 26 & 27 for more details.

# PÂTISSERIE CERTIFICATES

## BASIC

Going through 3 months of Basic Pâtisserie, students will grasp strong foundation where they can build their pastry skills and knowledge. As they progress in this level, students will learn to prepare a wide selection of desserts and pastries through the demonstration and practical lessons. Students will learn qualities of the essential ingredients and will be introduced to various concepts, properties and applications of these ingredients during their pâtisserie course which are essential for working in the industry.

## INTERMEDIATE

At this stage, students begin to master fundamental techniques and their proficiency will enable them to focus on decoration. Students will be introduced to sugar sculpting plus more advanced chocolate work, developing chocolate piping and casting skills and restaurant plated style desserts will be taught under the guidance of our highly trained Chefs so that students can develop essential artistic skills.

## SUPERIOR

At this level, Le Cordon Bleu Master Pastry Chefs will encourage the use of all the knowledge, techniques and skills previously acquired by the students to personalised their work. Superior Students will be focused on developing advanced levels or creative and artistic works whilst precision, efficiency and intrigue techniques will be imparted. They will be put in groups to learn to plan and work as a team to prepare events which is a simulation for the industry environment.

### KEY FACTS

Standard	: 3 Terms - 9 months plus 3 months industry placement
Typical Week	: Approximately 40 hours per week*
Qualification	: Diploma
Teaching Method	: Demonstration, practical classes, theory classes and online studies
Intake Dates	: January, April, July & October**

### ENTRY REQUIREMENTS

- 17 years old or older
- SPM / IGCSE - 1 Credit preferably in English / UEC - B6 in English
- No prior culinary experience is required

\* Each term consists of 10 teaching weeks and 1 week for assessments. On average there will be 20-30 hours of guided learning per week. Diplôme de Pâtisserie students will have daily classes per week (from Monday to Saturday).

\*\* For international students, please check your intake dates from our website at [cordonbleu.edu/malaysia](http://cordonbleu.edu/malaysia)



# DIPLÔME DE PÂTISSERIE

## CORE CONTENT



### Basic Pâtisserie

Duration : 3 Months  
Prerequisite : SPM / IGCSE - 1 Credit preferably in English / UEC - B6 in English / IELTS- 5.5 / Passion for Culinary Arts

#### CORE UNITS

- Highfield Level 1 International Award in Food Safety (External Award), Food handler's Training, First Aid Certificate
- Pâtisserie Skills 1
- Batter and dough, Filling and creams, Puddings, Cookies, Malaysian Desserts and Kuih, Cakes preparation 1, Pastry product and material handling 1
- Kitchen Operations 1
- Culinary Theory and Product Knowledge 1
- Develop personal kitchen organisation and management skills
- Food & Beverage Service Principles 1

#### CORE SUBJECTS

- Demonstrate fundamental basic pâtisserie preparations and baking techniques including:
  - knife skills
  - elementary sugar cooking techniques
  - tart production techniques
  - basic pastry doughs e.g. short crust, sweet dough and puff pastry
  - petits fours baking skills
  - basic entremet skills
  - piping techniques
- Gastronomy Sensory Experience
- Food Trend
- Cheese Foundation

### Intermediate Pâtisserie

Duration : 3 Months  
Prerequisite : Basic Pâtisserie Certificate

#### CORE UNITS

- Highfield Level 2 International Award in Food Safety (External Award), Food Safety Manager
- Pâtisserie Skills 2
- Batter and dough, Filling and creams, Pudding, Cookies , Malaysian Desserts and Kuih , Cakes preparation 2, Pastry product and material handling 2
- Kitchen Operations 2
- Culinary Theory and Product Knowledge 2
- Extrapolate personal kitchen organisation and management skills
- Food & Beverage Service Principles 2
- Professional Development Workshop 1

#### CORE SUBJECTS

- Implement all the basic techniques learned and apply them to fundamental advanced pâtisserie and bakery preparation techniques including:
  - chocolate piping techniques
  - elementary cake decoration
  - introduction to viennoiserie e.g. brioche, croissant
  - developing chocolate skills
  - classical French entremet
  - introduction to hot and cold plated desserts
  - chocolate centrepiece skills
  - tempering technique
- Food Safety Manager
- Gastronomy Sensory Experience
- Menu Creation
- Food & Beverage Principles 2
- Food Trends, and develop food concept

### Superior Pâtisserie

Duration : 3 Months  
Prerequisite : Intermediate Pâtisserie Certificate

#### CORE UNITS

- Highfield Level 3 International Award in Developing a Positive Food Safety Culture (External Award), Food Safety Level 3
- Pâtisserie Skills 3
- Confectionery, Frozen dessert items, Chocolate product preparation, Special pastry product decoration, Pastry product innovation, Pastry production stock control, pastry production control
- Culinary Event
- Kitchen Operations 3
- Culinary Theory and Product Knowledge 3
- Food & Beverage Service Principles 3
- Professional Development Workshop 2

#### CORE SUBJECTS

- Master advanced techniques and confectionery methods including:
  - hot and cold contemporary plated desserts for restaurant
  - afternoon tea production and event organisation
  - decoration and presentation
  - entremet design and decoration
  - confectionary and moulded chocolate
  - artistic cooked sugar centrepiece tehcniques
  - identifying seasonal and market influences on pastry products.
- Gastronomy Sensory Experience
- Menu Creation
- Food & Beverage Principles 3
- Food Trends, and develop food concept
- Establish personal kitchen organisation and management skills

GRAND DIPLOME®



## GRAND DIPLOME®

“The Grand Diplôme® is our most influential qualification, which simultaneously combines classical training in both cuisine and pâtisserie.”

Respected across the culinary and hospitality industry as a mark of excellence, Le Cordon Bleu's Grand Diplôme® is an influential qualification combining classical training supervised by some of the most qualified and classically trained chefs. You will learn fundamental culinary techniques in both cuisine and pâtisserie through a succession of theoretical and practical training with chef demonstrations and practical sessions.

Students are first taught basic culinary skills before applying this knowledge to high-quality produce and specialized ingredients.

An undying passion for food is a must for a fulfilling culinary journey. The Grand Diplôme® is a credential that might just be your passport to international culinary scene. Upon completion of both diploma in cuisine and diploma in pastry program, you will be awarded this accredited diploma.

Those who graduated with a Grand Diplôme® are mostly proprietors of their own restaurant or manages very successful restaurant businesses.





# DIPLÔME DE BOULANGERIE



The Diplôme de Boulangerie programme aims to meet the needs of the constantly expanding culinary sector and will provide adequate classical skills of boulangerie arts through all its practical workshops.

The programme will equip all graduates with necessary competencies relevant in supervising and managing a bakery division of any hotel or manage bakeries as an entrepreneur.

## DIPLÔME DE BOULANGERIE

Standard option:  
9 months  
(each certificate is 4.5 months)

### ADVANCED BOULANGERIE CERTIFICATE

prerequisite: basic certificate



### BASIC BOULANGERIE CERTIFICATE

SPM / IGCSE - 1 Credit preferably in English /  
UEC - B6 in English  
Passion for Culinary Arts

In addition to the Le Cordon Bleu certificates and Classic Cycle Diploma, to obtain the Advanced Diploma in Professional Cookery and the Malaysian Skill Certificate Level 3 qualifications (*HT-013-2:2011, HT-013-3:2011*) in Bread Making. You will be required to undertake workshops and theory subjects alongside the 9 months programme plus a compulsory 3 months Industry Placement (IP) or Professional Enhancement Experience supported by a dedicated Industrial Engagement team.

Please refer to page 26 & 27 for more details.

## CORE CONTENT Basic Boulangerie

Duration : 4.5 Months  
Prerequisite : SPM / IGCSE - 1 Credit preferably in English /  
UEC - B6 in English /

### CORE UNITS

- Highfield Level 1 International Award in Food Safety (External Award), Food handler's Training, First Aid Certificate
- Boulangerie Skills 1
- Sweet and savoury filling preparation
- Bun, doughnut, Muffin and Pizza preparation
- Bakery product and material handling
- Bakery product sales and marketing
- Develop personal kitchen organisation and management skills
- Food & Beverage Service Principles 1
- Professional Development Workshop 1

## Advanced Boulangerie

Duration : 4.5 Months  
Prerequisite : Basic Boulangerie Certificate

### CORE UNITS

- Highfield Level 2 & 3 International Award in Developing a Positive Food Safety Culture (External Award), Food Safety Level 2 & 3
- Boulangerie Skills 2
- Bread, puff & croissant preparation
- Danish Pastry preparation
- Bakery product innovation
- Bakery production control
- Bakery production stock control
- Bakery Administrative functions
- Bakery product costing
- Establish personal kitchen organisation and management skills
- Food & Beverage Service Principles and catering 2
- Professional Development Workshop 2

# BREAD BAKING CERTIFICATES

## BASIC

At the basic level, students learn how to use professional equipment for basic boulangerie skills. They will learn all aspects of basic boulangerie preparation like mixing methods in bread dough, baking methods, lamination processes, butter bread dough proportion, working with gluten quality cereals, hydration dough method, pastry cream and fillings for baked pastries. Food preparation module will also be covered. Understanding of basic ingredients in Bakery such as composition and properties of flour, dairy and sugar.

Students will be taught a strong understanding of different types of fermentation methods, developing decorative skills and knowledge of different flavoured and shapes of breads and pastries at this stage.

## ADVANCED

At this advanced stage, the focus will be artisan boulangerie techniques where students will develop their knowledge of the interrupted baking process and the use of natural levain. All techniques learnt will be applied in a commercial bakery environment to learn about the best equipment to maximise production of quality end products. Whilst mastering these delicate techniques students will work on creative decorative pieces and explore international breads, large variety of flours and gluten free alternative.

Nutritional contents of bakery items produced will be imparted and they will be made aware of allergens and food intolerances. Principles of running and managing a small business with costing and marketing knowhow will be taught at this stage.



### ENTRY REQUIREMENTS

- 17 years old or older
- SPM / IGCSE - 1 Credit preferably in English / UEC - B6 in English
- No prior culinary experience is required

### KEY FACTS

Standard : 2 Terms - 9 months plus 3 months industry placement  
Typical Week : Approximately 40 hours per week\*  
Qualification : Diploma  
Teaching Method : Workshop, theory classes and online studies  
Intake Dates : July & October\*\*



\* Each term consists of 10 teaching weeks and 1 week for assessments. On average there will be 20-30 hours of guided learning per week. Diplôme de Boulangerie students will have daily classes per week (from Monday to Saturday).

\*\* For international students, please check your intake dates from our website at [cordonbleu.edu/malaysia](http://cordonbleu.edu/malaysia)



# YOUR ACHIEVEMENTS AT LE CORDON BLEU MALAYSIA

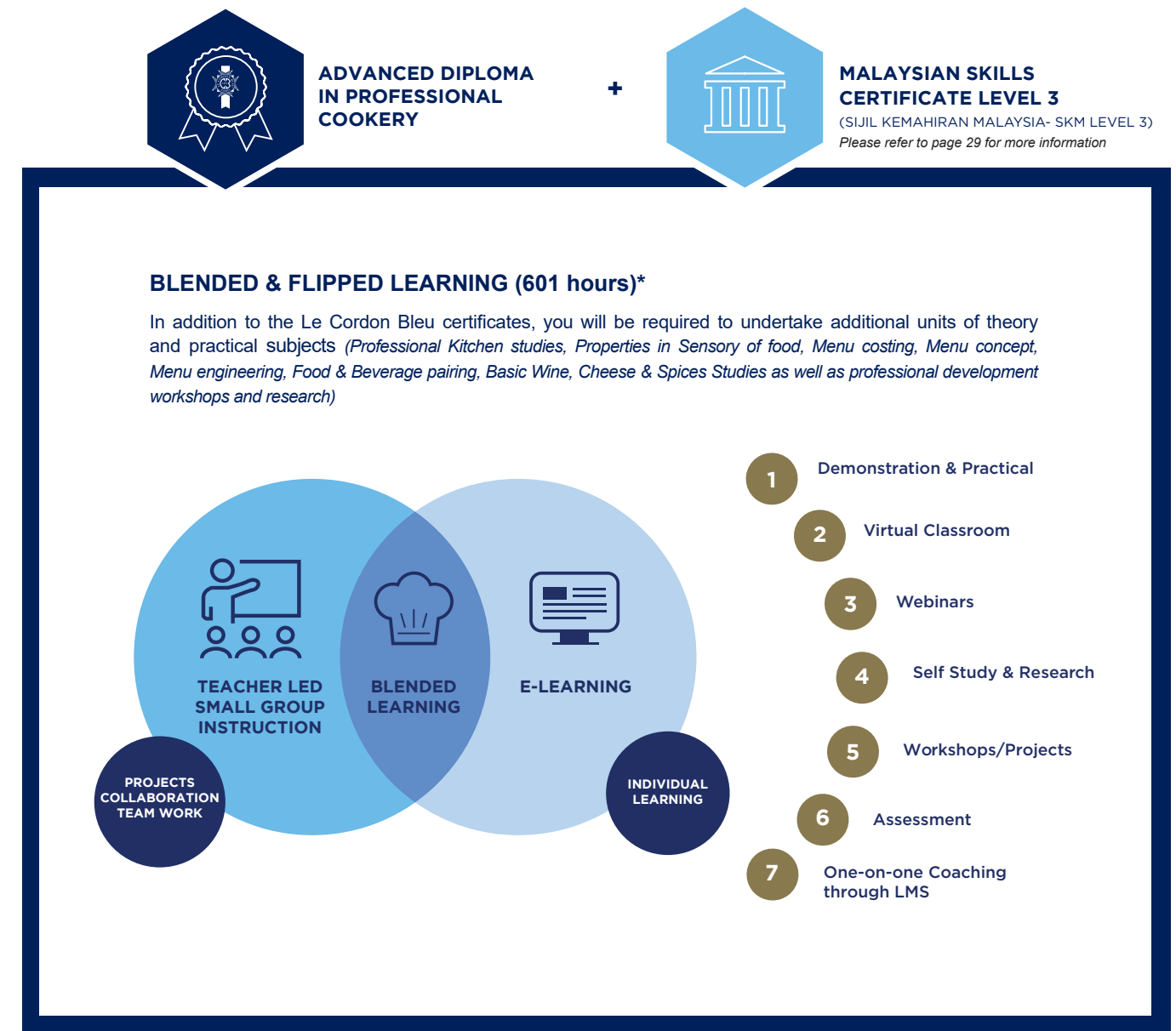
All students enrolled on one or more Le Cordon Bleu Diplome programmes which can be supplemented by the additional blended & flipped learning plus industry placement/ professional enhancement experience (as on opposite page) will achieve the additional Advanced Diploma in Professional Cookery and the Malaysian Skills Certificate Level 3. International students are required to enroll for both.



**Grand Diplôme®**

JOIN THE WORKING  
WORLD OR BE THE  
PROPRIETOR OF YOUR  
OWN BUSINESS

Please refer to page 30 for more information about career opportunities



**INDUSTRY PLACEMENT /  
PROFESSIONAL ENHANCEMENT  
EXPERIENCE OF 3 MONTHS**  
Please refer to page 29 for more information

**UNDERGRADUATE STUDIES**  
Le Cordon Bleu Paris  
Le Cordon Bleu London  
Le Cordon Bleu New Zealand  
Sunway University- School Of Hospitality



# HIGHFIELD HYGIENE QUALIFICATIONS



High standards of food safety have always been essential for food handlers, never so more than now.

Highfield are a global leader in providing compliance qualifications. One of the UK's most recognisable qualification awarding organisation, Highfield are regulated by Ofqual in England and are the No 1 exam body in the UK for delivering regulated food safety qualifications.

Many of the world's leading hotels and restaurants require their chefs to be qualified in food safety and allergen management. When you apply for a new job as a chef you will be competing against many well-trained applicants and you will need to demonstrate that you can offer them something more. By having a recognised food safety qualification, employers will have greater confidence that you will safeguard the wellbeing of their customers.

Highfield food safety qualifications are highly regarded by the world's premier hotel chains, restaurants, airlines and food retailers in Europe, the Middle East and Asia.

## Highfield Level 1 International Award in Food Safety

The objective of this qualification is to prepare learners for employment in a food business where there is an element of food handling.

### Learning Outcomes

- 1. The learner will understand personal responsibilities for food safety in a catering environment
- 2. Understand the importance of personal hygiene in a catering environment
- 3. Understand the importance of keeping work areas clean and hygienic in a catering environment
- 4. Understand how to keep food safe in a catering environment

## Highfield Level 2 International Award in Food Safety

The objective of this qualification is to ensure that persons who are or will be employed in a food business, are provided with the knowledge and skills necessary to produce safe food. Learners gaining this qualification will know that food safety is the responsibility of everyone involved in the storage, preparation, cooking service and handling of food. Learners will understand the importance of maintaining good practice in the production of safe food.

### Learning Outcomes

- 1. Understand how individuals can take personal responsibility for food safety
- 2. Understand the importance of food handlers keeping themselves clean and hygienic
- 3. Understand the importance of keeping work areas clean and hygienic
- 4. Identify the importance of keeping food products safe

## Highfield Awarding Body for Compliance (HABC) Level 3 International Award in Developing a Positive Food Safety Culture

This is a qualification developed by HABC, the Middle East's leading supplier of compliance-based qualifications. The qualification has been designed with sector experts specifically for international learners who are involved or wish to be involved in the food safety culture of a business. It has taken into account recognised best-practice principles of developing a food safety culture. Topics include the importance of food safety leadership and communication and how to promote a positive food safety culture in a business by motivating and training staff, and regularly performing reviews of the food safety culture.

This qualification is designed for delivery to supervisors of food handlers or managers of food businesses. It has been devised to improve the awareness of the importance of food safety culture and how every staff member is important in ensuring the safety of food produced. Its topics include the importance of leadership and communication at all levels and how to promote a positive food culture in a business by motivating and training staff and regularly performing reviews of working practices.

### Learning Outcomes

- 1. Understand the concept of a food safety culture:
- 2. Understand the importance of different food safety culture components
- 3. Understand how to promote a positive food safety culture within a business

# ACCREDITATION

by Department of Skills (JPK) of the Ministry of Human Resources Malaysia

Le Cordon Bleu Malaysia had been given the International Accredited Centre Status by the Department of Skills (JPK) under the Ministry of Human Resources Malaysia in 2019. The Le Cordon Bleu Malaysia programme of 1601 hours or a 1 year duration consists of the **Classic Cycle of Basic, Intermediate & Superior certificates where upon successful completion of these certificates, you will be awarded the Diploma in Cuisine, Diploma in Pâtisserie and Diploma in Boulangerie (Basic and Advance certificate)** respectively. The 1 year study has almost 600 practical contact hours in the kitchen facilities with our team of expert chef Instructors to deliver these signature programmes.

The accredited programmes have 601 hours of additional subjects in Blended Learning where there are self study sessions including sessions which will be coached and guided by our chef instructors or guest lecturers, expert in the related fields.

### BLENDED LEARNING *using Le Cordon Bleu Learning Management System (LMS) plus collaboration forum for discussion*

- Highfield food safety & allergen management (external hygiene certificate)
- First aid training as qualified first aider
- Professional kitchen studies
- Food history & cycle of trends; commodities, food purchasing & storage control, kitchen layout, kitchen management
- Sensory properties of food theory- train all senses to analyse and describe food; french regional cuisine studies
- Menu concepts projects- menu engineering, costing
- Online research learning which supports practical sessions
- Portfolio development on food concepts, industry and professional development in soft skills, preparing for Industry training.

### ADVANCED SPECIALISED WORKSHOP/ PROJECT/ RESEARCH *(Flipped Classroom Style Learning)*

- Several food & beverage projects deriving food concepts, marketing and sale of the events to the public; preparation of the dishes to serve and presents them at the table
- Train in production kitchen to obtain "on the job" skills a well as to pick up speed in meals preparation.
- Sensory properties of food will involve interactive workshop sessions to use all senses to identify texture, quality of ingredients in all aspects. Experiment with molecular cuisine.
- Also to visit standalone concept restaurants for food tasting to understand local and current food scene.
- Visit commercial bakeries, catering kitchens, beverage tasting and pairing with food.
- Portfolio definition.

Industry Placement or Professional Enhancement Experience of 3 months is required for students to be awarded with an **\*Advanced Diploma in Professional Cookery, and the Malaysian Skills Certificate Level 3 (Sijil Kemahiran Malaysia SKM Level 3)** which is only unique to Le Cordon Bleu Malaysia.





## INDUSTRY PLACEMENT



Our industry placement (IP) programme has been designed to provide students with the experience of working in a professional kitchen as part of their culinary training. This opportunity will see our students connected with one of our highly regarded industry partners, who will be able to facilitate a structured placement, leading to a practical understanding of the business through exposure to various aspects of kitchen operations. This will allow students to network, hone their interpersonal skills and apply theoretical situations to real life work practices in their chosen industry. The Industry Placement Team supports students in their professional Development with specialised workshops; one-on-one coaching sessions on developing a curriculum vitae, draft cover letter, interview skills and preparation to enter their chosen industry, plus arranging interviews with high end establishments.

Career pathway consultations are provided to prepare them for the Industry training. Throughout the IP, Le Cordon Bleu provides continuous support and performance feedback with regular site visit of the student place.

The IP may taken after any of our nine-months Culinary Arts Diploma programmes but is compulsory for one to be awarded the Advanced Diploma in Professional cookery.

### Special Note:

On the date of release of this brochure, hotels particularly the food & beverage sector, chain and standalone restaurants had experienced a downturn in their business due to the Covid-19 Pandemic and many are not accepting students for IP. Thus, we do not foresee IP to be possible until such time these establishments reopen for IP.

For all students who had enrolled in The Advanced Diploma in Professional Cookery programme where IP is compulsory, we will arrange students to return to the school for a professional enhancement experience of 3 months in our production kitchens or practice restaurants whereby they will have similar work place environment in order to qualify for the said Advanced Diploma award.

### CAREER OPPORTUNITIES:

As a recognized prestigious and largest culinary institute globally and with a good track record on employability. We take pride that majority of our graduates had launched their career in the industry and are fairly successful in achieving their endeavours. What better way to enhance yourself and kickstart your culinary career with job opportunities such as:-

- Being a proprietor in Food & Beverage (cafe, restaurant, pastry & catering) or business from home via online sales
- Restaurant & Hotel Chefs
- Becoming a Private Chef
- Chef for kitchens in hospital
- Developing innovative products in test kitchens for food processing companies
- Ambassador, TV Host or travelling club for food & equipment companies
- Chef Instructor for culinary schools
- Food Stylist
- Helming in kitchens on cruise ships
- Journalist for gourmet food magazine

## INDUSTRY RESEARCH ACTIVITIES\*



Organic farm visit



Market visit



Tour of hotel kitchens where they may be placed for industry experience



Tour of chocolate factory

\* These activities may be conducted if big group gathering are allowed on these venues



## EXTRACURRICULAR ACTIVITIES

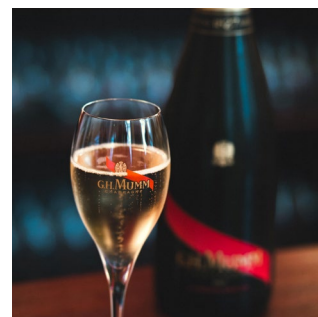


### PARIS STUDY TOUR\* (Optional)

The study tour provides our students with an opportunity to visit Paris to gain a deeper understanding of French cuisine, language, art and culture as you make Paris your home for a week.

The highlight of this tour will be the workshop session in the kitchens of our founding Paris school by their chef instructors where the students will be receiving a certificate of participation.

This customised tour include visit to specialties pastry, artisan & bakeries, chocolate cafe, Michelin starred restaurant, plus champagne/ winery visit complied with tasting.



\* will be conducted only when any travel restriction are lifted



## THE CHEF TEAM



**CHEF STÉPHANE FRELON**  
EXECUTIVE CHEF &  
CUISINE CHEF INSTRUCTOR

Hailing from Tours, France, where he was born, Chef Stéphane Frelon started his culinary arts journey as a cook apprentice in France in the year 1990. In his career path, he has been an executive chef and manager at several restaurants in Canada and England. Some of these include Restaurant -Brasserie A L'Aventure in Montréal, Canada, Restaurant Gastronomique La Fourchette in Brighton, England, Restaurant Italian Fine Dining Leones in Hove, England and Restaurant French Fine dining Victor's in Brighton, England.

His teaching career started in 2013, as a chef cuisine instructor in several institutions and colleges in Canada. His passion and love for the culinary arts has also driven him to open his own restaurant called Le Diable O'Thym in his home city of Tours, France.

He has been described as "passionate and professional, and a joy to work with." Eventually, Chef Stéphane joined Le Cordon Bleu in Ottawa, Canada. Taking the opportunity to travel to this region, he took up a vacancy in Sunway Le Cordon Bleu in Malaysia as Executive Chef, Academic Manager and Cuisine Chef Instructor.



**CHEF SYLVAIN DUBREAU**  
CUISINE CHEF INSTRUCTOR

Creativity and determination have always been the earmarks of Chef Sylvain Dubreau's career.

Upon gaining his professional certificates from the Centre de Formation d'Apprentissage in St. Germain de Lesignan in 1991, Chef Sylvain spent fourteen years honing his craft and mastering the arts of French cuisine at the Grandes Maisons area in Paris, where many Michelin-starred restaurants and hotels are located, including 3 Michelin-star La Tour d'Argent, 2 Michelin-star Les Ambassadeurs, 1 Michelin-star Prunier and the world-renowned 2 Michelin-star Hotel de Crillon.

His world travels began at the Michelin-star La Melazane by Gourmard restaurant at the Hilton Resort in Mauritius in 2004, before moving on to spend 5 years at world-famous Lotte Hotel in Seoul, South Korea.

Keen to experience the challenges of restaurant-ownership for himself, he then moved on to Japan, where he has established his own ultra-exclusive 17-seat French fine dining restaurant, the Sucre-en-Rose.

Always on the hunt for new challenges, Chef Sylvain has now joined Le Cordon Bleu Malaysia as Chef Cuisine Instructor and looks forward to sharing his journey with his students.



## THE CHEF TEAM



**CHEF THIERRY LERALLU**  
BAKERY & PASTRY  
CHEF INSTRUCTOR

Chef Thierry was born in France, Normandy. He always had a passion for bakery and pâtisserie and a talent in the Art of Pastry. He started his apprenticeship as a baker, patissier, chocolatier and confiseur in Normandy well-known for the fresh cream, milk product, cheese and apple.

Thierry Lerallu from an early age showed his predisposition for his job and was rewarded repeatedly as the best apprentice in various specialties; from bakery to pâtisserie, He remains unbeatable and comprehensive. After receiving his Diploma from CFA, Alencon France he ventured out to see the world and had set foot in Malaysia in the early nineties where he worked for several 5 star international hotels. It was in Malaysia where he discovered the Malaysian, Chinese and Indian cuisine.

His skills with baking, sugar and chocolate art had brought him much recognition in the yearly Bernard Loiseau Culinary Festival in Mauritius and they depended heavily on his talent for beautiful creations and desserts which made such a distinction and were highly regarded and appreciated by both participants and renowned guests.

With his numerous years in the industry starting in France and eventually all over the world, his appointment as Head of Pastry Chef at the Sunway Le Cordon Bleu did bring the pâtisserie programme to great heights in Malaysia and South East Asia. He subsequently joined the Le Cordon Bleu School in Seoul Korea but have returned to the Malaysia school as Pastry and Bakery Chef Instructor to commence our Boulangerie Programme.



**CHEF SARJU RANAVAYA**  
PASTRY CHEF INSTRUCTOR

Chef Sarju has recently join Le Cordon Bleu Malaysia. Being an alumnus, he studied and graduated at Le Cordon Bleu London in 2010, Chef Sarju did his apprenticeship at the famous Ritz Carlton Hotel in London which is one of the most prestigious hotels in the world. Chef Sarju then went on to work at the Dorchester collection, opening the chic 45 Park Lane in 2011 hosting the world-famous chef Wolfgang Puck's first restaurant in Europe. Moving on to work at Brasserie Zedel, a traditional French brasserie holding up 1200 covers per day serving favorite French classics.

In 2013 Chef Sarju joined the prestigious and exclusive hotel The Berkeley in London's Knightsbridge location. Whilst working at The Berkeley Chef Sarju began competing in local pastry competitions winning several awards including, best Chocolate Showpiece and Petit Fours as well as entremet competitions. He worked at The Langham Hotel and also the oldest hotel in London, Brown's Hotel by Rocco Forte where he reinvented the afternoon tea and pastry department focusing on modern trends and entertaining guests with sweet delights.

In 2016 Chef Sarju joined Classic Fine Foods UK as Assistant Pastry Chef at The Taste Lab, for three years he ran the Lab with Denis Drame MCA (Master of Culinary Arts). Chef Sarju competed at the UK Pastry Open and came up top at the Chocolate Category which secured his place as the Chocolate Candidate to represent the United Kingdom in the Coupe du Monde de la Pâtisserie 2019 where he won special prizes for Best Sugar Display and Eco Responsible, scoring 2nd highest on all artistic work and overall buffet. Chef Sarju then joined Le Cordon Bleu Malaysia in September 2019.

## PRACTICAL INFORMATION

### Student Visas and Immigration

Malaysian Skills Certificate Level 3 (*Sijil Kemahiran Malaysia (SKM) Tahap 3*).  
Program equivalent to Advanced Diploma in Professional Cookery

International Students who enrol in Advanced Diploma in Professional Cookery, a Le Cordon Bleu programme accredited by Department of Skills (JPK) of The Ministry of Human Resources will be eligible for a Student Visa\* to complete their studies.

*\*Subject to EMGS & Immigration Malaysia Terms & Conditions*

### Accreditation

Department of Skills (JPK) of The Ministry of Human Resources, Malaysia

Le Cordon Bleu Malaysia is approved by HRDF (Human Resources Development Fund) as a training provider. When companies send their employees to undergo the training courses conducted at Le Cordon Bleu Malaysia, they can be reimbursed by said funds.

The institute is also an International Accredited Training Centre where all students who complete the 1601 hours or 1 year program which includes industry placement will also obtain from the Department of Skills, Ministry of Human Resources, an additional certificate award called the Malaysian Skills Certificate Level 3 (*Sijil Kemahiran Malaysia (SKM) Tahap 3*). With this, students can proceed to apply for any MQA (Malaysian Qualification Agency) accredited academic programmes related to the same discipline such as that offered by Sunway University- Diploma in Hotel Management or Diploma in Culinary Arts.

*\*Subject to HRDF funding Terms & Conditions*

### Blended Learning Approach

Programmes at Le Cordon Bleu Malaysia include an amount of self-directed study. This is the time expected to be spent by students not during scheduled class time to prepare for classes, assessment assignments, self-research and some substantial reading on subjects, not necessary under the guidance or supervision of any tutor or lecturer. Small team workshop and projects will be guided by our chef instructors.

### Visit Us On Site or Book A Virtual Tour

**Book a Tour** | We will be pleased to give you a guided tour if you book a tour of our institute to experience our unique learning environment and the fully and adequately equipped facilities. You will be personally guided by a counsellor, who will be on hand to discuss all matters relating to your educational opportunities and application.

<https://www.cordonbleu.edu/malaysia/book-a-campus-tour/en>

### Open House Events & Gourmet Short Courses

In addition to our private guided tours & virtual tours, you have the opportunity to attend any scheduled open house events to observe and participate in Le Cordon Bleu experience such as a Culinary Demonstration or short courses with tasting prior to applying.

These culinary demonstrations or workshops will be conducted by one of our chef instructor where you may gain insights to a typical teaching session. Our chefs and team of counsellors will then be available to answer any questions you may have.

### How to apply

Application Process - Certificates and Diplomas  
Visit our website for application details.

Gather all documents below:

- Signed application form
- CV / Resume
- Copy of NRIC/Passport
- One (1) Passport sized photo (colour)
- Proof of English proficiency
- Enclose the application fee
- Copy of relevant examination result

For more information, please visit:

<https://www.cordonbleu.edu/malaysia/admissions/en>

You can either apply directly online, or send all documents via email at [malaysia@cordonbleu.edu](mailto:malaysia@cordonbleu.edu), or alternatively send to us by post to: No.5, Jalan Universiti, Sunway City, Selangor Darul Ehsan, 47500 Malaysia or in person.

The Malaysia Admissions team will be in touch to confirm receipt of your application. Only complete applications will be assessed. We will notify you of the outcome within 5 working days.

### How to Find Us

No.5, Jalan Universiti, Sunway City, Selangor Darul Ehsan, 47500 Malaysia | +603 5632 1188



*The information produced by Le Cordon Bleu Malaysia in this publication is correct at the time of printing. The institute reserves the right to change any aspect of the programmes without prior notice.*





**SUNWAY LE CORDON BLEU INSTITUTE OF CULINARY ARTS**

No.5, Jalan Universiti, Bandar Sunway, 47500 Selangor Darul Ehsan, Malaysia  
Tel : +6(03) 5632 1188 Email : [malaysia@cordobleu.edu](mailto:malaysia@cordobleu.edu) Web : [www.lecordobleu.com.my](http://www.lecordobleu.com.my)

   Le Cordon Bleu Malaysia