



## Le Cordon Bleu International signs new agreement with Carleton University

(Ottawa, May 25, 2007) – Le Cordon Bleu International signed a Memorandum of Understanding (MOU) with Carleton University.

Le Cordon Bleu with its combination of classical French techniques and dynamic Culinary, Patisserie, Baking, Hospitality and Restaurant Management programs will collaborate with Carleton University on the development of Academic and Research programs in the related areas of Gastronomy, Nutrition, Health and Well-being, as well as Hospitality Management.

The outcome of this partnership being the launching of a Le Cordon Bleu Institute within Carleton University's Campus, offering two new degrees for commencement in fall 2009: a Bachelor's Degree in Food and Nutrition Science and a Master of Arts in Gastronomy.

The intended commitment of Le Cordon Bleu in support of these initiatives is approximately \$1,000,000. Carleton University intends to invest a similar amount in support of academic programs in these fields.

A private ceremony was held at Le Cordon Bleu Ottawa Culinary Arts Institute on May 25 for the signing of the MOU.

“We are pleased to partner with Carleton University, a dynamic research-intensive post-secondary institution committed to ensuring an outstanding learning experience for its students. In our discussions with Carleton, we realized the excellent fit between our two institutions. Even at the early stages of this agreement, we are enthusiastic about the response we have received,” said André Cointreau, Le Cordon Bleu International President and Chief Executive Officer.

“We are honored to be able to partner with the internationally renowned Le Cordon Bleu International. This partnership, and the many other academic partnerships Carleton University has formed worldwide, greatly enriches the learning experience for our students. This agreement will provide exciting future new educational opportunities in the fast-growing fields of gastronomy, nutrition, health and well-being, and hospitality management,” said Samy Mahmoud, Carleton University President *pro tempore*.

Since it's founding in 1895 in Paris, **Le Cordon Bleu** has come to be considered the authority in French culinary techniques. Currently, Le Cordon Bleu maintains a presence in 15 countries with more than 27 schools attended by more than 20,000 students annually. Through strategic alliances, such as those formed with prestigious international universities, Le Cordon Bleu now complements its global culinary presence with entrepreneurial bachelors and masters' degrees in Hotel & Resort Management, Restaurant and Convention & Event Management, as well as an MBA in International Hotel & Restaurant Management and a Master of Arts Degree in Gastronomy.

Le Cordon Bleu has schools in North America, France, Great Britain, Japan, Korea, Australia, Thailand, Mexico, The Middle East and, Central and South America. These schools employ a total of 450 chefs, including 80 Master Chefs. Le Cordon Bleu also operates world-class award-winning restaurants in Ottawa, Mexico City, Tokyo, and on board Regent Seven Seas luxury cruise ships.

With over 200 programs in 47 departments, **Carleton University** offers a breadth of academic choices at the undergraduate and graduate level. Many programs have national and international reputations for their innovation, quality program delivery and content, and renowned faculty. By providing students with challenging programs and opportunities for work experience, Carleton University makes its best, to prepare and provide its graduates with the most relevant skills and experiences required to succeed in today's knowledge economy!



Carleton University President Pro Tempore Samy Mahmoud  
and Le Cordon Bleu President Andre J. Cointreau



Andre Cointreau with Carleton University Dean of Graduate Studies John Shepherd