



**Le Cordon Bleu Participates in World Gourmet Summit 2004
In Singapore
19th April – 24th April 2004**

LE CORDON BLEU, the world's top culinary & hospitality education provider is delighted to be invited again for a third time to participate in the highly renowned Asian gastronomic event – The World Gourmet Summit.

Chef FREDERIC FILLIODEAU of the LE CORDON BLEU Ottawa Culinary Arts School has been invited as a Masterchef to partake in the festive events, along with LE CORDON BLEU Guest Chef PATRICK TERRIEN from the Le Cordon Bleu Paris School and Chef Patisserie LAURENT PAGES of the LE CORDON BLEU Ottawa Culinary Arts School. The combined culinary expertise of this formidable team ensures participants of the World Gourmet Summit an experience that will tantalise the senses. LE CORDON BLEU is also extremely excited again to be hosting a special evening at The Regent Singapore – REGENT EXECUTIVE CHEF JOSEPH OLDHAM & the LE CORDON BLEU TEAM come together to present their special THEATRE OF TASTE on 22nd April 2004.

LE CORDON BLEU, the world's foremost school for teaching classical French cuisine, Patisserie and Boulangerie was established in Paris in 1895. Over the last century, LE CORDON BLEU has developed a reputation for teaching the highest standards of culinary excellence. Individuals from more than 50 countries attend LE CORDON BLEU, which operates 25 schools in 15 countries in such prestigious locations as Paris, London, Tokyo, Ottawa, Korea, Sydney, Brazil, and Mexico.

LE CORDON BLEU also runs specialized programs in colleges across North and South America. LE CORDON BLEU AUSTRALIA has expanded LE CORDON BLEU's academic programs to include Bachelor degrees in Hotel & Resort Management, Restaurant Business and Convention & Event Management, an MBA in International Hotel & Restaurant Management and a Master of Arts Degree in Gastronomy.

-end-

*Liz Daniels – Marketing & Public Relations Manager, Le Cordon Bleu Australia
Tel: MB:+61 419866589 email: ldaniels@cordobleu.edu www.cordonbleu.com*