2017
AUSTRALIAN
PROSPECTUS

LE CORDON BLEU
AUSTRALIA
Today Le Cordon Bleu has a presence in some 20 countries with more than 35 international schools attended by 20,000 students annually—making Le Cordon Bleu the only truly global educator in the culinary arts, hospitality and tourism management.

Le Cordon Bleu is dedicated to preserving and passing on the mastery and application of the Culinary Arts through the Grand Diplôme and contemporary molecular cuisine research, as well as professional hospitality management through the Le Cordon Bleu undergraduate and postgraduate programs.

We invite you to share our knowledge and passion for the culinary arts, hospitality and management education and look forward to leading you on a journey of discovery that will last a lifetime.

Amitiés gourmandes,

André J. Cointreau
President & CEO | Le Cordon Bleu
Le Cordon Bleu quickly established itself as the most prestigious and revered cooking school in the world.

The Independent UK
3 Feb 2012

Le Cordon Bleu is considered the guardian of French culinary technique, preserving and passing on a mastered art that has been the cornerstone of French gastronomy. Our world-class education program, distinct hands-on teaching methodology and influential alumni network ensure you graduate at the frontline of an evolving international hospitality industry.

1
Create an international network of contacts
Le Cordon Bleu welcomes students from over 70 countries and provides a network of global relationships that can be developed throughout their studies and beyond in the workplace.

2
Gain an internationally recognised qualification
With over 50 schools globally, the Le Cordon Bleu network is unsurpassed at providing graduates with the best platform to launch an international career. Our graduates leave with the competitive advantage of internationally recognised qualifications that come with the blue ribbon seal of approval.

3
Gain industry experience for a practical application of your education
To prepare students for the workplace, Le Cordon Bleu believes it is vital to gain practical experience as part of their education. As an essential part of the curriculum, work-based learning combines vital theory learnt in the classroom with practical experience.

4
Academic material developed exclusively by experts in their field
Developed by our own expert educators and select partner institutions, our academic material provides students with up-to-date skills and well researched practical knowledge. From Diplomas through to Bachelor and Master Degrees, our educators have designed course content specific to each program’s needs.

5
Benefit from 120 years of experience and learning
Founded in 1895, Le Cordon Bleu to this day remains an industry leader in French culinary arts, gastronomic education and international hotel management and hospitality. Our programs are internationally recognised, allowing graduates the opportunity to travel and build a world-class career of distinction.

Le Cordon Bleu Australia
International Prospectus 2017
Founded in Paris in 1895, today Le Cordon Bleu has a presence in 28 countries with more than 50 international schools educating over 22,000 students from 90 different nationalities each year—making Le Cordon Bleu the only truly global educator in the culinary arts.

The name Le Cordon Bleu began in 1578, when King Henry II of France established the Order of the Holy Spirit. The knights of this order were identified by a gold cross hanging from a blue ribbon around their neck. The Order of the Holy Spirit was the most prestigious French Royal order, and its knights were often referred to as “Cordons Bleus.”

During their sumptuous meals, they set a high standard for fine dining. As a result, the expression “cordon bleu” did not take long to become synonymous with culinary excellence.

Today, through world class programs that focus on the demands of a growing international hospitality industry, Le Cordon Bleu offers students an unparalleled education built on a distinctive teaching methodology, where students gain experience through hands-on learning, as well as access to an influential global network of alumni spread across the globe.

**OUR HISTORY**

**1895**

French journalist Marthe Distel publishes a culinary magazine, *La Cuisinière Cordon Bleu*. Subscribers are invited to the first cooking classes in October.

**1897**

Le Cordon Bleu Paris welcomes its first Russian student.

**1905**

Le Cordon Bleu Paris trains its first Jordanian student.

**1927**

On November 16, the London Daily Mail newspaper, describes Le Cordon Bleu Paris as the “Babel of nationalities. “It’s not unusual for as many as eight different nationalities to be represented in the classes.”

**1933**


**1942**

Dione Lucas launches Le Cordon Bleu School and Restaurant in New York. She also authors the bestselling “The Cordon Bleu Cook Book” and becomes the first woman to have a television cooking show in the United States.

**1948**

Le Cordon Bleu is accredited by the Pentagon for the professional training of young G.I.s after their tour of duty. As a former member of the OSS, Julia Child qualifies and ensorls at Le Cordon Bleu Paris.

**1953**

Le Cordon Bleu London creates the Coronation Chicken dish, served to foreign dignitaries at the coronation lunch of Her Majesty Queen Elizabeth II.

**1954**

The success of the Hollywood movie *Sabrina*, directed by Billy Wilder and starring Audrey Hepburn, contributes to the growing fame of Le Cordon Bleu.

**1968**

Le Cordon Bleu Paris moves from rue des Champs de Mars by the Eiffel Tower to rue Leon Delpero, in the 15th district of Paris. Le Cordon Bleu Ottawa welcomes its first students.

**1991**

Le Cordon Bleu Japan opens in Tokyo and later in Kobe. The schools are identified as “Little France in Japan.”

**1995**

Le Cordon Bleu Paris celebrates its 100th anniversary. For the first time ever, the Chinese authorities of the Shanghai District send chefs abroad for training at Le Cordon Bleu Paris.

**2001**

Le Cordon Bleu Madrid opens in partnership with the Universidad Francisco de Vitoria. The first Le Cordon Bleu online gastronomy food and wine program is launched in a global partnership with Southern Cross University.

**2006**

Le Cordon Bleu Australia begins operations at the request of the New South Wales government, and provides training in preparation for the 2000 Olympic Games in Sydney.

**2008**

Management courses are then developed in Adelaide, drawing on Bachelor degrees, Masters, MBA and University research on Hospitality, the Restaurant Industry, Culinary Arts and Wine.

**2010**

Le Cordon Bleu New Zealand opens in Wellington.

**2013**

Official inauguration of Le Cordon Bleu Taiwan.

**2014**

Le Cordon Bleu India opens, offering students Bachelor degrees in Hospitality and Restaurant Management. Le Cordon Bleu Lebanon and Le Cordon Bleu Hauutes Etudes du Goût celebrate their 10th anniversary.

**2015**

Le Cordon Bleu’s 120th year anniversary is celebrated around the world.

**2016**

Le Cordon Bleu Perpignan opens.

**2017**

The school continues to develop internationally with new openings in Santiago de Chile and Rio de Janeiro.
Le Cordon Bleu continues to diversify its activities, broadening the choice of programs available and establishing private and public partnerships.

**2018**

Le Cordon Bleu opens its doors with Homesglen.

**2020**

Le Cordon Bleu London moves to a new building in Bloomsbury square. Le Cordon Bleu Malaysia is launched with Sunway University College.

**2021**

Le Cordon Bleu New Zealand opens in Wellington.

**2022**

Le Cordon Bleu Thailand receives the award of Best Culinary School in Asia.
A colourful country that truly inspires

Wide open spaces. The prettiest beaches in the world. A laid back, yet entrepreneurial attitude. And a lifestyle offering exceptional cuisine, wineries, art, fashion and sport. In Australia, you’re spoilt for choice in your downtime. Team this with its multicultural diversity, strong economy, and Le Cordon Bleu’s world class education and state of the art facilities, and you really are living and studying in the lucky country.

**CULTURE & IDENTITY**

80 percent of Australians believe Australia has a strong culture and identity characterised by being down to earth, mateship, honesty, sports and multiculturalism based on research organised by the Australia Day Council of NSW in 2008.

**SIXTH LARGEST COUNTRY**

It is the 6th largest country in the world, occupying an entire continent of some 7.6 million square kilometres.

**TRULY MULTICULTURAL**

Today’s Australia is very multicultural with Indigenous peoples and migrants from some 200 countries.

**200 LANGUAGES**

Over 200 different languages and dialects are spoken in Australia including 45 Indigenous languages. The most common non-English spoken languages are Italian, Greek, Cantonese, Arabic, Vietnamese and Mandarin.

**ABUNDANCE**

Approximately 1.35 trillion bottles of wine are produced by Australia.

**GREENSPACE**

Vegetation covers nearly 7 million square kilometres or 91 percent of Australia.

**NATIVELY UNIQUE**

Most of Australia’s exotic flora and fauna cannot be found anywhere else in the world.

**STUDY IN AUSTRALIA**

**80% COASTAL**

More than 80 percent of Australians live within 100 kilometres of the coast making Australia one of the world’s most urbanised coastal dwelling populations.

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Learning to manage your career is paramount, which is why we include Career Development as part of your Le Cordon Bleu studies. Apply your skills and knowledge within a real hospitality working environment, either in Australia or overseas, and get an invaluable start on your chosen specialty field.

Well connected
Le Cordon Bleu partners with hospitality organisations across Australia and overseas. Currently, the Career Services team has accumulated more than 2,100 industry partners, in over 30 countries, from across the globe.

Explore a world of careers with international hospitality, food, wine and management studies.
Alumni that shine the world over

When you graduate from Le Cordon Bleu, you become part of our alumni network, recognised around the globe as the crème de la crème of culinary arts and hospitality talent. Our alumni also continue to inspire current graduates, enriching their career prospects with guidance and motivation.

Many well-known personalities have become part of Le Cordon Bleu’s family including Julia Child, Jacques Chirac, Nancy Silverton, the Bromberg Brothers, Allen Susser, James Peterson, Lydia Shire, Giada De Laurentis, Gaston Acurio, Lorena Velazquez, Ming Tsai, Rachel Khoo, Binin Marinka, JP Anglo, Angelita Wijaya, Joanne Yeong and Kathleen Finn.

**Famous personalities**

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**Ambrose Chiang**

Head Sommelier

Momofuku Seiobo, The Star Sydney

BACHELOR OF BUSINESS INTERNATIONAL RESTAURANT MANAGEMENT

Ambrose always had a great love for food and wine influenced from his family and the chefs grew up with. In 2014, Ambrose joined the world class restaurant, Momofuku Seiobo as part of the Momofuku empire, as the assistant sommelier role, learning under head sommelier Richard Hargreave. In 2015, he took over as head sommelier.

At Momofuku, 23 year old Ambrose now enjoys focusing on research and learning, creating a selection of wines with a very strong focus on minimal intervention wines—a list with over 400 producers. Ambrose’s career possibilities include being a part of the sommelier team in New York and studying for his Master of Wine, or simply just opening his own restaurant.

**Jacqui Newling**

Resident Gastronomer/ Interpretation Curator

Sydney Living Museums

MASTERS OF ART IN GASTRONOMY

Resident gastronomer and curator of the Eat Your History project at the Sydney Living Museums. Jacqui exploration of food history and heritage through food influenced her dissertation ‘Foodways Unfettered: Food in Early Colonial Sydney 1788-1798’. Adding to her suite of accomplishments, Jacqui recently published ‘Eat Your History’ a collectic representation of food stories with recipes dating back to the eighteenth century.

**Mitchell Turner**

Rooms Division Manager

Sofitel Sydney Wentworth

BACHELOR OF BUSINESS INTERNATIONAL HOTEL & RESORT MANAGEMENT

Passionate about the hospitality industry it wasn’t long before Mitchell was acting hotel manager with the InterContinental Hotel Group (IHG) overseeing hotel operations including guest experience and employee engagement programs. A move to Director of Rooms with IHG leaded Mitchell to his current position at the Sofitel as Rooms Division Manager overseeing a team of 60 staff.

“The degree program has provided me with the foundation skills to become an effective hotelier with strong leadership values which have allowed me to build great collaborative relationships over the years.”

**Orly Gottesman**

Owner

Blends by Orly

DIPLÔME DE PÂTISSERIE

Orly Gottesman, artist, singer, and musician never dreamt of becoming a chef until her husband was diagnosed with celiac disease, and the only gluten-free flour available was an all-purpose variety.

Recognising the increasing prevalence of the disease was the driving motivator to developing a specialist product to be the same as the mainstream products. Orly commenced studying the pâtisserie program with Le Cordon Bleu in the pursuit of understanding the science behind flour.

Le Cordon Bleu chefs worked with Orly as she pioneered an independent study to develop a gluten-free flour custom-made for different types of foods suited for whole grain bread and pastries, another for cookies and biscuits, another for cakes and pies crusts as well as white bread and pizzas.

**Sascha Stone**

Tourism Marketing Officer

City of Swan

MASTER OF GASTRONOMIC TOURISM

As a Tourism Marketing Officer for the City of Swan in Perth Western Australia, working extensively in the gastronomic tourism region of the Swan Valley relating with chefs, winemakers, brewers and producers of artisan wares, the gastronomic tourism degree gave me the confidence and clarity needed to understand food and wine tourism related business and culture.
Adelaide is South Australia’s cosmopolitan capital, nestled between the picturesque hills and ocean. Known for its amazing food and wine culture, hip festivals and unique eco-adventures, your weekend getaways are sorted.

**Adelaide Campus**
The Le Cordon Bleu culinary & degree programs are offered at the TAFE SA International Centre for Hospitality, Leisure and Food Studies, Regency Park campus, only 30 minutes from the city when using public transport. The Master of International Hospitality Management is delivered at the University of South Australia - City West campus.

**Accommodation**
There are many accommodation options including Student Residences, private rental, homestay and/or share accommodation. Many international students like to live in or near the Adelaide city centre because of free city transport, the renowned central food market, Chinatown, cinemas and shopping malls. For more information regarding accommodation please visit:

[http://www.cordonbleu.edu/adelaide/accommodation-general/en](http://www.cordonbleu.edu/adelaide/accommodation-general/en)

**Cost of living**

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<td>Rent</td>
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<tr>
<td>Food</td>
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<td>Utility bills</td>
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<tr>
<td>Transport</td>
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<td>Telephone/internet</td>
<td>$15-$40</td>
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<tr>
<td>Other</td>
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</table>

The Le Cordon Bleu Certificat de Commis de Pâtisserie/Certificate III in Pâtisserie offers students the most rigorous and comprehensive program in classic French pastry techniques available today. As you advance through the course you will progressively learn and master the techniques of traditional and contemporary French Pâtisserie.

**FRENCH STUDY MODULES**

- Introduction to classic cooking techniques as applied to pâtisserie
- French culinary terms and definitions
- The use and care of cookery and pâtisserie equipment
- Working in a safe and hygienic manner
- Food preparation and mise en place
- Work organisation and planning
- Introduction to French cuisine
- French classical cooking techniques in cookery and pâtisserie
- Commodities—receiving and storing
- French basic pastry items
- Introduction to chocolate
- Introduction to bread and yeast dough
- Introduction to desserts
- French Pâtisserie—introduction to a variety of cakes and pastries
- Basic doughs and fillings—short pastry, choux pastry, puff pastry, various creams
- French Pâtisserie—introduction to a variety of cakes and pastries
- French pastries and cakes
- Career preparation and workplace communication

**AUSTRALIAN UNITS OF COMPETENCY**

- Produce petits fours SITHPAT302
- Produce yeast based bakery products SITHPAT304
- Produce desserts SITHPAT306
- Produce gâteaux, tortes and cakes SITHPAT305
- Produce petits fours SITHPAT302
- Produce gâteaux, tortes and cakes SITHPAT305
- Produce marzipan SITHPAT401
- Produce petits fours SITHPAT302
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- Produce petits fours SITHPAT302
- Produce gâteaux, tortes and cakes SITHPAT305

**AUSTRALIAN UNITS OF COMPETENCY**

- Organise and prepare mise en place in a team for service
- Career preparation and workplace communication
- Contemporary chocolate box production
- Production and presentation of petits fours
- Plan and cost basic menus SITHKOP302
- Coach others in job skills SITXHRM301
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**Industry Placement**

Length: 6 months

By successfully completing this course you will receive a Certificat de Commis de Pâtisserie and a Certificate III in Pâtisserie. Industry Placement enables you to put into practice the skills and techniques learned on campus in a real hospitality business. With assistance from Le Cordon Bleu’s Career Services team, this stage will become the foundation for both the remainder of the program and your future career.

**Career Paths**

- Pastry Chef, Executive Chef
- Restaurant Manager, Pâtisserie owner
- Food & Beverage Manager
- Catering Manager, Cakes designer
- Dessert for dietary requirements

**Entry Requirements**

- Year 12 or equivalent secondary education (such as the International Baccalaureate) and demonstrated ability to undertake tertiary level studies.
- No band score below 5.
- IELTS Academic: 5.5

**Admission Dates**

January & July

**Duration**

12 months

**Campus**

On campus—Adelaide

**Career preparation and workplace communication**

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- Produce gâteaux, tortes and cakes SITHPAT305
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CERTIFICAT DE COMMIS DE CUISINE

Certificate III in Commercial Cookery

This course offers essential grounding in professional cookery, meeting the needs of both beginners and experienced students. It introduces classic French culinary techniques that underpin modern international cuisine, and focuses on mastering basic skills: from how to hold a knife properly, to preparing vegetables or trustsing a chicken. Gradually, more complex techniques are introduced. As you progress from individual dishes to a more expansive menu focus, you become skilled in organisation, preparation and integrating ingredients to achieve dazzling flavours.

FRENCH STUDY MODULES
French culinary terms and definitions
The use and care of cookery equipment
Classical French stocks, glazes, basic and advanced sauces and soups
Horseradish, capers, salmi and aspic
Vegetables, eggs and farinaceous cooking techniques and menu items
French pastries and cakes
Career preparation and workplace communication

AUSTRALIAN UNITS OF COMPETENCY
Produce appetisers and salads SITHCCC302
Produce vegetable, fruit, egg and farinaceous dishes SITHCCC203
Produce cakes, pastries and breads SITHCCC306
Participate in safe food handling practices SITHFSA301

Stage 1.1
Prerequisite: Stage 1.1
The Intermediate Cuisine program introduces you to classic French regional dishes, applying techniques learned in the Basic Cuisine program. This course emphasises the importance of mise en place—the proper planning and preparation of food and equipment before cooking begins. You will also be introduced to a range of different presentation styles, from platter to plate.

Stage 1.2
Prerequisite: Stage 1.1
The Intermediate Cuisine program introduces you to classic French regional dishes, applying techniques learned in the Basic Cuisine program. This course emphasises the importance of mise en place—the proper planning and preparation of food and equipment before cooking begins. You will also be introduced to a range of different presentation styles, from platter to plate.

Stage 1.3
Prerequisite: Stage 1.2
The Superior Cuisine program teaches you about contemporary developments in French and international cuisine. Addressing menu trends from leading modern restaurant kitchens, you will tackle original recipes and fresh interpretations of French classics. Encouraged to be more creative in your cooking and presentation, by successfully completing this course you will receive a Certificat de Commis de Cuisine.

FRENCH STUDY MODULES
Interactive approaches to plate design and presentation to restaurant standards
Organise and prepare mise en place for a restaurant situation in a team
Presentation and service requirements of the finished menu
Teamwork
Career preparation and workplace communication

AUSTRALIAN UNITS OF COMPETENCY
Handle and serve cheese SITHCCC306
Produce meat dishes SITHCCC303
Produce seafood dishes SITHCCC302
Produce desserts SITHPR302
Prepare food to meet special dietary, allergy and cultural requirements SITHRD307
Manage conflict SITHCMA401
Provide first aid HLTAID003
Coach others in job skills SITXHRM301

Plan and cost basic menu SITHPRP302

Industry Placement
Length: 6 months
By successfully completing this course you will receive a Certificat de Commis de Cuisine and a Certificate III in Commercial Cookery. Industry Placement enables you to put into practice the skills and techniques learned on campus in a real hospitality business. With assistance from Le Cordon Bleu’s Career Services team, this stage will become the foundation for both the remainder of the program and your future career.

AUSTRALIAN UNITS OF COMPETENCY
Work effectively as a cook SITHCCC309

Career Paths
Sous Chef, Executive Chef, Restaurant Manager, Banquet Manager, Food & Beverage Manager, Catering Manager.

The Le Cordon Bleu Certificate of Commis de Cuisine/Certificate III in Commercial Cookery offers students the most rigorous and comprehensive program in classic French culinary techniques available today. You will progressively learn and master the techniques of traditional and contemporary French cuisine both on campus and through industry placement.
The Le Cordon Bleu Advanced Diploma of Hospitality (ADH) provides a comprehensive pathway to acquire the fundamentals of hospitality and culinary management. During this program, you will have the opportunity to further enhance your culinary or pâtisserie techniques from the Certificate III in Commercial Cookery or Pâtisserie. From the Certificate III in either Commercial Cookery or Pâtisserie, you will move into the Advanced Diploma of Hospitality program where you will develop management and leadership skills in areas such as marketing, human resources, business planning, and financial control. You will further develop your skills in contemporary culinary and pâtisserie techniques and trends using the latest industry equipment. You will also refine your skills in food presentation, packaging, and decoration. This exciting, advanced program lets you continue with either cuisine or pâtisserie as your focus. The programs and their components are designed to be undertaken consecutively. All students regardless of program (Certificate III or Adv. Dip) are required to commence with the Certificate III in the chosen stream (Commercial Cookery or Pâtisserie). The Advanced Diploma draws on subjects contained in the Certificate III or Advanced Diploma awards. The Advanced Diploma lets you choose from either Cuisine or Pâtisserie Specialisation, enabling you to further develop your skills to another level and allow graduates to obtain the skills to manage or open their own business.

### Pâtisserie Specialisation

**Certificate IV in Pâtisserie**

**Prerequisite:** Certificate III in Pâtisserie

**Length:** 6 months

In this stage you will be introduced to more business related units allowing for a deeper understanding of management principles and practice.

**French Study Modules**

- Decorative showpieces—Advanced sugar and chocolate work to produce original showspaces. Includes silicone mould making
- Confectionery—Advanced chocolate and sugar confections. Packaging and presentation of confectionery
- Pastry Tours
- Marzipan—Shaping, modelling and finishing figures
- Caramel and nougatine

**Australian Units of Competency**

<table>
<thead>
<tr>
<th>Competency Description</th>
<th>Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lead and manage people</td>
<td>SITXHRM402</td>
</tr>
<tr>
<td>Manage diversity within the workplace</td>
<td>SITXV505A</td>
</tr>
<tr>
<td>Prepare and monitor budgets</td>
<td>SITXFN301</td>
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<tr>
<td>Manage finances within a budget</td>
<td>SITXFN402</td>
</tr>
<tr>
<td>Monitor work operations</td>
<td>SITXMG402</td>
</tr>
<tr>
<td>Implement and monitor work health and safety practices</td>
<td>SITXWH501</td>
</tr>
<tr>
<td>Establish and maintain a work health and safety system</td>
<td>SITXWG301</td>
</tr>
<tr>
<td>Implement and monitor environmentally sustainable work practices</td>
<td>BSBUS501</td>
</tr>
<tr>
<td>Produce chocolate confectionary</td>
<td>SITVPA402</td>
</tr>
<tr>
<td>Model sugar based decorations</td>
<td>SITVPA403</td>
</tr>
<tr>
<td>Design and produce sweet buffet showpieces</td>
<td>SITVPA404</td>
</tr>
</tbody>
</table>

**Career Paths**

Pâtisserie, Sous Chef, Executive Chef, Restaurant, Restaurant Manager, Banquet Manager, Food & Beverage Manager, Kitchen Operations Manager, Catering Manager.

### Cuisine Specialisation

**Certificate IV in Commercial Cookery**

**Prerequisite:** Certificate III in Commercial Cookery

**Length:** 6 months

In this stage you will be introduced to more business related units allowing for a deeper understanding of management principles and practice.

**French Study Modules**

- Produce regional cuisines
- Produce regional dishes
- Produce regional soups
- Produce regional stews
- Produce regional sauces

**Australian Units of Competency**

<table>
<thead>
<tr>
<th>Competency Description</th>
<th>Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coordinate cooking operations</td>
<td>SITKNO403</td>
</tr>
<tr>
<td>Develop menus for special dietary requirements</td>
<td>SITKNO402</td>
</tr>
<tr>
<td>Lead and manage people</td>
<td>SITXHRM402</td>
</tr>
<tr>
<td>Manage diversity within the workplace</td>
<td>SITXV505A</td>
</tr>
<tr>
<td>Prepare and monitor budgets</td>
<td>SITXFN301</td>
</tr>
<tr>
<td>Manage finances within a budget</td>
<td>SITXFN402</td>
</tr>
<tr>
<td>Monitor work operations</td>
<td>SITXMG402</td>
</tr>
<tr>
<td>Implement and monitor work health and safety practices</td>
<td>SITXWH501</td>
</tr>
<tr>
<td>Establish and maintain a work health and safety system</td>
<td>SITXWG301</td>
</tr>
<tr>
<td>Implement and monitor environmentally sustainable work practices</td>
<td>BSBUS501</td>
</tr>
<tr>
<td>Produce and serve food for buffets</td>
<td>SITVPA301</td>
</tr>
<tr>
<td>Produce specialised food items</td>
<td>SITVPA304</td>
</tr>
</tbody>
</table>

**Career Paths**

Chef de Partie, Executive Chef, Chef, Restaurant, Restaurant Manager, Banquet Manager, Food & Beverage Manager, Kitchen Operations Manager, Catering Manager.

### Advanced Diploma of Hospitality

**Prerequisite:** Certificate IV in Pâtisserie/Cuisine

**Length:** 6 months

The final stage of the ADH in your chosen specialisation will take your business skills to another level and allow graduates to obtain the skills to manage or open their own business.

**Australian Units of Competency**

<table>
<thead>
<tr>
<th>Competency Description</th>
<th>Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>Monitor staff performance</td>
<td>SITXHRM403</td>
</tr>
<tr>
<td>Recruit and induct staff</td>
<td>SITXHRM401</td>
</tr>
<tr>
<td>Implement and monitor marketing strategies</td>
<td>SITXMPR502</td>
</tr>
<tr>
<td>Serve food and beverages</td>
<td>SITHPB508</td>
</tr>
<tr>
<td>Manage finances</td>
<td>BSBFMG504A</td>
</tr>
<tr>
<td>Manage quality customer service</td>
<td>SITKQ503</td>
</tr>
<tr>
<td>Establish and conduct business relationships</td>
<td>SITAMT504</td>
</tr>
<tr>
<td>Develop and implement a business plan</td>
<td>BSBMGT601A</td>
</tr>
</tbody>
</table>
Bachelor of Business

INTERNATIONAL HOTEL MANAGEMENT

Challenge yourself to become a creative leader in a dynamic industry. Enhance your people skills by discovering the transformative power of hospitality in business. Develop your potential to communicate effectively, grow customer relationships, raise hotel productivity and achieve long-term success.

Welcome to the world of hospitality in business, bringing the best of people skills and understanding to the realities of creating a successful hotel or resort enterprise.

While studying, embrace employment opportunities to engage, learn and shape your career pathway in Le Cordon Bleu’s brilliant Work-Integrated Learning program in which students gain professional experience, knowledge and skills in real work environments.

Admission Dates
January 6 & July
Duration
3 years full time
Campus
On campus—Adelaide
Entry Requirements
Age 18
IELTS Academic: 6
With no band score below 5.5.
School leaver: Satisfactory completion of Year 12 or equivalent interstate/overseas secondary education is required.
CRICOS Code
075350B
Course Credit
Available on application.
Fee Help Available
Eligible applicants may be able to access FEE-HELP for all or part of their tuition fees. Please refer to http://studyassist.gov.au/sites/StudyAssist/ for more information.

Career Paths
Rostering Supervisor, Human Resources Coordinator, Recruitment Manager, Training Manager, Human Resources Manager, Director of Human Resources, Resort Management, General Manager.
**INTERNATIONAL RESTAURANT MANAGEMENT**

Challenge yourself to become a creative leader in the fast-paced world of restaurant management. Enhance your people skills by discovering the transformative power of hospitality in business and develop your potential to communicate effectively, grow customer relationships, raise productivity and achieve long-term success in a restaurant enterprise.

Welcome to the world of hospitality in business, bringing the best of people skills, knowledge and conceptual understanding to the realities of creating a successful restaurant.

While studying, embrace employment opportunities to engage, learn and shape your career pathway in Le Cordon Bleu's brilliant Work-Integrated Learning program in which students gain professional experience, knowledge and skills in real work environments.

---

**Admission Dates**
January & July

**Duration**
3 years full time

**Campus**
On campus—Adelaide

**Entry Requirements**
Age 18
IELTS Academic: 6
With no band score below 5.5.
Satisfactory completion of Year 12 or equivalent interstate/overseas secondary education is required.

**CRICOS Code**
072295F

**Course Credit**
Available on application.

**Fee-HELP Available**
Eligible applicants may be able to access FEE-HELP for all or part of their tuition fees. Please refer to http://studyassist.gov.au/sites/StudyAssist/ for more information.
Bachelor of Business

FOOD ENTREPRENEURSHIP

Challenge yourself to become the creative force of a food business large or small. Understand artisanal food quality from the ground up. Design your own product and the business around it. Enhance your people skills by discovering the transformative power of hospitality in business. Grasp the financials. Master the marketing. Develop your communication skills so you can grow customer relationships.

During this program, extensive kitchen and tasting laboratory sessions and practical workshops are conducted by award-winning artisan makers in the arts of cheese and sour dough bread-making, small-batch brewing, confectionary, chocolate manufacture and smallgoods production.

Admission Dates
January 8 & July 8

Duration
3 years full-time

Campus
On-campus—Adelaide

Entry Requirements
Age: 18
IELTS Academic: 6
With no band score below 5.5.
Successful completion of Year 12 or equivalent interstate/overseas secondary education is required. Applicants must be at least 18 years of age when the course commences.

CRICOS Code
088609F

Course Credit
Available on application.

Fee-HELP Available
Eligible applicants may be able to access FEE-HELP for all or part of their tuition fees. Please refer to http://studyassist.gov.au/sites/StudyAssist/ for more information.

Career Paths
Food design and innovation, product development, food consultancy, food retail/wholesale/marketing/branding, small business management.

<table>
<thead>
<tr>
<th>STAGE</th>
<th>1</th>
</tr>
</thead>
<tbody>
<tr>
<td>On Campus</td>
<td></td>
</tr>
<tr>
<td>Length: 6 months</td>
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<tr>
<td>SUBJECTS/UNITS</td>
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</tr>
<tr>
<td>Fundamentals of Gastronomic Practice</td>
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<tr>
<td>Food Production</td>
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<td>Communication</td>
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<tr>
<td>Wine Fundamentals</td>
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<tr>
<td>Food and Beverage Management</td>
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<td>Accounting Principles &amp; Practices</td>
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<tr>
<td>Industry Workshop</td>
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<td>Management Concepts</td>
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<table>
<thead>
<tr>
<th>STAGE</th>
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<tbody>
<tr>
<td>Professional Experience 1</td>
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<tr>
<td>(Work-Integrated Learning program)</td>
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<tr>
<td>Length: 6 months</td>
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<tr>
<td>SUBJECTS/UNITS</td>
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</tr>
<tr>
<td>Professional Experience 1 (Theory)</td>
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<tr>
<td>Professional Experience 1 (Practical)</td>
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</table>

<table>
<thead>
<tr>
<th>STAGE</th>
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</thead>
<tbody>
<tr>
<td>On Campus</td>
<td></td>
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<tr>
<td>Length: 6 months</td>
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<tr>
<td>SUBJECTS/UNITS</td>
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<tr>
<td>Introduction to Marketing</td>
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<tr>
<td>Hospitality Financial Management</td>
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<tr>
<td>Human Resources Management</td>
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<tr>
<td>Professional Gastronomic Practice</td>
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<tr>
<td>Food Quality Management</td>
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<tr>
<td>Food Production/Product Development</td>
<td></td>
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<tr>
<td>Food Merchandising</td>
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<table>
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<tr>
<th>STAGE</th>
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</thead>
<tbody>
<tr>
<td>Professional Experience 2</td>
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<tr>
<td>(Work-Integrated Learning program)</td>
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</tr>
<tr>
<td>Length: 6 months</td>
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<tr>
<td>SUBJECTS/UNITS</td>
<td></td>
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<tr>
<td>Professional Experience 2 (Theory)</td>
<td></td>
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<tr>
<td>Professional Experience 2 (Practical)</td>
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<table>
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<tr>
<th>STAGE</th>
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</thead>
<tbody>
<tr>
<td>On Campus</td>
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</tr>
<tr>
<td>Length: 12 months</td>
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<tr>
<td>SUBJECTS/UNITS</td>
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<tr>
<td>Advanced Marketing</td>
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<td>Leadership and Management in Action</td>
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<td>Hospitality Business Law</td>
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<tr>
<td>Entrepreneurship and Business Management</td>
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<tr>
<td>Strategic Management</td>
<td></td>
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<tr>
<td>Ethical Food and Wine Business</td>
<td></td>
</tr>
<tr>
<td>Quality Service Management</td>
<td></td>
</tr>
<tr>
<td>Food and Wine Philosophy</td>
<td></td>
</tr>
</tbody>
</table>

Work-Integrated Learning program
Length: 2 x 6 months industry placement

* While studying, embrace employment opportunities to engage, learn and shape your career pathway in Le Cordon Bleu’s brilliant Work-Integrated learning program in which students gain professional experience, knowledge and skills in real work environments.
Aim high. Position yourself for a successful career at an executive level by further challenging yourself in this post graduate program. Become a sought after leader in international hospitality by continuing to develop your advanced people skills and applying the transformative power of hospitality in business. Choose corporate or boutique, sustainable or bottom-line focused organisations. You decide.

While studying, embrace employment opportunities to engage, learn and shape your career pathway in Le Cordon Bleu’s brilliant Work-Integrated Learning program in which students gain professional experience, knowledge and skills in real work environments. Delivered on campus at The University of South Australia by the faculty of the School of Management, the Master of International Hospitality Management benefits greatly from our longstanding partner’s collective expertise and industry knowledge.
Melbournites truly embrace creativity, from local heroes to world-class acts. This passion shines through to its restaurants, fashion, art and music world, helping cement Melbourne’s reputation as a multicultural feast for the senses. It’s also been voted the most liveable city in the world.

Melbourne Campus
In the heart of the bayside region of Melbourne, Holmesglen’s Moorabbin campus provides vocational education and training to over 10,000 students per year. Over the past few years, Holmesglen has invested around $25 million in the refurbishment and expansion of the campus, providing modern, attractive and comfortable facilities. Offering spacious outdoor areas, the Moorabbin campus is a hive of activity.

Soak up the creativity

Le Cordon Bleu Melbourne
Culinary Arts Institute
Holmesglen
Moorabbin Campus,
488 South Road
Moorabbin VIC 3189
T +61 3 9209 5938
E australia@cordonbleu.edu
lecordonbleu.com.au

Sports capital of the world
70% of its total population participating at least once a week in a recreational sport/activity

Accommodation
There are many accommodation options including student residences, private rental, homestay and/or share accommodation.
For more information regarding accommodation please visit:
http://www.cordonbleu.edu/melbourne/accommodation-general/en

Cost of living

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Rent</strong></td>
<td>$250–$300</td>
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<tr>
<td><strong>Food</strong></td>
<td>$90–$150</td>
</tr>
<tr>
<td><strong>Utility bills</strong></td>
<td>$35–$45</td>
</tr>
<tr>
<td><strong>Transport</strong></td>
<td>$20–$35</td>
</tr>
<tr>
<td><strong>Telephone/internet</strong></td>
<td>$15–$40</td>
</tr>
<tr>
<td><strong>Other</strong></td>
<td>$50+</td>
</tr>
</tbody>
</table>

*cost of living is based on weekly expenses. For more information please visit www.studyinaustralia.gov.au/global/live-in-australia/living-costs
Become a leader in the culinary arts. Complete our Grand Diplôme program in Melbourne. After successfully completing the basic, intermediate and superior certificates for both cuisine and pâtisserie, and a practical industry placement component, you will be awarded the coveted Le Cordon Bleu Grand Diplôme—recognised as a badge of excellence throughout the culinary world.

In addition to Le Cordon Bleu’s Classic French modules, you also receive Australian qualification units through a comprehensive, nationally recognised series of certificates and Diplomas. Your competency will be assessed through practical and theory examinations, classroom and written homework activities, simulated training exercises and work performed during formal industry placements. Certificate III in Commercial Cookery or Pâtisserie includes a six-month industry placement component, organised by Le Cordon Bleu’s Career Services Team. This exclusive work placement opportunity provides crucial experience to help you succeed in the modern global hospitality field, in addition to being taught resume writing, job search skills, interview techniques and professional presentation skills.

**1. Basic Cuisine**

The 3 month program offers essential grounding in professional cookery, meeting the needs of both beginners and experienced students. It introduces classic French culinary techniques that underpin modern international cuisine, and focuses on mastering basic skills ranging from how to hold a knife properly, to preparing vegetables and trussing a chicken. As you progress you will become skilled in organising, preparing and integrating ingredients to achieve dazzling flavours.

**2. Intermediate Cuisine**

Prerequisite: Basic Cuisine Qualification

The intermediate 3 month program introduces you to classic French regional dishes, applying techniques learned in the Basic Cuisine program. This course emphasises the importance of mise en place—the proper planning and preparation of food and equipment before cooking begins. You will also be introduced to a range of different presentation styles, from platter to plate.

**3. Superior Cuisine**

Prerequisite: Intermediate Cuisine Qualification

The Superior Cuisine program (3 months) teaches you about contemporary developments in French and international cuisine. Addressing menu trends from leading modern restaurant kitchens, you will tackle original recipes and fresh interpretations of French classical dishes. By successfully completing this course you will receive a Diplôme de Cuisine and a Certificate III in Commercial Cookery.

**4. Industry Placement**

Length: 6 months

With assistance from Le Cordon Bleu’s Career Services team, students spend six months working in the industry honing their skills. This stage will not only enrich their further studies but acts as a building block for a future career.

**5. Basic Pâtisserie**

The 3 month program is designed to give you a strong foundation on which to build the basic skills and knowledge you need to be a successful pastry chef. You will learn the techniques of the trade from experienced teachers and chefs, and will create a range of simple but delicious pastries and desserts. You will also learn the fundamentals of savoury cooking, making you a very sought-after employee with a broad range of abilities.

**6. Intermediate Pâtisserie**

Prerequisite: Basic Pâtisserie Qualification

In the Intermediate Pâtisserie program you will combine simple ingredients to make an astounding array of specialist pastries, cakes, desserts and bakery items. Your chefs will inspire you to take your skills to a more advanced level and to put them into practice by cooking for real customers in the campus restaurant.

**7. Superior Pâtisserie**

Prerequisite: Intermediate Pâtisserie Qualification

In the Superior Pâtisserie program (3 months) you will combine all the knowledge, techniques and artistic skills you have learned to date, and discover your personal style. You will produce complex and highly decorated pastries and gâteaux, and explore your artistic side by making marzipan, sugar and chocolate figurines and decorations. By successfully completing this you will receive a Diplôme de Pâtisserie and a Certificate III in Pâtisserie.

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*For more details on the Diplôme de Pâtisserie and Diplôme de Cuisine units please see corresponding pages.*
The Le Cordon Bleu Diplôme de Pâtisserie/ Certificate III in Pâtisserie offers students the most rigorous and comprehensive program in classic French pastry techniques available today. As you advance through the course you will progressively learn and master the techniques of traditional and contemporary French Pâtisserie.

Admission Dates
January, April, July, October

Duration
15 months

Campus
On campus—Melbourne

Entry Requirements
Age: 18
IELTS Academic: 5.5
With a band score below 5.
School leaver: Satisfactory completion of Australian Year 9 secondary schooling or the equivalent overseas secondary education (such as the International Baccalaureate) and demonstrated ability to undertake tertiary level studies.

CRICOS Code
08266B

Assessment
Your competency will be assessed through practical and theory examinations, classroom and written homework activities and simulated training exercises.

Course Credit
Available on application.

Fee-Help
Not available for culinary programs.

Career Paths
Pastry Chef, Executive Chef, Restaurant Manager, Pâtisserie owner, Food & Beverage Manager, Catering Manager, Cake designer.

1 Basic
This stage is designed to give you a strong foundation on which to build the basic skills and knowledge you need to be a successful pastry chef. In demonstration and theory sessions you will learn the techniques of the trade from experienced teachers and chefs, and in practical sessions you will create a range of simple but delicious pastries and desserts. In this unique program, you will also learn the fundamentals of savoury cooking, making you a sought-after employee with a broad range of abilities.

FRENCH STUDY MODULES
Introduction to classic baking techniques as applied to pâtisserie
French culinary terms and definitions
The use and care of cookery and pâtisserie equipment
Working in a safe and hygienic manner
Food preparation and mise en place
Work organisation and planning
Introduction to French cuisine
French classical cooking techniques in cookery and pâtisserie
Commodities—receiving and storing
French bread pastry items
Introduction to chocolate
Introduction to bread and yeast dough
Introduction to desserts
French Pâtisserie—introduction to a variety of cakes and pastries
Basic doughs and fillings—short pastry, choux pastry, puff pastry, various creams

AUSTRALIAN UNITS OF COMPETENCY
Use food preparation equipment: SITHCCC201
Produce allergy and dietary awareness: SITHKOP101
Prepare and present food to meet special dietary requirements: SITHKOP103
Maintain the quality of perishable items: SITXINV202
Use hygienic practices for food safety: SITXKSA201
Participate in safe work practices: SITXWHS05
Source and use information on the hospitality industry: SITHND201
Work effectively with others: SIBWOR123B

2 Intermediate
Prerequisite: Basic
The main ingredients in French pâtisserie are flour, butter, eggs and ‘savoir-faire!’ In this stage you will combine these simple ingredients to make an astounding array of specialist pastries, cakes, desserts and bakery items. Your chefs will inspire you to take your skills to a more advanced level and to put them into practice by cooking for real customers in the campus restaurant.

FRENCH STUDY MODULES
Arts and decorative skills
Ice cream and sorbet
Bread making
Mastering Bavarian creams and mousses
Classical and contemporary desserts
Variations on restaurant hot and cold plated desserts
French pastries and cakes
Career preparation and workplace communication

AUSTRALIAN UNITS OF COMPETENCY
Produce cakes: SITHPAT301
Produce yeast based bakery products: SITHPAT304
Produce desserts: SITHPAT306
Participate in safe food handling practices: SITXKSA201
Show social and cultural sensitivity: SITXCOM401
Participate in environmentally sustainable work practices: SITXCOM403
Provide first aid: HLTAID003
Prepare food to meet special dietary requirements: SITHKOP103
Use cookery skills effectively: SITHCCC207

3 Superior
Prerequisite: Intermediate
Combine all the knowledge, techniques and artistic skills you have learned to date, and discover your personal style. You will produce complex and highly decorated pastries and gâteaux, and give free rein to your artistic side by making marzipan, sugar and chocolate figurines and decorations. Your highly skilled and passionate teachers will help you to refine your skills and develop the creative flair that defines a pastry chef.

FRENCH STUDY MODULES
Variety of classic pastries and cakes
Advanced gâteaux and tortes
Dessert for dietary requirements
Boulangerie—European festive and celebration breads
Application of menu presentation
Modern approaches to plate design and presentation to restaurant standards
Presentation and service requirements of the finished menu
Organise and prepare mise en place in a team for service
Career preparation and workplace communication
Contemporary chocolate box
Production and presentation of petits fours

AUSTRALIAN UNITS OF COMPETENCY
Produce gâteaux, tortes and cakes: SITHPAT302
Produce petits fours: SITHPAT305
Prepare food to meet special dietary requirements: SITXCOM403
Bake bread, rolls, and bread rolls: SITHPAT303
Prepare and model marzipan: SITHPAT401
Provide and use information on the hospitality industry: SITHND201
Work effectively with others: SIBWOR123B

4 Industry Placement
Length: 6 months
By successfully completing this course you will receive a Diplôme de Pâtisserie and a Certificate III in Pâtisserie. Industry Placement enables you to put into practice the skills and techniques learned on campus in a real hospitality business. With assistance from Le Cordon Bleu’s Career Services team, this stage will become the foundation for both the remainder of the program and your future career.

AUSTRALIAN UNITS OF COMPETENCY
Work effectively in hospitality service: SITHND201
Use cookery skills effectively: SITHCCC207
Certificate III in Commercial Cookery

**Diplôme de Cuisine**

**Certificate III in Commercial Cookery**

The Le Cordon Bleu Diplôme de Cuisine/ Certificate III in Commercial Cookery offers students the most rigorous and comprehensive program in classic French culinary techniques available today. You will progressively learn and master the techniques of traditional and contemporary French cuisine both on campus and through industry placement.

**Admission Dates**
- January, April, July, October

**Duration**
- 15 months

**Campus**
- On campus—Melbourne

**Entry Requirements**
- Age: 18
- IELTS Academic: 5.5
- No band score below 5.
- School leaver: Satisfactory completion of Australian Year 11 secondary schooling or the equivalent overseas secondary education (such as the International Baccalaureate) and demonstrated ability to undertake tertiary level studies.

**CRICOS Code**
- 082867C

**Assessment**
- Your competency will be assessed through practical and theory examinations, classroom and written homework activities and simulated training exercises.

**Course Credit**
- Available on application.

**Fee-Help**
- Not available for culinary programs.

**Career Paths**
- Sous Chef, Executive Chef, Restaurant Manager, Banquet Manager, Food & Beverage Manager, Catering Manager.

### 1. Basic

This course offers essential grounding in professional cookery, meeting the needs of both beginners and experienced students. It introduces basic French culinary techniques that underpin modern international cuisine, and focuses on mastering basic skills, from how to hold a knife properly, to preparing vegetables or trussing a chicken. Gradually, more complex techniques are introduced. As you progress from individual dishes to a more expansive menu focus, you become skilled in organisation, preparation and integrating ingredients to achieve dazzling flavours.

**French Study Modules**
- French culinary terms and definitions
- Working in a safe and hygienic manner
- French classical cooking techniques

**Australian Units of Competency**
- Produce poultry dishes SITHCCC301
- Produce farinaceous dishes SITHCCC204
- Produce appetisers and salads SITHCCC202
- Produce seafood dishes SITHCCC302
- Produce meat dishes SITHCCC303

**Career Preparation and Workplace Communication**
- Plan and cost basic menus SITHKOP302
- Work effectively as a cook SITHCCC309

**Superior**

This course emphasises the importance of mise en place—the proper planning and preparation of food and equipment before cooking begins. You will also be introduced to a range of different presentation styles, from platter to plate.

**French Study Modules**
- French culinary terms and definitions
- Working in a safe and hygienic manner
- French classical cooking techniques

**Australian Units of Competency**
- Produce appetisers and salads SITHCCC301
- Produce vegetable, fruit and farinaceous dishes SITHCCC204
- Produce cakes, pastries and breads SITHCCC308
- Produce poultry dishes SITHCCC301
- Produce seafood dishes SITHCCC302
- Produce meat dishes SITHCCC303

**Career Preparation and Workplace Communication**
- Plan and cost basic menus SITHKOP302
- Work effectively as a cook SITHCCC309

**Industry Placement**

**Length:** 6 months

By successfully completing this course you will receive a Diplôme de Cuisine and a Certificate III in Commercial Cookery. Industry Placement enables you to put into practice the skills and techniques learned on campus in a real hospitality business. With assistance from Le Cordon Bleu’s Career Services team, this stage will become the foundation for both the remainder of the program and your future career.

**Australian Units of Competency**
- Work effectively as a cook SITHCCC309
The Le Cordon Bleu Advanced Diploma of Hospitality (ADH) provides a comprehensive pathway to acquire the fundamentals of hospitality and culinary management. During this program you will have the opportunity to further enhance your culinary or pâtisserie techniques from the Certificate III in Commercial Cookery or Pâtisserie. From the Certificate III in either Commercial Cookery or Pâtisserie you will move into the Advanced Diploma of Hospitality program where you will develop management and leadership skills in areas such as marketing, human resources, trends using the latest industry equipment. You will also refine your skills in food presentation, packaging and decoration. This exciting, advanced program lets you continue with either cuisine or pâtisserie as your focus.

The programs and their components are designed to be undertaken consecutively. All students regardless of program (Certificate III or Adv. Dip) are required to commence with the Certificate III in the chosen stream (Commercial Cookery or Pâtisserie). The Advanced Diploma draws on subjects contained in the Certificate III and students who successfully complete this will receive both the Cert III and Advanced Diploma awards. See diagram below.

## PÂTISSERIE SPECIALISATION

**Pâtisserie**

Certificate IV in Pâtisserie

**Prerequisite:** Certificate III in Pâtisserie

**Length:** 6 months

In this stage you will be introduced to more business related units allowing for a deeper understanding of management principles and practice.

**FRENCH STUDY MODULES**

- Decorative showpieces—Advanced sugar and chocolate work to produce original showpieces. Includes silicone mould making
- Confectionary—Advanced chocolate and sugar confections. Packaging and presentation of confectionary
- Pastry basics
- Macarons—Shaping, modelling and finishing figures
- Caramel and nougatine

## CUISINE SPECIALISATION

**Cuisine**

Certificate IV in Commercial Cookery

**Prerequisite:** Certificate III in Commercial Cookery

**Length:** 6 months

In this stage you will be introduced to more business related units allowing for a deeper understanding of management principles and practice.

**FRENCH STUDY MODULES**

- Produce organic, influences and regional cuisines
- Classical French and contemporary cuisines

## AUSTRALIAN UNITS OF COMPETENCY

### AUSTRALIAN UNITS OF COMPETENCY

**Certificate IV in Pâtisserie**

- Coordinate cooking operations SITHKOP403
- Lead and manage people SITHHRM402
- Manage diversity within the workplace BSBVD504
- Prepare and monitor budgets SITXFIN501
- Manage finances within a budget SITXFIN402
- Monitor work operations SITXMTG401
- Implement and manage work health and safety practices SITXWHS401
- Establish and maintain a work health and safety system SITXWHS601
- Implement and monitor environmentally sustainable work practices BSBUS501
- Produce chocolate confectionery SITHPAT402
- Model sugar based decorations SITXPAT403
- Design and produce sweet buffet showpieces SITXPAT404

**Certificate IV in Commercial Cookery**

- Coordinate cooking operations SITHKOP403
- Develop menus for special dietary requirements SITHKOP402
- Lead and manage people SITHHRM402
- Manage diversity within the workplace BSBVD504
- Prepare and monitor budgets SITXFIN501
- Manage finances within a budget SITXFIN402
- Monitor work operations SITXMTG401
- Implement and manage work health and safety practices SITXWHS401
- Establish and maintain a work health and safety system SITXWHS601
- Implement and monitor environmentally sustainable work practices BSBUS501
- Produce and serve food for buffets SITHCCS304
- Produce specialist food items SITHCCS401

### Career Paths

Patissier, Sous Chef, Executive Chef, Restaurant, Restaurant Manager, Banquet Manager, Food & Beverage Manager, Kitchen Operations Manager, Catering Manager.
Melting pot of nature and play

Perth is perhaps the most laidback city in Australia—its magical sunsets stop you in your tracks. The calming mix of uncrowded beaches, fresh seafood, warm weather and abundance of space and wildlife, creates an appealing lifestyle for those who love the outdoors, with a cosmopolitan city and café culture to satisfy every appetite.

Delivery Partner
North Metropolitan TAFE
16 Aberdeen Street
Northbridge WA 6003
T 1300 300 822
central.wa.edu.au

Accommodation
There are many accommodation options including student residences, private rental, homestay and/or share accommodation. Perth has various accommodation options from youth hostels to student boarding houses to suit your budget and taste.

For more information regarding accommodation please visit:
https://www.cordonbleu.edu/perth/accommodation-general/en

Cost of living

<table>
<thead>
<tr>
<th>Item</th>
<th>Weekly Cost</th>
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<tbody>
<tr>
<td>Rent</td>
<td>$360–$460</td>
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<tr>
<td>Food</td>
<td>$60–$100</td>
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<tr>
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<tr>
<td>Telephone/Internet</td>
<td>$20–$35</td>
</tr>
<tr>
<td>Other</td>
<td>$50+</td>
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</tbody>
</table>

*cost of living is based on weekly expenses. For more information please visit www.studyinaustralia.gov.au/global/live-in-australia/living-costs

Perth Campus
The vibrant North Metropolitan TAFE Perth campus is located in the centre of the cultural area of Northbridge and close to the heart of the city. The campus has seven buildings all located in and around Aberdeen Street, just off William Street, Northbridge. As the largest campus, Perth comprises of four main buildings, each with excellent facilities.
Bachelor of Business

CONVENTION & EVENT MANAGEMENT

Admission Dates
January & July

Duration
3 years full time

Campus
On campus—Perth

Entry Requirements
Age: 18
IELTS Academic: 6
With no band score below 5.5.
Satisfactory completion of Year 12 or equivalent interstate/overseas secondary education is required. Applicants must be 18 years of age when the course commences.

CRICOS Code
089885M

Course Credit
Available on application.

Fee-Help Available
Eligible applicants may be able to access FEE-HELP for all or part of their tuition fees. Please refer to http://studyassist.gov.au/sites/StudyAssist/ for more information.

From small meetings, product launches, conferences, exhibitions and shows to global events like the Olympics or a Grand Prix, the event manager’s role requires aptitude, knowledge, and great skill. Challenge yourself to be the best by becoming a creative leader in a diverse design-management environment. Enhance your people skills by discovering the transformative power of hospitality in business. Grasp the financials. Master the marketing. Develop your potential to communicate more effectively, grow customer relationships, and design and market high quality events that would potentially bring long-term success to an events management business.

While studying, embrace employment opportunities to engage, learn and shape your career pathway in Le Cordon Bleu’s brilliant Work-Integrated Learning program in which students gain professional experience, knowledge and skills in real work environments.

Career Paths

On Campus

STAGE 1

Professional Experience 1 (Work-Integrated Learning program)
Length: 6 months

STAGE 2

On Campus

STAGE 3

On Campus

STAGE 4

Professional Experience 2 (Work-Integrated Learning program)
Length: 6 months

STAGE 5

On Campus

STAGE 6

Work-Integrated Learning program
Length: 2 x 6 months industry placement

*While studying, embrace employment opportunities to engage, learn and shape your career pathway in Le Cordon Bleu’s brilliant Work-Integrated Learning program in which students gain professional experience, knowledge and skills in real work environments.

PERTH PROGRAMS

Le Cordon Bleu Australia
Challenge yourself to become a creative leader in a highly specialised global industry. Enhance your people skills by discovering the transformative power of hospitality in business. Develop your potential to communicate effectively, grow customer relationships, raise productivity and achieve long-term success for tourism-focused enterprises.

Tourism Management offers a wide range of employment opportunities in fields including IT, marketing localities, supply chain economics, the development of sustainable food and wine trails, conservation and global strategies for business growth.

While studying, embrace employment opportunities to engage, learn and shape your career pathway in Le Cordon Bleu’s brilliant Work-Integrated Learning program in which students gain professional experience, knowledge and skills in real work environments.
Explore a majestic wonderland

With so many coastal and harbourside beach hideaways, Sydneysiders are known to holiday at home. From the sparkling harbor and seaside to the mountains, you’ll never run out of places to visit and explore, from its historic pubs, to year round events including Sydney’s infamous Mardi Gras parade.

CITY OF LIFE

Over 10 million domestic and international visitors each year

Sydney Campus
Your studies will take place at the Northern Sydney Institute, located in North Ryde, a leafy suburb 17 kilometres north of the Sydney central business district. It is situated within walking distance of ‘Top Ryde City’, Sydney’s newest shopping experience—a shopper’s oasis.

Accommodation
There are many accommodation options including student residences, private rental, homestay and/or share accommodation. For more information regarding accommodation please visit: http://www.cordonbleu.edu/sydney/accommodation-general/en

Cost of living

<table>
<thead>
<tr>
<th>Type</th>
<th>Cost</th>
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<td>$45-$200</td>
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<td>Utility bills</td>
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<tr>
<td>Telephone/internet</td>
<td>$25-$50</td>
</tr>
<tr>
<td>Other</td>
<td>$50+</td>
</tr>
</tbody>
</table>
Le Cordon Bleu Australia

SYDNEY PROGRAMS

Certificate III in Commercial Cookery & Pâtisserie

GRAND DIPLOME

Basic Cuisine
The 3 month program offers essential grounding in professional cookery, meeting the needs of both beginners and experienced students. It introduces classic French culinary techniques that underpin modern international cuisine, and focuses on mastering basic skills ranging from how to hold a knife properly, to preparing vegetables and trussing a chicken. As you progress you will become skilled in organising, preparing and integrating ingredients to achieve dazzling flavours.

Intermediate Cuisine
Prerequisite: Basic Cuisine Qualification
The intermediate 3 month program introduces you to classic French regional dishes, applying techniques learned in the Basic Cuisine program. This course emphasises the importance of mise en place—the proper planning and preparation of food and equipment before cooking begins. You will also be introduced to a range of different presentation styles, from platter to plate.

Superior Cuisine
Prerequisite: Intermediate Cuisine Qualification
The Superior Cuisine program (3 months) teaches you about contemporary developments in French and international cuisine. Addressing menu trends from leading modern restaurant kitchens, you will tackle original recipes and fresh interpretations of French classical dishes. By successfully completing this course you will receive a Diplôme de Cuisine and a Certificate III in Commercial Cookery.

Industry Placement
Length: 6 months
With assistance from Le Cordon Bleu’s Career Services team, students spend six months working in the industry honing their skills. This stage will not only enrich their further studies but acts as a building block for a future career.

Basic Pâtisserie
The 3 month program is designed to give you a strong foundation on which to build the basic skills and knowledge you need to be a successful pastry chef. You will learn the techniques of the trade from experienced teachers and chefs, and will create a range of simple but delicious pastries and desserts. You will also learn the fundamentals of savoury cooking, making you a very sought-after employee with a broad range of abilities.

Intermediate Pâtisserie
Prerequisite: Basic Pâtisserie Qualification
In the Intermediate Pâtisserie program you will combine simple ingredients to make an astounding array of specialist pastries, cakes, desserts and bakery items. Your chefs will inspire you to take your skills to a more advanced level and to put them into practice by cooking for real customers in the campus restaurant.

Superior Pâtisserie
Prerequisite: Intermediate Pâtisserie Qualification
In the Superior Pâtisserie program (3 months) you will combine all the knowledge, techniques and artistic skills you have learned to date, and discover your personal style. You will produce complex and highly decorated pastries and gateaux, and explore your artistic side by making marzipan, sugar and chocolate figurines and decorations. By successfully completing this you will receive a Diplôme de Pâtisserie and a Certificate III in Pâtisserie.

Admission Dates
January, April, July, October

Duration
24 months

Campus
On campus—Sydney

Entry Requirements
Age: 18
IELTS Academic: 5.5
With no band score below 5.
School leaver: Satisfactory completion of Australian Year 11 secondary schooling or the equivalent overseas secondary education (such as the International Baccalaureate) and demonstrated ability to undertake tertiary level studies.

CRICOS Code
Certificate III in Commercial Cookery: 042897C
Certificate III in Pâtisserie: 082648B

Course Credit
Available on application.

Fees-Help
Not available for culinary programs.

Career Paths
Sous Chef, Executive Chef, Restaurant Manager, Banquet Manager, Food & Beverage Manager, Catering Manager.

*For more details on the Diplôme de Pâtisserie and Diplôme de Cuisine units please see corresponding pages.
**SYDNEY PROGRAMS**

**Diplôme de Pâtisserie Certificate III in Pâtisserie**

The Le Cordon Bleu Diplôme de Pâtisserie/Certificate III in Pâtisserie offers students the most rigorous and comprehensive program in classic French pastry techniques available today. As you advance through the course you will progressively learn and master the techniques of traditional and contemporary French Pâtisserie.

**Basic**

This stage is designed to give you a strong foundation on which to build the basic skills and knowledge you need to be a successful pastry chef. In demonstration and theory sessions you will learn the techniques of the trade from experienced teachers and chefs, and in practical sessions you will create a range of simple but delicious pastries and desserts. In this unique program, you will also learn the fundamentals of savoury cooking, making you a sought-after employee with a broad range of abilities.

**French Study Modules**

Introduction to classic cooking techniques as applied to pâtisserie
French culinary terms and definitions
The use and care of cookery and pâtisserie equipment
Working in a safe and hygienic manner
Food preparation and mise en place
Work organisation and planning
Introduction to French cuisine
French classical cooking techniques in cookery and pâtisserie
Commodities—receiving and storing
French basics pastry items
Introduction to chocolate
Introduction to bread and yeast dough
Introduction to pastries
French Pâtisserie—introduction to a variety of cakes and pastries
Basic doughs and fillings—short pastry, choux pastry, puff pastry, various creams

**Australian Units of Competency**

Produce gâteaux SITHPAT301
Produce yeast based bakery products SITHPAT304
Produce desserts SITHPAT306

**Career Paths**

Pastry Chef, Executive Chef, Restaurant Manager, Pâtisserie owner, Food & Beverage Manager, Catering Manager, Cakes designer.

**Intermediate**

This main ingredients in French Pâtisserie are flour, butter, eggs and ‘savoir-faire’! In this stage you will combine these simple ingredients to make an astounding array of specialist pastries, cakes, desserts and bakery items. Your chefs will inspire you to take your skills to a more advanced level and to put them into practice by cooking for real customers in the campus restaurant.

**French Study Modules**

Artistic and decorative skills
Ice cream and sorbet
Bread making
Mastering Bavarian creams and mousses
Classical and contemporary desserts
Classical and contemporary presentations
Variations on restaurant hot and cold plated desserts
French pastries and cakes
Career preparation and workplace communication

**Australian Units of Competency**

Produce gâteaux SITHPAT301
Advise on food safety SITHKOP302
Produce petits fours SITHPAT305

**Superior**

Prerequisite: Intermediate

Combine all the knowledge, techniques and artistic skills you have learned to date, and discover your personal style. You will produce complex and highly decorated pastries and gâteaux, and give free rein to your artistic side by making marzipan, sugar and chocolate figurines and decorations. Your highly skilled and passionate teachers will help you to refine your skills and develop the creative flair that defines a pastry chef.

**French Study Modules**

Modern approaches to plate design and presentation to restaurant standards
Presentation and service requirements of the finished menu
Organise and prepare mise en place in a team for service
Career preparation and workplace communication
Contemporary chocolate box
Production and presentation of petits fours

**Australian Units of Competency**

Produce gâteaux, tortes and cakes SITHPAT302
Produce petits fours SITHKOP302
Prepare and model marzipan SITHPAT401

**Industry Placement**

Length: 6 months

By successfully completing this course you will receive a Diplôme de Pâtisserie and a Certificate III in Pâtisserie. Industry Placement enables you to put into practice the skills and techniques learned on campus in a real hospitality business. With assistance from Le Cordon Bleu’s Career Services team, this stage will become the foundation for both the remainder of the program and your future career.

**Australian Units of Competency**

Work effectively in hospitality service SITHIND201
Use cookery skills effectively SITHCCC207

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**Admission Dates**

January, April, July, October

**Duration**

15 months

**Campus**

On campus—Sydney

**Entry Requirements**

Age: 18
IELTS Academic: 5.5
With no band score below 5.
School leaver: Satisfactory completion of Australian Year 11 secondary schooling or the equivalent overseas secondary education (such as the International Baccalaureate) and demonstrated ability to undertake tertiary level studies.

**CRICOS Code**

08286B

**Assessment**

Your competency will be assessed through practical and theory examinations, classroom and written homework activities and simulated training exercises.

**Course Credit**

Available on application.

**Fee Help**

Not available for culinary programs.

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**Career Paths**

Pastry Chef, Executive Chef, Restaurant Manager, Pâtisserie owner, Food & Beverage Manager, Catering Manager, Cakes designer.

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**Prerequisite: Basic**

The main ingredients in French Pâtisserie are flour, butter, eggs and ‘savoir-faire’! In this stage you will combine these simple ingredients to make an astounding array of specialist pastries, cakes, desserts and bakery items. Your chefs will inspire you to take your skills to a more advanced level and to put them into practice by cooking for real customers in the campus restaurant.
The Le Cordon Bleu Diplôme de Cuisine/ Certificate III in Commercial Cookery offers students the most rigorous and comprehensive program in classic French culinary techniques available today. You will progressively learn and master the techniques of traditional and contemporary French cuisine both on campus and through industry placement.

Admission Dates: January, April, July, October

Duration: 15 months

Campus: On campus—Sydney

Entry Requirements:
Age: 18
IELTS Academic: 5.5
With no band score below 5.

School leaver: Satisfactory completion of Australian Year 11 secondary schooling or the equivalent overseas secondary education (such as the International Baccalaureate) and demonstrated ability to undertake tertiary level studies.

CRICOS Code: 082867C

Assessment:
Your competency will be assessed through practical and theory examinations, classroom and written homework activities and simulated training exercises.

Course Credit:
Available on application.

Fee-Helper:
Not available for culinary programs.

1. Basic

This course offers essential grounding in professional cookery, meeting the needs of both beginners and experienced students. It introduces classic French culinary techniques that underpin modern international cuisine, and focuses on mastering basic skills: from how to hold a knife properly, to preparing vegetables or trussing a chicken. Gradually, more complex techniques are introduced. As you progress from individual dishes to a more expansive menu focus, you become skilled in organisation, preparation and integrating ingredients to achieve dazzling flavours.

FRENCH STUDY MODULES
French culinary terms and definitions
The use and care of cookery equipment
Basic cooking methods
Variations of cooking methods

AUSTRALIAN UNITS OF COMPETENCY
Use food preparation equipment
Produce stocks, sauces and soups
Clean kitchen premises and equipment
Use hygiene practices for food safety

PUBLIC UNTITLED
 Participate in safe work practices

Work effectively with others BSBWOR203B

2. Intermediate

Prerequisite: Basic

The Intermediate Cuisine program introduces you to classic French regional dishes, applying techniques learned in the Basic Cuisine program. This course emphasises the importance of mise en place—the proper planning and preparation of food and equipment before cooking begins. You will also be introduced to a range of different presentation styles, from platter to plate.

FRENCH STUDY MODULES
Mas on-plate organisation and workflow planning in the preparation and service of meals
Classical French stocks, glazes, basic and advanced sauces and soups
Hors d’oeuvres, canapés, salads and appetisers

AUSTRALIAN UNITS OF COMPETENCY
Produce appetisers and salads
Produce vegetable, fruit and farinaceous dishes
Produce appetisers

PUBLIC UNTITLED
 Participate in safe kitchen handling practices

Work effectively with others BSBWOR203B

3. Superior

Prerequisite: Intermediate

The Superior Cuisine program teaches you about contemporary developments in French and international cuisine. Addressing menu trends from leading modern restaurant kitchens, you will tackle original recipes and fresh interpretations of French classics. Encouraged to be more creative in your cooking and presentation, by successfully completing this course you will receive a Diplôme de Cuisine.

FRENCH STUDY MODULES
Classical and contemporary menus
Simplified preparations and cooking techniques, dish presentation and finishes

AUSTRALIAN UNITS OF COMPETENCY
Plan and cost basic menus

PUBLIC UNTITLED
 Provide first aid

Work effectively as a cook SITHKOP302

4. Industry Placement

Length: 6 months

By successfully completing this course you will receive a Diplôme de Cuisine and a Certificate III in Commercial Cookery. Industry Placement enables you to put into practice the skills and techniques learned on campus in a real hospitality business. With assistance from Le Cordon Bleu’s Career Services team, this stage will become the foundation for both the remainder of the program and your future career.

AUSTRALIAN UNITS OF COMPETENCY

Work effectively as a cook SITHKOP302

The Le Cordon Bleu Diplôme de Cuisine/ Certificate III in Commercial Cookery offers students the most rigorous and comprehensive program in classic French culinary techniques available today. You will progressively learn and master the techniques of traditional and contemporary French cuisine both on campus and through industry placement.
The Le Cordon Bleu Advanced Diploma of Hospitality (ADH) provides a comprehensive pathway to acquire the fundamentals of hospitality and culinary management.

During this program you will have the opportunity to further enhance your culinary or pâtisserie techniques from the Certificate III in Commercial Cookery or Pâtisserie. From the Certificate III in either Commercial Cookery or Pâtisserie you will move into the Advanced Diploma of Hospitality program where you will develop management skills in areas such as marketing, human resources, business planning and financial control. You will further develop your skills in contemporary culinary and pâtisserie techniques and trends using the latest industry equipment. You will also refine your skills in food presentation, packaging and decoration. This exciting, advanced program lets you continue with either cuisine or pâtisserie as your focus.

The programs and their components are designed to be undertaken consecutively. All students regardless of program (Certificate III or Adv. Dip) are required to commence with the Certificate III in the chosen stream (Commercial Cookery or Pâtisserie). The Advanced Diploma draws on subjects contained in the Certificate III and students who successfully complete this will receive both the Cert III and Advanced Diploma awards. See diagram below.

### Certificate IV in Pâtisserie

**Prerequisite:** Certificate III in Pâtisserie

**Length:** 6 months

In this stage you will be introduced to more business related units allowing for a deeper understanding of management principles and practice.

**FRENCH STUDY MODULES**

- Decorative showpieces - Advanced sugar and chocolate work to produce original showpieces. Includes silicone mould making
- Confections - Advanced chocolate and sugar confections. Packaging and presentation of confectionery
- Pastry figure
- Macaroons - Shaping, modelling and finishing figures
- Caramel and nougatine

### Advanced Diploma of Hospitality

**Prerequisite:** Certificate IV in Pâtisserie

**Length:** 6 months

The final stage of the ADH in your chosen specialisation will take your business skills to another level and allow graduates to obtain the skills to manage or open their own business.

**AUSTRALIAN UNITS OF COMPETENCY**

- Coordinate cooking operations SITHKOP403
- Lead and manage people SITXHRM402
- Manage diversity in the workplace BSBVD501A
- Prepare and monitor budgets SITXFD501
- Manage finances within a budget SITXFD502
- Implement and monitor work health and safety practices SITXWH501
- Establish and maintain a work health and safety system SITXWH502
- Implement and monitor environmentally sustainable work practices BSBUS501
- Produce chocolate confectionery SITHP404
- Model sugar based decorations SITHP405
- Design and produce sweet buffet showpieces SITHP406

### Australian Units of Competency

- Coordinate cooking operations
- Lead and manage people
- Manage diversity in the workplace
- Prepare and monitor budgets
- Manage finances within a budget
- Implement and monitor work health and safety practices
- Establish and maintain a work health and safety system
- Implement and monitor environmentally sustainable work practices
- Produce and serve food for buffets

### Career Paths

- Pastisserie, Sous Chef, Executive Chef, Restaurateur, Restaurant Manager, Banquet Manager, Food & Beverage Manager, Kitchen Operations Manager, Catering Manager.
Bachelor of Business

INTERNATIONAL HOTEL MANAGEMENT

Challenge yourself to become a creative leader in a dynamic industry. Enhance your people skills by discovering the transformative power of hospitality in business. Develop your potential to communicate effectively, grow customer relationships, raise hotel productivity and achieve long-term success.

Welcome to the world of hospitality in business, bringing the best of people skills and understanding to the realities of creating a successful hotel enterprise.

While studying, embrace employment opportunities to engage, learn and shape your career pathway in Le Cordon Bleu’s brilliant Work-Integrated Learning program in which students gain professional experience, knowledge and skills in real work environments.

Admission Dates
January 8 & July

Duration
3 years full time

Campus
On campus—Sydney

Entry Requirements
Age 18
IELTS Academic: 6
With no band score below 5.5.
School leaver: Satisfactory completion of Year 12 or equivalent interstate/overseas secondary education is required.

CRICOS Code
075350B

Course Credit
Available on application.

Fee-HELP Available
Eligible applicants may be able to access FEE-HELP for all or part of their tuition fees. Please refer to http://studyassist.gov.au/sites/StudyAssist/ for more information.

STAGE 1
On Campus
Length: 6 months

SUBJECTS/UNITS
- Kitchen Operations Management
- Food and Beverage Service Management
- Communication
- Wine Fundamentals
- Food and Beverage Management
- Accounting Principles & Practices
- Housekeeping
- Management Concepts

STAGE 2
Professional Experience 1
(Work Integrated Learning program)
Length: 6 months

SUBJECTS/UNITS
- Professional Experience 1 (Theory)
- Professional Experience 1 (Practical)

STAGE 3
On Campus
Length: 6 months

SUBJECTS/UNITS
- Professional Experience 1 (Theory)
- Introduction To Marketing
- Hospitality Financial Management
- Human Resource Management
- The Hospitality Experience
- International Hotels and Events
- Rooms Division Management
- Management Information Systems

STAGE 4
Professional Experience 2
(Work Integrated Learning program)
Length: 6 months

SUBJECTS/UNITS
- Professional Experience 2 (Theory)
- Professional Experience 2 (Practical)

STAGE 5
On Campus
Length: 12 months

SUBJECTS/UNITS
- Advanced Marketing
- Leadership and Management in Action
- Hospitality Business Law
- Entrepreneurship and Business Management
- Strategic Management
- Quality Service Management
- Decision Making For Managers
- Strategies in Globalised Hospitality

Work Integrated Learning program
Length: 2 x 6 months industry placement

While studying, embrace employment opportunities to engage, learn and shape your career pathway in Le Cordon Bleu’s brilliant Work-Integrated Learning program in which students gain professional experience, knowledge and skills in real work environments.

Welcome to the world of hospitality in business, bringing the best of people skills and understanding to the realities of creating a successful hotel enterprise.

While studying, embrace employment opportunities to engage, learn and shape your career pathway in Le Cordon Bleu’s brilliant Work-Integrated Learning program in which students gain professional experience, knowledge and skills in real work environments.

Le Cordon Bleu Australia
International Prospectus 2017
Bachelor of Business

INTERNATIONAL RESTAURANT MANAGEMENT

On Campus
Length: 6 months

SUBJECTS/UNITS
Kitchen Operations Management
Food and Beverage Service
Communication
Wine Fundamentals
Food and Beverage Management
Accounting Principles & Practices
Industry Workshop
Management Concepts

Professional Experience 1
(Work Integrated Learning program)
Length: 6 months

SUBJECTS/UNITS
Professional Experience 1 (Theory)
Professional Experience 1 (Practical)

On Campus
Length: 6 months

SUBJECTS/UNITS
Introduction to Marketing
Hospitality Financial Management
Human Resource Management
The Hospitality Experience
Restaurant Concepts and Management
Food Quality Management
Culinary Practice

STAGE 1
On Campus
Length: 6 months

SUBJECTS/UNITS
Kitchen Operations Management
Food and Beverage Service
Communication
Wine Fundamentals
Food and Beverage Management
Accounting Principles & Practices
Industry Workshop
Management Concepts

STAGE 2
Professional Experience 1
(Work Integrated Learning program)
Length: 6 months

SUBJECTS/UNITS
Professional Experience 1 (Theory)
Professional Experience 1 (Practical)

STAGE 3
On Campus
Length: 6 months

SUBJECTS/UNITS
Introduction To Marketing
Hospitality Financial Management
Human Resource Management
The Hospitality Experience
Restaurant Concepts and Management
Food Quality Management
Culinary Practice

STAGE 4
Professional Experience 2
(Work Integrated Learning program)
Length: 6 months

SUBJECTS/UNITS
Professional Experience 2 (Theory)
Professional Experience 2 (Practical)

STAGE 5
On Campus
Length: 12 months

SUBJECTS/UNITS
Advanced Marketing
Leadership and Management in Action
Hospitality Business Law
Entrepreneurship and Business Management
Strategic Management
Quality Service Management
Decision Making For Managers
Food and Wine Philosophy

Work Integrated Learning program
Length: 2 x 6 months industry placement

*While studying, embrace employment opportunities to engage, learn and shape your career pathway in Le Cordon Bleu’s brilliant Work-Integrated Learning program in which students gain professional experience, knowledge and skills in real work environments.

Challenge yourself to become a creative leader in the fast-paced world of restaurant management. Enhance your people skills by discovering the transformative power of hospitality in business and develop your potential to communicate effectively, grow customer relationships, raise productivity and achieve long-term success in a restaurant enterprise.

Welcome to the world of hospitality in business, bringing the best of people skills, knowledge and conceptual understanding to the realities of creating a successful restaurant.

While studying, embrace employment opportunities to engage, learn and shape your career pathway in Le Cordon Bleu’s brilliant Work-Integrated Learning program in which students gain professional experience, knowledge and skills in real work environments.

Career Paths
Restaurant Manager, Banquet Manager, Food & Beverage Manager, Financial Controller, Catering Manager, Bar/Café owner.
Keen to explore your passion for food and travel? Don’t want to be locked down in one location? Embrace your inner foodie and study what you love with our Le Cordon Bleu Master of Gastronomic Tourism online program.

**Online Study**

We believe in making education accessible to everyone, and online studies are becoming extremely important in today’s world. This is also a unique field of study, and one of only a few programs in the world leading to an advanced degree in gastronomic tourism.

**Flexible**

The course is structured to fit in with your ongoing work/ life commitments.

**Truly global**

Study from anywhere in the world, alongside people from different cultures and backgrounds who share your passion.
The Le Cordon Bleu Master of Gastronomic Tourism is a degree ideally suited to those who want to explore food and wine beyond exceptional experiences, by seeking a deeper understanding of food and drink cultures and the ethical, economic and social impacts of food and wine tourism. Experience a broad range of topics from a multi-disciplinary approach, embracing humanities, social sciences and business and communication; from gastronomic history and taste culture to event planning, design and management, food writing to marketing for tourism experiences.

This program, which is delivered online to students right across the world, is a collaboration between Le Cordon Bleu and Southern Cross University’s School of Business and Tourism. All units are delivered fully online using the interactive, easy-to-navigate MySCU virtual learning environment.

Unique field of study
One of only a few programs available around the world leading to an advanced degree in gastronomic tourism.

Delivered fully online
Study from anywhere in the world, structured to fit into other work/life commitments.

Course Information
Intakes
Sessions commence in February, July and November.

Duration
Students studying two units per session can potentially complete this Master’s program in 2 years. Each unit runs for one session and students can opt to study one or two units per session, depending upon how much time they have to dedicate to study.

While the program ultimately leads to the postgraduate degree of Le Cordon Bleu Master of Gastronomic Tourism, students can enrol per unit, per award (Graduate Certificate/Graduate Diploma) or for the full Masters. Single units of study (eg. Food & Wine Writing) (12 weeks)

Graduate Certificate in Gastronomic Tourism (6-12 months)

Graduate Diploma in Gastronomic Tourism (15 months/3 years)

Le Cordon Bleu Master of Gastronomic Tourism (2–4 years)

Online Program
Available worldwide

Entry Requirements
A Bachelor Degree

Or: Applications from individuals without relevant qualifications will also be considered, based on relevant expertise and specialist experience.

Southern Cross University and Le Cordon Bleu jointly assess all applications. Entry will be based on merit and will be subject to class availability. This course is not available to international students studying in Australia.

English Language Requirements
For students from non-English speaking backgrounds.

Le Cordon Bleu Master of Gastronomic Tourism (equivalent to Academic IELTS 8.5)

Le Cordon Bleu Graduate Certificate in Gastronomic Tourism (equivalent to Academic IELTS 8.0 — with no band score below 5.5)

Le Cordon Bleu Graduate Diploma in Gastronomic Tourism (equivalent to Academic IELTS 8.5)

Le Cordon Bleu Master of Gastronomic Tourism (equivalent to Academic IELTS 8.5)

To ensure the opportunity to attend Intensive Placement activities where possible, students are recommended to apply prior to the start of the course.

CRICOS Code
01241G

Advanced Standing
Advanced standing may be granted for previous postgraduate study and professional experience.

Fee-Help Available
Eligible applicants may be able to access FEE-HELP for all or part of their tuition fees. Please refer to http://studyassist.gov.au/sites/StudyAssist/ for more information.

Course Requirements
Students must complete sixteen (16) units to complete the full Masters program, which consists of all core units (Part A), 3 elective units (Part B) and 4 Part C units.

Part A
Core Units
Food and Wine Writing
Principles of Gastronomy
Food and Drink in Contemporary Society
Gastronomic Tourism
Gastronomy and Communication
Aesthetics of Food and Wine
Industry Research Project (double-weighted unit)

Part B
Elective Units
Tourism and Hospitality Management Information and Communication Technology for Tourism Food and Wine Technology Aesthetics of Food and Wine Service Management for Tourism and Hospitality Marketing Tourism and Hotel Professional Development* Tourism and Hotel Internship* (double-weighted unit)

Part C
Elective Units
Tourism and Hotel Professional Development* Tourism Hospitality Sales and Promotion Special Interest Tourism Food and Beverage Management Hospitality Operations Festival and Special Event Planning Hospitality: History, Politics and Culture

Qualitative Research Methods
Quantitative Research Methods

The Le Cordon Bleu Master of Gastronomic Tourism is available worldwide.

Refund Policy
Le Cordon Bleu Masters Program.

For students withdrawing from the course, fees are non-refundable. Full details of the fee refund policy are available in the CRICOS information booklet. Students may also be subject to the university’s fee refund policy.

-career paths-
Marketing (for destinations, restaurants, organisations, wineries), Tourism (cellar door manager, food & wine tourism policy advisor, tour guide, food/ wine/ tourism trail operator), Hospitality (food/wine distributor, import/ export), Media (publishing, food/ wine/ travel writing, public relations), Education (food, wine, hospitality, home economics, food studies)
Delivery partners

A delivery partner is a provider who has an arrangement with Le Cordon Bleu Australia to deliver a course of study either wholly or in part on their campus as nominated. Le Cordon Bleu Australia remains the conferring body of all courses of study.

UNIVERSITY OF SOUTH AUSTRALIA

Courses from the Le Cordon Bleu Master degree are delivered at the University of South Australia—leaders in hospitality and business management education.

University of South Australia (UniSA)
City West Campus, North Terrace
Adelaide SA 5006
www.unisa.edu.au
CRICOS Provider No: 00122A

Facilities and services

The University Library offers first-class business and management learning resources with a dedicated liaison librarian. It provides texts, journals, periodicals, magazines and access to online databases and information services.

Commonwealth Bank
Computing Pods
Learning Services
Library
Students Association
Unisafe, Security Services—Personal Safety on Campus

TAFE SA

ReGENCY INTERNATIONAL CENTRE

Although Le Cordon Bleu Australia Pty Ltd is the registered education provider, the Bachelor and Culinary degrees in Sydney are delivered in association with the Regency International Centre for Hospitality, Leisure and Food Studies.

TAFE SA Regency International Centre
137 Days Road, Regency Park SA 5010
www.tafe.sa.edu.au
CRICOS Provider No: 00091B

Facilities, equipment and support services

Regency International Centre for Hospitality, Leisure and Food Studies is a pre-eminent training and education facility encompassing all aspects of the hospitality and food industry.

A sensory evaluation area
Four major training areas
Two wine tasting rooms
Demonstration kitchens and a lecture theatre
A wine and industry development centre
Academic and personal counselling
Accommodation assistance
A career advisor
Student clubs and support
Cafeteria
Electronic banking facilities (ATM)
Disability support
A restaurant and function centre
Specialised Le Cordon Bleu culinary teaching kitchen
Learning support—language programs for people for whom English is a second language

TAFE NSW

NORTHERN SYDNEY INSTITUTE

While Le Cordon Bleu Australia Pty Ltd is the registered education provider, the Bachelor and Culinary degrees in Sydney are delivered in association with Northern Sydney Institute, Ryde College.

TAFE NSW Northern Sydney Institute
Ryde College
256 Blackland Road, Ryde NSW 2117
www.tafesw.edu.au
CRICOS Provider No: 00901G

Facilities, equipment and support services

The Northern Sydney Institute, Ryde College is an internationally renowned specialist training centre for hospitality and tourism. It is the largest hospitality training centre in the Asia-Pacific region.

16 fully equipped commercial and specialist kitchens
2 demonstration kitchens
2 training restaurants
4 training bars
Sydney Coffee Academy
An auditorium
4 lecture theatres
Function event areas
Specialist wine tasting facilities
Academic and Personal Counselling
Learning Support Staff
Campus library with an extensive selection of culinary texts, journals, videos, DVDs, materials, internet facilities including access to hospitality databases
Accommodation Services
Retail Shop
Building Services
Career advisor
Disability Support
Students Association
Modern Cafeteria
Electronic Banking Facilities (ATM)

HOLMESGLEN

In the heart of the bayside region of Melbourne, Holmesglen’s Moorabbin campus provides vocational education and training to over 10,000 students per year. Offering spacious outdoor areas, the Moorabbin campus is a hive of activity.

Holmesglen
Moorabbin Campus, 488 South Road
Moorabbin, Victoria 3189
www.holmesglen.edu.au
CRICOS Provider No: 00021G

Facilities, equipment and support services

Over the past few years, Holmesglen has invested around $25 million in the refurbishment and expansion of the campus, providing modern, attractive and comfortable facilities.

Student Counsellors
Student Counsellors re. welfare
Disability Support
On-campus medical centre
Student accommodation referral service
Internship and placement referral
Student accommodation referral service
Auxiliary Services
Academic and Personal Counselling
Sports facilities
Science labs
Computer laboratories
Library
Learning Support Facility
Cafeteria
Electronics Banking Facilities (ATM)

NORTH METROPOLITAN TAFE

The vibrant North Metropolitan TAFE Perth campus is located in the centre of the cultural area of Northbridge and close to the heart of the city. The campus has seven buildings all located in and around Aberdeen Street, just off William Street, Northbridge.

North Metropolitan TAFE
16 Aberdeen Street
Northbridge WA 6003
www.nmtafe.wa.edu.au
00025G

Facilities, equipment and support services

As the largest campus, Perth comprises of four main buildings, each with excellent facilities.

Student Counsellors
Student Counsellors re. welfare
Disability Support
On-campus medical centre
Student accommodation referral service
Internship and placement referral
Student accommodation referral service
Auxiliary Services
Academic and Personal Counselling
Sports facilities
Science labs
Computer laboratories
Library
Learning Support Facility
Cafeteria
Electronics Banking Facilities (ATM)

SOUTHERN CROSS UNIVERSITY

The School of Business and Tourism enjoys long-standing professional relationships with the tourism industry at local, regional, state and national levels and has developed a strong international culture.

While Le Cordon Bleu Australia Pty Ltd is the registered education provider, the Bachelor and Culinary degrees in Sydney are delivered in association with Northern Sydney Institute, Ryde College.

TAFE NSW Northern Sydney Institute
Ryde College
256 Blackland Road, Ryde NSW 2117
www.tafesw.edu.au
CRICOS Provider No: 00901G

Facilities, equipment and support services

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Accommodation Services
Retail Shop
Building Services
Career advisor
Disability Support
Students Association
Modern Cafeteria
Electronic Banking Facilities (ATM)
How to apply to Le Cordon Bleu

1. Download your application form or apply online

To download an application form, or apply online, please visit the lecordonbleu.com.au homepage and select the appropriate form.

2. Complete your application form

The application form includes all the information we require from you to enroll you in the course of your choice. Please be as detailed as possible. If you need assistance with this, or have any questions, please contact us at australia@cordenbleu.edu

3. Prepare your supporting documents

The enrolment form includes all the supporting documents you will need to provide in association with your certified application form. Please ensure that all of these documents are valid and ready to submit with your application. Le Cordon Bleu Australia is a Streamlined Visa Processing (SVP) approved provider with the Department of Immigration and Border Protection. Please contact our admissions department for further information and required documentation if you wish to apply for SVP.

4. Submit your completed application form

Some applications can be submitted online. All other applications may be submitted by post, fax or email.

Le Cordon Bleu Australia
137 Days Road, Regency Park
SA 5010 Australia
F: +61 8 8346 3755
admissionsaustralia@cordenbleu.edu

5. Assessing your application

Once we receive your application we will assess whether you meet the entry requirements for the course you have selected.

6. Letter of offer

When your application is approved, we will send you a Letter of Offer. This will include an acceptance form and payment details.

7. Fee payable

Please return the completed acceptance form together with your fee payment. Accepting your place well in advance of your course start date, and paying your fees, will help to ensure that your place on the course is secure.

8. Applying for student visa

Once we receive your fee payment we will send you a Receipt of Payment, Confirmation of Enrolment and an eCoE (Electronic Confirmation of Enrolment). International students will need this eCoE to apply for a Student Visa. More information on applying for Student Visas is available at border.gov.au

9. Travel

Once you have obtained your Australian Student Visa, you are able to book and pay for your flights to Australia. You should arrange to arrive in Australia at least 2 days before the commencement of the program as stated on your eCoE.

10. Arrival and accommodation

To arrange accommodation ahead of your arrival, please visit our guide to each city on our website at lecordonbleu.com.au

11. Welcome

Le Cordon Bleu welcomes you. Please join your fellow students for the Le Cordon Bleu orientation program at each campus and begin your studies.

12. For more information or assistance please contact us:

T: +61 8 8348 300
E: australia@cordenbleu.edu

Enrolment enquiries

Oceania

Australia

Days Road, Regency Park, South Australia, 5010 Australia.
T: +61 8 8348 3000
F: +61 8 8346 3755
australia@cordenbleu.edu

New Zealand

Level 2, 54 Cuba Street, Te Aro Wellington 6011, New Zealand
T: +64 (0) 4 742 9800
F: +64 (0) 4 742 9805
nz@cordenbleu.edu

South East Asia

Thailand & Vietnam

Level 8, Zuellig House 1 Silom Road, Bangkok
Bangkok 10300
T: +66 (0) 2231 8121
F: +66 (0) 2231 8120
thailandhub@cordenbleu.edu

Indonesia

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Jl. Jend Sudirman Kav. 1
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T: +62811 900 421
F: +62811 110 5268
indonesia@cordenbleu.edu

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Mumbai
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New link Road
Andheri (West)
Mumbai-400 053
M: + 91 99300 85209
+ 91 9859 78173
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NCR
M: +9199583 63747
india@cordenbleu.edu

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China

Shanghai, China 200122
T: 86 400 118 1855
F: 86 21 6520 1011
chinahub@cordenbleu.edu

North America

U.S.A.
Le Cordon Bleu, Inc.
85 Broad Street
New York, NY 10004
USA
T: +1 212 441-0331
info@cordenbleu.edu

International Prospectus 2017

Le Cordon Bleu reserves the right to alter, amend or delete any arrangement without prior notice.

International Prospectus 2017