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## Le Cordon Bleu Students Compete in the CCN - World International Young Chefs Cooking Competition at the Gastronomy by the Seine Paris 2008 Festival

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*Le Cordon Bleu Paris joins as a partner of «Gastronomy by the Seine Festival ©- Paris 2008 » which is sponsored and co-organized by CCN World. Three out of the eight competitors in the "CCN - World International Young Chefs Cooking Competition" are Le Cordon Bleu students - Benoit Parrot from France, Vassilis Koutouroushis from Cyprus and Carter Kelly from the USA. Competitors will have 3.5 hours to create dishes using ingredients from a market basket. The jury headed by Michael Blanchet, consists of notable industry professionals including Dominique Loiseau, Traci Des Jardins and Michael Lomonaco.*

### CONTACT INFORMATION

Secaucus, NJ ([PRWEB](#)) July 5, 2008 -- Le Cordon Bleu Paris joins as a partner of «Gastronomy by the Seine Festival© - Paris 2008 » which is sponsored and co-organized by CCN World and presided over by Michel Cloes, co-organizer and Jean-Pierre Estienne d'Orves, founder of the Trophées Culinaires.

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The festival, which celebrates "American Nouvelle Cuisine in Paris", takes place July 4-6, 2008 at the "Yachts de Paris" on the Quai Henri IV. The festival opens with the "CCN - World International Young Chefs Cooking Competition", organized by Les Maîtres Cuisiniers de France. Other events include a dinner cruise on the Seine on July 4, round table discussions, cooking classes and demonstrations, book signings, food and wine tastings and a culinary recruitment fair. French Minister of Agriculture, Michel Barnier, is expected to attend the gala dinner on July 5 for delegations of the European Union, European Parliament and European Commission members.

### ATTACHED FILES

There are no multimedia files attached to this release. If this is your release, you may add images or other multimedia files through your login.

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Sunday, July 6, Le Cordon Bleu Chef Philippe Clergue who coached the students will perform two cooking demonstrations.

Round table discussions will take place on July 4 and July 5 on the following topics: Champagne Labels, Gastronomy Management, Flavours of the Future, Cuisine and the Heritage of Humanity, and Organic Agriculture and Sustained Fishing.

San Francisco hosted "Gastronomy by the Bay" in September 2007. Plans are underway to schedule future festivals throughout the world.

Founded in 1895, Le Cordon Bleu, today, is present in nearly 20 countries with 30 schools and teaches more than 20,000 students annually. As a worldwide leader in culinary and hospitality management education, Le Cordon Bleu participates in over 50 events each year.

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The screenshot shows the Le Cordon Bleu website header with the logo and tagline "LE CORDON BLEU® GASTRONOMY • HOSPITALITY • MANAGEMENT". Below the header is a navigation menu with links for "HOME", "ABOUT US", "PROGRAMS & APPLY", and "BROCHURE REC". The main content area features a grid of images and text. On the left, there is a text snippet for a news article titled "COCINA NOVOANDINA: QUINUA HERENCIA DE LOS ANDES BY LE CORDON BLEU", which mentions a "3rd Prize of the Jury at the Gourmand Cookbook Awards" and a new cookbook. On the right, there is a photograph of a chef in a white uniform and hat, looking down.

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