



Orlando Culinary Academy

Le Cordon Bleu Program
Orlando

STUDENT CHEFS EARN LE CORDON BLEU CULINARY SCHOLARSHIPS ORLANDO CULINARY ACADEMY HOSTS 5TH ANNUAL FUTURE CHEF OF AMERICA SCHOLARSHIP COMPETITION

Orlando (May 26, 2009) – Orlando Culinary Academy today announced the local winners of the 5th Annual Le Cordon Bleu Schools North America Future Chef of America Scholarship Competition. Ten future students enrolled in an affiliate school of Le Cordon Bleu Schools North America participated in the annual event that took place on May 9; and three received scholarships to attend the Orlando culinary school. First, second and third place winners took home scholarships for \$10,000, \$5,000 and \$2,500, respectively.

First place winner, Jennifer Grosskruger, is a 2009 graduate of Florida's Fleming Island High School. Grosskruger competed against nine other contestants from across the state.

At the culinary scholarship competition held at the Orlando Culinary Academy, Grosskruger wowed the judges with her Pesto and Tomato Flatbread appetizer and entrée of Paprika Oven Roasted Chicken with Spinach and Rice using only the components of the "market basket."

The Le Cordon Bleu Future Chef of America Competition takes place yearly at 14 of the Le Cordon Bleu Schools North America locations. The competition began with an essay and concluded with an intense kitchen challenge at the Orlando Culinary Academy.

Grosskruger is currently enrolled in the Le Cordon Bleu Culinary Arts program at the Orlando Culinary Academy in Orlando, Florida and hopes to pursue a career as a chef.

Second place winner, Schmitd Samar prepared a Walnut Crusted Chicken Breast with Spanish Rice topped with a Fresh Vegetable Salsa. She will graduate from Palm Beach Gardens High School, Florida, in May and hopes to pursue a career as a chef. Samar is currently enrolled in the Le Cordon Bleu Culinary Arts program.

Third place winner, Briea Nathan prepared a Parmesan Crusted Chicken Breast stuffed with Spinach and Cheese served over sautéed vegetables topped with Fried Linguine Twill and a drizzle of White Cream sauce. Nathan is currently enrolled in the Le Cordon Bleu Pâtisserie and Baking program and will start classes in August after graduating from Harmony High School, in Harmony, Florida. She hopes to pursue a career as a pastry chef.

“The level of the competition demonstrates the excellent quality of culinary education provided by our Florida public schools”, Chef William Mather, Director of Education.

The Le Cordon Bleu Future Chef of America Scholarship Competition is two-phased. First, future students submit an online entry form which includes a 75 - 150 word essay answering “Why I want to be the next Future Chef of America”; a team of judges select the finalists and invite them to compete in the kitchen challenge. Then, on the day of the scholarship competition, future students are given a market basket containing key ingredients. They have 90 minutes to prepare and present two identical plates (one for presentation and one for judging) consisting of an appetizer or salad with a dressing and an entrée consisting of a protein, starch and vegetable.

Orlando Culinary Academy

Established in 2002, Orlando Culinary Academy is a premier culinary arts school, providing Le Cordon Bleu training in a hands-on, smaller classroom environment. Orlando Culinary Academy offers specialized Associate Degrees in Le Cordon Bleu Culinary Arts and Le Cordon Bleu Pâtisserie and Baking. Orlando Culinary Academy is an affiliate of Le Cordon Bleu Schools North America, one of the largest providers of quality culinary arts education. The campus is over 30,000 square feet, equipped with computer labs and instructional, industry current kitchens and located close to downtown Orlando. Orlando Culinary Academy is a member of the Career Education Corporation (NASDAQ:CECO) network of universities, colleges and schools. For more information, please call 407-888-4000 or log on to: www.orlandoculinary.com.

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. For more information about Le Cordon Bleu Schools North America, go to: www.lecordonbleuschoolsusa.com

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