



**Le Cordon Bleu sponsors the second « Mir Restorana »  
Professional Restaurant Exhibition in  
Moscow - March 23-25, 2004**

*March 22<sup>nd</sup>, 2003* - Le Cordon Bleu sponsors the next "MIR Restorana" professional restaurant exhibition in Moscow organized by the National Association of Commerce in Russia and the Russian Culinary Association. This exhibition has also been supported by two professional culinary magazines : Restaurateur and Chef .

All major sectors in the food industry will be represented in the exhibition such as food and beverage products, restaurant equipment, automated systems and services for the hospitality industry. Art of the table and design will also be present as well as the consulting and education fields in the hospitality industry.

Chef Armando Baisas, Le Cordon Bleu Instructor will be demonstrating ice sculpting techniques on March 23<sup>rd</sup> at 12:30pm. Chef Baisas has been Ice Carving Champion at La Coupe du Monde de La Pâtisserie in Lyon, France and for three consecutive years the winner of the Winterlude International Ice Carving Competition in Ottawa, Canada.

In addition, MIR Restorana hosts for the first time the national culinary competition. Le Cordon Bleu, as official partner of the exhibition, will be the president of the jury, represented by Le Cordon Bleu Chef Jean Claude Boucheret. The jury will qualify the winner team that will be representing Russia in the Culinary Olympic games in Germany. Chef Boucheret will also perform a Master Class demonstration for the marriage of Haute Cuisine with beer on March 24<sup>th</sup> at 17:30pm.

Le Cordon Bleu is not only a cosmopolitan and convivial centre for the culinary arts and the French "art de vivre". Today, the group Le Cordon Bleu is present with 25 schools in 15 countries around the world. Each year, Le Cordon Bleu faculty teach 18, 000 students of more than 70 nationalities. Le Cordon Bleu has become one of the most prominent organizations dedicated to culinary, hospitality and tourism education, continually highlighting French culinary values.

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