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Le Cordon Bleu Schools North America Receives Top Culinary Honors

Students and Faculty Rise Above Competition to Lead 2005

Hoffman Estates, Ill. (January 11, 2006)—Students and faculty from Le Cordon Bleu Schools North America have baked, buttered and basted their way to more than 25 local, national and international culinary and pastry titles during the past year. Students and faculty from each of the 13 Le Cordon Bleu Schools North America Programs used their real-world training and expertise to rise above the competition, demonstrating the solid foundation and skills they acquired during their time with the U.S.’s leading culinary educator.

Recent Awards and Honors

Most recently, California Culinary Academy student Anna Ference wowed the judges of the fourth annual *Almost Famous Chef Competition* held in Napa Valley, Calif., winning three of the four prizes—including the title of the **2005 S. Pellegrino Almost Famous Chef**. Competing against eight other regional finalists from culinary schools across the nation, Ference was deemed:

- Winner of “Market Basket,” where the students had only two hours to prepare a dish made from secret ingredients revealed to them at the start of the contest
- Winner of “Signature Dish,” for which Ference prepared her regional winning dish, seared ahi tuna on a grilled plum salad and horseradish potato rosti, for 200 guests during a final tasting gala
- Overall winner of the 2005 S. Pellegrino *Almost Famous Chef Competition*

In October, Executive Chef Heinz Lauer and Dean of Culinary Arts Mark Levasseur, Le Cordon Bleu College of Culinary Arts Las Vegas, returned from Hong Kong, where they were inducted

into the prestigious **Les Amis d'Escoffier Society**. Formed in 1936, the Escoffier Society gathers monthly for epicurean dinners to provide educational opportunities for its members and strive for perfection in the art of fine dining. A major institution in the culinary world, the Escoffier Society has chapters in New York, California, Hawaii, Massachusetts, Florida, Tennessee, Louisiana, Florida and China.

Also, Pennsylvania Culinary Institute graduate Matt Weber was awarded the **“2005 Best Young Chef in the United States”** at the National Young Chef Rotisseurs Competition Finals. In this competition, contestants drew for starting times, which were set at 15 minute intervals. At the appointed time, each contestant was given an identical, previously unidentified "mystery basket" containing certain basic ingredients. Using all of these ingredients, as well as drawing from a par stock list, the contestant composed and executed a three-course menu (first course, main course, and dessert) for four people.

The written menu had to be completed within the first half-hour, with three hours allowed for preparation, after which the finished dishes were presented to be judged within a 30-minute window. Each dish was graded on taste, presentation and originality. Weber then went on to compete in the International competition in Bermuda against 18 other countries where his kitchen scores were ranked 2nd overall. He is currently a line cook at the Duquesne Club in Pittsburgh.

Recipe for Success

“I am thrilled with the accomplishments of all the students and faculty who have competed on behalf of Le Cordon Bleu Schools North America Programs,” said Kirk Bachmann, vice president of Education for Le Cordon Bleu Schools North America. “The skill and dedication our students and faculty have exemplified in these competitions signifies the quality of education featured at our Le Cordon Bleu Programs nationwide.”

The competitions from which these students and faculty emerged victorious cover a wide range of skill and proficiency. Other recent accomplishments include:

The Cooking and Hospitality Institute of Chicago

- Chef Tim Bucci from The Cooking and Hospitality Institute of Chicago won Gold and Silver medals in the Hot Food Plated Cold Competition at the ACF National Convention.
- The Student ACF Culinary Team won a Silver Medal at the Midwest Regional ACF Convention.

Atlantic Culinary Academy

- The ACA Competition Team won second place in Foods of Spain Recipe contest. The team also won a Bronze Medal in State Competition.

California Culinary Academy

- Chef Doug Basegio earned a Gold Medal at the Las Vegas Pastry Competition.

Pennsylvania Culinary Academy

- The ACF Pittsburgh Chapter Junior Hot Food Team earned a Silver Medal and 2nd place overall at the ACF Regional Conference.

Le Cordon Bleu-Miami

- Student David Shamesh, was awarded third place in the *Jeune Commis de Confrerie de la Chaine des Rotisseurs Salon des arts Culinaire*.

Scottsdale Culinary Institute

- Nine instructors and SCI's ACF Junior Competition Team earned numerous medals at the ACF Prescott, Arizona Food Show.

Texas Culinary Academy

- Chef Bronwen Weber won the Grand Prize at the Oklahoma Sugar Arts Show. Several of the Patisserie and Baking students placed with their cake creations.

About Le Cordon Bleu Schools North America

Le Cordon Bleu Schools North America is the largest provider of quality culinary arts education. Few institutions possess the distinguished reputation of Le Cordon Bleu, which established its first culinary school in Paris in 1895. Today, Le Cordon Bleu operates schools in London, Tokyo, Ottawa and Sydney in addition to its Paris location, and offers programs in Australia, Mexico and Brazil. In 1999, Le Cordon Bleu partnered with Chicago-based Career Education Corporation, one of the largest providers of private, for-profit postsecondary education, to create a dynamic culinary alliance in North America. There are currently 13 schools in the Le Cordon Bleu Schools North America network, offering programs in Le Cordon Bleu Culinary Arts, Le Cordon Bleu Pâtisserie & Baking, and Le Cordon Bleu Hospitality & Restaurant Management. For more information, please visit www.lecordonbleuschoolsusa.com.

About Career Education Corporation

Career Education Corporation (www.careered.com) Career Education Corporation (www.careered.com), through its colleges, schools and universities, offers quality higher education to more than 100,000 students both on-campus and online in a variety of career-oriented disciplines. CEC reports and discusses its operating results in two separate segments: the Colleges, Schools and Universities segment, which represents the results of the campuses providing education on-ground, and the Online Education Group, which represents the results of its campuses providing education online.

The Colleges, Schools and Universities segment includes more than 70,000 students attending one of 80-plus campuses owned by CEC. The on-ground campuses are located throughout the U.S., Canada, France, the United Kingdom, and the United Arab Emirates and offer doctoral degree, master's degree, bachelor's degree, associate degree, and diploma programs in the career-oriented disciplines of business studies, visual communication and design technologies, health education, information technology, and culinary arts.

The Online Education Group segment includes more than 30,000 students attending the web-based virtual campuses of either American InterContinental University Online or Colorado Technical University Online. The online campuses of these two universities collectively offer a variety of degrees in information technology, computer science, business, visual communication, health sciences, criminal justice, and education.

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