



Press release

**LE CORDON BLEU
PARTICIPATES
AT
THE PARIS INTERNATIONAL FOOD EXHIBITION
« SIAL »**

from October 22 to 26, 2006

Parc des Expositions - Paris Nord Villepinte

Paris, October 2006 - **LE CORDON BLEU** International is presenting its range of gourmet and gift products together with those developed under licensing.

Come and discover some of our novelties such as argan oil, provençal spreads, organic cane sugar, fruits in syrup, a variety of selected peppers etc...

**LE CORDON BLEU
Hall 5 B
Booth S 75
Phone 06 15 62 43 52**

In perfect harmony with its principal activity, education, Le Cordon Bleu Master Chefs select and recommend gourmet products of high quality.

Le Cordon Bleu is often solicited as a technical and culinary consultant by cruise ship companies and by industrial food companies.

Le Cordon Bleu currently boasts 27 schools in 15 countries training, every year, 20 000 students from more than 70 nationalities. This institution is recognized as one of the leading culinary arts institutes in the world. Today, there are schools in North America, France, Great Britain, Japan, Korea, Thailand, Australia, the Middle-East and South America. Developments in the curriculum of Le Cordon Bleu have led to the establishment of Bachelors and Masters degrees in hospitality management in cooperation with international universities. Since its creation in 1895, Le Cordon Bleu has also published numerous magazines, cookbooks and wine books for amateurs and professionals.

www.cordonbleu.edu

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