

Script 1 Upbeat fun... voice: creative professional
Narration for Le Cordon Bleu Miami
Word Count 270 (time 1:57)

Welcome to Miami and the Le Cordon Bleu College of Culinary Arts, where you can gain the training necessary to enter a profession that offers challenge, excitement and creative artistry. This globally recognized instructional program is a blend of classical French techniques with innovative American technology.

Our comprehensive culinary arts curriculum is an intense education designed to provide a solid academic foundation with a versatile and inventive learning environment. You'll have an opportunity to gain the industry know-how and technical skills required for an entry-level career.

The Patisserie and baking program includes an extensive variety of techniques from the most traditional baked goods to the newest innovations. Professional bakers and pastry chefs work in a fun, imaginative atmosphere creating delectable confections and sweets.

These are just a few of the ingredients in our career focused degree and diploma programs.

Our talented Chef instructors are true professionals, teaching culinary arts theory, as well as the technical aspects of classic food preparation. Our contemporary classroom labs feature fully equipped kitchens, essential for hands-on-instruction and demonstrations showing practical cooking and baking techniques. With small class sizes, our instructors can encourage each student to discover their own sense of unique culinary flair.

Our 120 seat student run restaurant offers tremendous experience from customer service to food preparation, where you can experiment with original styles and plating presentations. Create gourmet entrees and desserts to enhance all the senses.

Are you ready to acquire this artistic expression? All it takes is a passion and love for cooking to get you started. Find out if you are a candidate for acceptance into our program. Contact us today!