



LE CORDON BLEU

# *Cuisine Foundations*

THE CHEFS OF LE CORDON BLEU





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**Le Cordon Bleu Cuisine Foundations  
The Chefs of Le Cordon Bleu**

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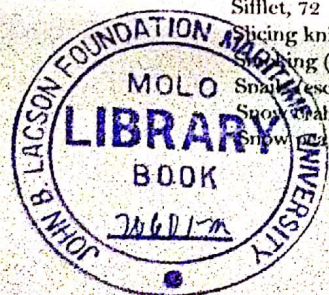
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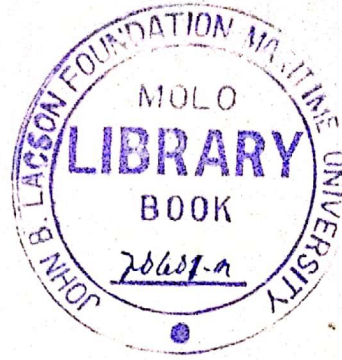


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